



The Better the Water Quality, The Better the Shrimp

Dear Shrimp Lovers,

I've got some wonderful news! There's a soon-to-be-famous company, headquartered in LaCoste, Texas. They farm the very best gourmet shrimp you will ever eat. Their name says it all, NaturalShrimp! In the raw, your fresh, succulent, NaturalShrimp are translucent and firm, but lack any recognizable odor of the salt water from which they were born and raised. As you peel your cooked shrimp and ready your tastebuds in anticipation of its flavor you're impressed with its size. You finally understand its nickname, jumbo shrimp. As you bite into your jumbo NaturalShrimp its texture and flavor are best described as exquisite.



Their high-quality product holds all the necessary certifications needed to farm shrimp today. Plus, NaturalShrimp holds a unique patented process that achieves better water quality than shrimp-farmed anywhere else. Put simply, the better the water quality, the better the shrimp. I'm not just saying they're the best indoor shrimp farmers. I'm saying NaturalShrimp produces and provides the absolute freshest, bacteria-and-disease-free, sustainable, gourmet-sushi-style-shrimp you will ever eat.



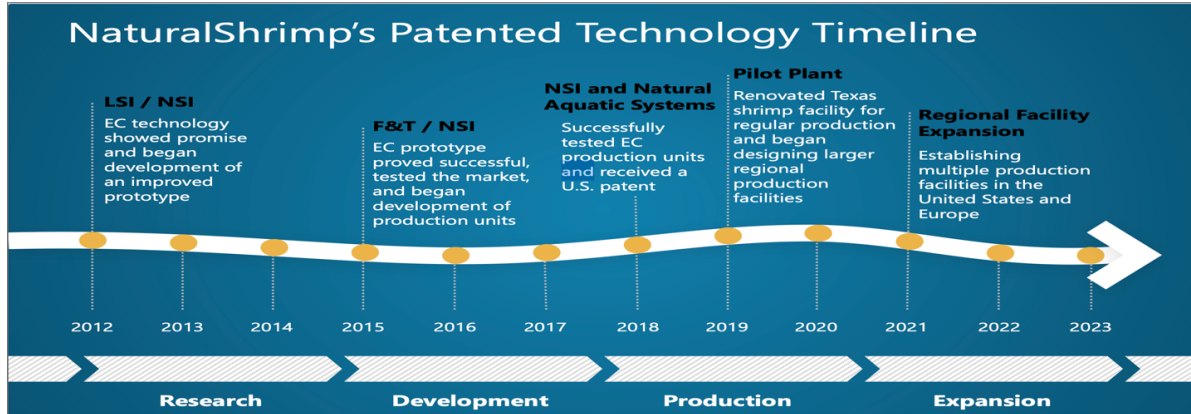
Once you've tried NaturalShrimp you will most likely lose your taste for every other type of shrimp.



Here's why



NaturalShrimp is a healthy, fresh, locally grown seafood choice. Our only consumables are water, graphite and sand with up to 98% water reuse and no hazardous waste. NaturalShrimp is also available year-round. Our quality standards ensure you and yours will enjoy every morsel, over and over, since it is environmentally sustainable, free from contaminants, allergens, and chemical residues (due to the purity of our water) and our patented technology.



Nutritional Benefits

Naturalshrimp are packed with vitamin B12 and protein, enough to make you feel like a new, more energetic person. I've said enough for the moment | below please read what others are saying about NaturalShrimp:



RANDY TYE

★★★★★

I live on the Gulf Coast and regularly purchase fresh caught wild shrimp right off of the shrimp boat and I have had the pleasure of eating Natural Shrimp numerous times. There is no comparison in the quality. Natural Shrimp is gourmet quality and I highly recommend it.



STEVE & DEB SALMEN

★★★★★

My husband and I drove 12 hours to purchase shrimp from Natural Shrimp. We were not disappointed in our purchase. The shrimp was extremely clean, no odor and had a good flavor. We're looking forward to purchasing more in the near future. 5 stars!



GARY SHOVER



I am one of the few lucky recipients that received some of the most beautiful shrimp during a shipping trial.... and when I say lucky and beautiful, I am not exaggerating. The shrimp arrived in a sealed Styrofoam container and the temperature was 37 degrees. I then went to the store and purchased some regular shrimp. Sadly, the guy working the counter did not know where the shrimp originated from. After cleaning both the store bought shrimp and the Natural Shrimp I set about cooking and did so with a skillet and the grill.... The taste of Natural Shrimp was outstanding when compared to the store bought shrimp the taste comparison was as different as night and day. The texture and taste was shrimply outstanding... The store bought shrimp was gritty and had little flavor versus NaturalShrimp that was tasty and buttery smooth. After eating Natural Shrimps product, I will never eat store bought shrimp again and gladly rate this a 5 star product.



