



A mixture of blanched Seabob shrimp caught along the shores of Suriname - the first-ever MSC certified tropical shrimp fishery - with a delicious marinade.

The Seabob shrimp have a delicate texture which makes them particularly suitable for marinating because they absorb flavours very well.

Perfect for stir-fries and/or to quickly prepare a delightful and healthy meal, adding vegetables and rice or noodles.

Available in two varieties: With garlic marinade or with sweet & sour marinade.



This product comes from an MSC certified fishery.

Product information

Scientific name	<i>Xiphopenaeus kroyeri</i>
Origin	From the MSC certified Seabob fishery in Suriname
Composition	Seabob shrimp (95%) in marinade (5%)
Size	200-300 pcs/lb
Treatment	Peeled and blanched
Storage	0-4°C
Shelf life	18 days from production
Use	As a meal component
Preparation	(Stif-)fry in a wok or pan (3-4 minutes), with vegetables if desired. Serve with rice or noodles.

Packaging information

Packaging CU	200g in a transparent plastic tray
Packaging MC	4 x 200g in a neutral carton
Brand options	Private label or Heiploeg
Cartons/Europallet	192 (12 layers x 16 cartons)



Heiploeg is a member of BSCI

