



**Vannamei prawns have become the most farmed shrimp worldwide and live in tropical marine habitats. They are a popular ingredient in all kind of cuisines: from BBQ over wok, to salads or tapas. Our offer includes ASC certified vannamei and organic (EU and Naturland) certified Vannamei from our own farm in Costa Rica. [www.pure-shrimp.eu](http://www.pure-shrimp.eu)**

## Product Information

Scientific name:	<i>Litopenaeus vannamei</i>
Origin:	Prawns farmed in Indonesia, Vietnam, Ecuador, Colombia
Composition:	80% prawns + 20% protective glaze
Size:	16-20 pcs/lb; 16-20 RC
Treatment:	Raw, Headless Shell On, Easy peel
Storage:	-18°C
Shelf Life:	18 months from production
Use:	Appetiser, ingredient for salads, pasta or rice dishes
Preparation:	Pan fry, grill or BBQ

## Packaging Information

Packaging CU:	1 kg bag – 800g e.	
Packaging MC:	10 x 1 kg	
Brand options:	<b>Elite</b>	Languages on pack: NL, FR, DE, GB
Cartons/Europallet:	56 (7 layers x 8 cartons)	