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## Specialty Products from Shrimp

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Specialty products have great demand in international market especially ones prepared from crustaceans and cephalopods. They can fetch three to four times higher value than the raw materials and hence has great scope for increasing the export earnings. This chapter gives a brief about the specialty products from shrimp.

### Centre-peel shrimp

**Raw Material:** Freshwater prawn (*M. rosenbergii*) / Vannamei shrimp 26/30 to 31/40 counts/kg.

**Process:** Wash the whole shrimp in potable water. Peel at the centre retaining the head, the last segment and the tail fans. De-vein by inserting a pointed needle or pointed bamboo stick between the segments dorsally and lifting off the vein. Remove the telson by gently raising upwards. Trim off the head and tail fans to reduce the sharpness to avoid damage of the package.

**Packaging:** Arrange in PVC/polystyrene trays and vacuum pack in laminated pouches.

**Freezing & Storage:** Blast freezing at -40°C & storage below -18°C in master carton.

### Cooked centre peel shrimp

**Raw Material:** Freshwater prawn (*M. rosenbergii*) / Vannamei shrimp 26/30 to 31/40 counts/kg.

**Process:** Wash the whole shrimp in potable water. De-vein by inserting a pointed needle or pointed bamboo stick between the segments dorsally and lifting off the vein. Remove the telson by gently raising up wards. Cook the shrimp in 1% boiling brine for 2-3 minutes depending on the size grades. Cool in chilled water. Peel at the centre retaining the head, the last segment and the tail fans. Trim off the head and tail fans to reduce the sharpness to avoid the damage of the package.

**Packaging:** Arrange in PVC/polystyrene trays and vacuum pack in laminated pouches.

**Freezing & Storage:** Blast freezing at -40°C & storage below -18°C in master carton

### Easy-peel shrimp

**Raw Material:** Freshwater prawn (*M. rosenbergii*) / Vannamei shrimp 26/30 to 31/40 counts/kg.

**Process:** Wash the whole shrimp in potable water and remove the head. De-vein by inserting a pointed needle or pointed bamboo stick between the segments dorsally and lifting off the vein. Remove the telson by gently raising up wards. Cut the cuticle, up to end of the last segment dorsally or laterally leaving it intact, just to make the cooked shrimp easy to peel.

**Packaging:** Arrange in PVC/polystyrene trays and vacuum pack in laminated pouches.

**Freezing & Storage:** Blast freezing at – 40°C and storage below -18°C in master carton

### **Cooked easy-peel shrimp**

**Raw Material:** Freshwater prawn (*M. rosenbergii*) / Vannamei shrimp 26/30 to 31/40 counts/kg.

**Process:** Wash the whole shrimp in potable water and remove the head. De-vein by inserting a pointed needle or pointed bamboo stick between the segments dorsally and lifting off the vein. Remove the telson by gently raising up wards. Cook the shrimp in 1% boiling brine for 2-3 minutes depending on the size grades. Cool in chilled water. Cut the cuticle, up to the end of the last segment dorsally or laterally leaving it intact.

**Packaging:** Arrange in PVC/polystyrene trays and vacuum pack in laminated pouches.

**Freezing & Storage:** Blast freezing at – 40°C and storage below -18°C in master carton

### **Shrimp skewer**

**Raw Material:** Freshwater prawn (*M. rosenbergii*) / Vannamei shrimp 26/30 to 31/40 counts/kg.

**Process:** Wash the whole shrimp in potable water and remove the head. Remove the telson by gently raising upwards. Peel the shrimp completely, including the tail fans and de-vein. Arrange 4-5 pieces in a skewer in an inverted “U” shape.

**Packaging:** Arrange the skewered shrimp in PVC/polystyrene trays and vacuum pack in laminated pouches.

**Freezing & Storage:** Blast freezing at – 40°C and storage below -18°C in master carton.

**Major Markets:** Japan, US and Europe.

### **Fantail round**

**Raw Material:** Freshwater prawn (*M. rosenbergii*) / Vannamei shrimp 26/30 to 31/40 counts/kg.

**Process:** Wash the whole shrimp in potable water and remove the head. Remove the telson by gently raising up wards. Peel the shrimp leaving the shell intact on the last segment and the tail fans. De-vein the shrimp and trim the tail fans using a pair of scissors.

**Packaging:** Arrange in PVC/polystyrene trays and vacuum pack in laminated pouches.

**Freezing & Storage:** Blast freezing at – 40°C and storage below -18°C in master carton

### **Coated fantail round**

**Raw Material:** Fantail round shrimp pre-dust, batter and bread crumbs.

**Process:** Coat the Fantail round shrimp with a thin layer of pre-dust either manually or using a pre-dusting machine. Coat the pre-dusted shrimp either with a conventional (adhesive) batter or a tempura type batter, depending upon the market. Coat the battered shrimp with breading (Japanese style light coloured coarse crumbs for Japan Markets and darker coloured crumbs (yellow-orange) for European and US Markets.

