

Laughing Bird Caribbean White Shrimp

Cooking up the revolution

You try to do the right thing. You nix the hormone and antibiotic-laden meat. You find a local farm for your greens. And then you have to order shrimp, and that whole “great taste, part-of-the-solution” virtuous web you were weaving falls apart. But it doesn’t have to. Your solution is here, packed in 8 lb tubs, fresh (never frozen), straight to your kitchen from gorgeous Belize. And the best part is, you can get it from your current distributor (no matter who they are). It’s Laughing Bird Shrimp, with a super-sweet taste, purity, and cutting-edge environmental stewardship that give it one of the tiniest eco-footprints of any protein available.

Alain Ducasse to The Little Chihuahua

From white tablecloth restaurants to neighborhood taquerias, chefs are putting Laughing Bird shrimp to work in their kitchens.

At 61/70 count, peeled and purged, they’re ready to go right out of the tub.

The Nitty Gritty

Located inland, a few miles away from the Caribbean coast, Laughing Bird shrimp are raised in fully-lined ponds, and are not exposed to antibiotics, hormones or pesticides. And they’re never treated with preservatives.

Press love it

“From Belize and extra sweet... Laughing Bird shrimp are unlike many farmed shrimp, and that is a good thing.” — New York Times

“A fresh approach to shrimp” — Boston Globe

“That shrimp can rock your world” — Condé Nast Traveler

Chefs love it

“It is a closed loop so I know it is very clean and high quality. But I also know that it is not putting a strain or burden on the ecosystem. Even though the product might come from further away than I usually prefer, the benefits outweigh the travel.”

— Kevin Gillespie, 2009 Top Chef finalist and Executive Chef, Woodfire Grill, Atlanta, GA

NGOs love it

Laughing Bird Shrimp are endorsed by Vancouver Aquarium’s Ocean Wise program. The farm, Belize Aquaculture Limited (BAL), was pronounced the “future of aquaculture” at the conclusion of a two-year study funded by the World Wildlife Fund (WWF). And they’ve been served numerous times at Chicago’s Shedd Aquarium.



Substitute them for all your rock shrimp needs. They’re sashimi grade and ceviche-ready. Sauce them up for shrimp and grits. Skewer and pop on the grill for a quick appetizer. Stuff them in a shrimp roll, grind them into shrimp cakes, or toss into risotto and pastas. They’ve even starred on kid’s menus in mac and cheese.

Laughing Bird Caribbean White Shrimp



Size Matters?

OK, we get it. Small is sweet, but sometimes more is, well, more. Whatever your menu needs, CleanFish has a shrimp for you.

We have 31/40 frozen shrimp from the same farm as Laughing Bird and Fisherman's Daughter shrimp from the Sea of Cortez, Mexico that goes all the way up to U10.

Meet CleanFish

CleanFish is a company, an aspiration and a movement to promote seafood that's the best of the season, better every season. We bring together artisan producers — both fishermen and farmers — and champion them in the marketplace under traceable, transparent brands. Our network of artisans are stewards of their fisheries, and we are stewards of their stories as we connect producers to chefs and consumers in a celebration of fish you can trust with a difference you can taste.

Keep In Touch

For a complete list of CleanFish products and videos, please visit: www.cleanfish.com

Want to talk fish and sourcing with a fellow chef? chefs@cleanfish.com

Want waitstaff talking points, to partner on an event, or get help spreading the word on the deliciously responsible choices you're making? marketing@cleanfish.com

More ways they're fabulous:

- An advanced bio-filtration system that uses microbes to maintain excellent water quality and provide a supplemental source of protein for the shrimp, allowing a feed conversion ratio of less than 1 lb of marine protein to every pound of Laughing Bird Shrimp.
- A zero water exchange system that's more energy efficient than conventional shrimp farms that have to pump thousands of gallons in and out of their ponds to maintain water quality.
- Fast processing — pond to tub in just 6 hours — for a shrimp of outstanding quality.
- Their own breeding program and hatchery that supplies the farm, so no wild stocks are harvested.

THE FACTS:

Latin Name	<i>Litopenaeus vannamei</i>
Origin	Belize - Farmed in closed-loop inland system
Form & Size	Fresh, hand-peeled, 61-70 shrimp per pound
Product Packing	Fresh, never frozen shrimp are packed in 8 pound recyclable tubs; 6 tubs per case.
Feed	Feed contains a small percentage of fish meal, and a 100% vegetarian feed is in development. Algae used in feed is grown on-site to ensure purity.

**“That Shrimp
Can Rock
Your World.”**

Cooking Next
Traveler