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.

**Commercial name**
North Sea shrimp or brown shrimp

**Scientific name**
*Crangon crangon*

**Family**
Crangonidae

**Catch area**
North Sea

**Catch method**
Shrimp trawl

**Catch season**
Year round with a peak in September-October

**Estimated volume/year**
N/A

**Available as**
Chilled: cooked whole and peeled - Frozen: cooked and peeled

**Available sizes**
Whole: three sizes: Moyennes, Grosses, Très Grosses - Peeled: one size

**Sustainability details**
The brown shrimp fisheries in the Netherlands and Germany are under MSC assessment. *Crangon crangon* is a dynamic species and the stock is no issue. Sieving on board allows to put most by-catch overboard alive.