**Packaging:** Arrange in PVC/polystyrene trays, preferably in “well” trays and vacuum pack in laminated pouches.

**Freezing & Storage:** Blast freezing at –40°C and storage below -18°C in master carton

### Butterfly shrimp

**Raw Material:** Freshwater prawn (*M. rosenbergii*) / Vannamei shrimp 26/30 to 31/40 counts/kg

**Process:** Wash the whole shrimp in potable water and remove the head. Remove the telson by gently raising upwards. Peel the shrimp leaving the shell intact on the last segment and the tail fans. De-vein the shrimp and trim the tail fans using a pair of scissors. Cut through the dorsal side length-wise using a sharp scalpel or knife (Butterfly cut) to partially separate the lateral muscle block. Gently open up the cut surface to reveal the butterfly shape.

**Packaging:** Arrange in PVC/polystyrene trays and vacuum pack in laminated pouches.

**Freezing & Storage:** Blast freezing at –40°C and storage below -18°C in master carton

### Coated butterfly shrimp

**Raw Material:** Butterfly shrimp pre-dust, batter and bread crumbs.

**Process:** Coat the butterfly shrimp with a thin layer of pre-dust either manually or using a pre-dusting machine. Coat the pre-dusted shrimp either with a conventional (adhesive) batter or a tempura type batter, depending upon the market. Coat the battered shrimp with breading (Japanese style light coloured coarse crumbs for Japan Markets and darker coloured crumbs (yellow-orange) for European and US Markets.

**Packaging:** Arrange in PVC/polystyrene trays, preferably in “well” trays and vacuum pack in laminated pouches.

**Freezing & Storage:** Blast freezing at –40°C and storage below -18°C in master carton

### Butterfly “sushi” shrimp

**Raw Material:** Freshwater prawn (*M. rosenbergii*) / Vannamei shrimp 26/30 to 31/40 counts/kg

**Process:** Wash the whole shrimp in potable water and remove the head. Remove the telson by gently raising upwards and de-vein. Insert bamboo skewer along the dorsal side length-wise up to the last segment so as the stretch the shrimp completely. Blanch/lightly cook in 1% boiling brine for 1-2 minutes depending on the size grades. Cool in chilled water. Peel the cooked shrimp completely, including the tail fans. Cut the gently down the ventral side length-wise up to the last segment using a sharp scalpel or knife without damaging the lateral muscle blocks on either side. Gently open up the cut surface to form the butterfly shape.

**Packaging:** Arrange in PVC/polystyrene trays and vacuum pack in laminated pouches.

**Freezing & Storage:** Blast freezing at –40°C and storage below -18°C in master carton

### Stretched shrimp (Nobashi)

**Raw Material:** Freshwater prawn (*M. rosenbergii*) / Vannamei shrimp 26/30 to 31/40 counts/kg.

**Process:** Wash the whole shrimp in potable water and remove the head. Remove the telson and trim the tail fans.

Peel the shrimp, leaving the shell intact on the last segment and the tail fans. Make three or four parallel cuts, across or diagonally on the ventral side using a sharp razor. Stretch the shrimp to the desired length by gently pressing it using a stainless steel mould

**Packaging:** Arrange in PVC/polystyrene trays, preferably in “well” trays and vacuum pack in laminated pouches.

**Freezing & Storage:** Blast freezing at –40°C and storage below -18°C in master carton

### **Breaded “Nobashi”**

**Raw Material:** Stretched shrimp (Nobashi), pre-dust, batter and bread crumbs.

**Process:** Coat the stretched shrimp with a thin layer of pre-dust either manually or using a pre-dusting machine. Coat the pre-dusted shrimp either with a conventional (adhesive) batter or a tempura type batter, depending upon the market. Coat the battered shrimp with breading (Japanese style light coloured coarse crumbs for Japan Markets and darker coloured crumbs (yellow-orange) for European and US Markets.

**Packaging:** Arrange in PVC/polystyrene trays, preferably in “well” trays and vacuum pack in laminated pouches.

**Freezing & Storage:** Blast freezing at –40°C and storage below -18°C in master carton

### **Shrimp single kebab (barbecue)**

**Raw Material:** Freshwater prawn (*M. rosenbergii*) / Vannamei shrimp 26/30 to 31/40 counts/kg

**Process:** Wash the whole shrimp in potable water and remove the head. Peel the shrimp completely and devein. Insert a bamboo skewer along the dorsal side length-wise up to the last segment so as to stretch the shrimp completely.

**Packaging:** Arrange the skewered shrimp in PVC/polystyrene trays and vacuum pack in laminated pouches.

**Freezing & Storage:** Blast freezing at –40°C below -18°C in master carton.

### **Shrimp vegetable kebab**

**Raw Material:** Shrimp (any species), carrots, onion and capsicum.

**Process:** Wash the whole shrimp in potable water, remove the head, Peel and de-vein. Blanch in 1% boiling brine for 15-30 seconds and cool in chilled water. Wash the vegetables in potable water and dice to approximately 2 cm cubes or cut into square pieces and blanch in 1% boiling brine for 30-60 seconds and cool in chilled water. Arrange in skewer, shrimp alternating with diced vegetables

**Packaging:** Arrange the skewered shrimp vegetables in PVC/polystyrene trays and vacuum pack in laminated pouches.

**Freezing & Storage:** Blast freezing at –40°C and storage below -18°C in master carton.