

World Shrimp Production
-HOT NEWS -

Bloavezh **M**at - **H**appy **N**ew **Y**ear

Bonne **A**nnee - **F**eliz **A**no **N**uevo

Compiled by Hervé Lucien-Brun
January 02, 2014

SUMMARY

<i>Malaysian official casts doubt over shrimp project</i>	1
<i>RM360 mil Pitas shrimp project 'bad idea'</i>	2
<i>URNER BARRY's Shrimp Indexes</i>	4
<i>SEAFOOD: Shrimp Closing Commentary</i>	5
<i>Mitsubishi sets up seafood JV in China</i>	6
<i>College students raising shrimp in New Mexico</i>	7
<i>New York Frozen Shrimp Litopenaeus Vannamei Prices in December 2013</i>	8
<i>New York Frozen Shrimp Penaeus monodon Prices in December 2013</i>	9
<i>Restaurants scrimping on shrimp cutting back promotions, delaying price increases</i>	9
<i>Japan's Nippai will feed Indian shrimp farming operations with new \$7.55 million West Bengal plant</i>	11
<i>New Mexico State Univ. students experiment with cottonseed fishmeal in shrimp aquaculture project</i>	12
<i>Vietnam reports its 2013 shrimp production as third best globally, up 12% to 548,000 tons</i>	13
<i>SEAFOOD: Shrimp Closing Commentary</i>	14
<i>Shrimp to be star at India's Chennai seafood show</i>	14
<i>Panic buttons to prove safer to shrimpers</i>	15
<i>'Suspicious' high quality fishmeal exports investigated</i>	16
<i>Biofloc technology proves to efficiently fight EMS</i>	17

MALAYSIAN OFFICIAL CASTS DOUBT OVER SHRIMP PROJECT

Malaysia - December 31, 2013

A Malaysian official has cast doubt over the viability of a MYR 360 million (\$110m) shrimp farming project in the country's Sabah region, reported Free Malaysia Today.

Yap Pak Leon, former minister of manpower and environmental development for Sabah, said there have been many failures in similar undertakings in Sabah.

The project is located across 3,000 acres in Pitas, northern Sabah, and is a development initiative by prime minister Najib Razak.

But the effort will be lossmaking due to high costs of feed, pollution and uncontrollable disease, said the former minister.

He predicted that the whole project will then be abandoned within five years like other big shrimp projects before it "in Papar, Kota Belud, Tawau, Pulau Bai Sandakan, Kudat, and other places in Sabah, both private and government owned".

According to Yap, the projects are initially successful thanks to expensive treatment of polluted pond water. However, "nature helped the microbes to multiply and attack back, as the treatment system was not foolproof".

Although he noted recent reports of successful projects in Semporna and Tawau, both these were sold off to Thai investors "as the five year arrived with bad signs", he said.

The article added that Sunlight Inno Seafood Sdn Bhd, the joint-venture company of the Pitas shrimp project which had ignored a MYR 30,000 fine imposed on it for clearing the mangrove forest near Sungai Elo in Pitas, insinuated that it was under extreme pressure to start the project.

The company has been given a three-year deadline to start work, or face losing the MYR 400m federal funds, its CEO King Wong said.

He attributed this deadline to explain why the company began clearing the mangrove forest even before an environment impact assessment was completed or approved.

Source: Undercurrent News

RM360 MIL PITAS SHRIMP PROJECT 'BAD IDEA'

Malaysia - December 31, 2013

Meanwhile Sunlight Inno Seafood Sdn Bhd, which reportedly ignored a RM30,000 fine slapped on it by the Environment Protection Department claimed it was under pressure to start the project.

Former Sabah Minister of Manpower and Environmental Development, Yap Pak Leong has cast doubts on the profitability of the RM360 million cultured shrimp production and commercial development project in poverty-stricken Pitas in northern Sabah.

The veteran leader who was Sabah environment minister (1976-1979) under the then Berjaya government, said there have been in the past many failures in similar undertakings in Sabah, and this one could also be no exception due to various factors.

“The profit is in the contract for clearing the mangroves, building the ponds, the housing complex and offices, processing factory, supply of equipments and other works.

“The production of prawns will make losses due to very high price of feeds, pollution, and uncontrollable diseases with the whole project abandoned within five years just like the big prawn projects in Papar, Kota Belud, Tawau, Pulau Bai Sandakan, Kudat, and other places in Sabah, both private and government owned,” said the Sandakan-based leader.

He however claimed that there were recent reports of successful projects in Semporna and Tawau but that these were sold off to the Thais “as the five year arrived with bad signs”.

Yap also explained that the initial success of the projects was because of expensive treating of polluted pond water before it was released to the rivers and brackish inlets, and likewise the water was treated before letting it back into the ponds to avoid virus and other diseases.

“But nature helped the microbes to multiply and attack back, as the treatment system was not foolproof,” he noted.

Yap posted his comment on FMT’s recent report on the now controversial shrimp project in covering 3,000 acres in Pitas. The project is being undertaken as an Entry Project Point under the National Key Economic Area (NKEA), initiated by Prime Minister Najib Razak, to help increase the income of Malaysians.

