



**Peculiarities:**

This beautifully red and white colored shrimp from Argentina is very tasty  
The fishery itself is divided in an on-shore and off-shore fishery. Both fisheries are engaged in a Fishery Improvement Project.

**Commercial name:**

Argentine red shrimp

**Scientific name:**

*Pleoticus muelleri*

**Family:**

Solenoceridae

**Catch area:**

Distribution from Brazil to Argentina - FAO Southwest Atlantic

**Fishing method:**

Trawling

**Catch season:**

Almost whole year, depending on area

**Available as:**

HOSO, HLSO (easy peel), peeled deveined

Raw

**Available sizes:**

HOSO: 10/20, 20/30, 30/40 pcs/kg, HLSO: 30/55, 56/88 pcs/kg  
PD: 40/70, 70/90 pcs/kg

**Sustainability details:**

Both, deep sea and coastal fisheries are in the implementation phase of a FIP (Fishery Improvement Project). The stock is healthy, minimal by-catch and improved fishery management is being implemented.