



# KARUMBA

OCEAN CAUGHT BANANA PRAWNS

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## Provenance & History



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Karumba Banana Prawns (*Penaeus merguensis*) are a tropical Banana Prawn wild caught by Austral Fisheries in the warm, nutrient rich waters of the Gulf of Carpentaria in Northern Queensland, during April and May.

The Northern Prawn Fishery is known as Australia's last 'wild frontier', and is situated across Australia's top end.

Its eastern extremity lies at Cape York in Queensland and stretches west to Cape Londonderry in Western Australia.

The Banana Prawn fishery covers approximately 880,000 km<sup>2</sup>, with less than 10% of that area being fished. It is the largest commercial fishery in Australia.

The Northern Prawn Fishery is Marine Stewardship Council certified as sustainable and is additionally a carbon neutral fishery. Every fish is tracked using the latest OpenSC Blockchain technology, which in partnership with the WWF is providing absolute traceability from water to plate.

Karumba Banana Prawns are sweet, with notes of vanilla pod, green melon, and zesty vegetal character and a crisp, moist bite.

## Preparation & Cooking



### OpenSC Blockchain

OpenSC Blockchain technology is a digital, tamper-proof record of information that is used to verify, trace and share full transparency and give consumers the ultimate confidence in a product.

A simple scan of the Karumba Banana Prawn packaging can reveal where, when and how the fish were caught including the sustainability status at the time of harvest.

It means there is undeniable proof of the sustainability of a product.

The level of transparency provided by blockchain technology allows the ability to trace each fish from water to plate.

This level of transparency can help reduce unregulated and illegal fishing practises and improve the sustainability of fishing across the globe.

### Table Talk

- Karumba Banana Prawns are caught in the Gulf of Carpentaria between Queensland and the Northern Territory during April and May
- They are caught during the day with minimal by-catch
- Karumba Banana Prawns are caught, graded and immediately frozen at -45C to capture the quality and culinary integrity at the source.
- The Banana Prawn fishery covers approximately 880,000 km<sup>2</sup>, with less than 10% of that area being fished. It is the largest commercial fishery in Australia.
- Karumba Banana Prawns is MSC certified and THE only carbon neutral fishery on the planet
- It has total traceability via the WWF sponsored OpenSC Blockchain traceability program

### Location Map

