



# 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.

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# Main importing countries

- USA
- Japan
- E U

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# World shrimp production

	1989	1999	2009
Farmed (ton)	2,000,000	1,400,000	2,200,000
Natural catch (ton)	3,000,000	2,600,000	2,300,000

# 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 Chemical
- Antibiotics
- Bacteria
- Sanitary
- Traceability

# 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

# Shrimp Farming Development in Thailand (cont.)

## The second phase (1995-2001)

- Much more extensive R&D
- More understanding and experiences in farm management
- Seminars were widely 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 feels financially secured in the business (sustainable)
- **Good, proper and practical standards**

# 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 personal
- 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

A photograph of a wooden pier extending into a blue body of water. The pier is made of wooden planks and is supported by several vertical wooden posts. The water is a deep blue, and the sky is a lighter blue, suggesting a sunset or sunrise. The pier is in the foreground, and the water extends to the horizon. The text is overlaid on the image.

Food Safety or Food Purity ?

0.1 PPM or 0.1 PPB ?

Truth or Myth ?

PHOTOGRAPH BY MATI NITIBHON

A photograph of three people standing in front of a large outdoor shrimp pond. On the left is a woman wearing a purple hat with white polka dots and a maroon jacket. In the center is a man wearing a red and blue long-sleeved shirt. On the right is a woman wearing a tan hat and a light-colored jacket. All three are smiling and have their hands pressed together in a traditional Thai 'wai' gesture. The background shows a large body of water with several ponds, green netting, and a distant hill under a blue sky with light clouds. A utility pole with power lines is visible on the right side of the frame.

Many Thanks from  
Thai shrimp farmers