

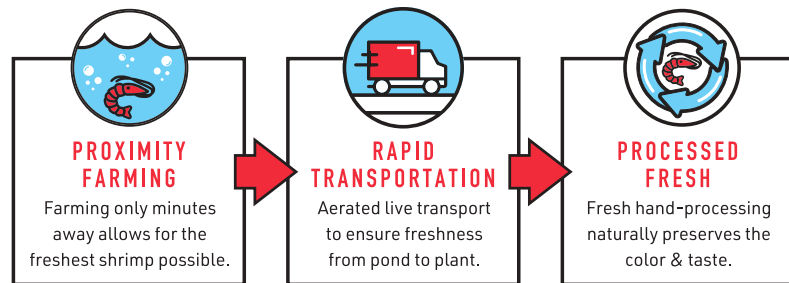
Oishii

SHRIMP



SHRIMP FARMING EVOLVED

Oishii shrimp are harvested through dedicated small-batch farming methods then transported live for fresh processing. This unique farming practice results in a fresher tasting shrimp that retains an abundance of flavor upon freezing.



ALL NATURAL & SUSTAINABLE

These aren't buzzwords. Oishii shrimp are all natural and contain absolutely no added hormones, phosphates, antibiotics or artificial preservatives. Minimally processed, just the way any chef would prefer their shrimp to be.

- NO ARTIFICIAL PRESERVATIVES
- NO ADDED HORMONES
- ALL NATURAL CHEMICAL-FREE
- FREE FROM PHOSPHATES
- FREE FROM ANTIBIOTICS

Oishii shrimp is held to the Best Aquaculture Practices standard. BAP is the world's most trusted, comprehensive and proven third-party aquaculture certification program.



The Responsible Seafood Choice

