


















-  Safe harvesting time is between 6pm and 6am
-  Complete the harvest as quickly as possible
-  Wash the harvested shrimps in good quality water and dip in a slurry of ice for 15 minutes for chill killing
-  Ensure good quality ice for chill killing and packing
-  After sorting on clean tables ice the shrimp immediately in the ratio 1:1 in clean crates
-  While transportation stack the iced crates one above the other
-  Before stacking ensure that the bottom of the crate is clean
-  Shrimps should be transported only in insulated vehicles
-  All workers in the aqua farms should maintain strict personal hygiene to avoid any type of contamination
-  Persons with contagious diseases, open wounds and cracks should not enter the aqua farm

 All equipment and vessels used in the aqua farm should be properly washed and disinfected

Why we should follow these practices?

-  To prevent loss from disease outbreaks
-  To earn better price for our products
-  To increase the profit by increasing production
-  To be a model farmer

We have a responsibility to the society and to our country. So we can take an oath that we will never use banned antibiotics and chemicals in our aqua farms.



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GOOD PRACTICES IN SHRIMP FARMING



Majority of our farmed shrimps are exported to different countries where they demand highest quality for their imports. Shrimp is a highly perishable commodity and easily deteriorated by unhygienic handling and abrupt changes in environmental parameters. It is our responsibility to produce good quality, antibiotic free and disease free shrimps to earn good price and sustain our livelihood. Nowadays the major problem shrimp farming sector faces in India is disease outbreaks.

What causes the problems?

- 🐠 Stocking bad quality seeds
- 🐠 Improper pond preparation and culture techniques
- 🐠 Unhygienic practices in culture, harvest and post-harvest handling
- 🐠 Use of banned antibiotics and other chemicals in aqua farms
- 🐠 Lack of proper monitoring and test of culture ponds

How we can produce good quality shrimps?

- 🐠 Completely remove black soil from the pond

- 🐠 Prevent the entry of crabs, birds and other animals to the pond by proper fencing
- 🐠 Fill the pond only with good quality water
- 🐠 While filling, the water should be filtered at the inlet with 60 mesh nylon netting to prevent the entry of wild animals to the pond
- 🐠 Always purchase good quality disease free seeds
- 🐠 Stock the pond during cool hours of the day
- 🐠 Use only good quality pellet feed
- 🐠 Water exchanges should be minimum to reduce the risk of diseases
- 🐠 Change water only when water quality is poor
- 🐠 Regularly check water quality parameters and act accordingly
- 🐠 Regularly monitor the shrimp health condition by collecting 10-15 shrimps in a feed check tray
- 🐠 Maintain a pond data record book and note down the conditions regularly

Optimum Water Quality Parameters

Parameters	Optimum value
pH	7.5-8.5
Salinity	10-25ppt
DO	> 4ppm
Alkalinity	80-120ppm
Ammonia	< 0.5ppm

- 🐠 Do not move workers or equipment from diseased pond to other ponds
- 🐠 Do not use banned antibiotics or chemicals in aqua farms
- 🐠 Before harvest shrimps should be tested in MPEDA authorized ELISA lab for antibiotics and other chemicals
- 🐠 Analysis report has to be submitted to the exporter along with the product
- 🐠 Do not feed shrimps 6 hours prior to harvest

