



Cold Water Shrimp

(PANDALUS BOREALIS)

Cold Water Shrimp live at depths of up to 1,300 meters. Allowed to grow slowly, they are harvested after five to eight years, while they are at maximum quality. They are caught wild and frozen on board the fishing vessel in order to preserve their delicate flavour.

Cold Water Shrimp are mildly sweet to taste with tender yet firm, succulent meat. As the preferred choice for chefs due to flavor and texture, Cold Water Shrimp are an excellent source of protein. They are low in fat and high in omega-3 fatty acids, vitamin B12, zinc, iodine, phosphorous, potassium, selenium and iron.

Cold water shrimp are ideal for cold dishes and a great choice for healthy eating.



Product details

AVAILABILITY AND SIZES

Frozen: Fresh	Frozen: Cooked
• 3L (40/47)	• 40/60
• 2L (47/55)	• 50/70
• LA (55/65)	• 70/90
• L (65/80)	• 80/100
• M (80/100)	• 90/120
	• 120+, 150+
	• 180+, 200+
	• 250+

We can also provide RAW industrial shrimps.

PACK WEIGHT

- 1 kg
- 5 kg

Contact Boiled Freezing or IQF

ALSO KNOWN AS

- Ama Ebi
- Deep Water Shrimp
- Greenland Shrimp
- Northern Shrimp
- Pink Shrimp
- Sweet Shrimp
- 甜虾 (Tián xiā)

STORAGE

12 months at -25°C

PREPARATION

Thaw in fridge

IDEAL FOR

Sushi, Sashimi, Salads,
Plain, cooked

**WE BRING YOU
THE BEST SEAFOOD
COLD WATER HAS TO OFFER.**

arcticseafood.sg

CONTACT US: sales@arcticseafood.sg

