



**Our raw vannamei King Prawns are responsibly cultivated in warm tropical seawater. The prawns are peeled and individually coated with a tasty sauce. A gourmet warm starter or a main course when served with rice or bread. Traditional recipe with a spicy tomato “Diabolo” sauce or “Creamy Cheese sauce with fine herbs”. Possible as ASC certified product !**

## Product Information

Scientific name:	<i>Litopenaeus vannamei</i>
Origin:	Vietnam, India, Indonesia, Ecuador, Colombia, Costa Rica, Nicaragua, Honduras
Composition:	50% prawns and 50% sauce
Size:	size upon customer request
Treatment:	Raw
Storage:	-18°C
Shelf Life:	18 months from production
Use:	Gourmet warm starter or main course
Preparation:	Heat in a pan



## Packaging Information

Packaging CU:	upon customer specification
Packaging MC:	
Brand options:	Private label or Morubel brand
Cartons/Europallet:	



**THINK  
PURE  
TASTE  
MORE**