The NKEA itself was established to focus on giant economic projects that are expected to boost economic opportunities for people in the vicinity where an EPP is established, mainly to help eradicate poverty and propel Malaysia to become a high-income nation by year 2020.

JV company under pressure

Meanwhile, Sunlight Inno Seafood Sdn Bhd, the joint-venture company of the Pitas shrimp project which had ignored a RM30,000 fine slapped on it by the Environment Protection Department (EPD) in September for clearing the mangrove forest near Sungai Elooi in Pitas, insinuated that it was under extreme pressure to start the project.

Chief Executive Officer King Wong said they had to start work soon or else the RM400 million federal fund would be taken away from Pitas and put somewhere else.

“We have been given a three-year deadline to really get things going for this project or else the RM400 million would be taken away and carried out for other project somewhere else,” Wong reportedly said.

This, he added, was among the reasons why the company began clearing the mangrove forest even before an environment impact assessment (EIA) was completed or approved.

“We would submit the EIA report soon... The Environment Protection Department (EPD) only approved us the TOR (term of reference) of the assessment only on July 10 this year...” he said implying that both the government and the JV company were under pressure to carry out the high-impact project as soon as possible.

It is understood that the land area affected was also still being sorted out with the Land and Survey Department and the Pitas district’s Land Utilisation Committee (LUC).

King also clarified that it was not a 4,000 acres (as reported by local press) but only 3,000 acres that were being earmarked for the shrimp project. He also said that the JV company had recently settled the RM30,000 fine slapped on its by the EPD.

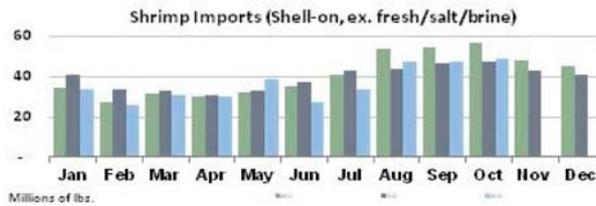
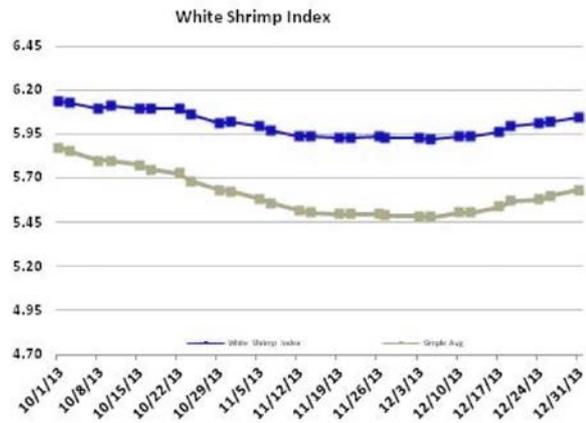
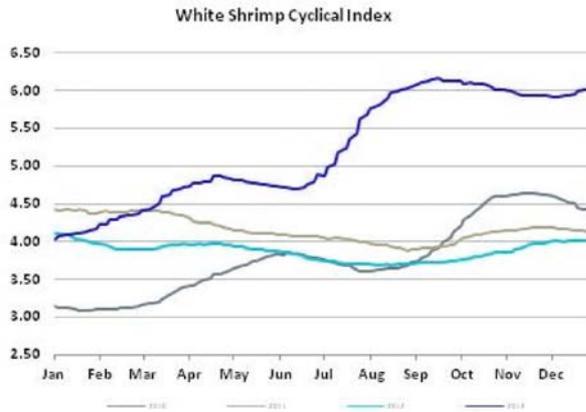
He said the delay was not intended but that EPD did not receive cash or cheque for payment but only through bank draft.

By Luke Rintod - Free Malaysia Today

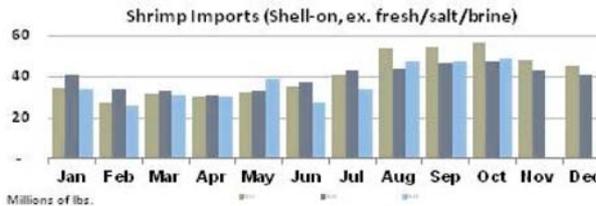
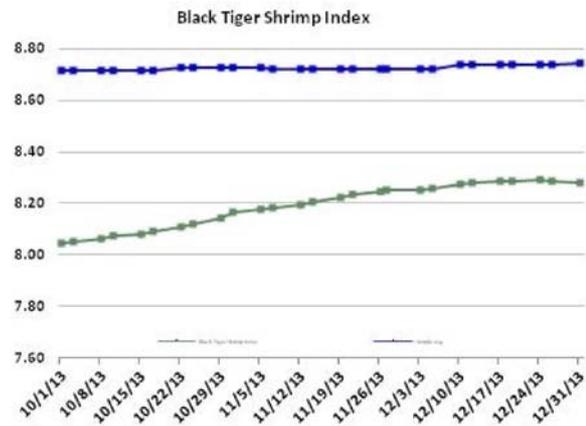
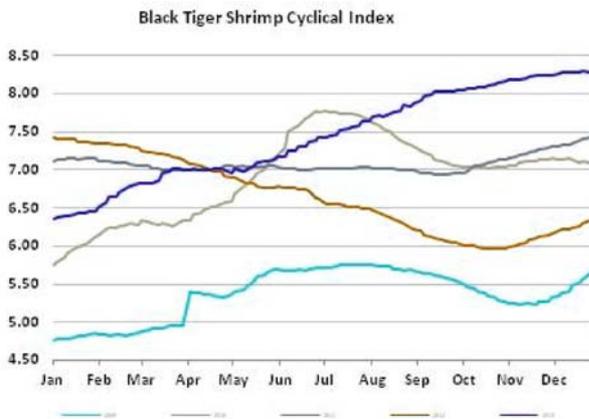
URNER BARRY'S SHRIMP INDEXES

