



## Black tiger shrimps

*Penaeus monodon* (Aquaculture)

Tiger shrimps (*Penaeus monodon*), also widely known as black tiger shrimp or giant tiger prawn, are one of the classic tropical shrimp species of Asia and the Indo-Pacific. Native to coastal and estuarine waters from South and Southeast Asia to northern Australia and East Africa, the species became one of the foundations of modern shrimp aquaculture long before vannamei took over the mass-market segment. Commercially, tiger shrimp retains a strong premium identity because of its large size, striped shell appearance, and higher market value per piece.

From a product perspective, tiger shrimp is valued for its firm texture, strong shrimp flavor, attractive appearance, and suitability for premium whole, head-on, peeled, and cooked formats. It is marketed mainly in frozen HOSO, HLSO, peeled, cooked, and value-added products, with particularly strong relevance for hospitality, restaurant, and premium retail channels. Compared with whiteleg shrimp, tiger shrimp is less of a commodity and more of a size- and presentation-driven product.

Commercially, production remains concentrated in Asia, with the most important producing countries including China, Vietnam, Indonesia, India, and Bangladesh, while Thailand and the Philippines also remain relevant in the species' farming history and trade. In market terms, tiger shrimp is best understood as a premium cultured shrimp, competing on size, appearance, and category prestige rather than sheer global volume.

**Categories:** HoReCa, Retail.

**Size:** HOSO: 8-12 / 12-16 / 16-20 / 21-25 / 26-30 / 30-40 / 40-50 ppk-40 / 40-50 ppk HLSO - 16-20 / 21-26 /

Countries:	Nutrition data:	Product forms:	Processing:
Bangladesh	Calories: 80 kcal.	RHOSO	IQF
China	Protein: 18 g.	CHOSO	Semi-IQF
Indonesia	Fat: 1.0 g.	RHLSO	
India	Omega 3: 0.0 g.	PUD	
Iran	Water: 50 g.	P&D	
Vietnam			

More details available on: <https://seachef.eu/en/species/tiger-shrimps>

## Inquiries

For inquiries, questions or additional information, please feel free to contact us.

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## About **SEA CHEF TECHNOLOGIES**

**SIA Sea Chef Technologies is an international seafood trading and sourcing company built on a simple idea: to connect reliable seafood production with professional, stable service through strong management, disciplined execution, and modern IT tools.** Over time, the company has grown from a focused team into a structured organization with employees and agents operating across different markets, working with a broad portfolio of **frozen and fresh fish, shrimps, and molluscs**. Our growth has been practical rather than theoretical. Every customer, supplier, and project has helped us refine the way we work, from purchasing and quality control to logistics, documentation, and risk management.

**We operate in the international seafood B2B segment.** Our role is not simply to buy and sell fish, but to create dependable supply solutions in a global market shaped by seasonality, catch volumes, quotas, logistics costs, regulations, currency fluctuations, and shifting customer needs. We combine product expertise with structured internal processes so that our customers receive the right product, in the right quantity, with the right documentation, and in a quality fully suited to its final use. **In this sense, our real product is not only seafood itself, but also information, service, and execution.**

**We serve a broad range of professional customer segments across the seafood chain, including importers and wholesalers, processors, distributors, HoReCa businesses, and supermarket chains.** Some of our customers are direct end users with highly specific quality and compliance requirements, while others rely on us as a sourcing and logistics partner to bridge information gaps and secure stable supply. What unites them is the need for a professional counterpart who understands seafood products, works confidently with specifications and volumes, and can support both long-term supply programs and spot business. Our customers value speed, clarity, accuracy in documentation, honest communication, and reliable complaint handling, because their own success depends on stable performance from every supplier in the chain.

Our company is guided by a clear set of core principles: promptness, reliability, transparency, and long-term partnership. This combination of product knowledge and process discipline is what defines Sea Chef Technologies and allows us to serve the international seafood market with confidence and consistency.

**The right quality fish. For the right customer.  
At the right time. Delivered globally.**



[www.seachef.eu](http://www.seachef.eu)



## SPECIES CATALOG



**Atlantic Mackerel**

WR, HG, Fillets.



**Capelin**

WR, ROE.



**Blue whiting**

WR, HG.



**Jack mackerel**

WR, HGT.



**Atlantic Herring**

WR, HG, Fillets, ROE.



**Silver smelt**

WR, HG.



**Pacific Hake**

WR, HG, Fillets, HGT.



**Argentine hake**

WR, HG, Fillets, HGT.



**Atlantic Salmon**

Fillets, HON, By-products.



**Steelhead trout**

HG, Fillets, ROE, HON, By-products.



**Coho salmon**

HG, Fillets, ROE, By-products, Steaks.



**Chum salmon**

HG, Fillets, ROE, Steaks.



**King salmon**

Fillets, ROE, HON.



**Pangasius**

WR, Fillets, HGT, By-products, Steaks.



**Pink salmon**

WR, HG, Fillets, ROE, Steaks.



**Tilapia**

WR, Fillets, By-products.



**Yellowfin tuna**

By-products, Steaks, Loins, Chunks, Canned.



**Bluefin tuna**

HG, By-products, Loins.



**Bonito tuna**

WR, HG, Loins, Canned.



**Skipjack tuna**

WR, Loins, Chunks, Canned.



**Oilfish**

Fillets, HGT, Chunks.



**Greenland Halibut**

WR, Fillets, HGT, Steaks, HG / J-cut.



**Redfish**

WR, Fillets, HG / J-cut.



**Saithe**

WR, HG, Fillets, By-products, HG / J-cut.



### Yellow croaker

WR, WR/Gutted.



### Pacific saury

WR, Canned, WR/Gutted.



### Yellowtail kingfish

WR, HG.



### Pacific mackerel

WR, HG, HGT.



### Southern Blue Whiting



### Blue mackerel

WR, HG, HGT.



### Barracouta

WR, HG.



### Redbait

WR.



### Russian sturgeon

HG, Fillets, HGT, HON, Steaks.



### Hybrid sturgeon

HG, Fillets, HGT, HON.



### Common bream

WR.



### Baltic herring

WR, HG, HGT.



### European sprats

WR, HG.



### European smelt

WR.



### Greenshell mussels

Whole-shell, Half-shell, Mussel meat.



### Chilean mussels

Whole-shell, Half-shell, Mussel meat.



### Black tiger shrimps

RHOSO, CHOSO, RHLISO, PUD, P&D.



### Whiteleg shrimps

RHOSO, CHOSO, RHLISO, PUD, P&D.



### Argentinean red shrimp

Whole, Tails.



### Northern coldwater shrimps

PUD, Whole.

More details available on: <https://seachef.eu/en/species>

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