

## Shrimp Product Forms

Not only are there many varieties of shrimp for sale worldwide, but there is a great diversity in product forms. Product can be divided into two basic types: raw and cooked. It can then be further divided into fresh and frozen. Within these broad categories, almost all shrimp in the U.S. market is sold as head-off tails, and the bulk of that is sold frozen. Primary product forms for frozen shrimp are:

**Green headless.** The standard market form. Includes the six tail segments, with vein, shell and tail fin. "Green" does not refer to shell color but to the uncooked, raw state of the shrimp. Also called "shell-on" or "headless."

**Peeled.** Green headless shrimp without the shell.

**PUD.** Peeled, undeveined, tail fin on or off; raw or cooked. The vein, running the length of the tail, is the intestine, also called the sand vein.



Green headless



Peeled and cooked, tail-on

**Tail-on, round.** Undeveined shrimp with tail fin on.

**P&D.** Peeled, deveined, tail fin on or off; raw or cooked. Another name for IQF P&D shrimp is PDI (peeled, deveined, individually frozen).

**Cleaned.** Shrimp that is peeled and washed, a process that removes some or all of the vein but is not thorough enough to warrant the P&D label.



Butterflied

**Shell-on cooked.** Cooked tail, with vein, shell and tail fin.

**Split, butterfly, fantail.** Tail-on shrimp that are cut deeply when being deveined.

**Pieces.** Shrimp with fewer than four or five whole segments, for small shrimp and large shrimp, respectively (all shrimp have six segments). Often graded as small, medium and large, though no standards exist.

### FROZEN SHRIMP PACKS

**Blocks:** Typically, green headless shrimp. Blocks offer easy storage and the versatility afforded by a basic raw product. But separating out a portion of the block can be a challenge, and labor is required to peel and devein the shrimp. Shrimp blocks come in one of two styles:

- **Layerpack.** (Also "finger pack.") Meticulously hand-packed shrimp, frozen in a neat pattern and double-glazed.

- **Random.** (Also "jumble" or "shovel" pack.) These may have some order, but shrimp are not evenly glazed.

**IQF:** Individually quick-frozen, most common with PUD and P&D shrimp. IQF packs may be less convenient than blocks to store, but they offer savings in labor and allow the user to remove the quantity needed and return the unused portion to the freezer.

Glaze is necessary to properly freeze shrimp. Both

### BREADED SHRIMP

Shrimp, tail-on or tail-off, is the most commonly breaded shellfish on the market. Shrimp can be breaded by hand or by machine. Breaded shrimp is usually processed raw and sold frozen in the following forms:

**Round or whole.** Head-off and deveined, with tail on or off.

**Butterfly or "fantail."** P&D, cut deeply along the upper side, then laid flat with the two halves side by side but with two sections still joined.

**Split ("Western" style).** Shrimp cut all the way through into two separate halves, attached only at the tail fin.

**Mini-rounds or "basket shrimp."** Small (40 to 70, breaded, per pound) shrimp, usually undeveined, sometimes tail-on.



Round

Fantail

Split





Black Tiger

vs.

White Shrimp



Species	Latin Name	Prominent Origins	Grown	Description	Comments
Black Tiger	Penaeus monodon	Vietnam Indonesia India Bangladesh	Farmed	Consistent versatile flavor profile. Firm texture. Available in full range of sizes	Year-round availability. Applicable for all preparation styles.
White	Penaeus vannamei	Thailand China Indonesia	Farmed	Softer, mild flavor profile. Mostly smaller sizes.	Seasonal availability. Economically priced



*Offers shrimps of all shapes and sizes*

