



These freshly cooked North sea shrimp, known also as grey shrimp, are peeled immediately when they arrive on shore in Lauwersoog. This production space is equipped with the most efficient peeling machines . These can peel 100,000kg a week. The shrimp are caught and peeled within 24h which defines the delicious taste. Rediscover the authentic taste of the North sea shrimp!

Product Information

Scientific name:	<i>Crangon crangon</i>
Origin:	Caught in the Northsea
Composition:	100% fresh, machine peeled shrimp
Size:	One size only
Treatment:	Cooked and peeled
Storage:	0° - 4°C
Shelf Life:	14 days from production
Use:	Shrimpsalade, shrimpcocktail, first dishes
Preparation:	Ready to use

Packaging Information

Packaging CU:	500g and 1kg Elite trays
Packaging MC:	
Brand options:	Elite brand
Cartons/Europallet:	

