



Black Tiger prawns are the largest commercially available size prawns. Though grey & black when raw, the prawns get a beautiful red colour when cooked.

Black Tiger prawns are cultivated in tropical seawater. The availability is decreasing due to the popularity of vannamei shrimp aquaculture.

Product Information

Scientific name:	<i>Penaeus monodon</i>
Origin:	Farmed in India, Bangladesh, Indonesia, Vietnam
Composition:	80% prawns + 20% protective glaze
Size:	13-15; 16-20 RC - 21-25 pcs/lb
Treatment:	Raw, Headless Shell On, Easy Peel
Storage:	-18°C
Shelf Life:	18 months from production
Use:	Appetiser, ingredient for salads, pasta or rice dishes
Preparation:	Pan fry, grill or BBQ

Packaging Information

Packaging CU:	1 kg bag; 800g e
Packaging MC:	10 x 1 kg
Brand options:	Elite
Cartons/Europallet:	56 (7 layers x 8 cartons)

Languages on pack: NL, FR, DE, GB,



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