









12 DAYS AFTER HATCHING THE SHRIMP CAN BE TRANSFERRED TO THE FARM

#### **HATCHING**

Female shrimp can lay between 100,000 and 500,000 eggs, which hatch after 24 hours into tiny nauplii

#### **DEVELOPMENT**

The nauplii go through a number of stages of development within the hatchery to become postlarvae; young shrimp that have adult characteristics

AFTER 3-6 MONTHS AT THE FARM THE SHRIMP WILL REACH MARKETABLE SIZE AND CAN BE PASSED ON FOR PROCESSING



# HARVESTING

Harvesting the shrimp is done by fishing them from the ponds using nets or by draining the ponds



### GROWING

In the grow-out phase, the shrimp are grown to maturity and are fed until they reach marketable size

#### **FARM**

The ponds in the farm are aerated, with a high water exchange to remove waste products and maintain water quality

There are three types of farming: Extensive, Semi-Extensive and Intensive

## PROCESSING

Our state of the art processing facilities operate under the highest industry certifications



# QUALITY CONTROL

All shrimp undergo quality evaluations which include monitoring temperature and condition. Samples are collected for biological tests



#### **PEELING**

The shrimp are hand peeled to ensure the highest quality of presentation



# **DEVEINING**

This is a technique where the vein is removed from the shrimp

RAW SHRIMP



Ice-glazing is applied to protect the frozen shrimp from undesirable quality changes during frozen storage



Shrimp are quick frozen to preserve quality and flavour, and proceed to glazing



Cooked shrimp are heated to specified temperatures to ensure highest safety COOKED SHRIMP

#### **VALUE ADDING**

Value can be added to shrimp when they are cut in a special way, breaded or skewered

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