

Disclaimers

GENERAL DISCLAIMER FOR ALL PAGES:

The LSU Agricultural Center, as a state and federally funded institution of higher education, makes no warranty or representation of any kind, express or implied, including any warranty of fitness for ordinary purposes or particular purposes of any information, service or product represented in this publication. Further, the USER ASSUMES THE RISK related to the use of any information, product or service represented in this publication, including but not limited to any injury, damage, or economic loss resulting from the use or effect of any product, information or service presented herein. Information included in this publication IS FOR EDUCATIONAL PURPOSES ONLY and whether such information is presented either directly or indirectly, whether by reference or hyperlink, does not reflect endorsement, validation or approval of the vendor, product, information or service.

DISCLAIMER FOR PAGES THAT CONTAIN HEALTH OR MEDICAL INFORMATION:

LSU AgCenter does not provide any health or medical advice or endorsements. You should always consult with your physician or other professional healthcare provider if you have any medical or health related questions or concerns. This publication is not a substitute for medical advice.

RELIANCE ON ANY INFORMATION ON THIS WEBSITE IS AT YOUR OWN RISK. LSU AGCENTER IS NOT RESPONSIBLE OR LIABLE FOR ANY RECOMMENDATIONS, ADVICE, COURSE OF TREATMENT, DIAGNOSIS, DRUG AND DEVICE APPLICATION, NUTRITIONAL INFORMATION OR OTHER INFORMATION, SERVICES, OR PRODUCTS THAT YOU OBTAIN THROUGH THIS WEBSITE.

The LSU AgCenter does not recommend or endorse any specific tests, drugs, devices, products, medicines, supplements, services, physicians, or medical institutions that may be mentioned or referenced in this publication. Any advertisers who purchase banners or otherwise support LSU AgCenter and this publication have no influence on the editorial content or presentation and any such advertisements are not implied or express endorsements of any product, service, or company.

The LSU AgCenter provides the information in this publication as a public service. All information in this publication is intended to be accurate, complete, and timely; however, the LSU AgCenter does not guarantee the timeliness or accuracy of this information.

This publication contains links to several other websites. The LSU AgCenter does not endorse, insure the accuracy of, or vouch for the safety and privacy of any linked sites nor does it assume any responsibility for the content found on those sites. It is the sole responsibility of the web surfer to evaluate the content and usefulness of information obtained from other sites.



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

FREEZER BOATS

REDUCE TOW TIMES

- Premium quality shrimp requires shorter pushing, towing, or drag times
- **2 hour max when water is more than 80°F**
- **3 hours max when water is less than 80°F**

WORKING SHRIMP ON DECK

- Work shrimp immediately after landing, one basket at a time
 - Sort, rinse, dip in Everfresh, fill bags or boxes, place in brine tank, 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

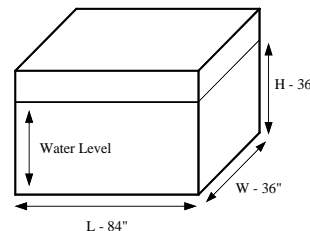
- Rinse shrimp thoroughly to remove dirt and bacteria
- Will help maintain proper action and life and Blackspot solution

◆ 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 or brine tank
- Mix a new batch after 500 pounds or 16 baskets of shrimp, or at least once a day
- Do Not spread Everfresh or sulfites directly on shrimp
- Do Not use TRI-POLYPHOSPHATES OR OTHER CHEMICALS

◆ **FREEZING AND STORAGE – BRINE FREEZING**

- Freeze shrimp as quickly as possible to reduce weight loss, salt intake, and drip loss upon thawing.
- Shrimp should freeze within 20 minutes if brine is working properly
 - Longer freezing times will add salt to shrimp and pull water out
- **Measure the gallon capacity of your brine tank**
 - Mark the “fill line” (height) and measure it in inches
 - Measure the inside width and length of tank in inches
 - Gallon capacity = (Height x Length x Width) ÷ 231
 - Ex. (36” x 84”x 36”) ÷ 231 = 471 gallons
- **Charge the brine system “before” each trip**
 - Fill tank with clean water to the fill line you marked
 - Add salt according to the table below
 - Keep the temperature below 5°F (-15°C) – monitor with a thermometer



INGREDIENTS	PROPORTIONS	QUANTITY FOR 471 GALLON EXAMPLE
Food-grade salt	2.53 lb. per gallon	(2.53 x 471 gal.) = 1,192 lb.

- **Freezing shrimp in bags or boxes**
 - Never load more that 15 pounds of shrimp to 100 gallons of brine
 - Overloading system can cause soft centers and uneven freezing
 - Do not overstuff bags or boxes – can result in poor brine circulation and slow freezing, causing hot spots and red shrimp
 - Small bags – 30# capacity – do not force shrimp in – fill naturally and tie off
 - Rectangular 4”-deep plastic mesh boxes – 20# max – fill, snap on lid, secure with twist tie
 - Shrimp need to be fully frozen before removing from brine and storing
 - Keep track of the order bags/boxes are loaded in brine to know when to remove
- **Recharge brine system using Pounds or Refractometer Method**
 - Freezing shrimp decreases the brine concentration, so salt must be added to maintain correct concentration and proper freezing
 - Dissolve salt in small amount of warm water before adding to tank
 - Pounds Method - add 28 pounds of salt after freezing every 1,000 pounds of shrimp
 - Refractometer Method – add salt when refractometer drops 2 percentage units from original reading according to instructions (recommended method)

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, brine tank and storage areas