



Peculiarities:

Vannamei prawns live in tropical marine habitats and are a popular ingredient in all kind of cuisines: from BBQ over wok, to salads or tapas. Our offer includes ASC certified vannamei from Asia and organic (EU and Naturland) certified Vannamei from our own farm in Costa Rica. www.pure-shrimp.eu.

Commercial name:

Vannamei prawns or whiteleg prawns

Scientific name:

Litopenaeus vannamei

Family:

Penaeidae

Farm area:

Vietnam, India, Indonesia, Ecuador, Colombia, Costa Rica

Harvest season:

Two-three times/year

Available as:

HOSO (cooked), HLSO, peeled (PD), PTO
Raw, blanched, cooked

Available sizes:

HOSO: 31-40 up to 80-120 pcs/kg - Peeled: 31-35 up to 100-200 pcs/lb
HLSO: 16-20 up to 61-70 pcs/lb (also easy peel)

Sustainability details:

Morubel aims to source vannamei prawns from ASC certified farms and works towards ASC certification with its suppliers. Certified **organic** vannamei prawns are available from our own farm and processing plant in Costa Rica. We are engaged in 2 mangrove afforestation projects through the Pure Shrimp Initiative.

