



Northern Shrimp

(Pandalus borealis)



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Atlantic Canada's Sustainable Shrimp Fishery

The icy, pristine waters of the North Atlantic are a natural home for an abundance of coldwater shrimp. Coldwater shrimp features a distinctive rich flavor, with delicate sweetness and juicy, firm texture, making them the perfect addition to any dish.

Wild caught coldwater shrimp, averaging 5–10cm in length, are much smaller than their tropical warm water cousins from the Penaeid family, but are considered to be more flavourful. Cooked, the shell is pink and the meat is an opaque white, tinged with pink. The meat is firm and crisp in texture, and more juicy and sweet than tropical shrimp.

Distribution and Seasons

Coldwater shrimp are one of the most important commercial species of shrimp in the world. Plentiful in most northern waters, in Eastern Canada *Pandalus borealis* is found as far north as Baffin Island in Canada's Arctic. The East Coast shrimp fishery has both an inshore and an offshore component. Inshore boats fishing in the Gulf of St. Lawrence, on the Scotian Shelf and around the coast of Newfoundland and Labrador,

deliver fresh and frozen shrimp to shore plants for cooking and peeling. The offshore fishery is conducted by large factory ships.

Quality Assurance and Sustainability

With an ongoing commitment to quality and sustainability, Atlantic Canada offers an all-natural, superior tasting shrimp product. Our coldwater shrimp are harvested using the latest technology and methods to maintain the highest quality product under the highest standards of sanitation, hygiene and quality control. The offshore fishery is conducted by large factory ships. Their shrimp catches are generally frozen whole cooked or frozen whole raw.

In fact, Canada has one of the world's most respected fish inspection and control systems, guaranteeing that fish and seafood products are always safe and wholesome. The industry operates under stringent policies, requirements and inspection standards for all aspects of harvesting and processing. All establishments that process fish and seafood for export or trade must develop and implement a HACCP based Quality Management Program (QMP). This



program outlines the controls implemented by the fish processors to ensure that all fish products are processed under sanitary conditions and that the resulting products are safe and meet all regulatory requirements.

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Products	Commercial Size Count	Pack Sizes
IQF cooked and peeled	300 – 500 count per lb 250 – 350 count per lb 150 – 250 count per lb 125 – 175 count per lb 100 – 150 count per lb	6 x 2.27 kg 6 x 5 lbs or 13.5 kg (30 lbs) bulk
Whole cooked (head-on, shell-on)	70 – 90 count per kg 90 – 120 count per kg 120+ 120 – 150 count per kg 150+	5 kg
Whole raw	80 – 110 per kg 115 – 125 per kg 125 – 145 per kg	1 kg 2 kg
Whole raw (industrial)	AA under 180 per kg A under 220 per kg B more than 220 per kg	15-20 kg
Notes: Package sizes and products vary by processor, and can be processed to your specifications.		

MSC Certified

The fishery is certified sustainable through the international Marine Stewardship Council (MSC) program, making it the largest coldwater shrimp fishery in the world to be certified.

Buyers can be assured that seafood from Atlantic Canada will continue to meet the increasingly rigorous safety, quality and sustainability standards required by the world's major seafood markets.



For more information contact us at www.atlanticcanadaexports.ca/resources