



SHRIMP

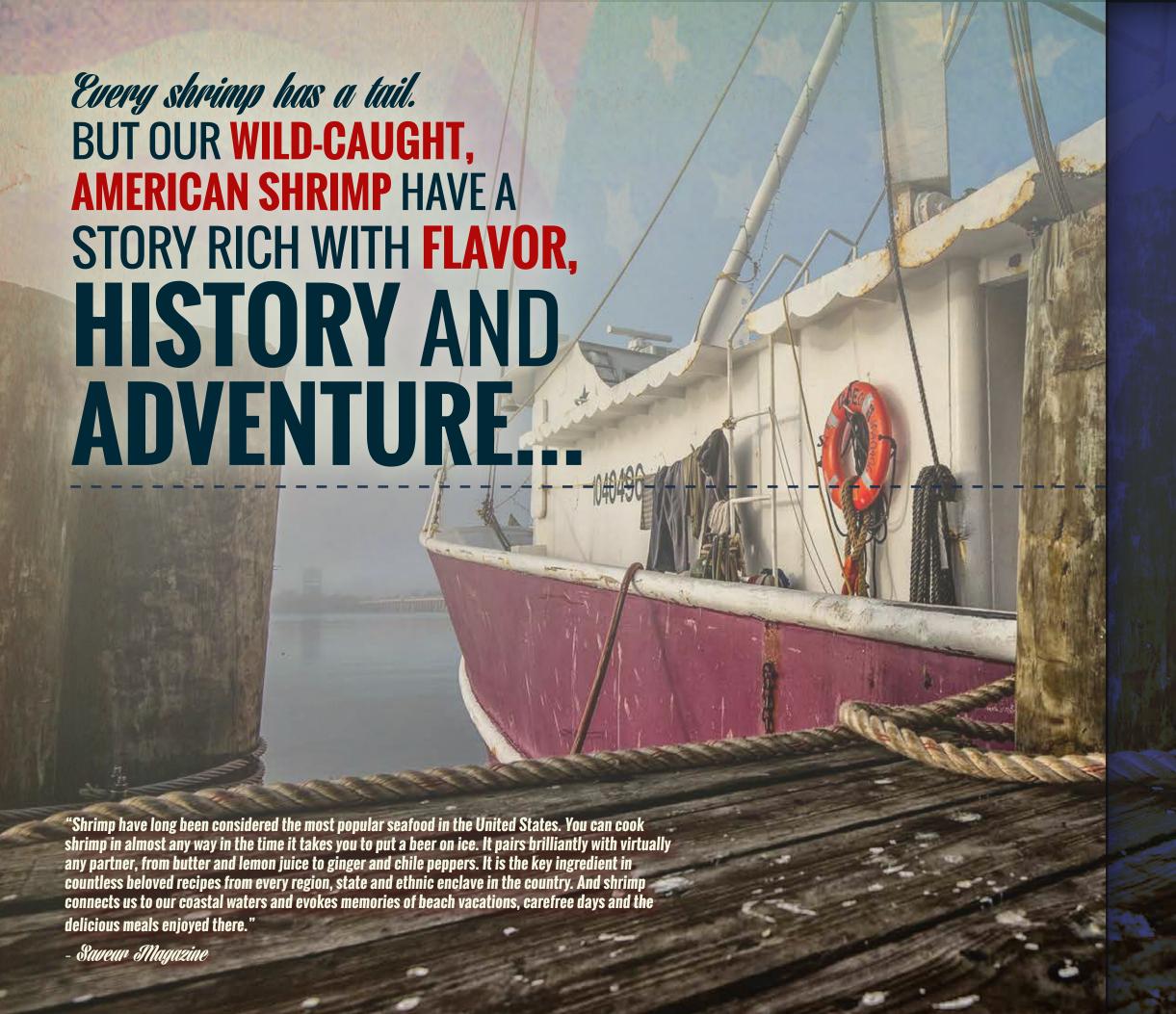
IS A NAME THAT YOU CAN

TRUST:

TO SELL TO YOUR CUSTOMERS.
TO INCLUDE ON YOUR MENUS.
TO STOCK IN YOUR STORES.
TO SERVE TO YOUR FAMILY.

100% NATURAL DELICIOUS AMERICAN





... a story of hard-working, shrimp industry families that dates back to when shrimp were harvested on wooden sailing vessels and peeled by hand. It's the story of American jobs, livelihoods and an industry's resilience against disasters and tough times.

And beyond the history and heritage, it's the story of an all-natural, healthy food that travels directly from the warm, nutrient-rich waters of the Gulf of Mexico and South Atlantic to your table. It's the story of new processing technology that suspends freshness until cooked. And best of all, it's the story of what top chefs around the world agree are the best-tasting shrimp in the World. Wild caught in America. Our own Wild American Shrimp.

