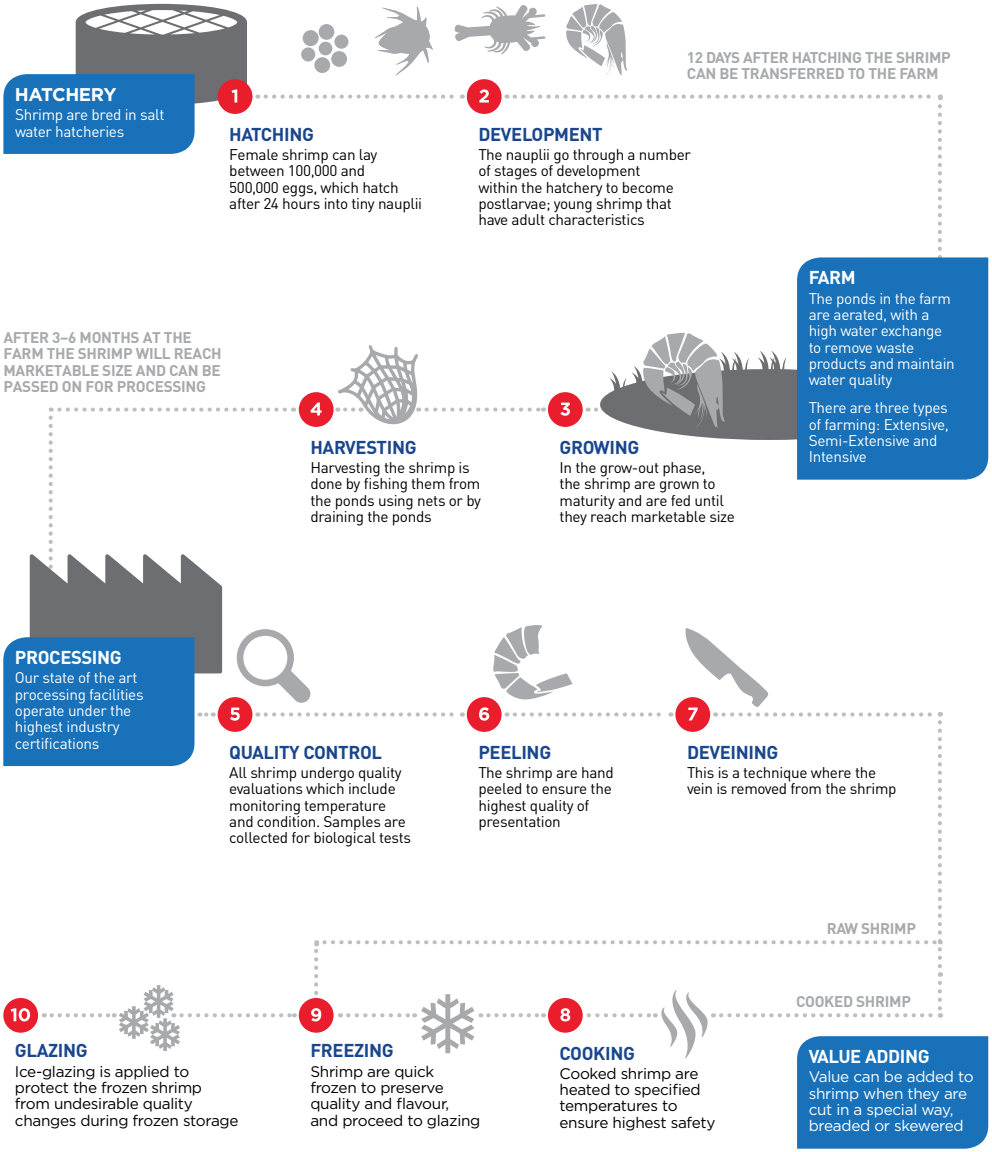
OUR SHRIMP


HATCHERY
Shrimp are bred in salt water hatcheries
1
HATCHING
Female shrimp can lay between 100,000 and 500,000 eggs, which hatch after 24 hours into tiny nauplii
2
DEVELOPMENT
The nauplii go through a number of stages of development within the hatchery to become postlarvae; young shrimp that have adult characteristics
12 DAYS AFTER HATCHING THE SHRIMP CAN BE TRANSFERRED TO THE FARM
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
3
GROWING
In the grow-out phase, the shrimp are grown to maturity and are fed until they reach marketable size
4
HARVESTING
Harvesting the shrimp is done by fishing them from the ponds using nets or by draining the ponds
AFTER 3–6 MONTHS AT THE FARM THE SHRIMP WILL REACH MARKETABLE SIZE AND CAN BE PASSED ON FOR PROCESSING
PROCESSING
Our state of the art processing facilities operate under the highest industry certifications
5
QUALITY CONTROL
All shrimp undergo quality evaluations which include monitoring temperature and condition. Samples are collected for biological tests
6
PEELING
The shrimp are hand peeled to ensure the highest quality of presentation
7
DEVEINING
This is a technique where the vein is removed from the shrimp
RAW SHRIMP
COOKED SHRIMP
8
COOKING
Cooked shrimp are heated to specified temperatures to ensure highest safety
9
FREEZING
Shrimp are quick frozen to preserve quality and flavour, and proceed to glazing
10
GLAZING
Ice-glazing is applied to protect the frozen shrimp from undesirable quality changes during frozen storage
VALUE ADDING
Value can be added to shrimp when they are cut in a special way, breaded or skewered