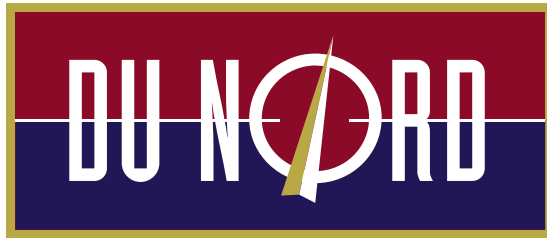


Langoustines
Cigalas
Scampi
Nephrops norvegicus

The Taste of Excellence

since 1925



The langoustine, or *Nephrops Norvegicus* in Latin, belongs to the lobster family. It is also known as the Norway lobster or Scampi. Over the past 25 years, the Dutch langoustine sector has grown accordingly, with the catch of langoustines by Dutch fishing boats. Fishing is optimal during the summer and early autumn. Traditionally, langoustines are caught with light towed nets. So no heavy beam trawlers which disturb the sea bed. Most of the catch is exported to Italy, Spain, France and Lenger's new markets Croatia and Slovenia. Unlike around the Mediterranean, in the Netherlands, the langoustine is a luxury product that is mainly consumed in the higher restaurant segment.

Every year, around 70 thousand tons of langoustines are caught in the European fishing waters. Langoustine fishing areas are the following:

- The North Sea
- The Irish Sea, Western Ireland, Porcupine Bank, the Eastern and Western part of the Channel, Bristol Channel, the Northern and Southern Celtic Sea and Southwestern and Eastern Ireland
- Gulf of Biscay
- Northwest coast of Scotland and Northern Ireland or the west coast of Scotland
- Eastern part of the Portuguese waters
- Skagerrak and Kattegat



Langoustines, Cigalas, Scampi

Nephrops norvegicus

FAO 27

Presentation

Fresh alive
Semi-IQF Raw Whole
Semi-IQF Raw Tails
Head and Claws Raw

Packaging format

Polystyrene
Bulk, Tray, Polystyrene, Waxed Box
Bulk, Tray
Bulk



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