



**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*,**

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## Product Information

Scientific name:	<i>Penaeidae</i>
Origin:	Most are caught in the Indian Ocean, but also FAO zones 51, 57, 71, 87, 61, 31 are common
Composition:	80% shrimp + 20% protective glaze
Size:	60-80 pcs/lb; 100-200 pcs/lb; 200-300 pcs/lb; 300-500 pcs/lb; 500-up pcs/lb
Treatment:	Peeled and cooked, undeveined
Storage:	-18°C
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:	Elite
Cartons/Europallet:	56 (7 layers x 8 cartons)

Languages on pack: NL, FR, DE, GB



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