Shrimp Sizes & Cost per Plate

Buy on **cost per plate**, not price per pound. The count is **shrimp per pound**: the smaller the number, the bigger the shrimp.

COUNTS AT A GLANCE

SIZE	SHRIMP PER LB	USE (AVERAGE)
U10	Under 10 per lb	your own count
U15	Under 15 per lb	your own count
16/20	16 to 20	18
21/25	21 to 25	23
26/30	26 to 30	28
31/35	31 to 35	33
36/40	36 to 40	38
41/50	41 to 50	45
51/60	51 to 60	55

COST PER PLATE IN 3 STEPS

1. **Price per lb ÷ average count** = cost per shrimp
2. **× shrimp on the plate** = cost per plate
3. Compare sizes at **your** prices.

SAME COUNT ≠ SAME SHRIMP

- **Peeled** 16/20 started out bigger than shell-on 16/20.
- **Tails** are weight you pay for and nobody eats: choose them for looks, on purpose.
- **Glaze** (the ice coat) is not shrimp. The label's net weight should leave it out.

COMPARE SIZES AT YOUR PRICES

SIZE	PRICE PER LB	AVERAGE PER LB	COST PER SHRIMP	SHRIMP PER PLATE	COST PER PLATE
16/20	*$9.00*	*18*	*$0.50*	*5*	*$2.50*
21/25	*$8.00*	*23*	*$0.35*	*6*	*$2.09*

Example rows: 21/25 saves about $0.41 a plate, over $2,000 a year at 100 plates a week, and six shrimp looks like more food than five.

COUNT A POUND FROM EVERY CASE

DATE	ITEM / SIZE	PIECES IN 1 LB	IN RANGE?	INITIALS

Build recipes on **pieces** ("six shrimp"), not ounces, so every plate looks the same.