

Cooke



MORUBEL

SEAFOOD COCKTAIL



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Specie:

We offer raw, blanched or cooked seafood mixes, combining a number of sustainable and responsibly farmed seafood species up to customer specification.

Ingredients can be: vannamei prawns, warmwater & coldwater shrimp, mussel meat, surimi, scallops, squid. You name it!

Available as

Raw, Blanched & Cooked

Composition:

Fully custom made seafood cocktail are possible. We also have a range of sustainable ingredients which can create your ultimate sustainable seafood cocktail.



Allergens: crustaceans



Average nutritional values per 100g (cooked)	
Energie	257 kJ/ 61 kcal
Fat	1,7 g
- of which saturated	0,2 g
Carbohydrates	0,8 g
- of which sugars	0,1 g
Protein	10,6 g
Salt	1,2 g

Preparation:

If thawed, use within 24 hours and do not refreeze. Cook thoroughly before consumption. Keep raw seafood cocktail from any other food. Carefully dispose of any juices. Wash dishes and hands thoroughly. Do not consume raw.

Available packaging:

250g-400g box
250g-1Kg pillow bag
5kg-10Kg bulk