

# Versatile new prawn from le ocean



**A** NEW VARIETY OF PRAWN has hit the Australian market that will impress chefs who value flavour, quality and consistency in this popular seafood treat.

The Vannamei prawn (*Panaeus Vannamei*, also called Vannamei White) originated in the tropical conditions of South America, but has adapted superbly to aquaculture in Indonesia.

Oceanic Food's "le ocean" brand Vannamei Prawns are cooked and individually quick-frozen (IQF) within a couple of hours of harvesting.

According to Cyril Lee, managing director of Oceanic Food, this means the flavour and texture is captured and retained, and the whole prawns arrive in top condition with legs and 'whiskers' intact.

Often compared to Black Tiger Prawns, le ocean Vannamei Prawns are sweeter with a firmer flesh. Their size and firmness makes them ideal for serving cold in buffets, prawn cocktails or salads – or for adding to stir-fries, curries and sauces.

"le ocean Vannamei Prawns have three growing seasons a year instead of two, which means supply is more consistent throughout the year," says Mr Lee.

"Now chefs looking for value and quality are no longer at the mercy of the season and market conditions."

Available in 5kg boxes, the cooked IQF prawns are easy to peel and may be thawed individually for convenient portion control. They have an excellent shelf life of six months, even longer when held in optimum conditions at -18°C or less. Once thawed,

they may be kept in the coolroom for up to five days.

Mr Lee says there are several aspects chefs should consider when choosing the top-grade prawns for their kitchen.

"The eyes should be black, bulging and shiny, and the shell should be very firm. The best quality prawns are the ones that have been handled with care, so that their whiskers and legs are all intact," he advises.

"le ocean Vannamei Prawns have been grown in clean and unspoilt waters of Indonesia at one of the most impressive aquaculture facilities in the world. They are cooked to perfection and I'm sure the quality and flavour will not disappoint any of our valued foodservice customers around Australia."

Based in Melbourne, this year Oceanic Food is celebrating its 25th year as a specialist seafood importer, marketer and distributor. Now fully HACCP-approved, Oceanic Food supplies top grade seafood products all over Australia under the le ocean, Lotus, Kaioh and Oceanic brands.

"The le ocean Vannamei Prawns represent a new development in the market and our company is proud to be a leader in its field," says Mr Lee.

"We believe our le ocean Vannamei will be a favourite among seafood lovers for years to come."

■ For more information or to locate your nearest supplier, contact Oceanic Food on (03) 9563 0555 or go to [www.oceanic.com.au](http://www.oceanic.com.au)

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## oceanic food