

SUSTAINABLE SEAFOOD SELECTION

# 360°



## Black Tiger Shrimp

Vietnam | Farmed | ASC

*Penaeus monodon*

Tracking Code A-0101D



This product comes from a farm that has been independently certified to the ASC's standard for responsibly farmed seafood.  
[www.asc-aqua.org](http://www.asc-aqua.org)

a product by:

**blueyou**



**Blueyou Trading GmbH | Sustainable Seafood Solutions**  
Binzstrasse 23 | 8045 Zürich | Switzerland  
ASC-C-00401

**Product Orders**  
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+41 43 333 13 50

Scan here to learn more about your seafood selection or enter this Tracking Code on  
[www.360seafood.com](http://www.360seafood.com)

**A-0101D**





## Product Forms

Frozen

Raw | Cooked

Ready to Eat | Value Added

## Product Types

Head-On Shell-On **HOSO**

Headless Shell-On **HLSO**

Peeled Tail-On **PTO**

Peeled Deveined **PD**

# Share our Passion

For Great Sustainable Seafood Choices!

## Naturally Raised

Our Black Tiger Shrimp are traditionally raised in ponds without using manufactured feed. In comparison to intensive shrimp farming, stocking densities are low and shrimp have plenty of space to move around. Algae and small animals grow in the abundant sunshine on the farms, providing food for the growing black tiger shrimp.

## Freshly Harvested and Quick Frozen

Right after harvest, our shrimp are immersed in an ice bath, quickly killing the animals and preserving the fresh taste and firm texture live shrimp are known for. From the farm, shrimp are transferred to the manufacturing facility where they are manually processed into final products. Quick frozen at temperatures of -40°C and given a protective glazing, our shrimp match the highest standards of freshness and quality!

## Livelihoods for Small Scale Farmers

Our Black Tiger Shrimp are raised and harvested by small-scale farmers that use traditional, low-impact farming methods. Black tiger shrimp are naturally suited to these less crowded pond conditions. The farming communities often combine traditional rice cultivation with seasonal shrimp farming, supporting more resilient and viable rural livelihoods.

## Premium Quality and Exquisite Taste

Our naturally farmed shrimp taste like wild shrimp! Think about it: There is not artificial feed, no chemicals and no antibiotics applied. The shrimp survive on what a pond's ecosystem provides! The result is excellent taste and texture, with no off-flavour. The vibrant, natural colour is the result of raising the shrimp in its native environment while making sure water quality aligns with the shrimps' vision of a perfect life.

## Good to Know

Extensive cultivation of shrimp in traditional ponds with no feed added results in a low-impact, climate friendly, high value animal protein production. Our naturally farmed Black Tiger Shrimp are therefore one of your best seafood choices to help mitigate climate change and promote more responsible practices in the food industry!



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