



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.

Product information

Scientific name	<i>Crangon crangon</i>
Origin	Caught in the North Sea
Composition	100% shrimp
Size	One size, unspecified
Treatment	Cooked and peeled
Storage	0-4°C
Shelf life	21 days from production
Use	Prawn salads, prawn cocktail, appetiser
Preparation	Ready to serve or as an ingredient for seafood dishes

Packaging information

Packaging CU	500g or 1 kg MAP packaging
EAN code	See attachment
Packaging MC	10 x 500g, 3 x 1 kg, 6 x 1 kg, 8 x 1 kg
EAN code MC	See attachment
SAP mat.nr.	See attachment
Brand options	Heiploeg
Cartons/Europallet	500g: 80 (8 layers x 10 cartons) - 8 x 1 kg: 32 (8 layers x 4 cartons)
Languages on pack	NL, FR, DE, or GB (1 kg only)



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