

FOOD SERVICE PRODUCTS CATALOG



Basic Tempura Products

NEW Tempura Bowl Set		
	1 meal x 10 packages	Microwave, defrost naturally
<i>A combination of shrimp tempura, squid tempura, pumpkin tempura, green bean tempuras, and tendon sauce. Heat tempuras by microwave oven, place them on cooked rice, and spread tendon sauce evenly, then you can readily enjoy high quality tempura bowl.</i>		
		
Shrimp and Vegetable Tempura Bowl Set		
	2 meals x 20 packages	Microwave, defrost naturally
<i>A combination of 4 shrimp tempuras, 2 lotus tempuras, green bean tempuras, and tendon sauce. Heat tempuras by microwave oven, place them on cooked rice, and spread tendon sauce evenly, then you can readily enjoy high quality tempura bowl.</i>		
		
Large Shrimp Tempura for Tempura Bowl		
	4 pieces x 20 packages	Microwave, defrost naturally
<i>A combination of 4 shrimp tempuras and 2 bags of tendon sauce. Suited for tempura bowl and tempura udon.</i>		
		
Shrimp Tempura S		
	50 pieces	Microwave, deep fry, defrost naturally
<i>Shrimp tempuras for industrial uses. Shrimp tempuras are prefried completely, and can be cooked by microwave, deep fryer, or simply defrost naturally.</i>		
		

Basic Breaded Shrimp

Thinly Breaded Shrimp		
	12 pieces x 20 packages	Deep fry
<i>Small size, easy-to-eat shrimps breaded thinly.</i>		
		
Soft & Crisp Breaded Shrimp		
	5 pieces x 10 packages	Deep fry
<i>Large size shrimp is breaded by soft bread crumbs we make ourselves. When fried, its texture is soft and crisp.</i>		
		
Delica Breaded Shrimp Curved		
	50 pieces	Deep fry
<i>Breaded shrimp for industrial uses. By removing the stretching process, the product keeps its natural curved shape, and the delicious taste of shrimp is preserved.</i>		
		
Head-On Breaded Shrimp 8/12		
	48 pieces	Deep fry
<i>Large size head-on breaded shrimp for industrial uses.</i>		
		
Head-On Breaded Shrimp S		
	50 pieces	Deep fry
<i>Convenient size head-on breaded shrimp for industrial uses.</i>		
		

Breaded Shrimps for Food Service Uses

Breaded products that can be used in various menu. We use soft bread crumbs, and considered in details.

Soft & Crisp Breaded Shrimp



To make good use of shrimps' texture, we invested our techniques from the processing step. Seasoning, amount of batter, texture, and color are carefully designed to draw the true taste from shrimps. To keep the shape and texture of bread crumbs well, we developed a special type of tray.

Egg free,
Calcium-enriched (except for 50g type)

●Cooking Instructions
Deep fry at 170°C for approximately 3.5 – 4 minutes.



- 50 6pieces × 4trays × 5cartons 398 × 313 × 71mm
- 40 5pieces × 10trays × 2cartons 358 × 253 × 161mm
- 35 5pieces × 10trays × 2cartons 333 × 253 × 166mm
- 30 5pieces × 10trays × 2cartons 313 × 218 × 156mm



Head-On Breaded Shrimp

Fresh shrimps are coated with crispy breading without their heads removed. The natural taste and texture of shrimps are drawn out.

Egg free

●Cooking Instructions
Deep fry at 170°C for approximately 4 – 5 minutes.

- 8/12 4pieces × 12trays × 2cartons 387 × 247 × 74mm
- 16/20 5pieces × 10trays × 2cartons 365 × 245 × 86mm



Shrimp Cutlet 120g

Professional shrimp cutlet stuffed with tasty, firm-fleshed shrimps. Massive, 120g type.

●Cooking Instructions
Deep fry at 170°C for approximately 7 minutes.



