



Description

North Sea (brown) shrimp have a cryptic colouration, being a sandy brown colour, which can be changed to match the environment.

They live in shallow water, which can also be slightly brackish, and feed nocturnally. During the day, they remain buried in the sand to escape predators.

The shrimp are always cooked on board the vessel in seawater. Most of the brown shrimp are hand-peeled in Morocco.

Commercial name	North Sea shrimp or brown shrimp
Scientific name	<i>Crangon crangon</i>
Family	Crangonidae
Catch area	North Sea
Catch method	Shrimp trawl
Catch season	Year round with a peak in September-October
Estimated volume/year	N/A
Available as	Chilled: cooked whole and peeled - Frozen: cooked and peeled
Available sizes	Whole: three sizes: Moyennes, Grosses, Très Grosses - Peeled: one size
Sustainability details	The brown shrimp fisheries in the Netherlands and Germany are under MSC assessment. <i>Crangon crangon</i> is a dynamic species and the stock is no issue. Sieving on board allows to put most by-catch overboard alive.



Heiploeg is a member of BSCI

