

8. If normal draining of the pond water is difficult, use artificial gates (made up of bamboo sticks or fish nets) inside the pond in a corner at deeper side of pond for fixing the bag net and to harvest shrimp.



9. Separate hand picked shrimps from bag net harvested shrimp, thoroughly wash the hand-picked shrimps in clean water and pack them separately



Hand picking of shrimp Buyer inspecting shrimp quality

10. After washing dip the harvested shrimps in slurry of ice for not less than 15 minutes. If possible use fresh water to make this ice slurry. Do not use dirty pond water. This process leads to more freshness and increase the shrimp weight by around 5%.
11. Do not use any chemicals while washing the shrimp or chill killing with out processors knowledge
12. Make sure good quality ice is used (prepared with treated, potable water) during harvesting and packing.



13. Use ice liberally to keep the shrimp chilled after the harvest.



14. Pack them in transport tubs with crushed ice at 1:1 ratio for better preservation



15. Before stacking the packed crates one above the other make sure bottom of the crates are clean. Maintain the cleanliness always.



Load the packed crates quickly to the truck and send to the processing plant immediately, do not delay.

Lesser the time better will be the quality.



SHRIMP HEALTH MANAGEMENT

REDUCING SHRIMP DISEASE RISKS THROUGH
ADOPTION OF BETTER MANAGEMENT PRACTICES



10. Better Practices for harvesting and post harvest handling



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BACKGROUND

As a part of the technical collaboration between MPEDA and NACA on shrimp disease control in India, village demonstration programmes were conducted between 2002 to 2005. These demonstration programmes involved organizing small scale farmers into self-help groups known as “Aquaclubs” for adoption of “Better Management Practices (BMPs)” towards capacity building among the farmers.



To improve the freshness and quality of end products for the export market and also to avoid any muddy-mouldy smell of harvested shrimps following BMPs are suggested for harvesting and post-harvest handling of shrimps



IMPORTANT STEPS

- 1) Week before harvesting make sure pond bottom is clean with out any dirty area. Remove if there is any benthic algae in the corners. Exchange the water (if heavy bloom is present) few days prior to harvest.



- 2) Co-ordinate the harvesting with other farmers. Make sure the neighboring farmers are informed about the harvesting.



3. Three to four days before harvest apply Agri. lime (100-200 kg/ha) to the pond and pond bottom where it is more black specially in corners and trenches



4. Avoid harvest during molting period (full moon or new moon). 2 days before harvest check if there are any newly molted shrimp, if newly molted shrimp are >10%, delay the harvest by day or two. Do not exchange water or reduce water level 3 to 4 days before harvest.



5. Do not feed the shrimp 6 hours prior to harvesting to keep the gut empty to improve the shelf life.
6. Complete the harvesting process (draining and harvesting) within 6-8 hrs. Harvest between 6 PM to 6 AM. Avoid harvesting and packing shrimp during hot time of the day



7. Use more pumps if necessary to complete the harvesting in time and to catch most of the shrimp with the bag net. Avoid using cast nets for harvesting.



Bag net harvesting



Cast net harvesting



When water draining is slow more shrimp remain inside the pond