USA – December 31, 2013

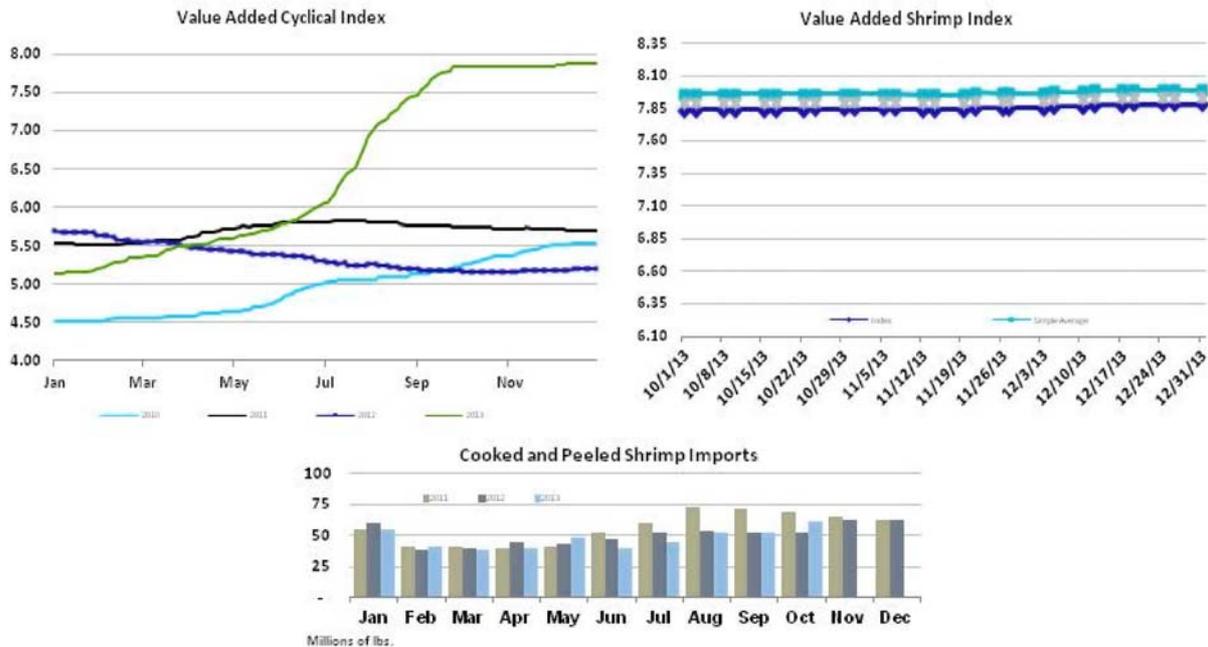
THE WHITE SHRIMP INDEX IS \$6.0466 +.0268



THE BLACK SHRIMP INDEX IS \$ 8.2814 -.0044



THE VALUE ADDED SHRIMP INDEX IS \$ 7.883 -.001



The headless, shell-on (HLSO) shrimp index is a measure of general conditions in the shrimp market. It is not a reflection of any single item. Urner Barry historically tracks all of our market quotations which should **be consulted for individual items**.

The value-added index reflects conditions in both white and black tiger raw and cooked, peeled shrimp.

The Urner Barry shrimp indexes are a representation of general conditions in the shrimp market. It is not a reflection of any single item. The shrimp indexes are calculated using an average of Urner Barry market quotations that are weighted based on import volumes. Urner Barry historically tracks all of our market quotations which should be consulted for individual items.

The bottom chart represents the weight, in million pounds, of monthly cooked and peeled shrimp imports.

The Urner Barry shrimp indexes are a representation of general conditions in the shrimp market. It is not a reflection of any single item. The shrimp indexes are calculated using an average of Urner Barry market quotations that are weighted based on import volumes. Urner Barry historically tracks all of our market quotations which should be consulted for individual items.

The bottom chart represents the weight, in million pounds, of monthly shell-on shrimp imports.

