

## Black Tiger Shrimp

Black Tiger Shrimp are known for their unique appearance and slightly milder flavor compared to ocean-harvested Gulf shrimp. The meat of cooked tiger shrimp is tender and can be identified by its gray to black stripes on gray or bluish shells, with corresponding stripes on the peeled meat that turns bright red upon cooking. The white flesh may have an orange tint if cooked peeled, or red if cooked in the shell. These shrimp tails are perfect for classic shrimp cocktails or grilling on skewers, and they also work well in pasta dishes and casseroles due to their ability to blend seamlessly with other ingredients.



### Product Details

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| <b>Pack Size</b>       | Various  |
| <b>Cooking Methods</b> | Boil, Broil, Grill, Sauté, Steam   |
| <b>Texture</b>         | Medium/Firm  |
| <b>Flavor</b>          | Mild   |
| <b>Availability</b>    | January - December   |
| <b>Scientific Name</b> | Penaeus monodon  |
| <b>Website</b>         | <a href="https://bit.ly/3RjhcRE">https://bit.ly/3RjhcRE</a>                                |
| <b>Location</b>        | Bangladesh, India, Indonesia, Madagascar, Malaysia, Philippines, Taiwan, Thailand, Vietnam |

