

Cooke



MORUBEL

ARGENTINE RED SHRIMP

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Ankerstraat 2
B-8400 Oostende
Tel. +32 59 322868
www.morubel.be



ARGENTINE RED SHRIMP

Specie: *Pleoticus muelleri*

Our Argentine Red Shrimp are wild caught in the cold, clean waters off the coast of Argentina near the Province of Chubut, located in the Southwest Atlantic. The clear and deep waters make this area the most important harvesting grounds for Red Shrimp. Quickly processed and frozen at sea on our Factory vessel, maximum freshness is preserved to maintain its unique and premium flavour.

Available as

Raw, Blanched & Cooked

Sizes:

Peeled: 40-70, 70-90 pcs/kg

Headless Shell-on: 30-55, 56-88 pcs/kg

Head-on/Shell-on: 10-20, 20-30, 30-40 pcs/kg

Allergens: crustaceans



Average nutritional values per 100g (raw)	
Energie	337 kJ/ 80 kcal
Fat	0,7 g
- of which saturated	0,3 g
Carbohydrates	<0,5 g
- of which sugars	<0,5 g
Protein	18,3 g
Salt	1,5 g

Preparation:

If thawed, use within 24 hours and do not refreeze. Only consume when fully cooked. Keep raw prawns away from any other food. Carefully dispose of any juices. Wash dishes and hands thoroughly. Do not consume raw.

Available packaging:

250g-400g box (Peeled+Headless Shell-on)

400g-1Kg box (Head-on/Shell-on)

250g-1Kg pillow bag (Peeled+Headless Shell-on)

5kg-10Kg bulk (Peeled+Headless Shell-on)