



North Sea (brown) shrimp have a sandy brown colour, to match the environment. They live in the coastal areas between northern France, UK, up to the Netherlands, Denmark, Germany. The shrimp are always cooked on board the vessel in seawater. After landing most of the brown shrimp make a trip to Morocco and are hand-peeled. Our shrimp are machine peeled right at the harbor of Lauwersoog, the Netherlands: peeled and packed in 24h: a real cut in the carbon footprint of this delicacy!

Product Information

Scientific name:	<i>Crangon crangon</i>
Origin:	Caught in the North Sea
Composition:	80% shrimp + 20% protective glaze (or upon specification)
Size:	One size, unspecified
Treatment:	Cooked and peeled
Storage:	-18°C
Shelf Life:	18 months from production
Use:	Prawn salads, prawn cocktail, appetiser
Preparation:	Defrost, ready to serve

Packaging Information

Packaging CU:	1 kg bag – 800g e	
Packaging MC:	10 x 1 kg	
Brand options:	Elite	Languages on pack: NL, FR, DE, GB
Cartons/Europallet:	56 (7 layers x 8 cartons)	