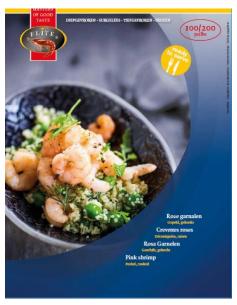


Peeled cooked Pink Shrimp













Morubel uses the family name Penaeus spp to denominate a group of tropical wild catch prawns and shrimp, sold in a mix as they are caught (pinks and browns) or by specific species such as *P. indicus*, *P. Stylifera* (Caricadi), *Metapenaeus affinis*, *Metapenaeus* monoceros, P. japonicus, Metapenaeus dobsoni, Protrachypene precipua ,P. semisulcatus,

Product Information

Penaeidae Scientific name:

Origin: Most are caught in the Indian Ocean, but also FAO zones 51, 57, 71, 87, 61, 31 are common

80% shrimp + 20% protective glaze Composition:

60-80 pcs/lb; 100-200 pcs/lb; 200-300 pcs/lb; 300-500 pcs/lb; 500-up pcs/lb Size:

Peeled and cooked, undeveined Treatment:

-18°C Storage:

Shelf Life: 18 months from production

Use: Prawn salads, appetiser, pizza topping

Preparation: Defrost, ready to serve

Packaging Information

Packaging CU: 1 kg bag; 800g e

Packaging MC: 10 x 1 kg

Brand options:

Cartons/Europallet: 56 (7 layers x 8 cartons







Languages on pack: NL, FR, DE, GB