



BY APPOINTMENT TO THE ROYAL DANISH COURT

Royal Greenland®

SHRIMP

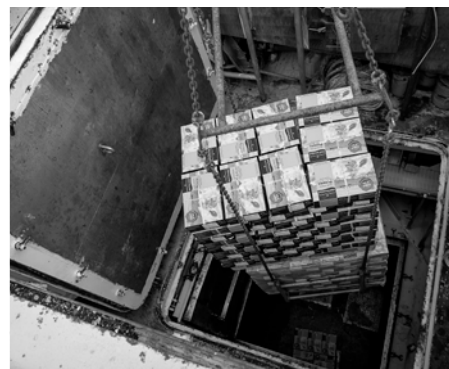
PANDALUS BOREALIS



Coldwater shrimp (*Pandalus borealis*) is found in the icy and pristine waters of the North Atlantic and Arctic Ocean - from New England, USA, across Canada, Greenland and Norway, as far south as the English Channel. Royal Greenland's shrimp primarily come from western Greenland, Quebec, Newfoundland and Svalbard which are all MSC certified fisheries.

Coldwater shrimp prefer cold, deep waters and live at 40-1400 m. They are usually caught when they are 5 years of age or older. In comparison, farmed shrimp is harvested after just 5-6 months. Coldwater shrimp are pink both as raw and cooked.

In Japan, they are known as "Ama ebi" or sweet shrimp, which is exactly what they are. The cold water makes the shrimp grow very slowly allowing flavour and texture to develop fully - making them salty-sweet with a hint of shellfish bitterness and a firm, but juicy texture.





Shell-On shrimp

Shell-on shrimp is caught by our large factory trawlers fishing primarily the MSC certified fishing grounds off the Greenlandic West Coast and in Norwegian waters around Svalbard. The trawlers have processing equipment on board and are able to catch, cook, sort, pack and freeze the shrimp within a very short time span. The vessel stays at sea until the cargo hold is full - usually 6-8 weeks. Shell-on shrimp is available both raw and cooked.

Cooked & Peeled

Frozen cooked and peeled shrimp is caught either offshore by trawlers or close to shore by small and medium sized trawlers. The inshore shrimp fishery takes place in Western Greenland, Quebec and New Foundland. These fisheries are MSC certified as sustainable.

Once caught, the shrimp is iced and delivered straight to the Royal Greenland factories ashore, where it is cooked, peeled and individually quick frozen.

Brine

Royal Greenland's range of coldwater shrimp in brine is an easy, ready-to-eat alternative to frozen shrimp, that offer convenient storage in the refrigerator for fast serving.

At Royal Greenland's factory in Aalborg, Denmark the shrimp is brined and packed according to customer specifications. The range includes a variety of different flavoured brines such as the very mild low salt or the delicious spice infused brines.





Culinary Qualities

Coldwater shrimp have pastel pink meat, a firm and juicy texture and a fresh, salty ocean flavour with a touch of sweetness and shellfish bitterness. Shell-on shrimp is firmer than cooked and peeled and offer an almost crispy bite. The complex flavour with mild umami notes almost makes cold water shrimp a meal in its own right and for that reason it should be allowed to play the lead in a dish.

Flavour matches

Mild pairings work well – aromatic greens such as fennel and Jerusalem artichokes contribute with crunch and

depth of flavour and sweet/sour fruits such as apple, pineapple and mango bring out the sweetness as well as adding an exotic touch. A creamy element such as crème fraîche or avocado brings the flavours together.

Cooking tips

If used in hot dishes, it is important to add cold water shrimp at the last minute or use it as a topping added after the dish has been taken off the heat. If it is cooked for too long there is a risk of shrinkage and the shrimp tend to become chewy. However, in cold dishes, coldwater shrimp provides lots of shellfish flavour impact and great texture.





Shell-on shrimp,
raw, frozen at sea



Shell-on shrimp,
cooked and frozen at sea



Cooked and
peeled shrimp



Brined shrimp

