



We offer blanched or cooked seafood mixes, combining a number of sustainable and responsibly farmed seafood species up to customer specification.

Ingredients can be: vannamei prawns, coldwater shrimp, mussel meat, surimi, scallops, Atlantci slipper limpet or crépidule.

Product Information

Scientific name:	mussel meat: <i>Mytilus edulis</i> or <i>chilensis</i> , shrimp : <i>Pandalus borealis</i> , <i>Litopenaeus vannamei</i> , surimi: <i>Theragra chalcogramma</i> , <i>Crepidula fornicate</i>
Composition:	35 % shrimp, 35% mussel meat, 15% surimi, 10% crépidula
Treatment:	All ingredients cooked or blanched , peeled
Storage:	-18°C
Shelf Life:	18 months from production
Use:	On a salad, as an appetizer or add at the end of the cooking time for a hot dish
Preparation:	Defrost, ready to use.



Packaging Information

Packaging CU:	Up to specification in pillow bags, stand up bags or illustrated boxes
Brand options:	Private label or Morubel Brand

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