

BLUE FOOT WHITE SHRIMP



THINK FRESH THINK SHRIMP



Blue Foot White Shrimp is farm raised on the coast of Ecuador in an eco-friendly environment by Industrial Pesquera Santa Priscila (IPSP). The shrimp farm, *Chanduy*, is directly adjacent to the sea and is recognized for producing the most delicious, world-class shrimp without interruption for more than 20 years.

CULINARY EXCELLENCE WITH A COMMITMENT TO NATURAL CONSERVATION

The scale of the farm (3,500 acres) allows to raise shrimp in a low-density environment while avoiding overcrowding and promoting good health. This closely monitored habitat is free of antibiotics, additives or growth enhancers.

Chanduy farm receives an infusion of fresh ocean water with every new tide — creating a natural habitat and resulting in a unique succulent and sweet flavor, exclusive to **Blue Foot White Shrimp**.

Free of hormones, antibiotics or other contaminants.



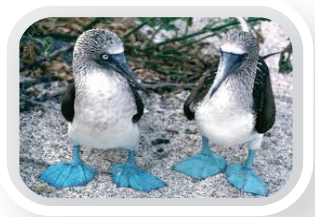
IPSP produces their own post larvae from the healthiest stock to ensure a premium product and minimize their environmental footprint. The farm undergoes an annual audit by the Swiss-based Institute of Marketecology (IMO) to ensure sustainable practices and eco-friendly products.



Harvested around the clock and shipped within 24 hours of harvest, **Blue Foot White Shrimp** is the freshest, tastiest shrimp available in the market - never treated with preservatives to mask freshness!

GIVING BACK

Since 2012, we have committed to contribute to the conservation of Ecuador's fragile Galápagos Islands by making a donation to the Charles Darwin Foundation for every pound purchased of **Blue Foot White Shrimp**.



Discover the culinary excellence of responsibly farmed **Blue Foot White Shrimp** and contribute to an important cause!

Blue Foot White Shrimp is available as:

- Easy Peel
- Head-On
- Head-Off
- Peeled & Deveined (P&D)

Frozen:

IQF, custom retail bags and block.



Learn more about our Shrimp!