THE JOURNEY OF A SHRIMP

FRESH FROM THE SEA

Shrimp is supplied from countries all around the world.

PREPARED FOR EXPORT

Once caught, shrimp is taken directly to a processing facility. There it's frozen to maintain freshness, put onto pallets and prepared for export from the nearest port.

SECURING PASSAGE

While the shrimp is being prepared for export, Lineage's freight forwarding team works behind the scenes on all the required paperwork. They secure space on the ocean vessel on behalf of the customer and arrange for drayage of the export container.

WELCOME ABOARD, SHRIMP!

After the pallets arrive at port, the boxes are removed from their pallets, loaded into a temperature-controlled container and tucked away on the ship.

SHRIMP ARRIVES IN THE U.S.

Our customs brokerage team helps streamline the customs clearance process. In most cases, by the time it arrives in the U.S. the shrimp has already been FDA approved. After the ship arrives at port, the container is unloaded from the ship, loaded onto a refrigerated truck and taken to a Lineage cold storage facility.

CHILLED AND READIED FOR ORDERS

Upon arrival at our facility, the container is unloaded, the boxes of shrimp are re-boxed, labeled, put onto pallets, shrink wrapped and put into temperature-controlled storage for safekeeping until a customer order comes through.

ORDER UP!

Pallets are pulled from storage and orders are consolidated to maximize tracking capacity. Then they're loaded onto a refrigerated truck headed to a regional distribution center.

ONTO PLATES

Orders are either picked up from the regional distribution centers by the restaurant or delivered directly through Lineage's last mile delivery offering. Once the shrimp arrives at their destination, they are masterfully crafted into a variety of culinary creations and plated for enjoyment.

