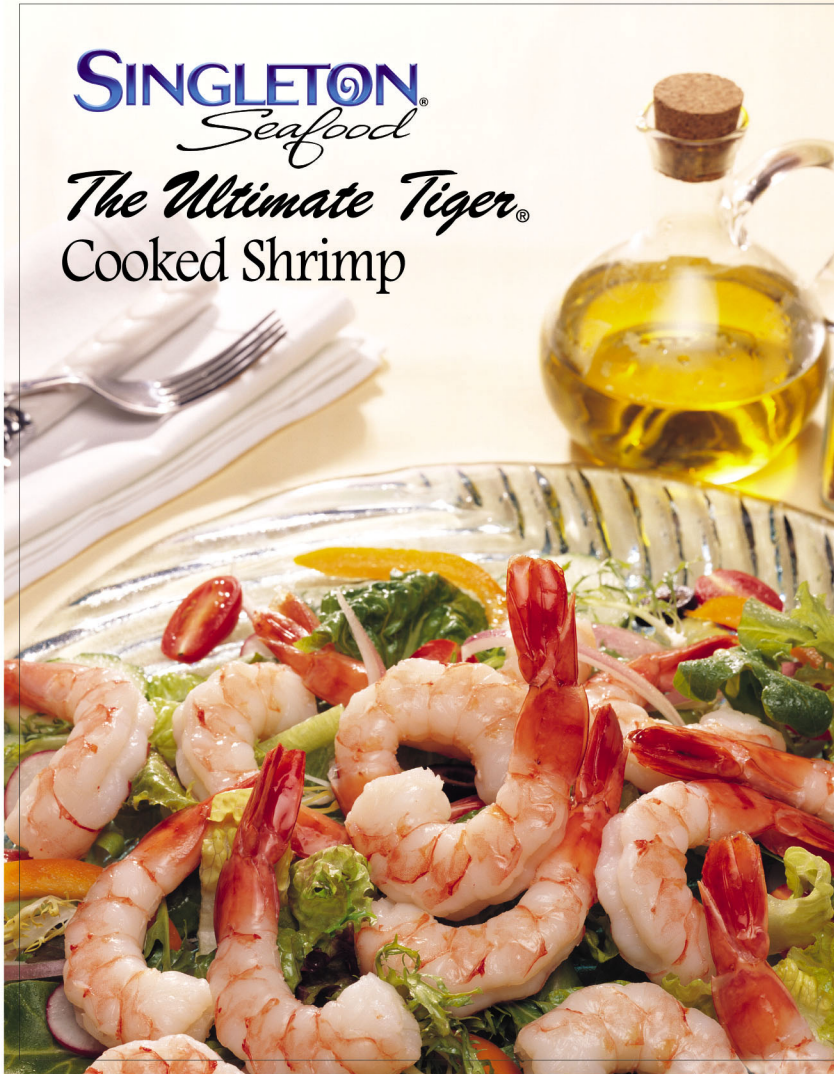


**SINGLETON**  
Seafood

*The Ultimate Tiger*<sup>®</sup>  
Cooked Shrimp



*The Ultimate Tiger*<sup>®</sup>  
COOKED SHRIMP

**A Breakthrough in Quality and Value**

Singleton -- a leader in the industry-- is pleased to offer single frozen farm-raised cooked shrimp.

Farm-raised shrimp offer an outstanding level of quality, consistency and *value*. By eliminating costly procurement steps, Singleton is now able to pass the savings on to you.

In addition to being an exceptional value, these shrimp have many other advantages. First, and perhaps most important, Singleton Farm-Raised Cooked Shrimp have a beautiful, eye-appealing richness of color, plus a freshness of taste and texture, that is everything you could want in a cooked shrimp.

Cooked from only fresh shrimp  
Single frozen for fresh flavor  
Carefully graded to assure proper finished counts

**FARM-RAISED COOKED, PEELED AND DEVEINED SHRIMP (Tails On)**

| Item number     | Packed | Finished Count | Product Description   |
|-----------------|--------|----------------|-----------------------|
| 100 10152 0 290 | 4/2.5# | 16/20          | Cooked Tail on Shrimp |
| 100 10151 0 290 | 4/2.5# | 21/25          | Cooked Tail on Shrimp |
| 100 10153 0 290 | 4/2.5# | 26/30          | Cooked Tail on Shrimp |
| 100 10379 0 290 | 4/2.5# | 70/90          | Cooked Tail on Shrimp |
| 100 10427 0 290 | 6/3#   | 100/200        | Cooked Salad Shrimp   |
| 630 63320 0 290 | 6/3#   | 250/350        | Cooked Salad Shrimp   |
| 630 63325 0 290 | 6/3#   | 350/Up         | Cooked Salad Shrimp   |

**Cooking Instructions: Fully Cooked, Thaw and Serve**  
Case Cube: .73 Pallet: Tie 18 High 3  
Case Dimensions: 7.875 H x 12.25 W x 13.13

**The Cooked Shrimp Advantage**

Singleton *Ultimate Tiger* Cooked Shrimp offers the following advantages over Green Headless Shrimp:

| FARM-RAISED COOKED SHRIMP   | GREEN HEADLESS SHRIMP   |
|---|---|
| Every ounce of product purchased is usable.   | Only 40% to 60% of the product purchased is usable.   |
| No weight loss resulting from peeling.  | Weight loss from peeling runs 20% to 25%.   |
| No weight loss from cooking.  | Weight loss from cooking ranges from 20% to 40% depending on the species. Quality can be inconsistent and taste may vary.                   |
| Consistent high-quality product every time.   | Color can vary with species used.   |
| Beautiful rich color results from the species of farm-raised shrimp.  | Size will vary based on sorting and sizing procedures.  |
| Uniform size because product is farm-raised.  | Taste and texture will vary based on cooking procedures and species.  |
| Taste and texture are consistent due to controlled environment.   | Product can spend weeks on a shrimp boat before processing and sodium bisulfites and triphosphates are often used to prevent deterioration. |
| Fresher product because it is processed within hours of harvest and a minimum amount of preservatives are used. | Pieces can range from 5% to 10%.  |
| Contains no pieces.   | Time and labor required to prepare product can be substantial and costly.   |
| No labor or mess of preparation or cost resulting from having to peel and cook.                                 |   |

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