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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 lease 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