



ABN: 82 754 708 616

1-7 Ellengowan Street,
Urangan,
HERVEY BAY QLD 4655
Ph: +61 (07) 4125 4823
Fax: +61 (07) 4125 6344

Email: therese@oceankingprawns.com.au
Web site: www.oceankingprawns.com.au

KING PRAWN

Why king prawn?

We target the large, deep water kings, historically more highly valued than all other prawn species. Rich, moist and meaty flesh which, unlike other species, does not become chewy, tough or more intense in flavour as the prawn grows bigger and matures. We cook right up to a 6/8 size at certain times of the year and even with a prawn that big, the taste and integrity of the meat is every bit as good as that of the smaller size of the species.



Season: All year round

Where caught: East coast of Australia

AOKPC fishing grounds: Approximately 100 nautical miles off the coast of Gladstone. Out past Swains Reef, on sandy desert floor.

AOKPC annual turnover: Approximately 600 tonne



“Emma” - one of the trawlers owned by the company

Looking down onto an open 5kg carton of 10/15 cooked king prawn



Looking down onto an open 5kg carton of U6 raw king prawn



AOKPC 5kg prawn cartons



KING PRAWN - WHOLE, HEAD ON, SHELL ON, COOKED & RAW SIZES (GRADES)

Grade	Number of prawn to the pound	Number of prawn to the kilogram	Weight range
U6	6 or less prawn to the pound	13 or less prawn to the kilogram	76g +
6/8	More than 6 but no more than 8 prawn to the pound	14 to 18 prawn to the kilogram	55g - 75g
8/10	More than 8 but no more than 10 prawn to the pound	19 to 22 prawn to the kilogram	46g - 54g
10/15	More than 10 but no more than 15 prawn to the pound	23 to 33 prawn to the kilogram	30g - 45g
16/20	More than 15 but no more than 20 prawn to the pound	34 to 43 prawn to the kilogram	23g - 29g
21/30	More than 20 but no more than 30 prawn to the pound	44 to 66 prawn to the kilogram	17g - 22g