

Gulf Shrimp

Gulf shrimp are generally flavorful and sweet, with slight variations in taste according to the species. Pinks are tender and sweet. Browns are firm, though somewhat bland, and sometimes have a hint of iodine. Whites, the standard against which other shrimp species — domestic and imported — are often measured, are sweet and firm. It can be hard to tell the Gulf species apart. Part of the confusion stems from naming them by colors: white, pink and brown, since a pink can look white, a brown can be gray, etc. Cooked shells of all species are pinkish red. Raw meats are translucent pink to gray. Cooked meats are pearly white with pink and red shadings.



Product Details

Pack Size	Various
Cooking Methods	Boil, Broil, Grill, Sauté, Steam
Texture	Medium/Firm
Flavor	Mild/Moderate
Availability	January - December
Scientific Name	Penaeus spp.
Location	Mexico, United States