

Argentine shrimps

Pleoticus muelleri



KLAAS PUUL

— since 1968 —

Argentine shrimps

Pleoticus muelleri

These red prawns come from fisheries managed strictly by the Argentinian government. They have a variable fishing season, with limitations in the number of vessels according to the situation in each fishing zone and catch area. Currently the red Argentinian shrimp is being FIP (Fishery Improvement Projects) rated to obtain an MSC certification for the unit of assessment addressed by this FIP.

- Scientific name: Pleoticus muelleri
- Origin: Argentina
- Flavour: Slightly salty
- Characteristics: Soft prawns, with a very nice and firm texture. White meat with a red structure
- Availability: Available all year round
- Catch method: Wild catch, caught with trawl nets
- Catch Season: January – October
- Available in: Raw, cooked

Available as:



HOSO

head on,
shell on

HLSD

headless,
shell on

PD

peeled,
deveined

Available in:



FRESH

FROZEN



KLAAS PUUL

— since 1968 —

