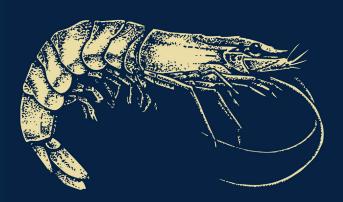
Pacific White Shrimp

Litopenaeus vannamei





Product Forms:

Frozen (IQF, Semi-IQF, Block) Raw | Cooked Ready to Eat | Value Added

Product Types:

Head-On Shell-On (HOSO) Headless Shell-On (HLSO) Peeled Tail-On (PTO) Peeled Deveined (PD) Nobashi Tempura

Origin Profile

Type of Origin: Farmed Country of Origin: Vietnam

Production Area: Mekong River Delta

Production Method: Semi-intensive and intensive pond farming

Type of Operation: Corporate farms

Final Manufacturing and Packing: Vietnam

VIETNAM **CAMBODIA** Ho Chi Minh City SOUTH CHINA

Farming Impact

Habitat Conversion: Moderate

Discharge & Effluent: Moderate due to sedimentation ponds

Feed Ingredients: Responsible fishmeal and fish oil

Feeding Efficiency: Moderate

GMO Status: GMO soy as feed ingredient

Use of Chemicals: Under strict control and monitoring

Farming marine shrimp in ponds imposes several environmental risks which need to be adequately and effectively addressed in order to reduce impacts on the aquatic environment. Under the standards of the Aquaculture Stewardship Council (ASC) for responsible aquaculture, farm operators adhere to good practices in order to reduce impacts and increase efficiencies. Site conditions must be carefully monitored, diseases and escape prevention measures are in place and the feed must come from a responsible and managed resource. Chemicals and therapeutics are only allowed under strict monitoring. Blueyou's local quality assurance system encompasses a strict monitoring of use of antibiotics on feed mill, farming and processing level in order to guarantee a product which is 100% free of antibiotics.

Our team of quality control specialists in Vietnam work closely alongside our shrimp farmers and processors to ensure the highest quality products. Since we have trusting relationships with our partner processors, our team tests every batch of shrimp before it is shipped from Vietnam.



This product comes from a farm that has been independently certified to the ASC's standard for responsibly farmed seafood. www.asc-aqua.org