- 30pieces × 2cartons 295 × 275 × 140mm



Head-On Breaded Shrimp S

Fresh black tiger shrimps are coated with crispy breading without their heads removed. With their heads on, delicious taste is kept within.

●Cooking Instructions
Deep fry at 170°C for approximately 3 minutes.



- 5pieces × 10trays × 2cartons 360 × 195 × 151mm

Shrimp Cutlet 85g

Professional shrimp cutlet stuffed with tasty, firm-fleshed shrimps.

●Cooking Instructions
Deep fry at 170°C for approximately 8 minutes.



- 4pieces × 15trays 525 × 210 × 152mm

Crispy Octopus Kara-age 500g

A snack-type octopus coated with kara-age powder. When deep fried, they are spicy and crispy outside, and juicy inside.

●Cooking Instructions
Deep fry at 170°C for approximately 3 minutes.



- 500g × 8bags × 2cartons 350 × 270 × 125mm

Shrimp Tempuras for Food Service Uses



Tempuras that can be used in various situations. We stuck to the crispy texture of coating, and drew out the natural taste of shrimps.

Shrimp Tempura (Hand-made Type)



Fresh shrimps are coated with crunchy, Japanese style tempura batter. Light texture and natural taste of shrimp can be enjoyed.




- Cooking instructions
Deep fry at 170°C for approximately 3 minutes.
(CANNOT be microwaved)
- S(Half-made) 10pieces × 5trays × 3cartons  308 × 238 × 146mm
- Cooking instructions
Deep fry at 170°C for approximately 3 minutes.
Also can be heated by microwave oven, or defrosted.
- LL(Pre-cooked) 5pieces × 10trays × 3cartons  383 × 248 × 161mm
- L(Pre-cooked) 5pieces × 10trays × 3cartons 363 × 243 × 166mm
- M (Pre-cooked) 5pieces × 10trays × 3cartons 338 × 238 × 149mm
- S (Pre-cooked) 10pieces × 5trays × 3cartons 308 × 238 × 146mm

Crispy & Crunchy Shrimp Tempura



To make good use of shrimps' texture, we invested our techniques from the processing step. Seasoning, amount of batter, texture, and color are carefully designed to draw the true taste from shrimps. To keep the shape of coating well, we developed a special type of tray.



- Cooking Instructions
Deep fry at 170°C for approximately 2.5 – 3 minutes.
Or, simply defrost.
- For Udon 40 5pieces × 10trays × 3cartons  373 × 338 × 166mm
- For Udon 35 5pieces × 10trays × 3cartons 318 × 308 × 166mm




Crunchy Shrimp Tempura

By improving the tempura batter, light and crunchy texture is achieved.

- Cooking instructions
Deep fry at 170°C for approximately 3 minutes.
Also can be heated by microwave



- LL 5pieces × 4trays × 3cartons  387 × 247 × 74mm
- L 5pieces × 4trays × 5cartons 365 × 245 × 86mm
- M 5pieces × 4trays × 5cartons 339 × 238 × 76mm
- S 5pieces × 4trays × 5cartons 307 × 237 × 69mm

Shrimp Tempura for Noodle

A crunchy shrimp tempura designed for noodle menu. Light texture and natural taste of shrimp can be enjoyed.

- Cooking instructions
Deep fry at 170°C for approximately 3 minutes.
Also can be heated by microwave oven, or defrosted.



- 10pieces × 5trays × 3cartons  305 × 235 × 152mm

Tempuras for Food Service Uses

Tempuras that can be used in various situations. We stuck to the crispy texture of coating, and drew out the natural taste of materials inside.





Squid Tempura (Hand-made Type)

Because the coating foams well, its texture is light and crunchy. Thick squid meat is used.

- Cooking Instructions
Deep fry at 170°C for approximately 3 minutes.
Also can be heated by microwave oven.



