



**SANTA MONICA**  
**SEAFOOD®**  
Family Owned Since 1939

## Kalari Argentinian Red Shrimp



### CHARACTERISTICS



From the ice cold waters of the Southern Atlantic Ocean, comes Kalari Red Shrimp. These shrimp are caught off the Coast of Argentina in a region known as Patagonia. Thanks to the nutrient rich waters, Kalari Red Shrimp are bursting with flavor. The shrimp are caught using a mid-water trawling technique that has very little impact on the surrounding environment. Due to this technique, along with utilizing bycatch reduction devices (BRDs), the by-catch is below 2%. The Argentinian government dictates the annual total allowable catch (TAC). In addition, they establish the allowable fishing zones. Upon being landed, the shrimp are immediately frozen at sea in the original whole head on form in which they were caught. The product remains frozen and unprocessed all the way through the supply chain, ensuring a consistent and top quality product.

### FOR YOUR MENU



This sashimi-grade shrimp is perfect for cooked applications as well sushi. Flavor is sweet and creamy with textures like langoustines and lobsters.

### Species Name:

Pleoticus muelleri

### Sustainability Rating:



Grey - unranked

### What:

Frozen at sea, head-on, shell-on, 5-10 count/lb shrimp.

### When:

Available Year-Round

### Where:

Southern coast of Argentina in the Patagonia region

### How:

How - Mid-water trawl

### FOR YOUR WAITSTAFF



Let your customers know that this delicious shrimp was responsibly harvested from a healthy fishery where fishing is prohibited during spawning months.

### FOR YOUR RETAIL DISPLAY



Catch customers attention by placing these bright red beauties right in the center of your fish display to give your case a pop of color. This product will definitely be an eye catcher!