


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

Crangon crangon

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. *Crangon crangon* 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

