



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. Rediscover its authentic taste!

Product Information

Scientific name:	<i>Crangon crangon</i>
Origin:	Caught in the Northsea
Composition:	100% fresh, machine peeled shrimp
Size:	One size only
Treatment:	Cooked and peeled
Storage:	0° - 4°C
Shelf Life:	14 days from production
Use:	Shrimpsalade, shrimpcocktail, first dishes
Preparation:	Ready to use



Packaging Information

Packaging CU:	500g of 1kg trays
Packaging MC:	3 x 500g of 10 x 500g
Brand options:	Elite
Cartons/Europallet:	200 (10 layers x 20 cartons) of 80 (8 layers x 10 cartons)



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