

PRAW103\_107



## ALLERGENS

Crustaceans . Sulphites.

It may contain traces of molluscs and fish. NOGMO.

Nutritional values PER 100 g:	
Energy value	755Kj/184kcal
Fats	1 g
Of which saturated	0.24 g
Carbohydrates	0.11 g
Of which sugars	0.1 g
Proteins	19.9 g
Salt	1.7 g

Revision date: 19/02/2024

# RED ALISTADO PRAWN

Hispanmare was founded in 1953, it is a family-owned business which is currently run by third generation employees. 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 in the fact that they do not outsource any of their operation. Meaning that they control the entire process from catching the fish until it is delivered to the customer. This ensures that quality is never compromised.

**ABOUT THE PRODUCT:** Gorgeous range of reds, shown on stripes. Taste pronounced with lovely notes of coral. It pairs well in rice dishes, grilled or in raw preparations such as ceviches or tartars.

**Origin:** Adra (Almería, Andalucía, Spain)

**Provenance and catch area:** FAO 34, EASTERN CENTRAL. (Angola, Senegal, Guinea Bissau)

**Production method:** Capture **Frozen:** Deep freezing on board at -40°C **Fishing technique:** Trawls

**Gear:** Modified. Limited by-catch

**Scientific name:** Aristeus Varidens **Spanish Local Name:** Gamba Roja Atlántica/Alistado

**Unit Net Weight:** 1kg **Units per Kg:** **PRAW103 Wild Red Shrimp 2 50-60 pcs/kg**

**PRAW107 Wild Red Shrimp 4 +80 pcs/kg or +90 pcs/kg**

**Ingredients:** Red Shrimp (CRUSTACEAN), acidity regulators (E-450), antioxidants (E-330, E-331), preservatives (E-223) (SULPHITES)

**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 product)

**Grade:** Sashimi. (Certified by TRAZA). ISO 9001. BUREAU VERITAS CERTIFICATION.

(CERTIFICATE AVAILABLE ON REQUEST)

