



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:	16-20 pcs/kg; 21-30 pcs/kg
Treatment:	Raw, Head On Shell On, semi-IQF
Storage conditions:	-18°C
Shelf life:	18 months from production
Use:	Appetiser, as an ingredient of salads or for barbecues
Preparation:	BBQ or grill

Packaging Information

Packaging CU:	250g in illustrated box or upon customer specification
Packaging MC:	20 x 250g in a neutral carton. Mixed carton possible.
Brand options:	Private label or Morubel brand
Cartons/Europallet:	49 (7 layers x 7 cartons)

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