



NEW BRUNSWICK
DELICIOUSLY CANADIAN

WILD BY NATURE



Deliciously Canadian

COLDWATER SHRIMP

Pandalus Borealis



- Plump, firm and bursting with sweet flavour.
- Unbeatable quality and texture
- 100% pure and high in protein.
- Wild-caught from the deep-waters of Atlantic Canada.

New Brunswick's delicious coldwater shrimp are wild caught from the pure and icy waters of Canada's Atlantic Ocean. With over half a century of tradition, New Brunswick's coldwater shrimp fishery is built on the experience and pride of our fishing fleet and processing sector.

With our ongoing commitment to conservation and responsible fishing practices, we continue to provide healthy high-quality coldwater shrimp while promoting the sustainability of this more important resource. Our industry uses state-of-the art freezing and processing technology to preserve the flavor, colour, and nutritional value.

Wild caught coldwater shrimp are much smaller than their warm water cousins, but are also considered to be more flavourful. Sometimes referred to as Northern Shrimp, they are valued for their distinctive rich flavor, with delicate sweetness, firm texture, making them the perfect addition to any dish.

New Brunswick Coldwater Shrimp Products

Products	Commercial Size Count	Pack Sizes
IQF Cooked and peeled	90 – 125 / lb 90 – 150 / lb 125 – 175 / lb 150 – 250 / lb 250 – 350 / lb 300 – 500 / lb 500+ / lb	6 X 2.27 kg 6 X 5 lbs or 30 lbs (13.5 kg) bulk
Whole cooked (head on, shell on)	70 - 90 kg 90 - 120 kg 120 + 120 - 150 kg 150 +	3 or 5 kg 6.6 or 11 lb
Whole raw	1, 2 or 5 kg	1 kg 2 kg
Whole raw (industrial)		15 kg



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