

Northern Shrimp

Qikiqtaaluk Fisheries Corporation harvests two species of northern shrimp in Canadian waters.

The primary species harvested is known as northern or pink shrimp - *Pandalus borealis*. This product is frozen at sea and sold with the shell on.

The second species, *Pandalus montagui*, known as striped shrimp, is harvested in lower quantities primarily from more northern waters adjacent to Nunavut.

Nutritional Analysis

Per 100 g of raw product

Energy	106.0 calories
Total Fat	1.73 grams
Total Protein	20.3 grams
Omega-3 Fatty Acids	0.49 grams
Cholesterol	152.0 mg
Sodium	148 mg

Leading the Nunavut Fishery

Qikiqtaaluk Corporation (QC) was the first Nunavut company to become involved in the commercial offshore fishery in Canada. With its 1.5 offshore shrimp licenses, QC has been active in the fishery since the 1980s.

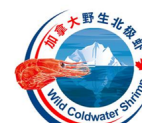
In 2004, QC purchased the offshore factory freezer trawler Saputi and created Qikiqtaaluk Fisheries Corporation (QFC).

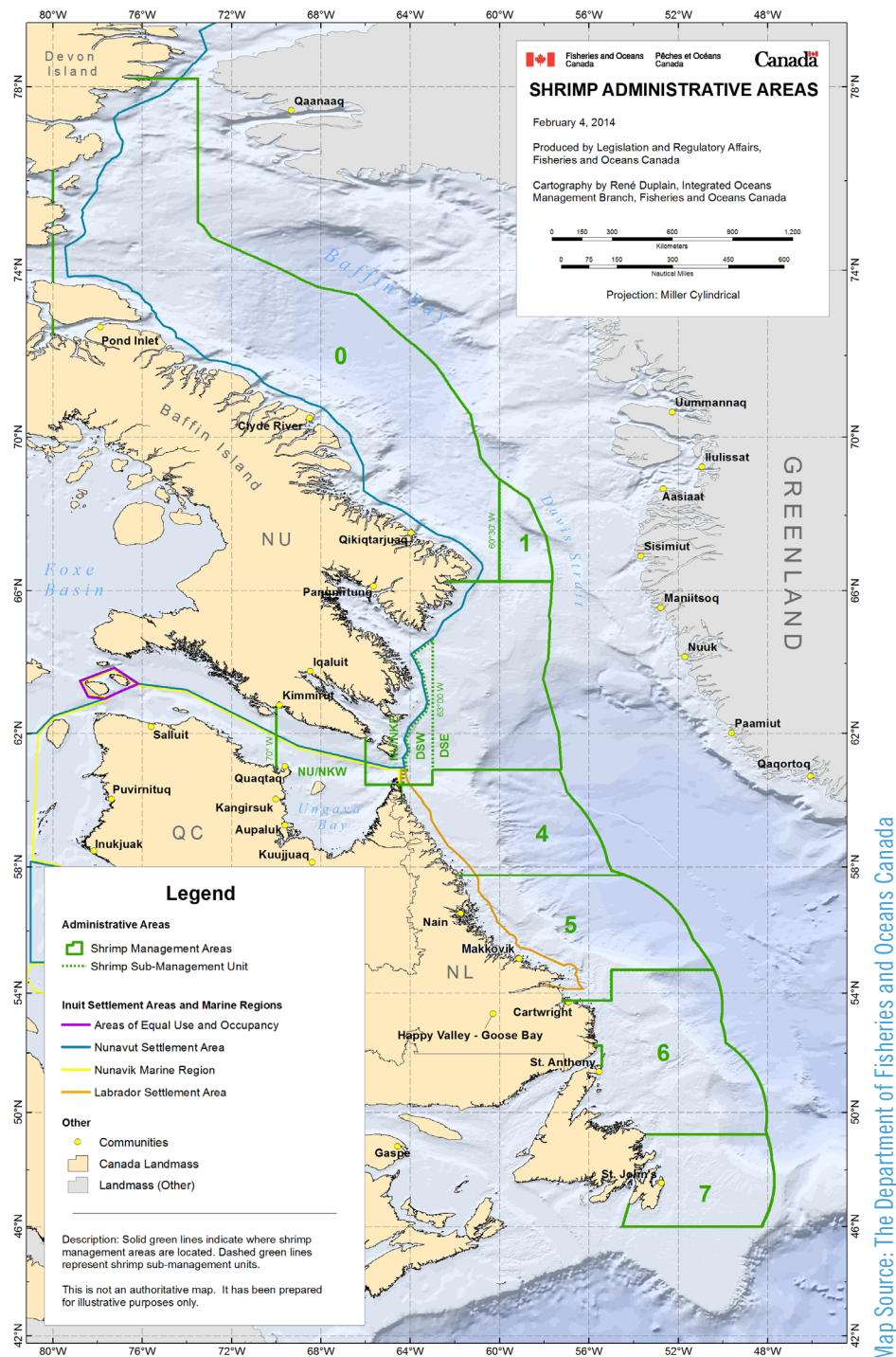
The Nunavut offshore commercial fishery harvests both northern shrimp and Greenland halibut (turbot) for world markets. QC is a founding member of both Nunavut Fisheries Association (NFA), Nunavut industry association, and Nunavut Fisheries and Marine Training Consortium (NFMTTC), the organization tasked with training Nunavut Inuit for involvement in the fishery and marine industries.

Our Products: FAS Shell on Shrimp

DESCRIPTION	SIZING	PACK
RAW	90/100 ct/kg, 100/110 ct/kg, 110/120 ct/kg	4 x 3.5 kg Cartons
	120/125 ct/kg, 125/140 ct/kg, 140/150 ct/kg	12 x 1.0 kg Cartons
COOKED	80/100 ct/kg, 90/120 ct/kg, 90/130 ct/kg, 120/150 ct/kg, 120/170 ct/kg, 150/180 ct/kg, 160/200 ct/kg	5 kg Cartons
INDUSTRIAL	< 200 ct/kg, 200/265 ct/kg, 265+ ct/kg	16 kg Bags

Custom packaging available on demand





Shrimp Fishing Areas (SFAs)