



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	80% shrimp + 20% protective glaze
Size	One size, unspecified
Treatment	Cooked and peeled
Storage	-18°C
Shelf life	18 months from production
Use	Prawn salads, prawn cocktail, appetiser
Preparation	Defrost, ready to serve

Packaging information

Packaging CU	1 kg bag
Packaging MC	10 x 1 kg
Brand options	Heiploeg
Cartons/Europallet	56 (7 layers x 8 cartons)
Languages on pack	NL, FR, DE, GB



Heiploeg is a member of BSCI

