

EAT LIKE ROYALTY

COLD WATER SHIRMP

100% Natural • Available Year Round • Wild Caught

Products (Frozen)

Sizes

Packaging

	90-125, 90-150, 125-175, 150- 250, 250-350, 300-500, 500+	4x5lb & 1x20lb IQF
Cooked and Peeled (C&P)		
Whole Cooked	80/100, 90+, 90/120, 120+	1x11lb IQF - Frozen at Sea

FEATURES & BENEFITS

- No chemicals or additives
- Harvested from the pristine waters of the icy cold North Atlantic Ocean
- Available year-round for program needs
- Sweet succulent taste and bright pink color for an appealing presentation
- Accurate automated size grading to minimize loss
- Precise cooking times and brine chilling add to the overall quality of the product
- IQF and freshwater glazed for versatility and long shelf life
- Guaranteed full net weight

SHRIMP 101

Cold-water shrimp (*Pandalus borealis*), also known as deep-water shrimp, northern shrimp, and northern red shrimp, are found in the cold waters of the Atlantic Ocean. They live at depths between 10 and 500m, usually on soft, muddy bottoms.

Shrimp possess a hard outer shell, pink in color and jointed legs. The average size of cold-water shrimp ranges between 5 and 10 cm. Considered a delicacy worldwide, cold-water shrimp have a rich taste profile and can be used for many applications such as salads, pasta, soups, tacos, etc.

