



Our Seafood Duos are available in two varieties, both mixtures of blanched Seabob shrimp and GLOBALG.A.P. certified vannamei prawns in a delicious oriental or mediterranean marinade. Wild Seabob shrimp are caught with our own vessels in the warm tropical waters along the shores of Suriname, from sustainable and well managed stocks. The Suriname Seabob fishery is the world's first-ever MSC certified tropical shrimp fishery.

Vannamei prawns are responsibly cultivated in warm tropical seawater, according to the GLOBALG.A.P. certification standard.

Our Seafood Duos are perfect for stir-fries and/or to quickly prepare a delightful and healthy meal, adding vegetables and rice or noodles.

Product information

Scientific name	<i>Xiphopenaeus kroyeri</i> and <i>Litopenaeus vannamei</i>
Origin	Seabob shrimp from MSC certified fishery in Suriname, <i>L. vannamei</i> prawns cultivated in Indonesia, Thailand, Vietnam, Ecuador
Composition	Seabob shrimp (62%), <i>L. vannamei</i> prawns (33%), marinade (5%)
Size	Seabob shrimp: 200-300 pcs/lb; <i>L. vannamei</i> prawns: 60-120 pcs/lb
Treatment	Seabob shrimp: Peeled and blanched; <i>L. vannamei</i> prawns: Cooked & peeled
Storage	0-4°C
Shelf life	18 days from production
Use	As a meal component
Preparation	(Stir-)fry briefly (3-4 minutes) in a wok or pan, with vegetables if desired. Serve with rice or noodles.

Packaging information

Packaging CU	200g in a transparent plastic tray
Packaging MC	4 x 200g in a neutral carton
Brand options	Private label or Heiploeg
Cartons/Europallet	192 (12 layers x 16 cartons)



Heiploeg is a member of BSCI

