



Northern coldwater shrimps

Pandalus borealis (Crustaceans)

Northern shrimp (*Pandalus borealis*), also widely known in trade as coldwater shrimp or northern prawn, is a cold-water crustacean species distributed across the North Atlantic and Arctic waters, from Greenland and eastern Canada to Iceland, Norway, Svalbard, and the Barents Sea. It is a wild-caught species associated with cold shelf and slope grounds rather than aquaculture, and commercially it belongs to the group of northern fisheries that supply premium coldwater shellfish to Europe and other developed seafood markets. In practical market terms, it is one of the defining shrimp species of the North Atlantic, with its strongest commercial identity tied to Greenland, Canada, Iceland, Norway, and the Faroe Islands.

From a product perspective, *Pandalus borealis* is valued for its sweet, delicate flavor, tender but juicy texture, and naturally pink appearance after cooking. It is marketed mainly for human consumption in a wide range of forms, including cooked and peeled shrimp, cooked shell-on shrimp, raw shell-on product, frozen IQF retail packs, and foodservice formats. Compared with tropical farmed shrimp, northern shrimp is positioned as a more origin-driven and species-specific product, with commercial value built around wild capture, coldwater character, and eating quality rather than sheer volume.

Commercially, northern shrimp sits in the category of premium wild coldwater shrimp. The main supply origins by real market weight are Greenland and Canada, followed by Norway, Iceland, and the Faroe Islands, while much of the European trade moves through northern European import and re-export channels. In market terms, *Pandalus borealis* is best understood as a high-recognition shellfish species for retail, catering, and further processing, valued for stable species identity, strong consumer acceptance, and a pricing position above commodity warmwater shrimp.

Categories: Wholesale, HoReCa, Retail.

Size: Whole: 40-60 / 50-70 / 70-90 / 80-100 / 90-120 / 120-150 / 150+ Peeled: 90-125 / 125-150 / 150-175 / 175-275

Countries:

Canada
Faroe Islands
Greenland
Iceland
Norway

Nutrition data:

Calories: 85.0 kcal.
Protein: 20.1 g.
Fat: 0.51 g.
Omega 3: 0.0 g.
Water: 55.0 g.

Product forms:

PUD
Whole

Processing:

Seafrozen
IQF

More details available on: <https://seachef.eu/en/species/coldwater-shrimps>



Sea Chef

SEA CHEF TECHNOLOGIES

inquiries@seachef.eu

+371 28779999

inquiries@seachef.eu

+371 28779999

www.seachef.eu

Inquiries

For inquiries, questions or additional information, please feel free to contact us.

This document and all information contained herein are provided exclusively for the purpose of evaluation and inquiry. No part of this document may be reproduced, copied, distributed, transmitted, disclosed, or otherwise used in any form or by any means without the prior explicit written consent of the author. Any unauthorized use, reproduction, or dissemination of this document, in whole or in part, is strictly prohibited and may result in legal action. By accessing this document, the recipient agrees to comply with the above restrictions.

About **SEA CHEF TECHNOLOGIES**

SIA Sea Chef Technologies is an international seafood trading and sourcing company built on a simple idea: to connect reliable seafood production with professional, stable service through strong management, disciplined execution, and modern IT tools. Over time, the company has grown from a focused team into a structured organization with employees and agents operating across different markets, working with a broad portfolio of **frozen and fresh fish, shrimps, and molluscs**. Our growth has been practical rather than theoretical. Every customer, supplier, and project has helped us refine the way we work, from purchasing and quality control to logistics, documentation, and risk management.

