

WILD BLUE BELLY PRAWN

Hispanmare was founded in 1953, a family-owned business the third generation currently runs. The company's headquarters are located in Adra, Southeast Spain. We love working with them because they devote themselves to sustainable practices and fully acknowledge their corporate responsibility.

They are unusual because they do not outsource any of their operations, which means they control the entire process from catching the fish until it is delivered to the customer, ensuring that quality is never compromised.

ABOUT THE PRODUCT: Classic prawn variety often found in Mediterranean Spanish markets. It is famous for its sweet taste and creamy texture. Usually served boiled or grilled, also highly appreciated when served raw (ceviche, carpaccio, tartars). It has a remarkable sweet taste, with the added depth of flavour from the characteristic blue roe on its belly. This bigger size makes the *Quisquilla* meatier and more flavoursome.

Why not try the Spanish way?

Boiled in salt water for a few seconds, then let to cool down in iced water. It will enhance its characteristic iodol and sweet flavour if served slightly warm.

Another fancy way is serving the *Quisquilla* as they do in Los Marineros José* (Málaga): raw, head on, shell off and leaving the blue roe. It is an explosion of flavour in your mouth!

*"An icon of maritime-inspired dining on the Costa del Sol, with a menu of the freshest possible local fish and seafood sourced direct from the local auction or caught by its boats" Michelin Guide

PRAW012



ALLERGENS

Crustaceans . Sulphites.

It may contain traces of molluscs and fish. NOGMO.

Nutritional values PER 100 g:	
Energy value	761.5kj / 182 kcal
Fats	1.1 g
Of which saturated	0.28 g
Carbohydrates	0.38 g
Of which sugars	0.38 g
Proteins	18.8 g
Salt	1.7 g

Origin: Adra (Almería, Andalucía, Spain)

Country of Origin: Spain (Santa Pola, Alicante). FAO 37 1.1 WESTERN MEDITERRANEAN

Scientific name: Plesionika Edwardsii **Spanish Local Name:** Quisquilla

Production method: Capture **Frozen:** Deep freezing on board at -40°C **Fishing technique:** Pots and traps.

Unit Net Weight: 1kg **Units per Kg:** 50-100 pcs/kg . Most 60-70 pcs-kg.

Ingredients: Wild blue belly prawn (CRUSTACEANS), acidity regulators (E-450), antioxidants (E-330, E-331), preservatives (E-223) (SULPHITES). FREE FROM MERCURY OR PCBs (Polychlorinated biphenyls)

Primary packaging: Carton box **Secondary packaging:** NA

Storage: -18°C. **Type of Freezing:** IQF. **Glazing:** 0%

Shelf life: 2 years from production date.

Second life: Once defrosted, keep refrigerated and consume within 24 hours. DO NOT REFREEZE.

Cooking instructions: Do not refreeze once defrosted. Consume raw or cooked (Sashimi grade product)

Grade: Sashimi. (Certified by TRAZA). ISO 9001. BUREAU VERITAS CERTIFICATION.
(CERTIFICATE AVAILABLE ON REQUEST)

