



STELLA POLARIS

SEAFOOD FROM THE ARCTIC
NORWAY

COLDWATER COOKED SHRIMP

(Pandalus borealis)



*Atlantic
Treasure™*



*Pacific
Treasure™*

COLDWATER COOKED SHRIMP

IQF COOKED AND PEELED



PRODUCT OVERVIEW

Stella Polaris wild-caught shrimp from the Arctic waters around Svalbard are a premium coldwater shrimp of the species *Pandalus borealis*. The low water temperature makes the shrimp grow and mature slowly, and from this we can serve you shrimp with fresh taste, firm meat, and natural red color. The fishery is certified sustainable by the Marine Stewardship Council (MSC), and we have secured traceability all the way from catch to you.

PROCESSING

Stella Polaris coldwater shrimp is processed per FDA-HACCP guidelines in a modern Norwegian fully automated shrimp processing facility. The shrimp is wild-caught, frozen at sea and delivered to processing factory. Next it is thawed, cooked, peeled, sized, graded, glazed and packed. Quality checks and inspections are done through every step of the production process. Since Stella Polaris is fully integrated from boat to factory, we can guarantee 100% quality control and traceability.

FEATURES AND BENEFITS

Stella Polaris wild-caught coldwater shrimp are processed as cooked and peeled, in various size gradings and packaging. It is tasty, healthy and easy to prepare. Cooked and peeled shrimp reduce labor, improve kitchen yield and is ready-to-eat. Stella Polaris coldwater shrimp provide consistent quality and 100% net weight. Customers will respond favorably to the high quality, low labor, improved yields, and sustainable attributes of this very versatile shrimp.

GRADING

Brand	Description	Pack	GTIN Master	GTIN Inner
Stella Polaris	100-200pcs/lb Cooked & Peeled	10x1	07033221301321	703322150131

MENU IDEAS

- Cocktail shrimp & Appetizers
- Shrimp Tacos & Burritos
- Shrimp Salad & Sandwiches
- Buffet Rice and Pasta Dishes
- Seafood pizza with shrimp

PRODUCT FORMS

- Cooked and peeled

STORAGE AND HANDLING

- Keep frozen
- Thaw under refrigeration