We operate in the international seafood B2B segment. Our role is not simply to buy and sell fish, but to create dependable supply solutions in a global market shaped by seasonality, catch volumes, quotas, logistics costs, regulations, currency fluctuations, and shifting customer needs. We combine product expertise with structured internal processes so that our customers receive the right product, in the right quantity, with the right documentation, and in a quality fully suited to its final use. **In this sense, our real product is not only seafood itself, but also information, service, and execution.**

We serve a broad range of professional customer segments across the seafood chain, including importers and wholesalers, processors, distributors, HoReCa businesses, and supermarket chains. Some of our customers are direct end users with highly specific quality and compliance requirements, while others rely on us as a sourcing and logistics partner to bridge information gaps and secure stable supply. What unites them is the need for a professional counterpart who understands seafood products, works confidently with specifications and volumes, and can support both long-term supply programs and spot business. Our customers value speed, clarity, accuracy in documentation, honest communication, and reliable complaint handling, because their own success depends on stable performance from every supplier in the chain.

Our company is guided by a clear set of core principles: promptness, reliability, transparency, and long-term partnership. This combination of product knowledge and process discipline is what defines Sea Chef Technologies and allows us to serve the international seafood market with confidence and consistency.

**The right quality fish. For the right customer.
At the right time. Delivered globally.**



www.seachef.eu



SPECIES CATALOG



Atlantic Mackerel

WR, HG, Fillets.



Capelin

WR, ROE.



Blue whiting

WR, HG.



Jack mackerel

WR, HGT.



Atlantic Herring

WR, HG, Fillets, ROE.



Silver smelt

WR, HG.



Pacific Hake

WR, HG, Fillets, HGT.



Argentine hake

WR, HG, Fillets, HGT.



Atlantic Salmon

Fillets, HON, By-products.



Steelhead trout

HG, Fillets, ROE, HON, By-products.



Coho salmon

HG, Fillets, ROE, By-products, Steaks.



Chum salmon

HG, Fillets, ROE, Steaks.



King salmon

Fillets, ROE, HON.



Pangasius

WR, Fillets, HGT, By-products, Steaks.



Pink salmon

WR, HG, Fillets, ROE, Steaks.



Tilapia

WR, Fillets, By-products.



Yellowfin tuna

By-products, Steaks, Loins, Chunks, Canned.



Bluefin tuna

HG, By-products, Loins.



Bonito tuna

WR, HG, Loins, Canned.



Skipjack tuna

WR, Loins, Chunks, Canned.



Oilfish

Fillets, HGT, Chunks.



Greenland Halibut

WR, Fillets, HGT, Steaks, HG / J-cut.



Redfish

WR, Fillets, HG / J-cut.



Saithe

WR, HG, Fillets, By-products, HG / J-cut.



Yellow croaker

WR, WR/Gutted.



Pacific saury

WR, Canned, WR/Gutted.



Yellowtail kingfish

WR, HG.



Pacific mackerel

WR, HG, HGT.



Southern Blue Whiting



Blue mackerel

WR, HG, HGT.



Barracouta

WR, HG.



Redbait

WR.



Russian sturgeon

HG, Fillets, HGT, HON, Steaks.



Hybrid sturgeon

HG, Fillets, HGT, HON.



Baltic herring

WR, HG, HGT.



European sprats

WR, HG.



European smelt

WR.



Greenshell mussels

Whole-shell, Half-shell, Mussel meat.



Chilean mussels

Whole-shell, Half-shell, Mussel meat.



Black tiger shrimps

RHOSO, CHOSO, RHLISO, PUD, P&D.



Whiteleg shrimps

RHOSO, CHOSO, RHLISO, PUD, P&D.



Argentinean red shrimp

Whole, Tails.



Northern coldwater shrimps

PUD, Whole.

More details available on: <https://seachef.eu/en/species>

Inquiries

For inquiries, questions or additional information, please feel free to contact us.

inquiries@seachef.eu

+371 28779999

www.seachef.eu

This document and all information contained herein are provided exclusively for the purpose of evaluation and inquiry. No part of this document may be reproduced, copied, distributed, transmitted, disclosed, or otherwise used in any form or by any means without the prior explicit written consent of the author. Any unauthorized use, reproduction, or dissemination of this document, in whole or in part, is strictly prohibited and may result in legal action. By accessing this document, the recipient agrees to comply with the above restrictions.