

**Cooke**



**MORUBEL**

# BROWN SHRIMP



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# BROWN SHRIMP

**Specie:** *Crangon crangon*

North Sea (brown) shrimp have a sandy brown colour. Growing up around the coasts of northern France, UK, up to the Netherlands, Denmark and Germany, the shrimp are always cooked on board the vessel. It's succulent salty taste prepared as "tomate-crevette" is a preferred dish in Belgian and Dutch restaurants.

**Certification:**



Marine Stewardship Council (MSC) Chain of Custody certification is a supply chain-based certification that ensures traceability of wild seafood harvested from MSC-certified fisheries through to the customer.

**Sizes:**

Peeled: one size

Head-on, Shell-on: sorted as S / M / L

**Allergens:** crustaceans



Average nutritional values per 100g	
Energie	386 kJ/ 91 kcal
Fat	1 g
- of which saturated	0,3 g
Carbohydrates	0,5 g
- of which sugars	0 g
Protein	20 g
Salt	0,8 g

**Preparation:**

We have already cooked the prawns for you, just place the brown shrimp in the refrigerator for while and they are ready to be served in a salad or a hot meal.

**Available packaging:**

250g-400g box

250g-2,5Kg pillow bag

5Kg-10Kg bulk