



WHITE SHRIMPS



Common Name : Indian White Shrimp

Scientific Name : Penaeus merquiens is

Available Region: Thanintharyi Division

Available Period : The whole year(Peak season-July to November)

Available Region: Rakhine State

Available Period : The whole year (Peak season-June to October)

Available Region: Ayeyarwaddy Division & Mon State

Available Period : The whole year (Peak season-January to July)

- Population levels of white shrimp are high, and overfishing is not occurring.
- Commercial fisheries for shrimp continue to work to reduce the harmful impacts of bycatch of non-target species, including red snapper.
- Shrimp is low in saturated fat and is a very good source of protein, selenium, and vitamin B12. For more information, see Nutrition Facts. (USDA)
- Only about 10% of the shrimp consumed in the United States come from U.S. sources. The rest are imported, and most are grown in aquaculture. For more information on shrimp imports see the Trade page.

How to Cook White Shrimp

Shrimp is a wonderful food both in flavor and in versatility. It is the most popular seafood consumed in the United States with millions of pounds of it being harvested annually. Delicious dishes have been created to feature shrimp and it is available from north to south and east to west year around. Knowing how to cook shrimp in a few simple ways will give you plenty of ideas for a quick appetizer when unexpected company drops in, or for a nice supper for friends and family . High in protein and low in fat, it is highly prized for its light color and flavor.



Note: - Rate of the products Mention in the Website will be verified by day to day fluctuation in the Indian Agro Market Actual Rate of the Products will be provide at the time of final Confirmation of Order

Ingredients

- 1 pound medium shrimp , shelled, reserving shells
- 1 bay leaf
- 8 cups water
- 1 1/2 tablespoons vegetable oil
- 3 tablespoons all-purpose flour
- 1 cup chopped onion
- 1/2 cup chopped green bell pepper
- 1/2 cup chopped celery
- 1 pound frozen Alaska king crab legs, rinsed
- 1/2 cup long-grain white rice
- 1/2 cup drained canned whole tomatoes, chopped
- 1/4 cup thinly sliced scallion greens cayenne to taste

Preparation:

In a 4-quart saucepan simmer reserved shrimp shells, bay leaf, and water, partially covered, 15 minutes and strain through a sieve into a bowl.

Return shrimp stock to pan and keep warm.

In a heavy skillet (preferably cast-iron) cook oil and flour over moderately low heat, stirring constantly with a flat-edged metal or wood spatula, until roux is a couple of shades darker than peanut butter, about 30 minutes.

Stir in onion, bell pepper, and celery and cook, stirring occasionally, until vegetables are softened. Stir roux into stock and bring to a boil, stirring. Add crab legs and simmer, partially covered, stirring occasionally, 15 minutes.

Stir in rice and tomatoes and simmer, stirring occasionally, 12 minutes.

Transfer crab legs to a work surface.

Cut shells open with kitchen shears and remove crab meat, discarding shells and cartilage.

Tear crab meat into bite-size pieces and stir into gumbo.

Add shrimp and simmer until just cooked through, about 3 minutes.

Stir in scallion greens, cayenne, and salt and pepper to taste.

Gumbo may be made 1 day ahead, cooled, uncovered, and chilled, covered.

Makes about 8 cups, serving 4

Place on a grill and grill until cooked through.

Serve immediately.

Sustainability Status

Biomass: Unavailable. Shrimp population status is based on catch statistics rather than biomass estimates.

Overfishing: No

Overfished: No

Fishing and habitat: Trawling can affect the seabed in a variety of ways. Individual impacts may be relatively minor, but the cumulative effect and intensity of trawling may have long-term effects on bottom communities. These effects also depend upon site-specific characteristics of the local ecosystem such as bottom type, water depth, community type, gear type, and natural disturbances. Trawling is prohibited in areas supporting coral reefs and other known areas of high-relief or significant biological communities. In the Gulf of Mexico, a "weak-link" is required in the tickler chain to allow it to drop away if the chain gets hung up on natural bottom structures.

Bycatch: Bycatch varies by depth and area fished. In the Gulf of Mexico, more than 450 groups of organisms are taken as bycatch in shrimp trawls. By weight, approximately 67 percent of catch is finfish, 16 percent is commercial shrimp, and 17 percent is invertebrates. Atlantic croaker and longspine porgies are the two most dominant species taken in Gulf shrimp trawls. Red snapper comprise a small portion of overall shrimp trawl bycatch in the Gulf (about 0.5 percent of the overall catch), but this bycatch reduces survival of these fish to the directed fishery. In the South Atlantic, shrimp account for approximately 20% of the total catch by weight. Finfish account for 47% of the total shrimp trawl catch, while crustaceans and other invertebrates account for the remainder of the catch. Important species caught as bycatch in the South Atlantic include spot, Atlantic croaker, weakfish and Spanish mackerel.

