QV OUR SHRIMP



HATCHERY Shrimp are bred in salt water hatcheries



500,000 eggs, which hatch

after 24 hours into tiny nauplii

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DEVELOPMENT

The nauplii go through a number of stages of development within the hatchery to become postlarvae; young shrimp that have adult characteristics

AFTER 3-6 MONTHS AT THE FARM THE SHRIMP WILL REACH MARKETABLE SIZE AND CAN BE PASSED ON FOR PROCESSING



HARVESTING Harvesting the shrimp is done by fishing them from the ponds using nets or by draining the ponds



GROWING In the grow-out phase, the shrimp are grown to maturity and are fed until they reach marketable size

FARM

12 DAYS AFTER HATCHING THE SHRIMP CAN BE TRANSFERRED TO THE FARM

> The ponds in the farm are aerated, with a high water exchange to remove waste products and maintain water quality

There are three types of farming: Extensive, Semi-Extensive and Intensive

PROCESSING Our state of the art processing facilities operate under the highest industry certifications



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QUALITY CONTROL All shrimp undergo quality

evaluations which include monitoring temperature and condition. Samples are collected for biological tests

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PEELING The shrimp are hand peeled to ensure the highest quality of presentation



DEVEINING This is a technique where the vein is removed from the shrimp

RAW SHRIMP

10 GLAZING

lce-glazing is applied to protect the frozen shrimp from undesirable quality changes during frozen storage



Shrimp are quick frozen to preserve quality and flavour, and proceed to glazing COOKING Cooked shrimp are heated to specified temperatures to ensure highest safety COOKED SHRIMP

VALUE ADDING

Value can be added to shrimp when they are cut in a special way, breaded or skewered

QV Seafood

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