Source: Urner Barry

SEAFOOD: SHRIMP CLOSING COMMENTARY

USA – December 31, 2013

Headless shell-on shrimp from Latin America continue full steady to firm, with some even higher offerings noted. Replacement is limited, and sellers overseas generally seeking a premium. Demand is being characterized as active, especially for smaller count shrimp, and on-hand supplies reported generally tight.

Full steady to firm trading was also seen in **shrimp from Asian origins**, with most of the higher quotes noted in 26-30 and larger counts. In some cases,

smaller shrimp are being challenged by competitively priced Latin offerings, which have led to some unsettledness.

Few changes were made to **black tigers**, however a limited supply situation is price supportive. Here as well, some higher asking prices are noted.

The market for **value-added shrimp** is somewhat unsettled amid the holiday season.

Gulf Domestic Shrimp: The market was mostly unchanged, with the exception of a few scattered premiums. Undertones range full steady to firm as demand for short supplies remains price supportive..

By Jim Kenny - Urner Barry

MITSUBISHI SETS UP SEAFOOD JV IN CHINA

NEW FIRM TO TAP INTO COUNTRY'S GROWING SUSHI AND SASHIMI MARKET.

China - December 30, 2013

Mitsubishi established a joint venture company in Hangzhou, Zhejiang province, to process seafood for the Chinese market, it said in a press release last week.

Zhejiang Daling Seafood Co. has been organized under a partnership with Zhejiang Ocean Family Co. (ZOF), which specializes in ocean fisheries and the processing, sales and distribution of seafood.

ZOF has also been a pioneer in developing the sushi and sashimi markets in China through sales and marketing methods, such as the introduction of its Ocean Family brand of products and the introduction of seafood counters in high-end supermarkets and department stores.

The new company will take over these domestic sales and marketing functions from ZOF, and will draw on the experience gained by Mitsubishi in the Japanese market to introduce new styles of seafood sales and distribution in China.

The new company will seek to meet the growing demand for sushi and sashimi by extending the range of products distributed in the Chinese market, including products from Mitsubishi Corp. group farms, such as Chilean farmed salmon, Thai farmed shrimp and Japanese farmed tuna, as well as wild tuna caught by ZOF's fishing vessels.

Zhejiang Daling Seafood will also handle fresh seafood, including scallops, Pacific saury and yellowtail from Japan.

Source: www.intrafish.com

COLLEGE STUDENTS RAISING SHRIMP IN NEW MEXICO NMSU STUDENTS FEEDING SHRIMP GLANDLESS COTTON SEEDS INSTEAD OF FISHMEAL; RESEARCHERS SAY IT'S MORE SUSTAINABLE.

USA - December 30, 2013

Researchers at New Mexico State University are growing and harvesting shrimp in an attempt to start a seafood business run by the college's students.

Assistant Director of Campus Farms Operations at NMSU, Tracey Carrillo, said the shrimp are feeding on a glandless cottonseed meal as a protein source and being raised in temperature-controlled tanks at the college's Leyendecker Plant Science Center.

"A very large percentage of our shrimp that come into the country are imported from China, Thailand, and South America. So here is an opportunity to produce locally-grown shrimp straight out of the aquaculture setting on to the dinner plate," Carrillo told New Mexico press.

To ensure the shrimp are growing properly, students such as Garrett Lee monitor their development daily.

"Death loss and excess feed will throw off our nitrogen levels. The Shrimp have antenna, and if the antenna are long it's a good sign that the shrimp are healthy, but if they are really short it's a sign that they are stressed," Lee told reporters.

Carrillo said glandless cotton seed appears to be a more sustainable possibility in replacing fish meal that is currently being used.

"We are harvesting fish from the ocean to feed a fish that then feeds a human. Here we are taking a bi-product of a protein, feeding the fish, and using it for human consumption," Carrillo said.

The plan is to eventually create a student-run company to build a network to ship product throughout New Mexico and hopefully beyond, she said.

Source: www.intrafish.com

**NEW YORK FROZEN SHRIMP *LITOPENAEUS VANNAMEI*
PRICES IN DECEMBER 2013**

USA - December 28, 2013

Frozen, Headless, Shell-On, Farmed <i>Penaeus vannamei</i>				
Size/Count Per Pound	Price Dec 6, 2013	Price Dec 27, 2013	Increase + Decrease -	Percent + Change -
Honduras				
26/30	\$6.85	\$6.85	0	0
31/35	\$6.50	\$6.50	0	0
36/40	\$5.75	\$5.75	0	0
41/50	\$5.40	\$5.40	0	0
51/60	\$5.40	\$4.75	-\$0.65	-12
India				
16/20	\$7.50	\$7.60	+\$0.10	+1.3
21/25	\$6.90	\$7.00	+\$0.10	+1.4
26/30	\$6.60	\$6.60	0	0
31/35	\$6.15	\$6.15	0	0
Mexico				
16/20	\$9.00	\$9.00	0	0
21/25	\$8.40	\$8.40	0	0
26/30	\$7.10	\$7.10	0	0
Peru				
26/30	\$7.05	\$7.10	+\$0.05	+0,7
31/35	\$6.10	\$5.95	-\$0.15	-2.4
36/40	\$5.50	\$5.45	-\$0,05	-1.0
41/50	\$4.85	\$5.00	+\$0.15	+3.0
51/60	\$4.35	\$4.55	+\$0.20	+4.5

Current selling prices ex-warehouse New York as reported by original receivers (importers, brokers, etc) in the New York Metropolitan area in US DOLLARS/CENTS per pound (unless otherwise stated). Fillets are skinless, unless otherwise stated.

