Key Elements For Developing A Food Safety Plan For Shrimp Farmers

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PHOTOGRAPH BY MATI NITIBHON
Shrimp producing countries

China, Thailand, Indonesia, Vietnam, India, Malaysia, Ecuador, Central America, etc.
Main importing countries

- USA
- Japan
- E U
# World shrimp production

<table>
<thead>
<tr>
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<th>1989</th>
<th>1999</th>
<th>2009</th>
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</thead>
<tbody>
<tr>
<td>Farmed (ton)</td>
<td>2,000,000</td>
<td>1,400,000</td>
<td>2,200,000</td>
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<tr>
<td>Natural catch (ton)</td>
<td>3,000,000</td>
<td>2,600,000</td>
<td>2,300,000</td>
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</tbody>
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Nature and History of Shrimp Farming

- Crustacean (insect)
- Relative new, only about 25 years
- Less R&D than many others live stock animal
- Main product come from the developing countries
- Main markets are in the developed countries
Main Concerned in Food Safety

- Harmful Chemicals
- Antibiotics
- Bacteria
- Sanitary
- Traceability

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Shrimp Farming Development in Thailand

The first phase (1985-1995)

- Intensive shrimp farming, smaller ponds
- Shrimp feed has been developed
- Aeration applied
- Apply antibiotics to control bacteria similar to live-stock animal
- No pattern of practicing, learning by doing
The second phase (1995-2001)
- Much more extensive R&D
- More understanding and experiences in farm management
- Seminars were wildly conducted to provide informations and knowledge
- No need of antibiotic usage
Shrimp Farming Development in Thailand (cont.)

The third phase (2001-present)

- Thailand: the first country to develop and enforce farm standard "GAP" emphasis on quality and food safety of shrimp product
- In 2009, GAP's detail were more covered in order to meet the consumer demands
- Organizations have developed many farm standards such as BAP, Global GAP, WWF, WHO, CoC, GAP, Euro GAP, etc.
Key Elements for Food Safety in Shrimp Farming

- Shrimp farmers must have experience and clear understanding in farm management
- Shrimp farmers feel financially secured in the business (sustainable)
- Good, proper and practical standards

PHOTOGRAPH BY MATI NITIBHON
The Backbone of Food Safety in Shrimp Production

- Farms must have good farm system with reservoir water recycle and biosecurity system
- Protocol or farm manuals for proper farming
- Proper equipment and competent personnel
- Follow the proper standard
- Good fries and high quality feed
- Closely monitor water quality and shrimp health
- Proper care in harvesting
- Record data for traceability
Food Safety or Food Purity?

0.1 PPM or 0.1 PPB?

Truth or Myth?
Many Thanks from Thai shrimp farmers