



Peculiarities:

The Northern prawn is a cold-water prawn and lives in the North West Atlantic ocean. The prawn is mostly cooked on board and machine peeled. The northern prawn is often used in cold recipes. It is a succulent prawn with a slightly salty taste.

Commercial name:

Northern prawn, often referred to as coldwater prawn

Scientific name:

Pandalus borealis

Family:

Pandalidae

Catch area:

North West Atlantic

Fishing method:

Otter trawl

Catch season:

April-October (Canada)

Estimated volume/year:

Available as:

Mostly available cooked and peeled, or as cooked whole prawns

Available sizes:

Peeled: 150-250, 250-350, 300-500, 400-600 pcs/lb
Whole: 90-120 pcs/kg

Sustainability details:

Several *Pandalus borealis* fisheries are MSC certified. Some more are under MSC assessment.



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