- 70g 10pieces × 5trays × 2cartons  343 × 283 × 151mm
- 50g 10pieces × 5trays × 2cartons  298 × 256 × 148mm




Tempura Set

A combination of fresh shrimp, squid, and vegetable tempuras. Place them on top of steamed rice and enjoy the tempura bowl.

- Cooking Instructions
Deep fry at 170°C for approximately 1 - 3 minutes.
Also can be cooked by oven.




- Set: 1 shrimp tempura, 1 squid kakiage, 1 pumpkin tempura, 1 lotus root tempura, 5 green bean tempuras.
- 30sets  395 × 370 × 162mm



Tempura Bowl Set for Microwave

Tempuras that can be heated by microwave. Place on top of warm rice, spread attached sauce, and enjoy the professional taste.

- Cooking Instructions
Tempuras 600W approximately 2.5minutes.
1500W approximately 30 seconds.
Sauce 600W approximately 30 seconds.
1500W approximately 10 seconds.

- Set:
1 shrimp tempura,
1 squid tempura,
1 pumpkin tempura,
5 green bean tempuras,
1 bag of sauce.
- 1dish × 10trays × 2cartons
 300 × 220 × 132mm




Squid Tempura 40g

Because the coating foams well, its texture is light and crunchy.

- Cooking Instructions
Deep fry at 170°C for approximately 3 minutes.



- 10pieces × 5trays × 2cartons
 300 × 220 × 132mm




Cheese Fritter

A fritter of processed cheese. A harmony of pasty melted cheese and crunchy coating is miraculously nice.

Egg free

- Cooking Instructions
Deep fry at 170°C for approximately 3 minutes.



- 1kg × 4bags × 2cartons
 345 × 240 × 130mm



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Products for Restaurant Uses

Large size breaded shrimps which can be served as main dish of dinner. Perfect for restaurant menu.



Head-On Breaded Shrimp 13/15

Fresh local shrimps are coated with crunchy breading. With their heads on, delicious taste is kept within.

- Cooking Instructions
Deep fry at 170°C for approximately 4.5 minutes.

- 4 pieces × 8 trays × 4 cartons
385 × 295 × 72mm



Head-Off Breaded Shrimp 6/8

Large size shrimps are coated with bread crumbs. They are crispy outside and firm-fleshed inside.

Egg free

- Cooking Instructions
Deep fry at 170°C for approximately 5 minutes.

- 5 pieces × 10 trays
443 × 228 × 196mm



Head-Off Breaded Shrimp

Fresh shrimps are coated with thin layer of breading. Enjoy their light, crunchy texture.

Egg free

- Cooking Instructions
Deep fry at 170°C for approximately 3 minutes.



- 21/25 10 pieces × 10 trays × 2 cartons 348 × 328 × 146mm
- 26/30 10 pieces × 10 trays × 2 cartons 343 × 333 × 116mm

Breaded Shrimps for Daily Dishes

Products designed for such uses as box lunch, sushi, and daily dishes. Crunchy bread crumbs with light texture are used.



V Breaded Shrimp

To make good use of shrimps' texture, we invested our techniques from the processing step. Seasoning, amount of breading, texture, and color are carefully adjusted to provide breaded shrimps with rich taste and volume.

Egg free

- Cooking Instructions
Deep fry at 170°C for approximately 3 – 4 minutes.



- | | | |
|-----|------------------------------|-------------------|
| ●52 | 10pieces × 5trays × 3cartons | 333 × 183 × 171mm |
| ●45 | 10pieces × 5trays × 3cartons | 323 × 178 × 156mm |
| ●37 | 10pieces × 5trays × 3cartons | 323 × 168 × 146mm |
| ●30 | 10pieces × 5trays × 3cartons | 323 × 158 × 136mm |
| ●23 | 10pieces × 5trays × 3cartons | 323 × 153 × 131mm |



Breaded Shrimp for Sushi

Delicious shrimps are coated with crispy breading. The size of this product is perfect for sushi topping.