Source: http://www.st.nmfs.noaa.gov/st1/market_news/index.html

NEW YORK FROZEN SHRIMP *PENAEUS MONODON* PRICES IN DECEMBER 2013

USA - December 28, 2013

Frozen, Headless, Shell-On, Farmed <i>Penaeus monodon</i>				
Size/Count Per Pound	Price Dec 6, 2013	Price Dec 27, 2013	Increase + Decrease -	Percent + Change -
India				
U-12	\$12.20	\$12.20	0	0
U-15	\$9.45	\$9.45	0	0
16/20	\$8.70	\$8.60	-\$0.10	-1
21/25	\$8.10	\$8.00	-\$0.10	-1
26/30	\$7.60	\$7.55	-\$0.05	-1
31/40	\$6.40	\$6.40	0	0
Malaysia				
U-12	\$12.50	\$12.50	0	0
U-15	\$9.60	\$9.60	0	0
16/20	\$8.90	\$8.90	0	0
21/25	\$8.25	\$8.25	0	0
26/30	\$7.70	\$7.70	0	0
Vietnam				
U-12	\$12.00	\$11.75	-\$0.25	-2
U-15	\$9.70	\$9.70	0	0
16/20	\$9.10	\$9.10	0	0
21/25	\$8.30	\$8.10	-\$0.20	-2

Current selling prices ex-warehouse New York as reported by original receivers (importers, brokers, etc) in the New York Metropolitan area in US DOLLARS/CENTS per pound (unless otherwise stated). Fillets are skinless, unless otherwise stated.

Source: http://www.st.nmfs.noaa.gov/st1/market_news/index.html

RESTAURANTS SCRIMPING ON SHRIMP CUTTING BACK PROMOTIONS, DELAYING PRICE INCREASES

USA – December 27, 2013

In October, Jamie's Italian, a British restaurant chain owned by celebrity chef Jamie Oliver, pulled shrimp linguine from its menu. In the U. S., Red Lobster

scrimped too: Its all-you-can-eat "Endless Shrimp" special lasted just six weeks this year instead of three months. And some items were missing.

"Bring back the Parmesan shrimp, please," wrote Carolyn Quivers of Virginia Beach, Va., one of many dismayed diners to post on Red Lobster's Facebook page. "My husband says we aren't coming to Endless Shrimp again until you do!"

Red Lobster declined several requests for comment. But the apparent reason for the missing shrimp: Prices have soared to a 12-year high since a deadly illness called Early Mortality Syndrome (EMS) swept through shrimp farms in Thailand.

Shrimp has become Exhibit A in how the globalization of the food-supply chain has expanded to include not just commodities like coffee, sugar and beef, but virtually everything on the table. Once a local delicacy prized for freshness, shrimp is now produced at farms in Asia, South America and Mexico, and sucked up by distributors wherever the price is cheapest.

Shrimp reproduce quickly, can be frozen easily and have a freezer life of 12 months. That has spawned a multibillion-dollar global shrimp farming business and made the crustacean a popular item on menus at chains like Red Lobster, Olive Garden, Outback Steakhouse and Panda Express.

But the shrimp trade also illustrates how volatile that global supply chain can be. A restaurant in Los Angeles can feel the effects of changing weather patterns, natural disasters, or disease on the other side of the world.

These days, Santa Monica Seafood, the Southwest's largest seafood distributor, says the Asian shortage has sent prices soaring for Mexican shrimp it buys. And, even with an upscale wholesale and restaurant clientele, Santa Monica Seafood isn't passing along that extra cost, for now. Other restaurants, like Sizzler, don't dare either.

"Most restaurants are cautious about menu price increases in this challenging economy," says Don Henry, vice president of purchasing and distribution at Sizzler. "And I know retailers are just as competitive - but seem to have some more flexibility in pricing."

In their own intense price competition, shrimp growers may have disregarded health and safety issues to cut costs, according to seafood buyers like Casey Hartnett.

"In Asia, the ponds are disgusting," he says. "Of course, if you have tons of shrimp [in a single pond], there's going to be disease."

Hartnett, 32, is part of the global infrastructure that has emerged to help expand the shrimp trade. His three-person company, Global Seafood Brokers, sources shrimp and snow crab from around the world for U. S. distributors. He says EMS has roughly doubled Asian shrimp prices in a year. A pound of jumbo white shrimp from Asia cost \$8.40 a pound in October, according to the National Oceanic and Atmospheric Administration's weekly report on frozen seafood coming into New York. Prices have subsequently dipped a bit.

