



Seabob is a small-sized white shrimp with a sweet taste. The shrimp are caught by Heiploeg's own vessels along the shores of Suriname - the first-ever MSC certified tropical shrimp fishery. The Seabob shrimp have a delicate texture which makes them particularly suitable for marinating or in combination with sauces because they absorb flavours very well.

Product information

Scientific name	<i>Xiphopenaeus kroyeri</i>
Origin	From the MSC certified Seabob fishery in Suriname
Composition	Seabob shrimp (100%)
Size	200-300 pcs/lb
Treatment	Peeled and cooked
Storage	0-4°C
Shelf life	21 days from production
Use	In salads, starters or as a meal component
Preparation	Ready to serve; also suitable for (stir-)frying, with vegetables as desired.



This product comes from an MSC certified fishery.



Packaging information

Packaging CU	500g MAP packaging
EAN code	87 10319 506101
Packaging MC	10 x 500g
SAP mat.nr.	401624
Brand options	Heiploeg
Cartons/Europallet	80 (8 layers x 10 cartons)
Languages on pack	NL, FR, DE



Heiploeg is a member of BSCI

