



# Coldwater Prawns a warm welcome











SANDOSTINE



#### **ABOUT US**

Our prawns are not just shrimps, they are caught in the cold Icelandic waters. Coldwater Prawns are living in the icecold waters around Iceland and growing much slower than other prawns from aquaculture. This gives the Coldwater prawns this very special and a little sweet taste which people love so much. Coldwater prawns are wild catch and they are living in the nature without any additives and without any treatment – Just as mother nature wants them to be.

The prawns are single frozen which helps to keep the character of the prawns regarding texture and taste.

Our prawns are coming from a small family-owned company from the North West part of Iceland, Hvammstangi, a small fishing harbor with less than 600 inhabitants.

The producer has a long family tradition of seafood processing and with the up to date technology for processing the factory has then the quality of the shrimps are at the best.

Coldwater prawns are ideal for all kind of seafood dishes, complementary or for seafood salads and even also for decoration or finger food. So easy to grap and enjoy the taste of the Cold and clean Icelandic Waters.

Verði ykkur að góðu (Bon appetit)

# WHAT IS HACCP?

Hazard Analysis and Critical Control Point (HACCP) is an internationally recognized system for reducing the risk of safety hazards in food. A HACCP System requires that potential hazards are identified and controlled at specific points in the process. This includes biological, chemical or physical hazards. Any company involved in the manufacturing, processing or handling of food products can use HACCP to minimize or eliminate food safety hazards in their product. And of course we work by the highest Icelandic Standards.















SANDOSTINE



# **OUR PRODUCTS**

#### **Coldwater Prawns**

1kg bag

150-250 pcs/lb

CFR including with transparent bag and label and logo

#### **Coldwater Prawns**

1kg bag

250-350 pcs/lb

CFR including with transparent bag and label and logo

#### **Coldwater Prawns**

2.5kg bag

150-250pcs/lb

CFR including with full color bag label and logo

# **Coldwater Prawns**

2.5kg bag

250-350pcs/lb

CFR including with full color bag and label and logo

#### **Coldwater Prawns**

1kg bag

150-250pcs/lb

CFR including full color bag and label and logo

# **Coldwater Prawns**

1kg bag

250-350pcs/lb

CFR including full color bag and label and logo

# All prices are based on 40 ft. containers C&F Las Palmas, you can combine the prawns with:

#### THE RANGE COD:

Cod filets big sizes

**Cod Loins** 

Cod light salted in a water bad (not injected)

## THE RANGE RED FISH:

Red fish H/G 300-500 and 500-700, Sebastes Marinus Red fish fillets skinless and skin on, Sebastes Marinus

# THE RANGE SAITH:

Saith Sea frozen 16/32 and 32 up Saith Land frozen 16/32 and 32 up















# **PACKAGING**

We deliver our Coldwater prawns in 1 kilo or in 2,5 kilo bags. The 1 kilo bags are transparent and provided with a sticker with the complete information and the company logo of the costumer, of course in the Spanish language.

The 2,5 kilo bags are in full color and provided with a label with the necessary information also on the Master Carton, all in the Spanish language.

We can also produce 1 kilo bags in full color, with a full label and logo of the customer and the information that the importer wants, of course in the Spanish language!

Of course at a reasonable decrease, this will certainly not be an impossible number, but reasonably and in consultation!











SANDOS INE Food World







SANDOSTINE





Coldwater Prawns
a warm welcome