

SEABOB SHRIMP



Cooke



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SEABOB SHRIMP

Specie: *Xiphopenaeus kroyeri*

Seabob also called Atlantic seabob, is a small-sized white shrimp with a sweet taste. The shrimp are caught in the Central-Western Atlantic Ocean and immediately processed upon landing in automated processing plants. The raw peeled shrimp are then further processed and packed in our plant in Oostende.

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.

Size:

Peeled: 90/200, 150/200, 200/300

Allergens: crustaceans



| Average nutritional values per 100g | |
|-------------------------------------|-----------------|
| Energy | 228 kJ/ 54 kcal |
| Fat | <0,5 g |
| - of which saturated | 0 g |
| Carbohydrates | 0 g |
| - of which sugars | 0 g |
| Proteins | 13 g |
| Salt | 1,1 g |

Preparation:

If thawed, use within 24 hours and do not refreeze. Only consume when fully cooked. Keep raw prawns away from any other food. Carefully dispose of any juices. Wash dishes and hands thoroughly. Do not consume raw.

Available packaging:

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