



For these products, vannamei prawns are used. Vannamei prawns are originally from Central and South America. They largely replaced native *Penaeus monodon* in Asia as the most farmed shrimp. They are more resistant to disease and there are more harvests in a year. Vannamei prawns live in marine habitats.

## Product information

<b>Scientific name</b>	<i>Litopenaeus vannamei</i>
<b>Origin</b>	Farmed in Indonesia, Thailand, Vietnam, China, India
<b>Composition</b>	100% prawns
<b>Size</b>	Jumbo: 60-120 pcs/lb; Extra-A: 90-200 pcs/lb; Extra-B: 100-300 pcs/lb
<b>Treatment</b>	Cooked and peeled
<b>Storage</b>	0-4°C
<b>Shelf life</b>	21 days from production
<b>Use</b>	Starter, appetiser, ingredient for salads, pasta or rice dishes
<b>Preparation</b>	Ready to serve

## Packaging information

<b>Packaging CU</b>	500g MAP packaging
<b>EAN code</b>	See attachment
<b>Packaging MC</b>	10 x 500g
<b>SAP mat.nr.</b>	See attachment
<b>Brand options</b>	Heiploeg
<b>Cartons/Europallet</b>	80 (8 layers x 10 cartons)
<b>Languages on pack</b>	NL, FR, DE



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