Egg free

- Cooking Instructions
Deep fry at 170°C for approximately 3 minutes.



- 20pieces × 4trays × 4cartons
335 × 195 × 100mm



Delica Natural Breaded Shrimp

By removing the stretching process, fresh shrimps keep their natural roundness, preserving their taste. Shrimps are lightly breaded so their natural delicious taste and texture can be enjoyed.

Egg free

- Cooking Instructions
Deep fry at 170°C for approximately 3.5 minutes.



- 5pieces × 10trays × 3cartons 295 × 265 × 117mm



G Breaded Shrimp Tail-Off

Fresh, peeled, tail-off shrimps are coated with soft breading with rich flavor. Enjoy this delicious, crispy product at a mouthful.

Egg free

- Cooking Instructions
Deep fry at 170°C for approximately 3 minutes.



- 20pieces × 8trays 390 × 330 × 87mm

Shrimp Cutlets for Daily Dishes

Products designed for such uses as box lunch, sushi, and daily dishes. Cutlets are tightly stuffed with firm-fleshed shrimp.



Shrimp Cutlet 85g II

Professional shrimp cutlet stuffed with firm-fleshed shrimps. The delicious, juicy taste and texture of shrimps can be enjoyed.

- **Cooking Instructions**
Deep fry at 170°C for approximately 7 minutes.

- 4pieces × 15trays × 2cartons
📦 525 × 210 × 152mm



V Shrimps Cutlet for Sushi

A stick type shrimp cutlet designed for roll sushi. Enjoy the firm-fleshed texture of shrimp.

- **Cooking Instructions**
Deep fry at 170°C for approximately 5 – 5.5 minutes.

- 110g 5pieces × 4trays × 4cartons 📦 405 × 255 × 70mm
- 90g 5pieces × 4trays × 4cartons 📦 395 × 205 × 82mm



Delica Mini Shrimp Cutlet

It's named "mini," but is a professional shrimp cutlet inside. The delicious, juicy taste and texture of shrimps can be enjoyed.

- **Cooking Instructions**
Deep fry at 170°C for approximately 4.5 minutes.

- 20pieces × 3trays × 2cartons
📦 305 × 257 × 92mm



Tempura for Daily Dishes

Products designed for such uses as box lunch, sushi, and daily dishes. Our tempuras are crunchy, and can be arranged into various menu.



V Shrimp Tempura

To make good use of shrimps' texture, we invested our techniques from the processing step. Seasoning, amount of batter, texture, and color are carefully designed to draw the true taste from shrimps. To keep the shape of coating well, we developed a special type of tray.

●Cooking instructions

Deep fry at 170°C for approximately 3 – 4.5 minutes.
Also can be heated by microwave oven, or defrosted.

- 65(Pre-cooked) 5pieces × 10trays × 3cartons  408 × 248 × 166mm
- 55(Pre-cooked) 5pieces × 10trays × 3cartons 383 × 248 × 166mm
- 45(Pre-cooked) 5pieces × 10trays × 3cartons 383 × 248 × 161mm
- 40(Pre-cooked) 5pieces × 10trays × 3cartons 363 × 243 × 166mm
- 35(Pre-cooked) 10pieces × 5trays × 3cartons 338 × 238 × 149mm
- 30(Pre-cooked) 10pieces × 5trays × 3cartons 308 × 238 × 146mm
- 27(Pre-cooked) 5pieces × 10trays × 3cartons 310 × 240 × 147mm



Tempura Bowl Set 1

Combination of fresh shrimp, squid, and vegetable tempuras. Place them on top of steamed rice, and high quality tempura bowl can be enjoyed.

●Cooking instructions

Deep fry at 170°C for approximately 1–3 minutes.

Set: 1 shrimp tempura, 1 squid tempura, 1 pumpkin tempura, 1 lotus root tempura, 5 green bean tempuras.

