

Raw peeled vannamei prawns











Vannamei prawns have become the most farmed shrimp worldwide and live in tropical marine habitats. They are a popular ingredient in all kind of cuisines: from BBQ over wok, to salads or tapas.

Product Information

Scientific name: Litopenaeus vannamei

Origin: Prawns farmed in Costa Rica, Honduras, Nicaragua

Composition: 80% prawns + 20% protective glaze

Size: 16-20; 26-30; 31-40 pcs/lb Raw, peeled, deveined Treatment:

-18°C Storage:

Shelf Life: 18 months from production

Use: Appetiser, ingredient for salads, pasta or rice dishes

Preparation: Fry or Wok

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



