



www.cport.net

BLACK TIGER PRAWNS

Penaeus monodon



raw, peeled & deveined, tail-on



peeled, deveined, tail-off



cooked, peeled, deveined, tail-on



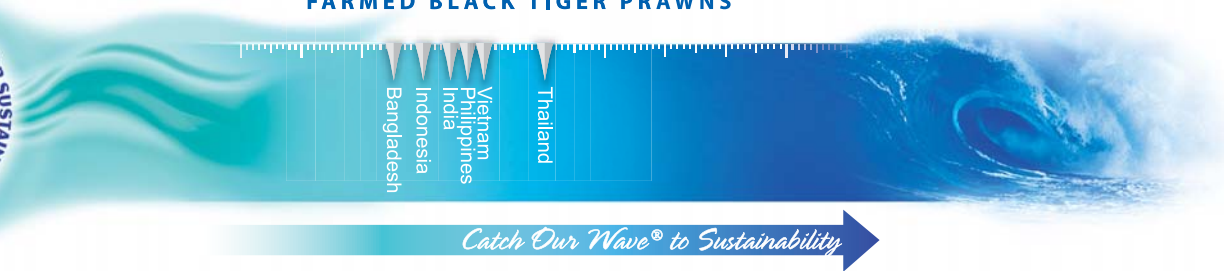
headless, shell-on



head-on, shell-on

GO BLUE! SEAFOOD SUSTAINABILITY SPECTRUM

FARMED BLACK TIGER PRAWNS



Catch Our Wave® to Sustainability

Sea Port is committed to sustainability, as defined by the **United Nations' Brundtland Commission** (link: www.un.org/en/globalissues/environment). It is the ability to "meet present needs without compromising the ability of future generations to meet their needs." We believe seafood to be the best protein source for our health and for our environment; therefore we foresee future generations demanding a greater supply of seafood as both their population and economic prosperity grows. Sea Port will be dedicated to sustainably meeting this demand.



For full package details, visit our website.

Quality Black Tiger Prawns should have a crisp bite or snap and a pleasant shrimp taste. Black Tiger Prawns can be seasoned and used in an infinite variety of preparations. Considered the "King of Shrimp" by many, Black Tigers are the choice to make when presentation counts. Known to reach sizes of close to a pound, these shrimp, when cooked, become a bright red-orange color. Farm-Raised in Southeast Asia, *Penaeus monodon*, have the firm texture chefs' demand for customer pleasing dishes. For Health & Nutrition benefits go to: www.cport.net or directly to: www.eatshrimp.com

Product Presentation	Head-On Shell-On	RAW, Peeled & Deveined Tail-On IQF	RAW, Peeled & Deveined Tail-Off IQF	COOKED, Peeled & Deveined Tail-On IQF	COOKED, Peeled & Deveined Tail-Off IQF
Size/Pc per lb	6/8 - 26/30	4/6 - 61/70	16/20 - 51/60	8/12 - 61/70	8/12 - 71/90
Pack	10/1 LB Block	5/2 & 10/1 LB IQF	5/2 & 10/1 LB IQF	5/2 & 10/1 LB IQF	5/2 & 10/1 LB IQF

SEASONALITY Low High **FLAVOR** Mild Medium Strong Sweet **TEXTURE** Soft Medium Firm Meaty

For more detailed seasonality, visit our website

RECIPE SUGGESTION



Grilled Prawns with Chili Sauce

- INGREDIENTS:**
- 2 lbs large SEA PORT raw peeled & deveined prawns (tail-on or tail-off)
 - 4 Tbsp olive oil
 - 2 cloves fresh garlic, minced
 - 1 Tbsp chopped parsley
 - salt & pepper to taste

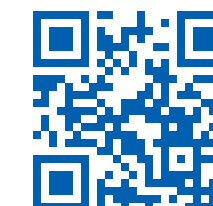
- DIRECTIONS:**
- Marinate Shrimp:** In large bowl combine olive oil and garlic. Add shrimp and marinade for 2 to 4 hrs.
- Grill:** Remove shrimp from marinade, place 2 shrimp on each skewer and grill over medium heat 3 to 5 minutes per side.
- To Serve:** Place grilled shrimp on a plate and serve with chili sauce, crusty bread and a fresh green salad.

Preparation time: 10 min Cooking time: 10 min

Nutrition Facts
Serving Size 3.5 oz (100g)
Servings Per Container about 9

Amount Per Serving	% Daily Value*
Calories 65	Calories from Fat 10
% Daily Value*	
Total Fat 1g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 126mg	42%
Sodium 335mg	14%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 14g	
Vitamin A 0%	Vitamin C 0%
Calcium 4%	Iron 5%

INGREDIENTS: Black Tiger Prawns, Sodium Tripolyphosphates (to retain moisture), Salt.



Visit our website for more information on this item

For more recipe suggestions, please e-mail marketing@cport.net

METHOD OF HARVEST: Farm-Raised; Ponds
COUNTRY OF ORIGIN(S): Philippines, Indonesia, Vietnam, Thailand, India, Bangladesh

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