

ROYAL GREENLAND

SHRIMP, COOKED & PEELED, MSC

L, 175-275 PCS/LB, SINGLE FROZEN, 15 X 24 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	105257024
Net weight incl. glaze	764 g
Net weight excl. glaze	680 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	15
Sales unit	Yes
Gross weight (kg)	12.2
Net weight (kg)	10.2
Height (mm)	245
Width (mm)	330
Length (mm)	550
EAN no.	840152300609

UNIT DETAILS

Gross weight (kg)	0.764
Net weight (kg)	0.680
Height (mm)	30
Width (mm)	215
Length (mm)	290
EAN no.	840152300531

LANGUAGES ON LABEL

EN

CATCHING GEAR

Trawls

CATCHING AREA

Northwest Atlantic (FAO 21)