Sea turtles are also caught as bycatch in shrimp trawls. Shrimp trawlers must comply with federal sea turtle conservation requirements. Shrimp trawlers also must use bycatch reduction devices (BRDs) in shrimp trawls to reduce finfish bycatch. In February 2008, NOAA Fisheries Service implemented a new rule that changed BRD certification criteria to allow for certification of new, more effective BRDs.

Aquaculture: Bycatch varies by depth and area fished. In the Gulf of Mexico, more than 450 groups of organism Gulf and South Atlantic white shrimp are not produced in aquaculture in the United States, but about 8 million pounds of Pacific Whiteleg Shrimp (*Litopenaeus vannamei*) are grown in U.S. aquaculture each year.

Science and Management

The white shrimp fishery in the South Atlantic is managed by the South Atlantic Fishery Management Council through their Shrimp Fishery Management Plan (FMP). Although not overfished, the white shrimp resource in the South Atlantic region is periodically decimated by severe winter cold kills, especially offshore of Georgia and South Carolina. Following these events, continued fishing on the few remaining adults in the spring may reduce the more valuable fall shrimp production. The FMP allows North and South Carolina, Georgia, and east Florida to request a closure in federal waters adjacent to closed state waters for white shrimp following severe cold weather. This cooperative plan allows maximum protection of the remaining adult population. Certified bycatch reduction devices (BRDs) are required in all penaeid (pink, white and brown) shrimp trawls in the South Atlantic EEZ to reduce shrimp trawl bycatch.

In the Gulf of Mexico, white shrimp are managed by the Gulf of Mexico Fishery Management Council through the Shrimp FMP. The goal of this FMP is to enhance yield, in volume and value. Bycatch reduction devices were first required in the shrimp trawl fishery in the late 1990s to reduce bycatch of red snapper and other finfish. Trawling for shrimp is annually prohibited in federal waters off Texas from mid-May to mid-July.

NOAA Fisheries Service recently established new BRD designs and certification criteria for South Atlantic and Gulf shrimp trawl vessels to further minimize bycatch. Shrimp trawls also interact with sea turtles. Shrimp trawlers must comply with federal sea turtle conservation requirements.

Nutrition Facts

Serving Size 1 oz
 Serving Weight 100g
 Amount Per Serving
 Calories 106

| | % Daily Value* |
|-----------------------------|----------------|
| Total Fat | 1.73 g |
| Total Saturated Fatty Acids | 0.328 g |
| Carbohydrate | 0.91 g |
| Sugars | 0 g |
| Total Dietary Fiber | 0 g |
| Cholesterol | 152 mg |
| Selenium | 38 mcg |
| Sodium | 148 mg |
| Protein | 20.31 g |
| Vitamin A 4% | Vitamin C 3% |
| Calcium 3% | Iron 15% |

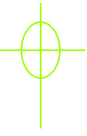
Life History and Habitat

Life history, including information on the habitat, growth, feeding, and reproduction of a species, is important because it affects how a fishery is managed.

