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RECOMMENDED BEST HANDLING PRACTICES NECESSARY TO PRODUCE PREMIUM QUALITY LOUISIANA WILD CAUGHT SHRIMP

ICE BOATS

APPLIES TO

- Day Boats – Skimmers – Larger Boats (only last 1-2 days of catch)

TRIP LENGTH

- Your goal is not to fill the boat with shrimp, but to fill customers orders
- ONLY 1 to 2 days or nights of shrimping using these guidelines for premium shrimp
- Remember, shrimp must have several days of high quality left after unloading for distribution and shelf life

REDUCE TOW TIMES

- Premium quality shrimp requires shorter pushing, towing, or drag times
 - Skimmers can work shrimp steadily, pulling up one side after the other
 - **2 hour max dragging when water is more than 80°F**
 - **3 hours max dragging when water is less than 80°F**
 - Shrimp start degrading once they die, whether in the net or on the deck

WORKING SHRIMP ON DECK

- Work shrimp immediately after landing one basket at a time
 - Sort, rinse, dip in Blackspot solution, chill in ice slush, store in ice, then go to the next basket
- Work in shade, not in full sun
- Keep Blackspot solution and ice slush in shade
- Spray water or pour ice on shrimp pile to keep cool while working
 - ◆ **CULLING & SORTING**
 - Carefully remove & sort premium shrimp into separate baskets
 - Remove heads or leave whole based on buyer requirements
 - Do Not use a salt box to separate premium quality shrimp
 - ◆ **RINSING**
 - Rinse shrimp thoroughly to remove dirt and bacteria
 - Will help maintain proper action and use of Blackspot treatment

◆ BLACKSPOT TREATMENT

- Fill basket with no more than 30 lbs of shrimp, or half full
- Soak and agitate basket, making sure all shrimp contact solution
 - 2 – 4 minutes for Everfresh
 - 1 – 2 minutes for sulfites
- Use fresh sea water
- Do Not use Everfresh or sulfites in ice slush
- Mix a new batch after 500 pounds or 16 baskets of shrimp, or at least once a day
- Do Not spread sulfites or Everfresh directly on shrimp
- Do Not use Tri-polyphosphates or other chemicals

◆ CHILLING

- Rapid chilling and low temperature are critical to produce quality shrimp
- Slush ice chilled shrimp will melt less ice during storage
- Dip shrimp in slush ice
 - Fill slush barrel with 2 baskets of ice
 - Add water to fill line (25 gallon mark)
 - Fill basket with no more than 30 lbs of shrimp, or half full
 - Dip for 2 minutes, making sure all shrimp contact solution
 - Add/remove water as needed to keep a 50/50 ratio of ice and water in the slush barrel
 - Maintaining this ratio and steady use should keep the slush near 32°F

◆ ICING AND STORAGE

- 2 pounds of clean ice should be used for each pound of shrimp
- Ice shrimp immediately after removing from ice slush
- Remember, ice used in the slush tank should reduce ice melt in hold
 - Layer 6" of ice on floor and against sides
 - Layer of shrimp
 - Cover with layer of ice
- Be careful not to crush or damage the shrimp, do not pile above 2' high
- Ice hold should not exceed 35°F – low temperature extends shelf-life and quality
- Keep shrimp separated based on the market being sold to and days caught

UNLOADING

- Handle shrimp very carefully during unloading to avoid physical damage to shrimp
- Avoid fluctuations or spikes in temperature
- Store premium shrimp in coolers or slush ice containers that can be easily unloaded

SANITATION OF EQUIPMENT AND VESSEL

- IMPORTANT-Prevents build-up of bacteria and enzymes that reduce shrimp quality
- Rinse deck and equipment after working each drag and before dumping next bag
- Clean deck and equipment at the end of each day with detergent and sanitizing solution
- After each trip thoroughly clean and sanitize deck, equipment, and storage areas