

ROYAL GREENLAND
COLD-WATER PRAWN, SHELL-ON, RAW, MSC
160-200 PCS/KG, 4,5 KG, FROZEN

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Species	Pandalus borealis
Item number	102730000
Net weight	4500 g
Shelflife (days)	720
Storage	Frozen
MSC certificate no.	MSC-F-31391

NUTRITIONAL VALUES PER 100G

Energy	401 kJ / 95 kcal
Fat	1.2 g
- of which saturates	0.2 g
Carbohydrates	0 g
- of which sugars	0 g
Protein	21 g
Salt	1.6 g

ALLERGENS

Crustaceans

MASTER DETAILS

Sales unit	Yes
Gross weight (kg)	5.2
Net weight (kg)	4.5
Height (mm)	104
Width (mm)	264
Length (mm)	390
EAN no.	5740301017028

PALLET DETAILS

Masters in EUR 1/1 pallet	162
Gross weight (kg)	862
Net weight (kg)	729
Height (mm)	2022
Width (mm)	800
Length (mm)	1200
EAN no.	5740300970294

LANGUAGES ON LABEL

EN, DE, FR, IT, DK, SE, CHN, RUS

Cold-water prawns are a true delicacy, with their bright-pink colour and firm, juicy texture. From their origin in the ice-cold and clear waters surrounding Greenland, the cold-water prawns grow slowly until reaching full size at 6 years. Due to the slow growth flavours and texture are given time to fully develop. The sweet and savoury flavours combined with a juicy bite offer a full flavour experience. The prawns are high in protein and low in fat, making them a healthy choice.

Our raw cold-water prawns are frozen directly after catch to retain the moisture and taste of a freshly caught prawn. With their natural pink and white colours, they are ideal for use in sushi as a beautiful flavour and colour contrast to the white rice and dark seaweed.

INGREDIENTS

Prawns (crustaceans)

SERVING

The cold-water prawns are uniform in size with a consistent quality. Their fresh taste is ideally complimented by mild, fatty or acidic flavours.

COOKING INSTRUCTIONS

Peel and eat after defrosting or use in eg. Paella

THAWING INSTRUCTIONS

Defrost in refrigerator at max 5°C

CATCHING GEAR

Trawls

CATCHING AREA

Northwest Atlantic (FAO 21)