Thailand Experience and Opportunities for Aquaculture Certification:

Thai Quality Shrimp for International Market

By...

Department of Fisheries
Shrimp culture profile of Thailand

• Production area 70,000 ha
• Total 33,500 shrimp farmers of which 28,800 farmers (85%) are classified as small scale shrimp farmer.
• In 2006: Black tiger shrimp 10%, White shrimp 90%
• 300 Processing plants
• Productivity 4 - 500,000 ton/yr. 85% exported to USA, Japan, EU, and others
• More than 1 million people involving in this sector
Policy Statement of Shrimp Aquaculture Industry

1. Environmental protection
2. Laws and regulations
3. Quality and safety
4. Efficiency
5. Social responsibility
6. Education / training
7. Community participation
8. Zoning
9. Research and development
10. Continual improvement
11. Certification
12. International trade
National Program for Thai Quality Shrimp

- Code of Conduct (CoC)
  - 1997 – Present

- Good Aquaculture Practice (GAP)
  - 2000 - Present

We are in final revision of the second version of GAP/CoC standard
References for the Development of Thailand GAP/CoC standard

- **FAO**: Code of Conduct for Responsible Fisheries
- **FAO/NACA/UNEP/WB/WWF**: International Principles for Responsible Shrimp Farming
- **CODEX**: Principles for Food Import and Export Certification and Inspection
- **OIE**: Aquatic Animal Health Code
- **ISEAL**: Code of Good Practice for Setting Social and Environmental Standards
- **ISO/IEC Guide 59**: Code of Good Practice for Standardization
## GAP / CoC Requirements

<table>
<thead>
<tr>
<th>Concerned Issues</th>
<th>List of Relevant Requirements</th>
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<tbody>
<tr>
<td><strong>Social Responsibility</strong></td>
<td>A1  Locate in an area that is legal and suitable for farming</td>
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<td>A9  Comply to labor law and regulations for employee/worker safety and welfare</td>
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<td>A10 Aware of the impact of shrimp culture to the community and society</td>
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<td><strong>Animal Health and Welfare</strong></td>
<td>A2  Manage in a sustainable manner and address shrimp health and welfare</td>
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<tr>
<td><strong>Traceability</strong></td>
<td>A11 Practice routinely data recording/collection</td>
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<td>A12 Traceability of shrimp product</td>
</tr>
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<td><strong>Food Safety</strong></td>
<td>A3 Use drugs and chemicals in an appropriate manner</td>
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<td></td>
<td>A7 Manage farm sanitary in a responsible manner</td>
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<td>A8 Harvest with well plan, avoid drug and chemical residue and practice in a good manner</td>
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<tr>
<td><strong>Environmental Friendly</strong></td>
<td>A1 Locate in an area that is legal and suitable for farming</td>
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<tr>
<td></td>
<td>A4 Effluent and sediment are treated properly without causing environmental deterioration</td>
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<td></td>
<td>A5 Provided adequate safety instruction and store/dispose fuel and lubricant in a responsible manner</td>
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<td></td>
<td>A6 Prevent environmental deterioration and support to mangrove/forest re-plantation program</td>
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Comparison Between GAP/CoC standard According to Issues of Concern

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<th>CoC</th>
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<tr>
<td>Food Safety</td>
<td>★★★★</td>
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<td>★★★★</td>
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</tr>
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</table>

Criteria used: 45  53

★★★★ = fully (100 %) concerned
★★★  = 75 % concerned
Protocol of Quality Control in Marine Shrimp Farming Industry

Feed, Drug and Chemical Suppliers

Hatchery

Farmer

Distributor

Processor

Products

Domestic consumers

Foreign consumers
Capacity Building
the Small Scale Shrimp Farmers

Increase Competency of the Local DOF’s Staffs

Educate Shrimp Farmers
Capacity Building
the Small Scale Shrimp Farmers

Voluntary Participation of Shrimp Farmers

Communicate to Local Community
Initiation of Cluster Farm Certification

• Encourage formation of farmer Groups
  - Natural group (Farmer Club)
  - Legal group (Cooperative)

• Educate the group on principles and benefits of quality management
  - Standardization of farm practices within the group
  - Internal auditing system
  - Market access
Code of Conduct
Thai-French Cooperation on Certification Program (2001-2006)

Auditor Training
Shrimp Farm Certification

Farm Auditing
Labeling: Q-Mark

Official Label of Ministry of Agriculture and Cooperatives, Thailand
Traceability
From Farm to Processing Plant
(EC178/2002)

Manual Traceability:

- Fry Movement Document
  Hatchery → Farm

- Movement Document
  Farm → Processing Plant
Traceability
From Farm to Processing Plant
(EC178/2002)

Computerized Shrimp Traceability

TraceShrimp: www.thaitraceshrimp.com
Local DOF Centers / Stations Assisting to Quality Shrimp Program
Elimination of Antibiotics
Contamination in Shrimp Products

- Drastically reduce imported prohibited antibiotics
- Control and Monitor the use of antibiotics from feed, farm shrimp and shrimp products
Monitoring and Inspection Program

- Farm/Hatchery: water quality, diseases, antibiotics
- Processing Plant: GMP/HACCP
- Products: microbiological, physical, chemical-antibiotics
Corporate Social Responsibility: CSR
Conclusion

- Thailand Department of Fisheries has recognized in sustainability of shrimp industry.

- National: Thai DOF commits to work with Thai shrimp farmers and industry to ensure the sustainability of Thai shrimp farm and industry as a whole.

- Regional: Thai DOF commits to ASEAN Shrimp Alliance as lead country for ASEAN.

- Global: Thai DOF performs control program in accordance with international standards e.g. Codex.
Thai Quality Shrimp to International Tables...

Thank You for Your Attention