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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 poor 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

<table>
<thead>
<tr>
<th>INGREDIENTS</th>
<th>PROPORTIONS</th>
<th>QUANTITY FOR 471 GALLON EXAMPLE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Food-grade salt</td>
<td>2.53 lb. per gallon</td>
<td>(2.53 x 471 gal.) = 1,192 lb.</td>
</tr>
</tbody>
</table>

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