



Peculiarities:

Vannamei prawns live in tropical marine habitats and are a popular ingredient in all kind of cuisines: from BBQ over wok, to salads or tapas. Our offer includes ASC certified vannamei from Asia and organic (EU and Naturland) certified Vannamei from our own farms in Nicaragua and Honduras.
www.seajoy.com

Commercial name:

Vannamei prawns or whiteleg prawns

Scientific name:

Litopenaeus vannamei

Family:

Penaeidae

Farm area:

Vietnam, India, Indonesia, Ecuador, Colombia, Costa Rica, Nicaragua, Honduras

Harvest season:

Two-three times/year

Available as:

HOSO (cooked), HLSO, peeled (PD), PTO
 Raw, blanched, cooked

Available sizes:

HOSO: 31-40 up to 80-120 pcs/kg - Peeled: 31-35 up to 100-200 pcs/lb
 HLSO: 16-20 up to 61-70 pcs/lb (also easy peel)

Sustainability details:

Morubel aims to source vannamei prawns from ASC certified farms and works towards ASC certification with its suppliers. Certified **organic** vannamei prawns are available from our own farms and processing plants in Nicaragua and Honduras.



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