

# Madagascan Black Tiger Prawns

A Fleshy and Succulent Prawn Raised the Natural Way.



- Madagascan prawns are grown in conditions similar to their natural environment, surrounded by vast mangrove areas. A low density stocking model (5-10 pcs per square meter) contributes to their unique taste and crispness.
- The prawns are fed with non-genetically modified organisms, and non-land animal protein feed during their entire life to guarantee quality and food safety.
- These Madagascan prawns have been awarded the Label Rouge Certification by the French Ministry of Agriculture and Fishing – the ultimate proof of its taste and quality.
- The fully integrated supply chain and the grow-out ponds adjacent to the processing facility contribute to its superb sashimi grade freshness.
- Under the special non-profit partnership agreement with WWF, Madagascan prawns are your trusted and sustainable choice.