



Peculiarities:

Seabob is a small-sized white shrimp with a sweet taste. The shrimp are caught and immediately processed upon landing in automated processing plants in Suriname and Guyana. The raw peeled shrimp are then further processed and packed in Morubel's plant in Oostende.

Commercial name:

Seabob

Scientific name:

Xiphopenaeus kroyeri

Family:

Penaeidae

Catch area:

Central-Western Atlantic Ocean (Suriname & Guyana)

Fishing method:

Twin rig otter trawl

Catch season:

Suriname: year round, Guyana: closing season Sept-Oct

Estimated volume/year:

Available as:

Peeled undeveined shrimp

Heat treatment: raw, blanched, cooked

Available sizes:

Peeled: large 90-200, medium 200-300, small 300-500up pcs/lb

Sustainability details:

The Seabob fishery has been MSC certified.



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