



Description

Seabob is a small-sized white shrimp with a sweet taste. The shrimp are caught by Heiploeg's own vessels and immediately processed upon landing in Heiploeg's automated processing plants in Suriname and Guyana. The raw peeled shrimp are then further processed and packed in Heiploeg's plants in Zoutkamp, the Netherlands.

Commercial name

Seabob

Scientific name

Xiphopenaeus kroyeri

Family

Penaeidae

Catch area

Central-Western Atlantic Ocean (Suriname & Guyana)

Catch method

Twin rig otter trawl

Catch season

Suriname: year round - Guyana: closing season September-October

Estimated volume/year

N/A

Available as

Peeled deveined or undeveined shrimp - Frozen: raw, blanched, cooked - Chilled: blanched, cooked

Available sizes

Peeled deveined: 130-150, 150-200 pcs/lb, Peeled undeveined: 90-110, 110-130, 150-200, 200-300, 300-500 pcs/lb, brokens.

Sustainability details

The Suriname Seabob fishery has been MSC certified in November 2011, being the first tropical shrimp fishery in the world to achieve this certificate. The MSC assessment process for the Guyanese Seabob fishery has been started in 2013.



Heiploeg is a member of BSCI

