

ROYAL GREENLAND

# COLD-WATER PRAWN, SHELL-ON, SEA-COOKED, MSC

80-100 PCS/KG, 5 KG, FROZEN

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<b>Species</b>	<b>Pandalus borealis</b>
<b>Item number</b>	<b>104628200</b>
<b>Net weight</b>	<b>5000 g</b>
<b>Shelflife (days)</b>	<b>720</b>
<b>Storage</b>	<b>Frozen</b>
<b>MSC certificate no.</b>	<b>MSC-F-31391</b>

## 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	1.4 g

## ALLERGENS

Crustaceans

## MASTER DETAILS

Sales unit	Yes
Gross weight (kg)	5.5
Net weight (kg)	5
Height (mm)	105
Width (mm)	263
Length (mm)	390
EAN no.	5740300999066

## PALLET DETAILS

Masters in EUR 1/1 pallet	90
Masters per layer	9
Layers per pallet	10
Gross weight (kg)	518.2
Net weight (kg)	450
Height (mm)	1200
Width (mm)	800
Length (mm)	1200
EAN no.	5740300999700

## LANGUAGES ON LABEL

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

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

## INGREDIENTS

Prawns (**crustaceans**), salt.

## 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. The prawns 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 at max 5°C

## CATCHING GEAR

Trawls

## CATCHING AREA

Northwest Atlantic (FAO 21)