



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

Product Information

Scientific name:	<i>Litopenaeus vannamei</i>
Origin:	Farmed in Vietnam, India, Ecuador, Indonesia,,
Composition:	80% prawns + 20% protective glaze
Size:	16-20 pcs/lb; 21-25 pcs/lb; 26-30 pcs/lb; 31-40 pcs/lb ,,,
Treatment:	Raw, peeled, deveined
Storage:	-18°C
Shelf Life:	18 months from production
Use:	Appetiser, as an ingredient of salads or for barbecues
Preparation:	Grill or BBQ

Packaging Information

Packaging CU:	1 kg bag –800g e
Packaging MC:	10 x 1 kg
Brand options:	Elite
Cartons/Europallet:	56 (7 layersx 8 cartons)