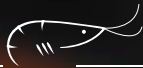


Cooke



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NORTHERN PRAWNS



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NORTHERN PRAWNS

Specie: *Pandalus borealis*

The Northern prawn is a cold-water prawn spending his life in the North West Atlantic ocean. Mostly cooked on board and machine peeled, the Northern prawn is often used in cold recipes. It's slight salty taste makes this prawns a succulent product to accompany your dish.

Certification:



Marine Stewardship Council (MSC) Chain of Custody certification is a supply chain-based certification that ensures traceability of wild seafood harvested from MSC-certified fisheries through to the customer.

Sizes:

Peeled: 150-250, 250-350, 300-500, 400-600 pcs/lbs
HOSO: 90-120 pcs/kg

Allergens: crustaceans



Average nutritional values per 100g	
Energie	282 kJ/ 67 kcal
Fat	0,7 g
- of which saturated	0,1 g
Carbohydrates	0,1 g
- of which sugars	0 g
Protein	15 g
Salt	2,0 g

Preparation:

We have already cooked the prawns for you, just place the Northern prawns in the refrigerator for while and they are ready to be served in a salad or a hot meal.

Available packaging:

250g-400g box
250g-2,5Kg pillow bag
5Kg-10Kg bulk