

ROYAL GREENLAND
SHRIMP, SHELL-ON, SEA-COOKED, MSC
A+, 70-90 PCS/KG = 32-41 PCS/LB, 11.023 LB, FROZEN

Royal Greenland US, Inc
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Species	Pandalus borealis
Item number	104620230
Net weight	11 lbs
Shelflife (days)	720
Storage	Frozen
MSC certificate no.	MSC-F-31391

ALLERGENS

Crustaceans

MASTER DETAILS

Sales unit	Yes
Gross weight (lbs)	12.1
Net weight (lbs)	11
Height (in)	4.1
Width (in)	10.4
Length (in)	15.4
EAN/UPC	5740301179634

PALLET DETAILS

Masters in US pallet	100
Masters per layer	10
Layers per pallet	10
Gross weight (lbs)	1269.9
Net weight (lbs)	1102.3
Height (in)	47.2
Width (in)	39.4
Length (in)	47.2

LANGUAGES ON LABEL

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

These wild caught cold-water shrimp are a true delicacy, with their bright-pink color and firm, juicy texture. From their origin in the ice-cold and clear waters of the North Atlantic and Arctic Oceans, the cold-water shrimp grow slowly until reaching full size at 6 years. Due to the slow growth flavors and texture are given time to fully develop. The sweet and savory flavors combined with a juicy bite offer a full flavor experience. The shrimp are high in protein and low in fat, making them a healthy choice.

Shell-on cold-water prawns are cooked and frozen at sea within 3 hours from catch. The fast processing locks in the natural flavour and the crisp, moist texture.

The Selected catch prawns are caught at the right time – when they are at their – at least 80% with beautiful red prawn heads.

Gentle thawing in the refrigerator best preserves the ultimate freshness of the prawns.

INGREDIENTS

Shrimp (**crustaceans**), salt.

SERVING

The selected catch shell-on prawns are visually very attractive looking and tasting ideal for serving with shell as “peel yourself prawns” or decoration.

COOKING INSTRUCTIONS

Peel and eat after defrosting

THAWING INSTRUCTIONS

Defrost in refrigerator

CATCHING GEAR

Trawls

CATCHING AREA

Northwest Atlantic (FAO 21)