WHY WE SHRIMP

The preference for Wild American shrimp has only intensified over the **LAST 10 YEARS** as more culinary professionals are supporting the

"FARM TO TABLE" MOVEMENT,

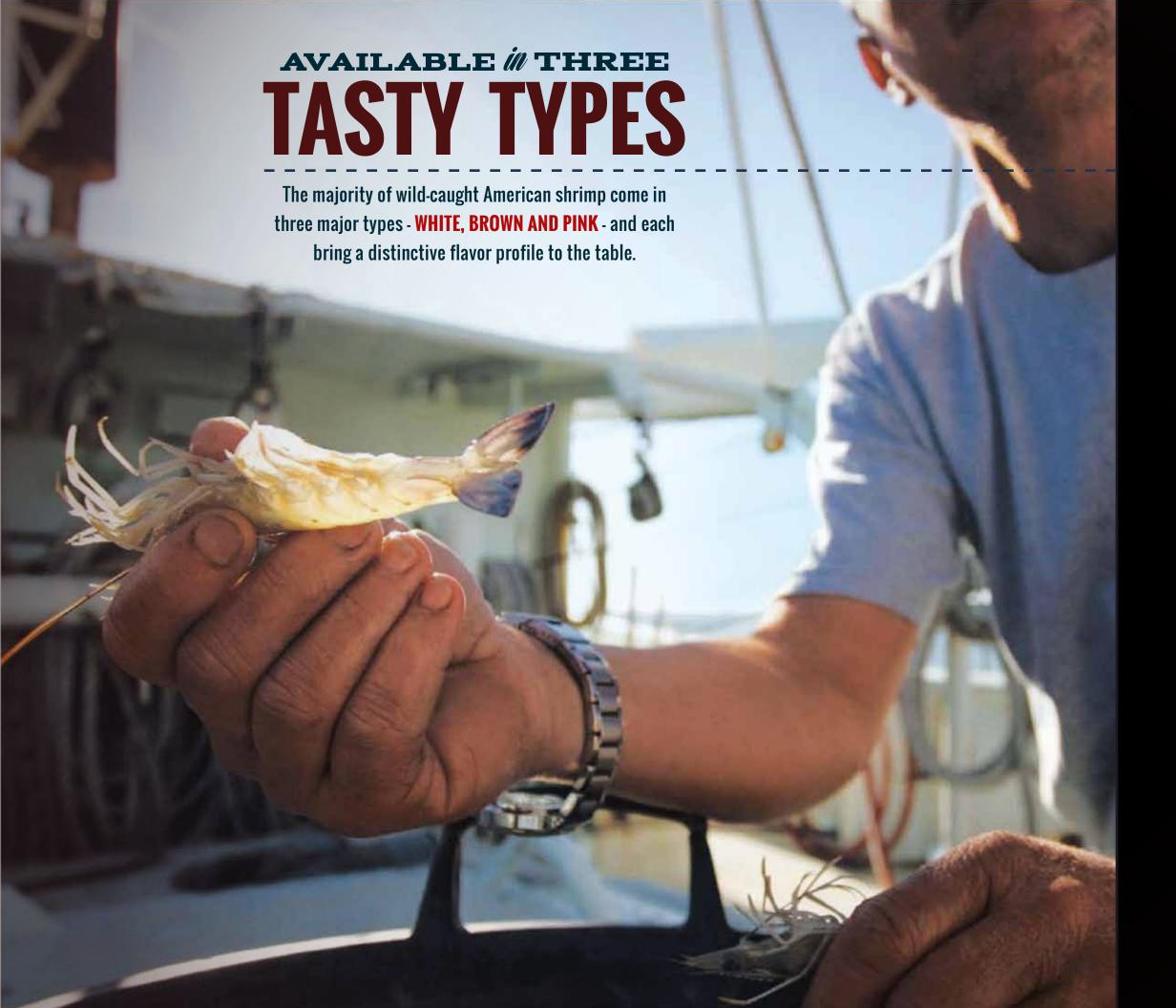
ARE *recognizing* THE

FLAVOR SUPERIORITY

AND prefer SOURCING

FRESH AND LOCAL INGREDIENTS
FOR *their* recipes.







BROWN SHRIMP ARE FOUND NEAR THE

bottom of the nutrient-rich Gulf and South Atlantic waters, which gives them their robust flavor. Like white shrimp, they are caught in inshore waters with silty bottoms during the late summer and fall and year-round in offshore waters.



PINK SHRIMP ARE KNOWN FOR THEIR

delicate, sweet flavor and pearl-like texture and are found in waters off Florida and the Gulf Coast region. They are caught in waters with sandy or coarse bottoms as opposed to silty bottoms, which are typical off of southern Florida.



WHITE SHRIMP ARE TYPICALLY FOUND

in the brackish waters and estuaries with low salinity and are a favorite choice among boat captains. They are caught in inshore waters with silty bottoms during the late summer and fall and year-round in offshore waters.



