

## Provenance & History



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Wild-caught Skull Island Tiger Prawns (*Giant Brown Tiger Prawn Penaeus esculentus*) are a giant brown tiger prawn caught by Austral Fisheries in the warm, nutrient rich waters of the Gulf of Carpentaria in Northern Queensland from August to November when the prawns are in abundance and not spawning.

The Northern Prawn Fishery is known as Australia's last 'wild frontier', and is situated across Australia's top end between Queensland and the North Territory. The Wild Brown Tiger Prawn fishery covers approximately 880,000 km<sup>2</sup>, with less than 10% of that area fished.

Skull Island itself is an island in the Gulf of Carpentaria where Austral catch the largest tiger prawns in Australia's Northern Prawn Fishery – Skull Island Tiger Prawns.

The inshore-protected waters adjacent to Skull Island provide the ideal habitat for tiger prawns. Large expansive seagrass beds, strong tidal movement and ample food allow juvenile tiger prawns to grow to sizes selected for the Skull Island brand.

Skull Island Tiger prawns are harvested by prawn trawl and only caught at night to ensure minimal impact on by-catch. Skull Island

Tiger Prawns are caught, graded, packed and snap frozen at -45°C within an hour – preserving the quality and culinary integrity immediately.

In order to achieve the status as a Skull Island Tiger, only 'perfect' U6 prawns are hand-selected. Measuring up to 26cm and over 100g in weight, they are the best in class hero tiger prawns of the catch in the Northern Prawn Fishery.

With the characteristic tiger stripes, striking fluorescent tails and their sheer size, they are one of Australia's most sort after prawns.

The fishery is Marine Stewardship Council certified as sustainable and is additionally part of the only Carbon Neutral fishery, Austral Fisheries, on the planet. Every fish is tracked using the latest OpenSC Blockchain technology, which in partnership with the WWF is providing absolute traceability from water to plate.

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### 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 Skull Island Tiger 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 provide 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

- Skull Island Tiger Prawns are caught in the Gulf of Carpentaria in Northern Australia between Queensland and the Northern Territory.
- Skull Island Tiger Prawns are caught at night to minimise by-catch, and are hand graded and immediately frozen at -45C to capture quality and culinary integrity at the source.
- Skull Island itself is an island in the Gulf of Carpentaria where Austral catch the largest tiger prawns in Australia's Northern Prawn Fishery – Skull island Tiger Prawns.
- Skull Island Prawns is MSC certified and THE only carbon neutral fishery on the planet
- It has total traceability via the WWF sponsored open SC Blockchain traceability program

### Location Map

