

Saphira

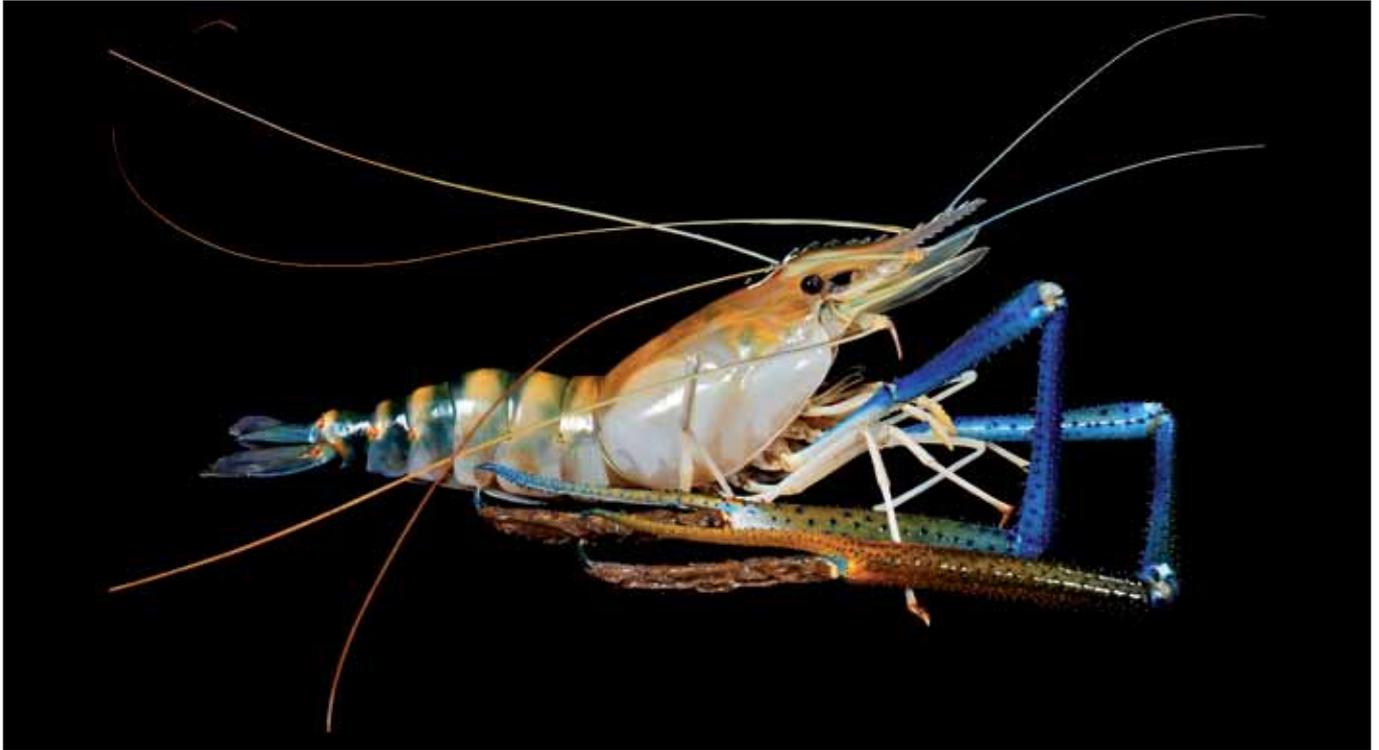
the blue legged prawn

Press kit



AQUAPRAWNA
s e a f o o d

SAPHIRA : A UNIQUE LUXURY PRAWN



The Saphira is an exceptional product. It is one of the biggest prawns in the world. Its unique and subtle taste as fine as lobster combined with a delicate and lightly crunchy flesh and the fabulous juice of its coral make it an extremely praised product by fine gourmets.

The name of the Saphira comes from its magnificent claws which are adorned in adulthood with a beautiful intense sapphire blue color. And when it is cooked, it changes and takes on a fiery red color.

The Saphira is also called 'macrobrachium rosenbergii'. It is a rare and surprising prawn due to its size and its tropical freshwater origins. Indeed the ancestral origin of this giant tropical freshwater prawn lies in the Mekong delta of Vietnam where it is farmed in very small quantity. It takes a lot of time, care and investment to grow the Saphira ... Indeed the natural instinct of the Saphira leads it to defend its territory in order to protect its vital space from its fellow rivals by using its beautiful but powerful claws.

› A UNIQUE AND EXQUISITE TASTE :

- an exquisite and unique taste far better than common shrimps
- a delicious and extremely delicate flesh
- a lightly crunchy flesh as fine as lobsters
- a fabulous juice made of its unique internal orange coral (the 'gach')

› VISUALLY STUNNING :

- one of the biggest shrimps in the world (sizes 1/2 and 2/4)
- magnificent claws with a deep blue color like sapphire

The Saphira is a premium product, perfect for french and international gastronomic restaurants and offering a new luxury slot visually and tastefully enchanting on a restaurant menu.

The Saphira can be cooked with numerous preparations : grilled, lightly fried, in sauce, steamed, in carpaccio ...

