CATANESE CLASSICS

Shrimp, Black Tiger

ABOUT

The black tiger shrimp is available year-round and is one of Asia's major aquaculture products. Most tiger shrimp is farmed, though a significant amount is harvested from the wild by trawlers working mud bottoms from very shallow water to depths beyond 300 feet. The largest of 300 commercially available shrimp species worldwide, tigers can grow to 13 inches, but harvest size averages 9 to 11 inches. The species is distributed over a huge range, from east and southeast Africa through the Red Sea and Arabian Gulf, around the Indian subcontinent and through the Malay Archipelago to northern Australia and the Philippines. Suppliers include Thailand, Bangladesh, India, Indonesia and Malaysia. Asian suppliers generally offer state-of-the-art packing and processing; many follow HACCP guidelines developed for U.S. operations.

PRODUCT PROFILE

Farmed black tiger shrimp have a mild, almost bland flavor compared to the pronounced taste of ocean-harvested Gulf shrimp. Tigers have gray to black stripes on gray or bluish shells and associated stripes on the peeled meat. The cooked shell turns bright red. The white flesh is tinged with orange if cooked peeled and red if cooked in the shell. Improper storage temperatures, refreezing or extended frozen storage can turn shrimp tough, dry and fibrous. A black spot on the shell indicates melanosis. It's not a health issue in early stages but indicates general poor quality.

COOKING TIPS

Large tiger shrimp tails are excellent hors d'oeuvres in classic shrimp cocktails or grilled on skewers. They're good with pasta or in casseroles, since they can withstand tossing with other ingredients. Their thick shells hold heat, so black tigers cook more quickly than the other Penaeids. For maximum quality, eat tiger shrimp within two days of thawing.



NUTRITION FACTS

Calories	106
Fat Calories	15.3 g.
Total Fat	1.7 g.
Saturated Fat	0.3 g.
Cholesterol	152 mg.
Sodium	148 mg.
Protein	20.3 g.
Omega 3	0.53 g.

PRIMARY PRODUCT FORMS

Frozen: Whole, Blocks, IQF, Split, butterfly, fantail, Pieces

Value-added: Breaded, Canned (small shrimp), Dried, Entrées

GLOBAL SUPPLY

Bangladesh, India, Indonesia, Madagascar, Malaysia, Philippines, Taiwan, Thailand, Vietnam

COOKING METHODS

☐ Bake	☑ Boil	☑ Broil	☐ Fry	☑ Grill
☐ Pate	☐ Poach	☑ Saute	☐ Smoke	☑ Steam