



BY APPOINTMENT TO THE ROYAL DANISH COURT

Royal Greenland®

PRAWNS

PANDALUS BOREALIS



Coldwater prawns (*Pandalus borealis*) are found in the icy and pristine waters of the North Atlantic and Arctic Ocean - from New England, USA, across Canada, Greenland and Norway, as far south as the English Channel. Royal Greenland's prawns primarily come from Greenland and eastern Canada - both MSC certified fisheries.

Coldwater prawns prefer cold, deep waters and live at 40-1400 m. They are usually caught when they are 5 years of age or older. In comparison, farmed Asian prawns are harvested after just 5-6 months. Coldwater prawns are pink both as raw and cooked.

In Japan, they are known as "Ama ebi" or sweet prawns, which is exactly what they are. The cold water makes the prawns grow very slowly allowing flavour and texture to develop fully - making them salty-sweet with a hint of shellfish bitterness and a firm, but juicy texture.





Shell-On Prawns

Shell-on prawns are caught by our large factory trawlers fishing primarily the MSC certified fishing grounds off the Greenlandic West Coast. The trawlers have processing equipment on board and are able to catch, cook, sort, pack and freeze the prawns within a maximum of 2 hours. The vessel stays at sea until the cargo hold is full - usually 6-8 weeks. Shell-on prawns are available both raw and cooked.

Cooked & Peeled

Frozen cooked and peeled prawns are caught either offshore by trawlers or close to shore by small and medium sized trawlers. The inshore prawn fishery takes place in Western Greenland and Canada. These fisheries are MSC certified as sustainable.

Once caught, the prawns are iced and delivered straight to the Royal Greenland factories ashore, where they are cooked, peeled and individually quick frozen.

Brine

Royal Greenland's range of coldwater prawns in brine is an easy, ready-to-eat alternative to frozen prawns, that offer convenient storage in the refrigerator for fast serving.

At Royal Greenland's factory in Cuxhaven, Germany the prawns are brined and packed according to customer specifications. We offer a variety of different brines such as low salt and flavoured brines.





Culinary Qualities

Coldwater prawns have pastel pink meat, a firm and juicy texture and a fresh, salty ocean flavour with a touch of sweetness and shellfish bitterness. Shell-on prawns are firmer than cooked and peeled and offer an almost crispy bite. The complex flavour with mild umami notes almost makes cold water prawns a meal in their own right and for that reason they should be allowed to play the lead in a dish.

Flavour matches

Mild pairings work well – aromatic greens such as fenel and Jerusalem artichokes contribute with crunch and

depth of flavour and sweet/sour fruits such as apple, pineapple and mango bring out the sweetness as well as adding an exotic touch. A creamy element such as crème fraiche or avocado brings the flavours together.

Cooking tips

If used in hot dishes, it is important to add cold water prawns at the last minute or use them as a topping added after the dish has been taken off the heat. If they are cooked for too long there is a risk of shrinkage and the prawns tend to become chewy. However, in cold dishes, coldwater prawns provides lots of shellfish flavour impact and great texture.





Raw prawns,
frozen at sea



Shell-on prawns,
cooked and frozen at sea



Cooked and
peeled prawns



Brine