

Fresh Water Prawn IQF

The giant freshwater prawn, or the *Macrobrachium rosenbergii*, is the most successful commercial series of freshwater prawns. Seeding of the prawn is done during the Moonsoon season in Southeast Asia, and a series of harvests follow after a 100-120 day cycle.

A very impressive looking prawn, it also tastes impressive too, with its flesh often compared to that of a lobster – firm, white, sweet and delicate. It has a bright blue tail, and long blue claws. Reaching in length of 12 or more inches, each giant freshwater prawn can weigh 500 grams or more. The prawn can be cooked in a variety of culinary methods, such as boiling, baking and grilling.

Our giant freshwater prawn is farm raised, and individually quick frozen (IQF) to ensure freshness and quality.

Packing size : 4-6 and 6-8 pieces per kg

