

Smögen crawfish

Now you can enjoy with a clear conscience freshly cooked MSC-certified crayfish. Sweden has as the first country in the world to reach MCS's eco-label for crayfish. Crayfish is a very popular alternative to lobster and meets the same high quality requirements as The smögen prawns.

The crayfish, sometimes called the emperor lobster, (*Nephrops norvegicus*) is a close relative of common lobster, but is significantly smaller and slimmer with long narrow claws. Unlike from its larger relative, it lives on soft bottoms of mud and sand in Skagerack, among other places and the Kattegat, usually at a depth of 30-40 meters, but can be found at depths down to 400 meters. The crayfish are fished with trawls or with crayfish cages. The males can reach a length of 25 cm, females 17 cm. The females become sexually mature at 8-10 centimeters in length.

For Smögen crayfish, the same high quality requirements apply as for Smögen prawns. One notes among other boat name, catch area, catch day, trawl, catch, gloss, color, taste, size and temperature - all to ensure a high and even quality. Crayfish are eaten like others seafood freshly cooked or grilled with a good sauce. You can use them in soups, entrees, as decoration m.m. The meat is softer / dandruff than the lobster and freshwater crayfish, as well milder in taste.



Fresh Crayfish from Skagerack has been landed on Smögen for over 100 years. The crayfish have thanks whether its freshness and careful handling has become a quality concept that set the standard for freshly caught Smögen crayfish at their best. Delicacies such as Smögen prawns and lobster also come from here. No wonder Smögen is often called the capital of shellfish.

Clients call in the newly landed shellfish via a modern internet auction and already some hours after the auction, Smögenkräftorna can be enjoyed at fishmongers or restaurants across the country.

At Smögen's Fish Auction, routines and processes have been developed for decades to ensure the high quality of the shellfish. You examine, taste and measure the shellfish accordingly all the rules of art before they become eligible for delivery. Smögenkräftan and Smögenrä kan are a concept you are proud of at the fish auction and nothing can be left to chance. The appearance of the shellfish varies naturally during the year depending on, among other things, the depth they caught on or if it is play period or scale change. Crayfish are healthy and natural foods and contains no unnecessary additives as they are only boiled in salt and water. Seafood contains a lot of protein, but sparingly with fat and enriches you with nutrients such as Vitamins D, iron, zinc and calcium. Today, there are few foods on our plates that are as opaque as naturally caught fresh seafood.

/Magnus

