

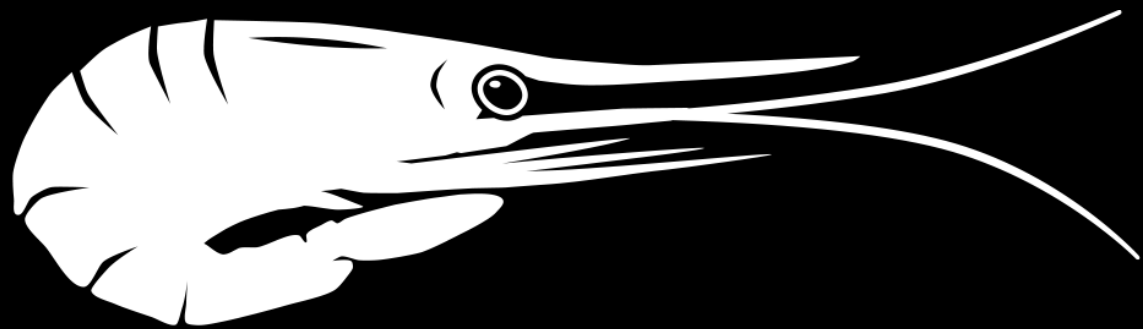


Fresh shrimp from Skagerack have been landed on Smögen for over 100 years. Smögen prawns have become thanks to their freshness and careful handling a concept of quality that set the standard for freshly caught cooked shrimp when they are as best. Delicacies such as lobster and crayfish also come from here lobster. No wonder Smögen is often called the capital of shellfish.

The smögen prawn is fished in Skagerack's salt water by coastal boats with controlled and approved fishing gear and cooked directly at sea. The prawns are cooled down and landed on the quay at Smögen's Fish Auction there the experienced staff carefully checks and classifies the quality of the catch. One notes among other boat name, catch area, catch day, trawl length, catch amount, gloss, color, taste, size and temperature - all to ensure a high and even quality of the shrimp. Clients call in the newly landed the shellfish via a modern internet auction and already a few hours after the auction can Smögenräkorna enjoyed at fishmongers or restaurants around the country.

In Sweden, shrimp were eaten as early as the 16th century, but then only in the higher estates and that was in the beginning 20th century as the first shrimp began to be caught by innovative fishermen off the coast of Smögen. Smögen was already a popular summer pastime and the tourists took the freshly cooked, fresh shrimp to their hearts. In the late 1940s, sales took off in earnest and Smögenräkan is today a celebrity all over the country. Smögen prawns belong to the genus *Pandalus Borealis* and are a delicate delicacy. It is very important that the prawns are handled in an unbroken cold chain from the cooking on the fishing boats to you as a consumer. On Smögens Fiskauktion has for decades developed routines and processes to ensure The high quality of the smögen prawn. You examine, taste and measure the prawns according to all the rules of art before they become eligible for delivery.

Smögen prawns is a concept you are proud of at the fish auction and nothing must be left to chance. The appearance of the Smögen prawns naturally varies during the year depending on, among other things, the depth they are caught at or whether it is a spawning period or scale change. Shrimp are healthy and natural food and do not contain unnecessary additives as they are only cooked in salt and water directly on the fishing boats. 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 which are as unaffected as naturally caught fresh seafood.



SMÖGENRÄKOR