

KING SHRIMP

Penaeus latisulcatus

PRODUCT ORIGIN	South Australia
HARVEST TECHNIQUE	Trawl
GRADES	Whole - U8, U10, 10 - 15, 16-20 & 20 - 30 pieces per lb Raw Cutlets - 10/15 and 16/20
SEASON	Fishing trips - November, December, March, April, May & June
PRODUCT FORM	IQF Whole (Raw / Cooked) - Processed at sea Cutlets (Raw) - Processed on land
PACKAGING	5 or 10kg cartons
YIELD	~66%, tail weight (from whole)
PRODUCTION METHOD	Wild caught
SUSTAINABILITY	MSC certified fishery
PROCESSING	Processed in a "HACCP" certified facility
TRACEABILITY	Each carton is marked with a specific production lot number and processing facility number



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