EMS first appeared in 2009, when an outbreak in China spread to Vietnam, Malaysia, and now Thailand. The bacterial infection produces toxins that slow growth, prevent reproduction, and eventually kill the shrimp. Infected farms have reported losses of up to 70 percent. Many farms have had to shut down, and Thailand's shrimp exports to the U. S. in July declined 58 percent, from a year earlier.

In May, researchers at the University of Arizona identified the cause of EMS: bacteria whose growth is fostered by overcrowding in ponds. But because farmers are reluctant to move to lower-density farming, shrimp production isn't likely to return to pre-epidemic levels without significant increases in farmed area. Experts estimate it will be several years before Southeast Asia can eradicate the disease.

Shortages in Asia sent buyers to Latin America to fill the void. However, Mexico and Ecuador couldn't produce enough to make up for the losses.

That has created tension for businesses, such as Sizzler and Santa Monica Seafood, which have shouldered the extra costs.

"We [buy] three-quarters of a million pounds of wild Mexican shrimp," says Logan Kock, head of sourcing for Santa Monica Seafood. "EMS, which kills farmed shrimp, has caused this wild shrimp to move up more than 50 percent over the last year."

The company continues paying for a product its customers expect it to carry.

Shrimp is a big part of the menu at Sizzler, where it accompanies the steakhouse's surf and turf entrees. Henry, the vice president of purchasing, says given the increased prices, the chain is buying shrimp from distributors in six-month intervals, instead of the usual year-long contracts.

As for Red Lobster, the EMS epidemic that likely prompted the quick end to its "Endless Shrimp" promotion this year compounded other financial woes. Parent company Darden Restaurants said in December it plans to sell the 705-restaurant Red Lobster chain or spin it off into a separate company.

by Alexandra Barker - Market Place / American Public Media

JAPAN'S NIPPAI WILL FEED INDIAN SHRIMP FARMING OPERATIONS WITH NEW \$7.55 MILLION WEST BENGAL PLANT

India - December 27, 2013

Nippon Formula Feed Mfg. will start to produce and sell feed for aquaculture in India in April 2015, as demand for seafood flags in Japan but grows rapidly in emerging markets.

Nippai, as the Japanese firm is also known, will team with Indian feed manufacturer Shalimar Pellet Feeds to establish a joint venture, with each putting up half of the new company's 220 million rupees (\$3.86 million) in capital.

The partners are expected to spend up to roughly 800 million yen (\$7.55 million) on a plant to be built in the state of West Bengal, which is home to a thriving aquaculture industry.

The venture will sell feed for carp and whiteleg shrimp to local farmers, expecting to rake in sales of roughly 4 billion yen in fiscal 2018.

India is the world's third-largest producer of cultured seafood by volume, with carp accounting for roughly 90% of farmed fish, according to Nippai.

Whiteleg shrimp is popular in Japan. With disease spreading among aquaculture farmers in Southeast Asia and China, India is emerging as an alternative site with rising output.

Source: Nikkei

NEW MEXICO STATE UNIV. STUDENTS EXPERIMENT WITH COTTONSEED FISHMEAL IN SHRIMP AQUACULTURE PROJECT

USA - December 27, 2013

Imagine you are enjoying a delightful shrimp dinner at a restaurant. You share with the restaurant staff just how much you are enjoying the meal, and they respond by telling you that the shrimp you are eating is fresh from Southern New Mexico.

That scenario could soon be a reality thanks to research being conducted at New Mexico State University.

A glandless cottonseed meal is being used as a protein source for aquaculture being raised in temperature-controlled tanks at NMSU's Leyendecker Plant Science Center.

These tanks also fill up a room in a new facility in Mesilla Park. Researchers have taken up new space to make room for the launch of a student ran shrimp company. This new move may produce many possibilities according to Dr. Tracey Carrillo, Assistant Director of Campus Farms Operations at NMSU.

"A very large percentage of our shrimp that come into the country are imported from China, Thailand, and South America. So here is an opportunity to produce locally-grown shrimp straight out of the aquaculture setting on to the dinner plate," says Dr. Carrillo.

This process of shrimp growing requires daily monitoring, much of which is done by students like Garrett Lee.

"Death loss and excess feed will throw off our nitrogen levels. The Shrimp have antenna, and if the antenna are long it's a good sign that the shrimp are healthy, but if they are really short it's a sign that they are stressed," says Lee.

According to Dr. Carrillo, the growing human population will require more affordable protein sources, and this glandless cotton seed appears to be a more sustainable possibility in replacing fish meal that is currently being used.

“We are harvesting fish from the ocean to feed a fish that then feeds a human. Here we are taking a bi-product of a protein, feeding the fish, and using it for human consumption,” says Carrillo.

There are hopes that a student ran Shrimp Company will launch soon. Followed by orders coming in from around the state and country to receive shrimp grown right here in New Mexico.

Source: <http://krwg.org/>

VIETNAM REPORTS ITS 2013 SHRIMP PRODUCTION AS THIRD BEST GLOBALLY, UP 12% TO 548,000 TONS

Vietnam - December 26, 2013

Vietnam has become the third largest shrimp producer in the world, with an output of 548,000 tonnes in 2013, up 12.3 % from the previous year, one agency said.

