



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.

Our offer includes ASC or organic certified Black Tiger shrimp. The latter from our own West Bengal Traditional BT project – www.pure-shrimp.eu.

Product Information

Scientific name:	<i>Penaeus monodon</i>
Origin:	Farmed in India, Bangladesh, Indonesia, Vietnam
Composition:	80% prawns + 20% protective glaze
Size:	13-15 pcs/lb; 16-20 pcs/lb; 16-20 RC; 21-25 pcs/lb; 26-30 pcs/lb; 31-40 pcs/lb
Treatment:	Raw, peeled, deveined
Storage:	-18°C
Shelf Life:	18 months from production
Use:	Appetiser, as an 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	Languages on pack: NL, FR, DE, GB
Cartons/Europallet:	56 (7 layers x 8 cartons)	