

KARUMBA

OCEAN CAUGHT BANANA PRAWNS

Table Talk



The Karumba Banana Prawn is one of the most unique prawns, from one of the most highly controlled and managed fisheries on the planet. The following is a brief guide about the prawn and its capabilities to help train your staff to better understand it, and sell it.

1. Karumba Banana Prawns are caught in the Gulf of Carpentaria between Queensland and the Northern Territory during April and May.
2. They are caught during the day with minimal by-catch.
3. Karumba Banana Prawns are caught, graded and immediately frozen at -45C to capture the quality and culinary integrity at the source.
4. The Banana Prawn fishery covers approximately 880,000 km², with less than 10% of that area being fished. It is the largest commercial fishery in Australia.
5. Karumba Banana Prawns is MSC certified and THE only carbon neutral fishery on the planet.
6. It has total traceability via the WWF sponsored OpenSC Blockchain traceability program.
7. When barbecuing a split prawn put a weight on top of prawns as it helps to cook the prawn and leaves nice crisp shell that you can eat.
8. They are at their best either boiled, barbecued or poached in butter.

Location Map