The Ministry of Agriculture and Rural Development (MARD)'s Directorate of Fisheries said the year 2013 was a good one for the brackish-water shrimp in both production and prices. Whiteleg shrimp have greatly contributed to the increase and have offset the fall in shrimp production of several countries due to the impact of diseases.

Vietnam ranks third in the world in terms of shrimp productivity in 2013. However, it is not clear which countries Vietnam follows.

This is the first time whiteleg shrimp have surpassed tiger prawns in both production and export revenues. Vietnamese shrimp export revenues have been estimated at USD2.5 billion for 2013, up nearly 33% from a year earlier. The figure accounts for 44% of the country's total seafood export revenues.

Nguyen Huy Dien, Deputy Director of the directorate, attributed the results to the optimisation of shrimp breeding seasons and effective cold prevention methods.

When the Coalition of Gulf Shrimp Industries (COGSI) lodged a petition to the US Department of Commerce (DoC) against warm-water shrimp, imported from seven countries including Vietnam, the directorate in coordination with MARD's agency and the Ministry of Industry and Trade's Competition Management Department, provided information for exporters and prepared response methods.

With this support, Vietnamese shrimp exporters quickly switched to the production of whiteleg shrimp amid a fall in supply from other major producers such as Thailand, India, China, Malaysia and Mexico.

The shrimp export market has also become more favourable since the DoC confirmed, on September 20, that Vietnamese exporters did not dump their products.

Statistics from 30 cities and provinces across the country, where shrimp are raised in brackish water, showed that Vietnam had around 666,000 hectares of shrimp breeding area in 2013, up 1.6% from the year before. Its shrimp

production is estimated to have reached 548,000 tonnes for the year, up 12.3% from a year earlier.

Of the total, tiger prawn raising areas are estimated at 600,000 hectares with an output of 268,000 tonnes, up 2.3% in terms of area and 11.3% in terms of production from the previous year.

Whiteleg shrimp areas are estimated at 66,000 hectares, with a productivity of 280,000 tonnes, up 57.9% and 50.5%, respectively, from a year earlier.

Source: Vietnam Investment Review

SEAFOOD: SHRIMP CLOSING COMMENTARY

USA – December 24, 2013

Latin American HLSO farmed white shrimp are full steady with some higher offerings noted. Spot holiday demand is rated good. Demand for smaller counts is also active especially from processors. Inventories are generally reported tight and replacement offerings move somewhat higher.

16-20 through 26-30 count **HLSO Asian white shrimp** continue full steady to firm. The undertone for the value-added white market is full steady to firm.

The **HLSO and value-added black tiger** market continue full steady to firm amid a tight supply and limited replacement offerings.

Gulf Domestic Shrimp: Most of the market was unchanged heading into the holiday, however with a few exceptions. Some scattered premiums were recorded, with the balance of the complex holding an upward bias. Supplies are limited amid a renewed buying interest..

Source: Urner Barry

SHRIMP TO BE STAR AT INDIA'S CHENNAI SEAFOOD SHOW

India - December 23, 2013

KOCHI, -The shrimp will be the star attraction at the three-day India International Seafood Show, the largest seafood exhibition in Asia, to be held at Chennai from January 10. The shrimp makes up around a half of the country's seafood exports in value terms.

In the recent years, the vannamei shrimp, farmed mostly in Andhra Pradesh, has leapfrogged to top of the export list and has earned good price too. This is at a time when major shrimp producers such as Thailand, Malaysia, Indonesia, China and Vietnam are facing heavy fall in production and global prices are rising.

India is the second largest aquaculture producer in the world and also the second largest exporter of shrimps to Europe, said N. Ramesh, Director of marketing at Marine Products Export Development Agency, which is holding the exhibition. He pointed out that seafood export in the last financial year had fetched \$3.51 billion and the current financial year would see a 25 per cent increase in value terms - to about \$4.3 billion.

Ramesh said the exhibition, which began in 1973, would be a one-stop shop for buyers, sellers, exporters, importers and machine manufacturers. Importers, seafood experts and regulators from several countries would attend the show. 'Guilt-free seafood' would be the main theme of the technical sessions.

The concept would highlight sustainable fishing and aquaculture that would cause least harm to the environment.

Senior officials from seafood import regulation authorities in the European Union, the US, China and Australia would hold sessions and would explain the regulations.

European Union's DG-SANCO (Directorate-general for health and consumers) and China's AQSIQ would be sending their officials to the sessions. The seafood show will be held at the Chennai Trade Centre.

Frozen shrimp continued to be the major export value item accounting for 49.63 per cent of the total dollar earnings last fiscal year, according to Marine Products Export Development Authority (MPEDA) latests data.

by K. K. Mustafah - The Hindu

PANIC BUTTONS TO PROVE SAFER TO SHRIMPERS

Ecuador - December 21, 2013

Shrimp producers of El Oro will begin using panic buttons to improve their warning and safety systems.

