



Shrimp, Coldwater

Pandalus borealis

The deep waters off Canada's icy North Atlantic are a natural home for coldwater shrimp. State-of-the-art freezing and processing technology preserves the flavour, colour, and nutritional value of the shrimp, allowing you to offer your customers a product year-round that looks and tastes like it just came out of the water. Our coldwater shrimp features a distinctive rich flavour, with delicate sweetness, and juicy, firm texture, making them the perfect addition to any dish. Available year-round (inshore harvested from April to August, offshore harvested is year-round).

Sustainability & Certifications

Coldwater shrimp was the first Marine Stewardship Council (MSC) certified fishery in Canada, and today the entire offshore and inshore fishery is MSC certified. All exporters are certified by the Canadian Food Inspection Agency (CFIA).



Product Forms

Cooked and peeled frozen (IQF meat)

Shell-on frozen (whole cooked, whole raw)