

**** WHY WILD ****

AMERICAN SHRIMP?

BUYING *American* SHRIMP
SUPPORTS THE U.S. ECONOMY
WITH JOBS, INCOME, TAX REVENUE AND INNOVATIONS THAT
PROTECT HEALTHY AND CLEAN U.S. REGULATED WATERS.

13,035

U.S. JOBS



\$30MIL

ANNUAL WAGES

AMERICAN SHRIMP
ARE AN INDIGENOUS SPECIES THROUGHOUT
**THE GULF AND
SOUTH ATLANTIC**
THAT ARE CAUGHT BY LOCAL FISHERMEN.

69%

OF ALL DOMESTIC SHRIMP HARVESTED ARE FROM
THE GULF OF MEXICO

THE *American shrimp* INDUSTRY
IS ALL ABOUT HERITAGE AND IS DOMINATED BY
FAMILY-OWNED AND OPERATED BOATS AND COMPANIES
FEATURING A LINEAGE THAT CAN BE TRACED FOR
MULTIPLE GENERATIONS.

(EVEN GOING AS FAR BACK AS THE 1800s!)

THE FLAVOR OF AMERICAN SHRIMP
IS UNRIVALED.

THE NUTRIENT-RICH WATERS OF THE GULF AND SOUTH
ATLANTIC CREATE A *unique* FLAVOR PROFILE THAT IS
NATURALLY ABSORBED INTO THE SHRIMP.

WILD AMERICAN SHRIMP HAVE:

better
TASTE

better
TEXTURE

better
QUALITY

WHICH MAKES THEM

BETTER *for* YOU

WILD AMERICAN SHRIMP ARE HARVESTED FROM A
NATURAL ENVIRONMENT FREE FROM HARSH...

...CHEMICALS ...PESTICIDES
...ANTIBIOTICS ...AND RESIDUE

...WHICH MIGHT BE FOUND IN **POND-RAISED**
SHRIMP FROM FOREIGN COUNTRIES.



WILD AMERICAN SHRIMP ARE A NATURALLY RENEWABLE AND
SUSTAINABLE RESOURCE.

AMERICAN SHRIMPERS TAKE PRIDE IN THEIR LONG HERITAGE
AS MARINE CONSERVATIONISTS.

WILD AMERICAN SHRIMP ARE HARVESTED IN REGULATED AREAS
AND ARE HANDLED AND PACKAGED FOLLOWING
U.S.-APPROVED STANDARDS.

AMERICAN SHRIMP
ARE SPAWNED IN A
NATURAL MARINE
ENVIRONMENT.



AMERICAN SHRIMP ARE
HARVESTED IN THE
HEIGHT OF THE SEASON,
SO THEY NATURALLY
TASTE BETTER.

Ask for wild-caught
AMERICAN SHRIMP



FOR SUPPLIERS AND MORE INFORMATION, GO TO:
AMERICANSHRIMP.COM

