



**Peculiarities:**

North Sea (brown) shrimp have a sandy brown colour, to match the environment. They live in the coastal areas between northern France, UK, up to the Netherlands, Denmark, Germany. The shrimp are always cooked on board the vessel in seawater. After landing, the brown shrimp make a trip to Morocco and are hand-peeled.

**Commercial name:**

North Sea shrimp or brown shrimp

**Scientific name:**

*Crangon crangon*

**Family:**

Crangonidae

**Catch area:**

North Sea

**Fishing method:**

Shrimp trawl

**Catch season:**

Year round with a peak in September-October

**Available as:**

Cooked and peeled or cooked whole shrimp

**Available sizes:**

One size for peeled, S, M, L as whole

**Sustainability details:**

The brown shrimp fisheries in the Netherlands, Germany and Denmark are under MSC assessment. Certification can be expected in May 2017.