### Description

Seabob is a small-sized white shrimp with a sweet taste. The shrimp are caught by Heiploeg’s own vessels and immediately processed upon landing in Heiploeg’s automated processing plants in Suriname and Guyana. The raw peeled shrimp are then further processed and packed in Heiploeg’s plants in Zoutkamp, the Netherlands.

### Commercial name
Seabob

### Scientific name
*Xiphopenaeus kroyeri*

### Family
Penaeidae

### Catch area
Central-Western Atlantic Ocean (Suriname & Guyana)

### Catch method
Twin rig otter trawl

### Catch season
Suriname: year round - Guyana: closing season September-October

### Estimated volume/year
N/A

### Available as
Peeled deveined or undeveined shrimp - Frozen: raw, blanched, cooked - Chilled: blanched, cooked

### Available sizes

### Sustainability details
The Suriname Seabob fishery has been MSC certified in November 2011, being the first tropical shrimp fishery in the world to achieve this certificate. The MSC assessment process for the Guyanese Seabob fishery has been started in 2013.