

COLDWATER SHRIMP (*Pandalus borealis*)

Barry Group Inc. has grown to be Canada's largest producer of cooked and peeled (C&P) coldwater shrimp. It operates three state-of-the art peeling plants in Newfoundland and Labrador. North American sales are handled through its Head office in Corner Brook. Prawn sales into Europe are handled through its subsidiary, Barry International, strategically located in Reykjavik, Iceland.



Coldwater shrimp have a sweet, delicate taste and are generally considered more flavorful than the warm water varieties. Their unique taste makes them perfect in any number of applications. They can be found in sandwiches, prawn cocktails, as brined prawns or on their own - the list goes on. They are best used in cold applications but can also be added at the last moment to hot dishes.

Production Location	CANADA
Catch Area	North Atlantic, FAO Area 21
Seasons	April - November
Commodity	Cooked and Peeled
Freezing Method	IQF, single frozen No glaze and low glaze possible
Pack Size	Gross wt. packs: 4/2.5 kg; 1/10 kg Net wt. packs: 4/5 lbs
Size Grades(pieces per lb)	80/110 to 500+
Sale of Product	FCL shipments and LCL sales from cold stores
2008 Production	6,500 mt
Producing Plants	BGI Atlantic Inc. Carenvile (EU # 0142) Nu Sea Inc. Anchor Point. (EU # 2134) Nu Sea Inc. St. Joseph's (EU# 0055)
Remarks	Fully Retail Certified BRC A



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