

ROYAL GREENLAND

SHRIMP, COOKED & PEELED, MSC

XL, 125-175 PCS/LB, SINGLE FROZEN, 12 X 12 OZ, FROZEN

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These wild caught cold-water prawns are a delicacy, with their pink colour and firm, juicy texture. From their origin in the ice-cold and clear waters of the North Atlantic and Arctic Oceans, 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 prawns are high in protein and low in fat, making them a healthy choice.

The single frozen cold-water prawns are caught inshore close to our processing facilities, where they are peeled and cooked in a continuous process to preserve the delicate taste and texture. They are individually quick-frozen to make portioning easy directly from the freezer. Gentle thawing in the refrigerator preserves the natural flavours best.

INGREDIENTS

Prawns (**crustaceans**), salt. Water (protective glaze)

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.

Species	Pandalus borealis
Item number	105257012
Net weight incl. glaze	382 g
Net weight excl. glaze	340 g
Glaze (%)	10 - 12
Shelflife (days)	540
Storage	Frozen
MSC certificate no.	MSC-C-54912

NUTRITIONAL VALUES PER 100G

Energy	281 kJ / 66 kcal
Fat	0.7 g
- of which saturates	0.1 g
Carbohydrates	0 g
- of which sugars	0 g
Protein	15 g
Salt	1.4 g

ALLERGENS

Crustaceans

MASTER DETAILS

Units per master	12
Sales unit	Yes
Gross weight (kg)	4.9
Net weight (kg)	4.1
Height (mm)	147
Width (mm)	300
Length (mm)	400
EAN no.	840152300678

UNIT DETAILS

Gross weight (kg)	0.388
Net weight (kg)	0.340
Height (mm)	35
Width (mm)	165
Length (mm)	250
EAN no.	840152300661

LANGUAGES ON LABEL

EN

CATCHING GEAR

Trawls

CATCHING AREA

Northwest Atlantic (FAO 21)