



Peculiarities:

North Sea (brown) shrimp have a sandy brown colour. 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 brown shrimp make a trip to Morocco and are hand-peeled.

Commercial name:

North Sea shrimp or brown shrimp

Scientific name:

Crangon crangon

Family:

Crangonidae

Catch area:

North Sea

Fishing method:

Shrimp trawl

Catch season:

Year round with a peak in September-October

Estimated volume/year:

Available as:

Cooked and peeled or cooked whole shrimp

Available sizes:

One size for peeled, S, M, L as whole

Sustainability details:

The brown shrimp fisheries in the Netherlands, Germany and Denmark are MSC certified.



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