

# Seafood

## The Royal Greenland Prawn



BY APPOINTMENT TO THE  ROYAL DANISH COURT  
**Royal Greenland®**

# The Greenlandic the Best



# Deep Sea Prawn is in the World

## The Royal Greenland Prawn

There are about 300 different species of prawns in the world and many of them are not suitable for consumption. Prawns can be divided into two groups: The warm water prawns and the cold water prawns. The edible warm water prawns usually originates from aquacultures in Asia, Africa, Middle- or South America and are sold as Tiger Prawns, Giant Prawns or King Prawns. Cold water prawns on the other hand live in the icy, Arctic waters around Norway, Canada, Iceland and Greenland and are also known as deep sea prawns, North Atlantic prawns or Greenlandic prawns. When it comes to quality and culinary value the difference between the two types of prawns is vast.



Warm water prawns grow rapidly due to the warm conditions in their habitat. Often, they are no more than 1-2 years of age when caught and this rapid growth makes the meat less flavourful and the texture less fine. In raw condition, the texture of the meat is rather loose, but it becomes more firm when cooked. A large part of warm water prawns are farmed in relatively shallow waters for example in converted rice fields.

Cold water prawns on the other hand, are wild caught often on great depths. The cold water makes the prawns grow more slowly which provides an intensive, fresh and delicate taste and a firm texture. The best and most exquisite cold water prawns are caught in the ice cold, Arctic waters around Greenland at depths of 400-800 meters, where the temperature is always near freezing. The Greenlandic prawns are 5-6 years old when they are caught.

The Greenlandic prawn is, contrary to many other species, red both as raw before preparation and after cooking. It grows up to 7-10 cm and has a peculiar lifecycle. The Greenlandic prawn – *pandalus borealis* – is born male in shallower waters and then moves towards greater depths where it changes sex and becomes female when it is 3-5 years old. After this unusual switch the prawn moves back towards the shallow water where it lays its eggs.





## Catch and Production

The Greenlandic prawn fishery mainly takes place along the West coast and is a tough job for men and women alike, because of the rough weather and biting cold. It is only possibly to fish in the southern parts of Greenland – in the North the sea is frozen over all year round. The prawn fishery is carried out in two different ways, depending on whether the product is shell-on or peeled prawns.

## Cooked and Peeled Prawns

The Greenlandic cooked and peeled prawns from Royal Greenland are primarily caught close to shore, but at great water depths, by smaller fishing boats – or "cutters"- which are at sea for a couple of days at a time. Right after capture the prawns are stored on ice, which keeps them fresh until the boat returns to harbor. The prawns are unloaded, cooked, peeled, frozen and packed. This type of prawn is termed single frozen. Single frozen prawns represent the highest level of quality, which preserves both flavour and texture. Usually, using traditional processing methods, prawns are frozen twice – double frozen. Firstly, they are frozen on board the trawler, because they are at sea for months at a time and later they are thawed for production and refrozen. This affects both taste and texture.

## Shell-on Prawns

The Greenlandic shell-on prawns from Royal Greenland are usually caught by large production trawlers on the high seas, far from shore. Straight after catch the prawns are cooked in seawater, frozen and packed onboard the vessel. This is necessary, since the trawlers sometimes stay at sea for several months and also ensures that the prawns are of the best and freshest quality.



Royal Greenland has deep roots in the Greenlandic society and is one of the world's leading actors on the seafood market. With our history, our quality demands and our access to unique raw material as a point of departure, we offer a wide range of products suited for the life of the modern consumer. Royal Greenland products are caught using responsible methods, according to official quotas and taking the extraordinary environmental conditions under which we operate into consideration.

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