



# LANGOUSTINE

*Nephrops, Dublin Bay Prawn, Nephrops Norvegicus*

Seasonal availability: February - November (October/November best months)



## WEIGHT:

up to 250g

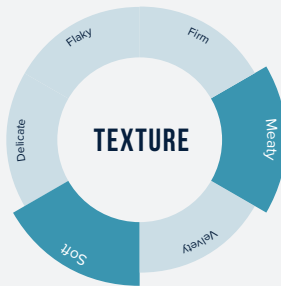
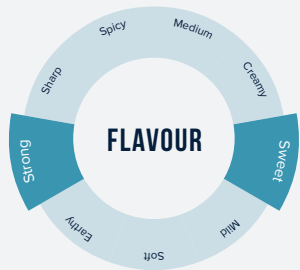
## PROCESS:

Trawled and caught using pots and creels

## FOUND:

North Sea and inshore waters

## TASTING NOTES



**Strong, sweet flavour with a soft, meaty texture.**

**Goes well with creamy, sharp and delicate flavours such as:** tomato • fennel • asparagus • citrus • butter pumpkin • spinach

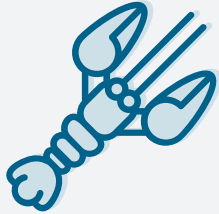


Seafood  
from Scotland



## DID YOU KNOW?

Langoustines are one of the most valuable UK shellfish exports (scallops are the other one)



In North America, langoustines are more commonly known as Dublin Bay prawns

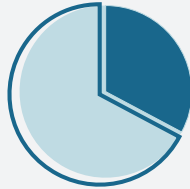


## KEY MARKETS

France, Spain, Italy, Middle East, Japan, China, Singapore and North America

## DID YOU KNOW?

Langoustines tastes more like lobster than prawn



Scotland produces

# TWO THIRDS

of the world's langoustines

## ABOUT

Seafood is Scotland's largest food export, and its premium quality is internationally renowned. Seafood Scotland helps Scottish seafood producers, processors and sellers to export their products to markets all over the world.

## CONTACT

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