●20 sets × 2cartons  295 × 260 × 207mm



Tempura Bowl Set 2

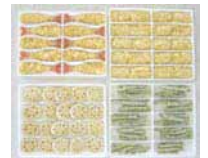
A combination of fresh shrimp, squid, and vegetable tempuras. Place them on top of steamed rice, and high quality tempura bowl can be enjoyed.

●Cooking instructions

Deep fry at 170°C for approximately 1–3 minutes.

Set: 1 shrimp tempura, 1 squid tempura, 1 lotus root tempura, 3 green bean tempuras.

●20 sets × 4cartons  298 × 261 × 148mm




Shrimp Tempura for Rice Ball

Small shrimp tempuras seasoned with soy sauce and spice. Place it inside rice ball and enjoy the great taste.

●Cooking instructions

Deep fry at 170°C for approximately 2 minutes.

●400g × 4bags × 2cartons  303 × 213 × 77mm




Shrimp Tempura for Sushi

Tasty shrimps are deep fried into crispy tempuras. It can be used as sushi topping, or be place inside a roll sushi.

●Cooking instructions

Deep fry at 170°C for approximately 2.5 minutes.

●10pieces × 5trays × 3cartons  293 × 213 × 145mm




Squid Tempura for Daily Dish

Fresh squids are cut into thick pieces, and are deep fried with crispy tempura batter.

●Cooking instructions

Deep fry at 170°C for approximately 3 minutes.

●10pieces × 5trays × 2cartons  305 × 245 × 134mm



PT. SK FOODS INDONESIA

Specialist's Selection

For allergic consumers, we have products that do not contain egg. Some of our products are calcium-enriched by adding shrimp shell powder.




Breaded Shrimp (Round Style)

Shrimp shells are baked and crushed into fragrant powders, then added to the product. Delicious smell of shrimp spread when eaten. Shrimps are limited to those traditionally farmed.

Egg free,
Calcium-enriched

- Cooking instructions
Deep fry at 170°C for approximately 3 – 5.5 minutes.



- 40g(no egg) 5pieces × 10trays × 3cartons  295 × 260 × 142mm
- 32g(no egg) 5pieces × 10trays × 3cartons 295 × 260 × 132mm
- 27g(no egg) 6pieces × 10trays × 3cartons 275 × 265 × 122mm
- 23g(no egg) 6pieces × 10trays × 3cartons 275 × 265 × 117mm




Breaded Shrimp (Straight Style)

Shrimp shells are baked and crushed into fragrant powders, then added to the product. Delicious smell of shrimp spread when eaten. Shrimps are limited to those traditionally farmed.

Egg free,
Calcium-enriched

- Cooking instructions
Deep fry at 170°C for approximately 3 – 4.5 minutes.



- 40g(no egg) 10pieces × 5trays × 4cartons  337 × 177 × 142mm
- 35g(no egg) 10pieces × 5trays × 1cartons 335 × 180 × 137mm
- 30g(no egg) 10pieces × 5trays × 4cartons 335 × 168 × 127mm
- 25g(no egg) 10pieces × 5trays × 4cartons 325 × 158 × 117mm




Breaded Shrimp C1-W

Fresh shrimps are coated with light and soft breading. Enjoy the texture of firm shrimp flesh and crispy breading.

Egg free

- Cooking instructions
Deep fry at 170°C for approximately 5.5 minutes.

- 5pieces × 20trays × 2cartons  580 × 255 × 128mm



Shrimp Cutlet

Peeled tail-off shrimps are formed into cutlet, calcium-enriched with shrimp shell powder.

Egg free, Calcium-enriched

- Cooking instructions
Deep fry at 170°C for approximately 4 – 6 minutes.

- 60gCa 4pieces × 25trays  442 × 365 × 107mm
- 50gCa 4pieces × 25trays  442 × 365 × 105mm

