

ROYAL GREENLAND
SHRIMP, SHELL-ON, SEA-COOKED, MSC

90-130 PCS/KG = 41-59 PCS/LB, 11.023 LB, FROZEN

Royal Greenland US, Inc
280 Summer Street, Floor 5
US-Boston, MA 02210-1131
www.royalgreenland.com/us



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 shrimp are cooked and frozen at sea within 3 hours from catch. The fast processing locks in the natural flavor and the crisp, moist texture. Gentle thawing in the refrigerator best preserves the ultimate freshness of the shrimp.

INGREDIENTS

Shrimp (**crustaceans**), salt.

SERVING

The cold-water shrimp are uniform in size with a consistent quality. Their fresh taste is ideally complimented by mild, fatty or acidic flavors. The shrimp lend themselves well to cold dishes including salads, sandwiches and appetizers or as toppings.

COOKING INSTRUCTIONS

Peel and eat after defrosting

THAWING INSTRUCTIONS

Defrost in refrigerator, max 5°C / 41°F

CATCHING GEAR

Trawls

CATCHING AREA

Northwest Atlantic (FAO 21)

Species	Pandalus borealis
Item number	104635200
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)	10.2
Length (in)	15.2
EAN/UPC	574030099233

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)	46.5
Width (in)	39.4
Length (in)	47.2
EAN/UPC	5740300929841

LANGUAGES ON LABEL

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