- **Geographic range:** Off the Atlantic Coast and Gulf of Mexico, specifically from Fire Island, New York to St. Lucie Inlet on the Atlantic Coast of Florida, and from the Ochlochonee River on the Gulf Coast of Florida to Ciudad, Campeche, Mexico.
- **Habitat:** In waters of 89 feet or less although occasionally found much deeper, up to 270 feet. Postlarval shrimp occupy nursery areas in estuaries that offer abundant food, suitable substrate, and shelter from predators. In the South Atlantic, these areas are generally dominated by the marsh grass *Spartina alterniflora*. White shrimp enter the estuaries in April and early May and begin emigrating out to commercial fishing areas in August through December. Smaller shrimp may stay in the estuary throughout the winter. White shrimp prefer muddy or peaty bottoms rich in organic matter and decaying vegetation in inshore waters and prefer soft muddy bottoms offshore.
- **Life span:** Short - less than one year. Shrimp are an annual crop.
- **Food:** Juveniles and adults are omnivorous bottom feeders that mostly feed at night. They eat polychaete worms, amphipods, nematodes, caridean shrimps, mysids, copepods, isopods, ostracods, mollusks, foraminiferans, chironomid larvae, and various types of organic debris.
- **Growth rate:** Rates are highly variable, depending on season, water temperature, shrimp density, salinity, size, and sex. Adolescent white shrimp grow rapidly, ranging from 0.04 to 0.09 inches per day.
- **Maximum size:** Estimated at 7 to 8 inches.
- **Reaches reproductive maturity:** At about 5.3 to 5.5 inches total length.
- **Reproduction:** White shrimp have high fecundity, with females having about 500,000 to 1 million ova. Eggs are demersal and measure 0.01 inches. In white shrimp, copulation takes place between hard-shelled individuals. The male anchors the spermatophore to the female. Fertilization takes place as ova and spermatozoa are simultaneously released from the female.
- **Spawning season:** Begin spawning in April off East Florida and Georgia and late April or May in South Carolina. In the Gulf of Mexico, white shrimp begin spawning in April/May. Spawning may continue into September or October. Spawning season is correlated with bottom water temperatures.
- **Spawning grounds:** In Georgia and northeastern Florida, some spawning may occur inshore but most occurs more than 1.2 miles from the coastline. Off northeast Florida, spawning occasionally takes place inshore, at or near inlets, but most occurs offshore in depths of 20 to 80 feet. In South Carolina, most spawning occurs within about four miles of the coast. In the Gulf of Mexico spawning occurs nearshore out to 60 feet.
- **Migrations:** Postlarvae move to nursery areas in estuaries then migrate seaward as they increase in size.
- **Predators:** Shrimp are preyed upon by a wide variety of species. Predators of postlarvae include sheepshead minnows, water boatmen, and insect larvae. Grass shrimp, killifishes, and blue crabs prey on young shrimp, and a wide variety of finfish prey heavily on juvenile and adult shrimp.
- **Commercial or recreational interest:** Both, but the recreational fishery occurs seasonally and almost entirely in state waters.
- **Distinguishing characteristics:** White shrimp have a well-developed and toothed rostrum (beak) which extends to or beyond the far edge of the eye. White shrimp have 10 walking legs, called pereopods, which are slender and relatively long. They also have five pairs of swimming legs called pleopods that are located on the ventral surface of the abdomen. White shrimp are not grooved, unlike brown and pink shrimp. White shrimp can also be distinguished from other species by its much longer antenna (2.5 to 3 times longer than body length), light gray body color, green coloration on the tail, and the yellow band on part of its abdomen.

Role in the Ecosystem

White shrimp are an important food for many marine and estuarine fish. For example, one study reported larval and juvenile shrimp to be an important food for 13 of 21 juvenile fishes occupying seagrass beds in Florida estuaries of the Gulf of Mexico.



White shrimp recycle basic nutrients by feeding on organic matter and microorganisms in sediments.



term for "Peeled and Deveined"



Start by rinsing and drying your fresh shrimp.



Hold the shrimp by the tail. If you intend on leaving the tail on, your fingers should be holding the last long segment of the tail.



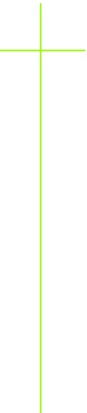
Grab all of the legs with the other hand. Pull them all to one side.

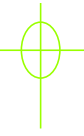


The legs will break from the whole shell so that you can now peel the full shell away. If you are holding tightly onto the tail, it will remain and the shell will disconnect from the large tail section.



Check to make sure that the entire vein has been removed.





Rinse the shrimp once more before cooking.

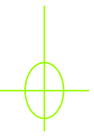
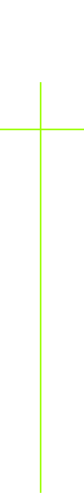
Quality Assurance

As stated in the NPC Quality Policy "Our Quality Assurance philosophy and policy requires our employees to be aware of and actively contribute with their skills, experience and training on the Quality Assurance System". Supported by a sophisticated central laboratory that performs tests related to water quality, microbiology, PCR, histopathology, phycology, feed quality, and ecological and environmental monitoring.

Bio-security Program

Implementation of bio-security programs is fundamental for the long-term operation of the company. Besides the development of protocols for each area, training of the personnel is a key factor for success. At present, NPC is in the process of significantly increasing its bio-security protocols in advance of Phase II's completion. As well as general protocols for the operation, NPC has very specific programmes for each area: hatcheries, growout, processing plant and feed mill.

NPC adopts a high-sensitivity policy in both external and internal bio-security issues to ensure maximum alertness for any potential bio-security threat.



Salient Features of our product range are:

- Pure
- Natural
- Chemical free
- HygienicHigh nutritional value

Warehouse & Packaging

We own a well developed warehouse, divided in various sections, in a sprawling area to store our range of different varieties of White Shrimps. Owing to our proficient warehouse and packaging staff, we are able to maintain hygiene level in our products and also provide effective packaging solutions to our clients.

Our warehouse has following characteristics:

- Well lit and ventilated
- Clean & hygienic conditions
- Free from insects and rodents
- Proper fire safety arrangements
- Well connected to roads, ports & stations

Further, we also provide our products in 200 gm to 1 kg pack along with 15 kg pack for bulk requirements.



Contact Us

Contact information for Taj Group companies in India.

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