SUSTAINABLE... FOR THE LONG TERM

You can feel good about purchasing Wild American shrimp, since it is not overfished damaging the ability of the shrimp to reproduce for future generations of diners.

American shrimpers take pride in their role as marine conservationists and work daily to protect the environment in which they fish with special equipment and practices.

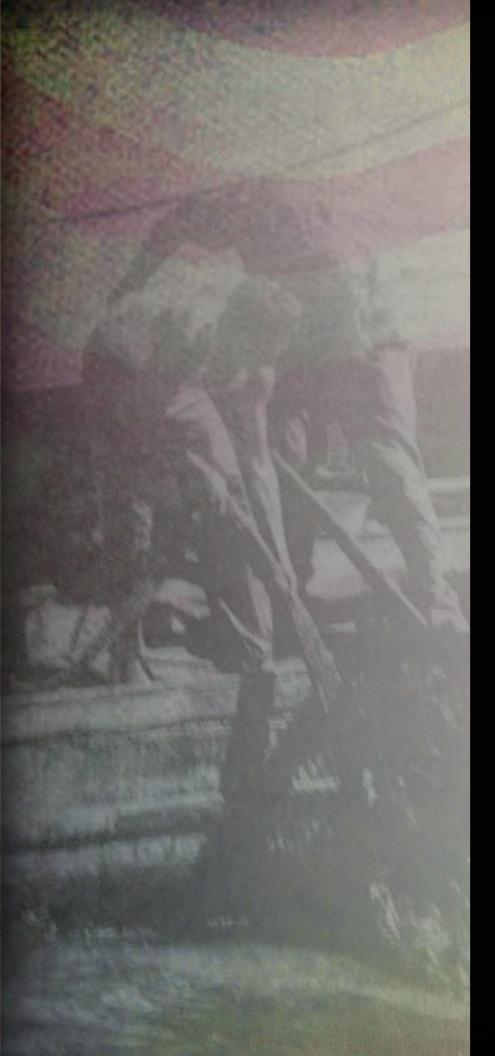
SHOW YOUR SUPPORT FOR AMERICAN JOBS

Supporting Wild American shrimp is much more than just choosing a healthier, better tasting and better quality ingredient. Plain and simple, it's the right thing to do. We consider this type of loyalty as a two-fold patriotic duty by consumers and suppliers who both support the heritage-laced effort for an American product that is harvested from the nutrient-rich waters of the Gulf and South Atlantic. From the dock to the plate is the American way, whether it's served in your home or local restaurants.

The industry represents thousands of jobs from the vessels to the docks to the processors and retail supply chains and is often the largest employer in small coastal towns. By providing Wild American shrimp for your retail store or restaurant, you are supporting an entire American-made industry and preserving a heritage that has spanned multiple generations of families.

Buying from one of our 33 HARD WORKING MEMBER PROCESSORS is like buying from a trusted friend or neighbor, and is as close as you can get to a locally produced seafood product in the United States.





JOIN the MOVEMENT

THESE CHEFS, and hundreds more, wouldn't dream of using anything other than **Wild American shrimp** in their dishes.

NATHALIE DUPREE
JOHN CURRENCE
CHRIST HASTINGS
TORY MCPHAIL
ROB STINSON
ROBERT ST. JOHN
SCOTT VARNEDOE

AND THE LIST GOES ON.

See more at www.americanshrimp.com



THESE RETAILERS know the value of selling Wild American shrimp.

WHOLE FOODS
SPROUTS
WAL-MART / SAM'S,
HARRIS TEETER
PRICE CHOPPER
WEGMAN'S
WINN-DIXIE
H.E.B.
ROUSE'S

EARTH'S FARE
ALBERTSON'S
MARKET BASKET
PIGGLY WIGGLY
ROBERT FRESH MARKET
BROOKSHIRE BROTHERS
FOODTOWN
KROGER



More and more consumers are asking for Wild American shrimp in restaurants and are looking for the "Wild American Shrimp" logo or "Wild Caught Gulf Shrimp" designation on products in the frozen seafood section of their grocery stores.



For a complete list of retailers, visit WWW.AMERICANSHRIMP.COM



AmericanShrimp.com is your one-stop resource for buying authentic, wild-caught American shrimp - shrimp that are harvested from U.S. Gulf and South Atlantic waters and processed by hard-working Americans from Texas to North Carolina.

Here you will find profiles and contact information for our U.S. shrimp processors, along with:

- WHAT TYPES AND SIZES OF SHRIMP THEY PROCESS
- TYPES OF CUSTOMERS THEY PROCESS PRODUCT FOR
- BRAND NAMES OFFERED
- COMPANY SIZE
- FAMILY HISTORY IN THE SHRIMPING INDUSTRY

You will also find buying tips, facts and tidbits about the shrimping industry, detailed nutritional information, along with recipes and cooking suggestions.



THE BOTTOM LINE:

BUY AMERICAN SHRIMP -- IT'S THE RIGHT THING TO DO.

