



**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](http://www.pure-shrimp.eu).**

## Product Information

|                  |   |
|------------------|---|
| Scientific name: | <i>Penaeus monodon</i>  |
| Origin:          | Farmed in India, Indonesia, Vietnam, Bangladesh,  |
| Composition:     | 80% prawns + 20% protective glaze   |
| Size:            | 8-12 pcs/lb; 13-15 pcs/lb; 13-15 RC; 16-20 pcs/lb; 16-20 RC; 21-25 pcs/lb; 26-30 pcs/lb; 31-40 pcs/lb |
| Treatment:       | Raw, Headless Shell On  |
| 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:      | <b>Elite</b> Languages on pack: NL, FR, DE, GB |
| Cartons/Europallet: | 56 (7 layers x 8 cartons)                      |