Not only will you enjoy the flesh of its tail and claws but also the incredible coral (the 'gach') located in the prawn head, with which you can prepare an exquisite and smooth sauce.

■ RECIPE EXAMPLES



THE SAPHIRA : THEY TALK ABOUT IT

■ THE SAPHIRA AT BOCUSES D'OR

Spotlights are set on the Saphira in the VIP village by Nestle Professional, official Partner of the Bocuse d'Or chefs' competition, the major contest of the world of "haute cuisine" currently being held at SIRHA :) The Saphira is a product of excellency chosen for the delicious menu prepared by chef Christophe Roure (MOF 2007 and 2 stars Michelin) with the brand Chef at this exhibition which happens to be the world stage for new trends (www.sirha.com).

On the picture «Giant Saphira prawn poached in an infusion with tender purple artichokes served with a frittered prawn claw». More news and photos in the coming hours ...



« I was delighted to discover the Saphira. It's really a luxury shrimp! She has a remarkable taste and the blue color of its claws is magnificent. Its flesh is subtle and has a very good texture. In addition, the Saphira is extremely carefully packaged in a beautiful box that preserves all its qualities. This exceptional prawn deserves to be known and we could imagine so many recipes with it. »

Christophe Roure

■ VIA MICHELIN TALKS ABOUT THE SAPHIRA



Known as Tôm Càng Xanh in Vietnam, the Blue legged prawn is a giant tropical freshwater prawn which has evolved over thousands of years in the Mekong Delta, close to the town of Can Tho and its nearby paddy fields.

"Its traditional period of breeding is long and costly and that means it's almost disappeared in favour of the more profitable shrimps" says Mr Minh-Sang VO the French importer of the prawns. In fact 8 to 9 months are required for the blue legged prawn to reach maturity and develop its famous internal coral, renowned for its subtle taste. The prawn is 20cm long and weighs 250 grams - the equivalent of a large Gambas or a decent sized lobster. Its long, deep-blue claws, similar to those of the Brittany Lobster, have earned it the name of "Saphira" (from blue sapphire.)

So the Blue legged Prawn needs time, but it also needs space and when there are too many of them in the same pool they end up killing each other! Intensive breeding is therefore out of the question.

■ THE SAPHIRA, STAR IN DELPHINE COOK'IN WORKSHOP

The freshwater prawn contains coral in its head. So I extract coral and I cook it with some coconut milk with a little bit of garlic, salt and pepper. Meanwhile, I grill the prawn. For skeptics, it's not a mini stove, the prawn is simply huuuuuuuuuge ! And the blue claws are incredible !

Finally, I add some chopped cilantro in the mixed coconut milk, garlic and coral. Then I delicately place the prawn on top of it.

One thing is sure : it is beautiful (you can check by yourself) and it's delicious (but bad luck for you, you cannot check because we have eaten everything!)

Once reduced the coconut milk has a texture close to a cream and the coral brings an incredibly subtle marine taste. As regards this prawn ... obviously, it is much closer to lobster than shrimp: dense flesh, tight and firm and an extremely delicate taste. We all thought it was better than some lobsters. Terrible !!!



Delphine Gros

■ THE QUALITY OF SAPHIRA PRAISED BY SPECIALIZED MEDIA



L'Hôtellerie restauration



Positive eating positive living



www.viamichelin.fr



La radio du goût

AQUAPRAWNA : A FAMILY STORY AND PASSION

» Aquaprawna is a family adventure that aims to gather the best eastern and western best culinary traditions by valuing local products.

At the center of this adventure there is a French family with Vietnamese origins, a team with complementary skills including a mother knowing well vietnamese culture, traditions and business , and her two sons, engineer and biologist (Télécom ParisTech et Paris VI university).



We are convinced :

- that territorial culinary identities and traditions should be preserved,
- that ancestral gastronomic traditions are incredible treasures,
- that the diversity of species should be preserved

We also believe that the economy of tomorrow lies in international fair trade and sustainable development.

In respect of our values, we have established a quality activity in order to provide the international gastronomy world with a luxury and high-valued shrimp farmed with utmost care in Vietnam.

FOR A SUSTAINABLE AND RESPONSIBLE CULTURE :

With the Saphira, we have chosen a culture with minimum environmental impact because this freshwater prawn cannot be farmed intensively like marine shrimps. Moreover this non-intensive and quality farming approach helps preserving the environment because it does not cause salinisation of agricultural lands. Aquaprawna really believes in this qualitative approach and contributes to keep this sustainable and responsible culture.



QUALITY AND TRACEABILITY

Our partners in Vietnam have been carefully selected and they are ISO 9001 : 2000 and HACCP certified.

After freezing, Aquaprawna is extremely vigilant as regards traceability and compliance of the cold chain.

Moreover, in addition to standard health controls we requested for the services of additional independent laboratories COFRAC or ISO 17025 certified in Vietnam and France.

AN INNOVATIVE, CONVENIENT AND LUXURIOUS PACKAGING :

Presented in its individual package, each Saphira has been handled with utmost care during the IQF freezing and packing.





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