



Our blanched, marinated vannamei prawns are responsibly cultivated in warm tropical seawater (ASC). The succulent prawns are peeled deveined and marinated, with 4 marinated prawns on a bamboo stick. The skin pack is not only attractive, but also prevents the product from dehydration.

Product Information

Scientific name:	<i>Litopenaeus vannamei</i>
Origin:	From aquaculture in Vietnam
Composition:	4 vannamei prawns on a flagged bamboo stick (30g/skewer)
Size:	41/50 pcs/lb
Treatment:	Blanched and 10 % garlic parsley marinade added
Storage:	-18°C
Shelf Life:	18 months from production
Use:	As a starter or main course
Preparation:	Heat in a pan or grill on the BBQ or grill plate



Packaging Information

Packaging CU:	120 g, skinpack with 4 skewers of 30g
Packaging MC:	8 x 120g per master carton
Brand options:	Private label or Morubel brand
Cartons/Europallet:	

