



Our vannamei King Prawns are responsibly cultivated in warm tropical seawater and ASC certified. The raw or blanched peeled prawns are put in an alu tray together with butter rosettes: Diabolo (chilli butter) or Fine herbs.

Put the tray on the grill or in the oven and the prawns cook in the melting butter. Serve with French baguette and a fresh salad.

Product Information

Scientific name:	<i>Litopenaeus vannamei</i>
Origin:	From aquaculture in Vietnam, Ecuador, India
Composition:	70% prawns and 30 % butter rosettes
Size:	41-50 pcs/lb
Treatment:	Raw
Storage:	-18°C
Shelf Life:	12 months from production
Use:	Gourmet warm starter or main course
Preparation:	Oven or grill



GLOBALG.A.P.



This product comes from GLOBALG.A.P. certified aquaculture operations.

Packaging Information

Packaging CU:	Tray with illustrated sleeve
Packaging MC:	
Brand options:	Private label or Morubel brand
Cartons/Europallet:	

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TASTE
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