ALLEN FRANK



I have had the pleasure of tasting the Natural Shrimp on 3 separate occasions. I normally buy my shrimp from a small shop located in San Leon, Texas on the Gulf Coast right on the water that gets their shrimp "Right off the boat". I like that since I know they are American caught shrimp, and the boats are tied up next to the store. I can honestly say that the Natural Shrimp is BY FAR taster and has NO odor than the shrimp I normally buy from the store. They have a sweet and buttery taste. As a big plus there is no need to de-vein the shrimp also. There is NO visible vein to remove.....I can honestly rate these tasty shrimp as a HUGE 5 STAR.

We can't wait to read what you write about your experience with NaturalShrimp.!

Better Water Chemistry

NaturalShrimp has achieved better water quality through more efficient water chemistry. Traditional recirculating aquaculture systems (RAS) are based on oxidative technologies and processes (OTP). Our technologies are based on anti-oxidative processes (AOP)

The use of antibiotics and chemicals in shrimp-farming are common in traditional OTP. In fact, antibiotic resistance is a global health issue, and there are calls for ways to reduce antibiotic



use. NaturalShrimp's AOP technology completely eliminates the need for chemicals and antibiotics in our shrimp-farming.

Solves Problems

Traditional RAS leads to habitat destruction, water pollution, and damage to coastal Ecosystems.

Worth repeating, NaturalShrimp's only consumables are water, graphite and sand with up to 98% water reuse and no hazardous waste.

Shrimp are susceptible to parasites and various diseases, such as white spot syndrome virus (WSSV) and early mortality syndrome (EMS). Disease outbreaks lead to significant losses for shrimp-farms. Which leads us to the issue of sustainability. As we have learned from above, depending on the source, shrimp harvesting and farming practices can have negative environmental impacts. Choosing NaturalShrimp can help mitigate all these issues.

Shrimp availability can vary by season, which may affect menu planning and inventory management for restaurants and food businesses. Retailers may face supply chain disruptions due to the following factors: weather events, disease outbreaks, transportation issues, and fluctuations in shrimp availability.



NaturalShrimp is an environmentally responsible shrimp-farming operation located in LaCoste, TX. Their shrimp production facility contains twenty 2,000-gallon nursery tanks, forty 20,000-



gallon grow-out tanks, two 10,000-gallon settling tanks, and one 20,000-gallon harvest tank for a total tank volume capacity of 880,000 gallons. In addition, NaturalShrimp converted an existing 8,000 square foot structure to serve as a water treatment plant for the new shrimp production facility.

NaturalShrimp also acquired the assets of a previous Barramundi indoor recirculating fish-farm located in Iowa. This included the real property, equipment, tanks, rolling stock, inventory, permits, customer lists, contracts, and other such assets used in the operation of the business. In the near future this facility will provide 2,700,000 gallons of recirculating capacity and approximately 344,000 square feet.

NaturalShrimp is the first truly eco-friendly, sustainable, closed system production facility that produces the best tasting, all-natural, premium quality shrimp year-round without further depleting the world's oceans from overfishing. Shrimp harvested by NaturalShrimp, and purchased and consumed by you, makes zero environmental impact as compared to consuming shrimp-farmed using traditional methods.

NaturalShrimp is the only place in the world you can find All-NaturalShrimp. Demand is high and availability is limited. We accept [orders online](#), and ship Monday, Tuesday and Wednesdays. Orders placed on Thursday, Friday, Saturday or Sunday will ship the following Monday, Tuesday or Wednesday. We do not ship on days prior to any National Holiday.





For a limited time. One out of every 100 orders will receive a Golden Ticket in their box. If you receive one, it is redeemable for a free 4-pound shipment of our fabulous shrimp.



But, please, I need your help! I cannot promise every 100th person will receive a Golden Ticket for a free 4-pound order of Natural Shrimp for long. When this first eblast runs out, this offer will be over and revert back to our original promise of placing a Golden Ticket in every 1000th order. So, if you act today, you will increase your chance of getting a Golden Ticket by 90%. Get the best [NaturalShrimp](http://NaturalShrimp.com) in the world straight to your door. Order online or get in touch by phone, (888) 791-9474



Best Wishes,

Michael Walker, Copywriter