

North Sea shrimps

Crangon crangon



KLAAS PUUL

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**Winner independently
conducted taste study**



Our new BSCI certified peeling factory in Marocco



As the name suggests, North Sea shrimps are caught close to home. Their salty, slightly sweet flavour makes them the tastiest shrimps. In the Netherlands, this delicacy is known as Dutch shrimps and in Belgium, grey shrimps. In both countries, North Sea shrimps are a popular product, used for classic recipes such as shrimp croquettes and shrimp cocktail. North Sea shrimps are caught and immediately sieved, cooked and cooled on board. The North Sea shrimp is expected to be MSC certified by the end of 2017.

- Scientific name: Crangon crangon
- Origin: The Netherlands, Denmark, Germany, Belgium and United Kingdom
- Flavour: Sweet, creamy
- Characteristics: tender, firm structure
- Available: All year round
- Catch Method: Wild catch, with Beam trawls
- Catch season: All year round with a peak from september to the end of Oktober
- Available as: Peeled, unpeeled
- Available in: Cooked

Available in:



FRESH FROZEN



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