

SAFE & HEALTHY PRODUCT

Strict product testing methods are in place to keep the product food safe, including procedures for cleaning, personal hygiene and hygienic work practices. Product testing confirms that prawns processed on board are not contaminated in any way.



TYPES OF PRAWNS

There are 4 main Australian wild caught prawn species groups:



**King
Prawn**



**Tiger
Prawn**

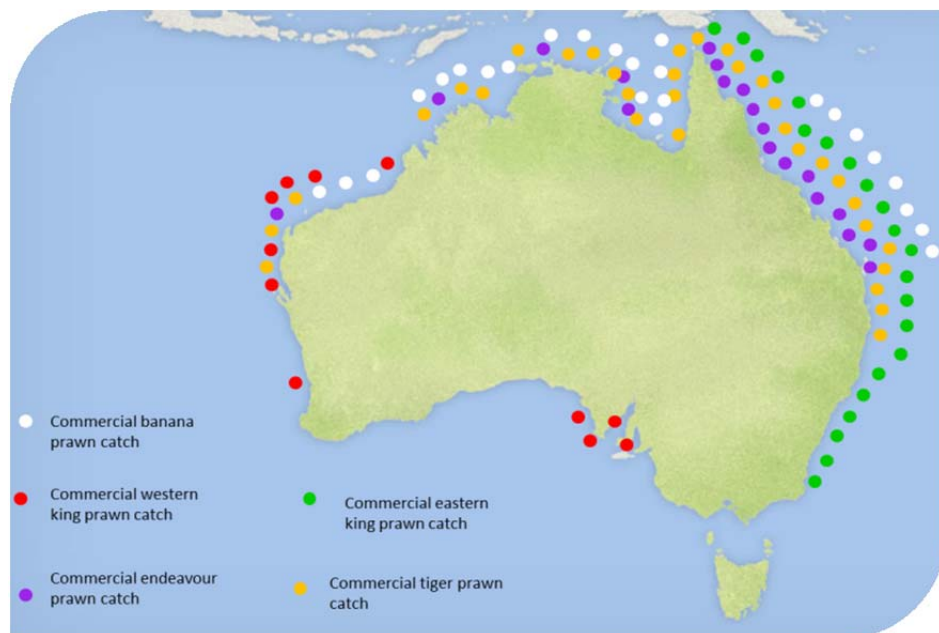


**Endeavour
Prawn**



**Banana
Prawn**

Different prawn species are found and caught in different fisheries around Australia



www.australianprawns.com

Where do your prawns come from?

From ocean to plate...

The wild harvest prawn supply chain





FISHING Prawns are caught by trawling, which involves pulling a fishing net through the water column or along the sea floor to catch the prawns. Strict management rules are in place in all Australian prawn fisheries to ensure sustainable catch levels.



HANDLING Modern trawlers almost always have a snap freezer on board, a special freezer designed to bring the temperature down as quickly as possible. It enables prawns to be quickly frozen ensuring the quality of the prawns is as good as fresh. Frozen prawns are then held in a storage freezer at -18°C or colder.



CONSUMER Information on preparation and cooking of prawns is available via the Love Australian Prawns brochure "A handy guide to prepare, thaw, store and enjoy your prawns safely". For further information visit **Fishfiles** "Australian Seafood All Access Chef & Hospitality Tutorial – Prawns" at <http://www.youtube.com/user/FRDCfishfiles>



SAFE PACKAGING

Fishermen on board the boats ensure packaging is performed in a clean environment and boxes are handled carefully, meaning consumers receive the best quality prawns possible.



PROCESSING Grading for size and quality is performed on board to make sure all prawns are in good condition and of a standard that will allow uniform cooking times.



WHOLESALE/RETAIL On arrival at their final destination (the restaurant, wholesaler retailer), prawns are checked for quality, appearance and grade. Frozen prawns are thawed, ready to be enjoyed by the consumer at home or in the restaurant.

THE COLD CHAIN

Keeping prawns at a consistent temperature is essential to ensure consumers receive a premium product, and so temperature checks are regularly conducted (commonly at 12, 18 and 24 hours after catch).