Shrimpers' associations in El Oro: Asocam, Aprocam, Cooperativa Hualtaco Cooperativa Sur Pacifico and Shrimp Producers' Chamber of El Oro met this week with police authorities and managers of the Integrated Security System ECU 911 to implement this initiative.

The panic button is a warning tool proposed by the unions of the province. To use it, the shrimp sectors must fill out a registration database that allows access to immediate assistance coordinated between the Community Police Units (UPC) and the ECU 911 in the event that a criminal act is committed.

Apart from the panic button, sector authorities launched the ' Safe Boat' project, the newspaper La Hora reported.

This initiative involves the use of alarm systems on vessels to combat piracy episodes while carrying loads from the pools to the port.

In this regard, Segundo Calderon, president of the Shrimpers' Chamber of El Oro welcomed the fact that this year there has been an increase in attacks against producers.

This project will benefit about 870 employers in the area.

"This programme will provide us with a private company, we're going to alleviate one of the main problems being faced by the shrimp sector," Calderon stated, according to El Telégrafo.

"We have already covered the entire area of the province pools with panic buttons," he added.

Meanwhile, Patricio Buñay, manager of the emergency centre, said this plan intends to reduce the crime rates in the sea.

He explained that the device will act as a radar and panic button, which will allow the shrimpers to ask for help with the push of a button.

Meanwhile, Cesar Navas, national manager of the ECU -911, said that for next year they have prepared several projects in order to implement more cameras that can be integrated into the security measures in the streets.

By Analia Murias - www.fis.com

'SUSPICIOUS' HIGH QUALITY FISHMEAL EXPORTS INVESTIGATED

Peru - December 20, 2013

The Second Prosecution of Crime Prevention of Chimbote is investigating huge exports of super prime fishmeal of processed anchovy in industrial plants in the area due to alleged tax evasion.

The investigation was initiated following suspicions that several establishments are exporting products that are not compatible with the quality and volume of raw materials used in their production, as they would have been authorized to make residual fishmeal only.

Since 2010 to the date there have been export customs operations of steamed dried fishmeal with high protein content to Japan, Vietnam, Philippines, Malaysia, Germany and Bulgaria, among others, for large sums of money.

But it was suspected that this super prime fishmeal would be produced at residual plants. One of them would be Protefish SAC, located in the Grand Trapecio zone in Chimbote.

According to the newspaper La República, although that company had stated that it produces residual fishmeal in the National Superintendency of Tax Administration (Sunat), in other statements presented it describes its goods as 'steamed dried fishmeal with high protein content.'

Further two plants of residual fishmeal are being investigated, Proteinas del Peru SAC and Concentrados de Proteinas SAC, which would be performing the same procedure, presumably to evade tax obligations, reported the website Chimbotenlinea.com.

The Court is investigating several entrepreneurs for tax evasion, as it would be improperly using fresh anchovy for direct human consumption for super prime fishmeal production at residual plants. These plants were created in order to solve environmental problems and prevent anchovy open-air drying.

This year Ecological police seized 180 tonnes of residual open-air dried anchovy fishmeal at Campamento Atahualpa, Guadalupito and Chimbote.

The tax authorities and the police have planned to inspect these industrial fishing facilities that have made exports of goods that are not consistent with the quality and volume of raw materials used in its production.

By Analia Murias - www.fis.com

BIOFLOC TECHNOLOGY PROVES TO EFFICIENTLY FIGHT EMS

Vietnam - December 19, 2013

Biofloc technology (BFT), which controls microorganism in water that has not been changed in the farming process, has proven good results against early mortality syndrome (EMS) on shrimp.

This technology is aimed at helping Vietnamese shrimp farmers, who in 2012 suffered a loss of VND 30,000 billion (USD 1.4 billion) due to EMS to fight the disease in the upcoming years. Without these measures, stocking was reduced between 30 and 70 per cent in the first 30 days.

The technology was applied by some farmers in some central and Mekong Delta provinces, the Vietnam Association of Seafood Exporters & Producers (VASEP) reports.

Together with BFT, some producers are co-cultivating shrimp and tilapia in their ponds, with good results.

Shrimp exporter Minh Phu Corp is one of the companies which is combating EMS on its farms by BFT. Stocking shrimp where tilapia is thrown has helped the company to reduced shrimp mortality caused by EMS considerably.

Other farmers have achieved similar results co-cultivating shrimp with red snapper, and have also reported an increase in shrimp output.

Not only Vietnamese producers are benefiting from this control measures. China and Thailand are combating EMS through BFT as well, with apparently effective results. In fact, Thailand plans to reach 300,000 tonnes in 2014 and 500,000 tonnes in 2016.

Shrimp production in China was also affected in 2013, and saw a 30 percent reduction from 2012; however, by applying EMS-controlled measures, its shrimp output will rise in 2014.

Vietnamese shrimp exports through November 2013 were estimated to obtain USD 2.7 - 2.8 billion and are likely to reach the record level of USD 3 billion by the end of this year. These good results can be attributed to higher prices and the decline in shrimp production caused by EMS in other shrimp producing countries.

Source: www.fis.com