

Cooked and Prepared Shrimp, Peeled, Deveined, Cooked or Marinated, Frozen, Sri Lanka

Product	Cooked and Prepared Shrimp, Peeled, Deveined, Cooked or Marinated, Frozen, Sri Lanka
SKU	SLE-SEA-COOKSHRIMP
Minimum order	Confirmed with quote
Price basis	kg
Supplied by	SriLankaExport.com, Harker International (Pvt) Limited
Country of origin	Sri Lanka
Issued	12 October 2026

Overview

Sri Lankan seafood plants add value to shrimp by peeling, deveining, cooking and marinating it before freezing, so it is ready to use. Cooked and prepared shrimp exported about US\$23 million in 2025. Our black tiger prawn listing covers raw shell-on prawns; this listing is the prepared, ready-to-use range.

Forms

- Peeled and deveined, tail on or off
- Cooked and peeled, ready to eat
- Shrimp rings for retail and parties
- Marinated and skewered shrimp

Seafood import rules

Seafood into the EU must come from a processing plant on the EU's approved list for Sri Lanka, with a health certificate and, for wild catch, a catch certificate. The United States requires the importer to follow FDA seafood HACCP rules, and some species fall under the US Seafood Import Monitoring Program. Tell us your market and we confirm a plant that is approved for it.

Specification

Tell us the species, the count per kilo or pound, the glaze level and the packing. Antibiotic residue testing is usually required for farmed shrimp and can be arranged on the lot.

What to tell us for a quote

- The product, grade or specification you need, and a reference sample if you have one
- Quantity per order and how often you buy
- Pack size, packaging and labelling
- Destination port and the Incoterm you prefer
- Documents your market requires, such as a certificate of origin, phytosanitary certificate or lab test reports

Packing and shipping

Orders are packed to your instruction and shipped by sea in a full or shared container, or by air for samples and small lots, quoted FOB Colombo, CFR or CIF to your port. Products from several Sri Lankan suppliers can share one container through our consolidation service.

How to get a price: tell us the quantity, your specification and your destination port. We quote FOB Colombo, CFR or CIF, with lead time and minimum order, and arrange samples before an order.

Typical specification

Shelf life	24 months at -18 °C or colder
Microbiological limits	Cooked grades: total plate count ≤ 100,000 cfu/g; E. coli ≤ 10 cfu/g; S. aureus ≤ 100 cfu/g; Salmonella and Listeria monocytogenes absent in 25 g (EU 2073/2005)
Appearance & organoleptic	Peeled and deveined, tail on or off, count per kg or lb as specified; IQF, free of black spot, shell fragments and off odour; glaze as declared, net weight after deglazing; core temperature ≤ -18 °C on loading; sulphites within legal limit where used
Ingredients	Shrimp (Penaeus spp.), water (glaze), salt; marinated grades add marinade ingredients as declared
Allergens	Crustacean shellfish; marinades may contain other allergens as declared
Storage & handling	Store at -18 °C or colder; do not refreeze after thawing

Typical specification for this grade, not a test result for the lot you will receive. We agree the final specification with your order and supply a certificate of analysis for your lot on request.

Issued by our Trade Desk in Colombo on the date shown. Figures are indicative, not a firm offer. For a firm price against your quantity, destination and Incoterm, request a quote and we reply with a costed position.