



Peculiarities:

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.

Commercial name:

Black Tiger prawns/Giant tiger prawns

Scientific name:

Penaeus monodon

Family:

Penaeidae

Farm area:

India, Bangladesh, Indonesia,, Vietnam, Myanmar

Harvest season:

Mostly May to November



Available as:

Head On Shell On, Headless Shell On (Easy-Peel), Peeled deveined
Heat treatment: raw, blanched, cooked

Available sizes:

Whole: 8-12 pcs/kg up to 31-40 pcs/kg – main size 16-20 pcs/kg
Peeled : 16-20 pcs/lb up to 41-50 pcs/lb - HLSO: 13-15 – 31-40 pcs/lb

Sustainability details:

Morubel aims to source all Black Tiger prawns with a BAP certification and/or ASC or organic certification.