



THAI AGRICULTURAL STANDARD

TAS 7019-2013

MARINE SHRIMP

**National Bureau of Agricultural Commodity and Food Standards
Ministry of Agriculture and Cooperatives**

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National Bureau of Agricultural Commodity and Food Standards

Ministry of Agriculture and Cooperatives

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**Technical Committee on the Elaboration of Thai Agricultural Standard for
Marine Shrimp and Its Related Products**

- | | |
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(3)

Marine shrimp is of an economically important aquatic species contributing high income to the country. However, there are many countries that are able to produce large quantity shrimp and low cost of production. Thailand needs to strengthen the quality and safety of marine shrimp to be recognized by consumers and to maintain competitiveness in the world market. The Agricultural Standards Committee, therefore, deems it necessary to establish the Thai Agricultural Standard for Marine Shrimp.

This standard is based on the following documents:

TAS 7019-2007. Thai Agricultural Standard for Black Tiger Prawn. National Bureau of Agricultural Commodity and Food Standards, Bangkok. 7 pp.

TAS 7020-2007. Thai Agricultural Standard for Vannamei Shrimp. National Bureau of Agricultural Commodity and Food Standards, Bangkok. 7 pp.



**NOTIFICATION OF THE MINISTRY OF AGRICULTURE AND COOPERATIVES
ON THE ESTABLISHMENT OF THAI AGRICULTURAL STANDARD:
MARINE SHRIMP
UNDER THE AGRICULTURAL STANDARDS ACT, B.E. 2551 (2008)**

Whereas the Agricultural Standards Committee, by the decision of the Fourth Session dated 28 August B.E. 2556 (2013), deems it necessary to establish an agricultural standard for Marine Shrimp as a voluntary standard in accordance with the Agricultural Standards Act B.E. 2551 (2008) to promote such agricultural commodity to meet its standard on quality and safety.

By virtue of Sections 5, 15 and 16 of the Agricultural Standards Act B.E. 2551 (2008), the Minister of Agriculture and Cooperatives hereby issues this Notification on the Establishment of Thai Agricultural Standard: Marine Shrimp as follows:

1. The Notification of the Ministry of Agriculture and Cooperatives on Thai Agricultural Standard entitled Black Tiger Prawn dated 20 September B.E. 2550 (2007) is repealed.
2. The Notification of the Ministry of Agriculture and Cooperatives on Thai Agricultural Standard entitled Vannamei Shrimp dated 20 September B.E. 2550 (2007) is repealed.
3. The Thai Agricultural Standard for Marine shrimp (TAS 7019-2013) is established as a voluntary standard, details of which are attached herewith.

Notified on 16 October B.E. 2556 (2013)

(Mr. Yukol Limlamthong)
Minister of Agriculture and Cooperatives

THAI AGRICULTURAL STANDARD

MARINE SHRIMP

1. SCOPE

This standard applies to marine shrimp of the Penaeidae family, which is economically important produce, obtained from aquaculture or wild capture to be supplied as live or chilled fresh whole shrimp.

2. DEFINITIONS

For the purpose of this standard:

2.1 Marine shrimp means shrimp of the Penaeidae family which spawns and grows in the brackish water or seawater by its nature, such as Black tiger prawn (*Penaeus monodon*), Banana prawn (*Fenneropenaeus merguensis*), Pacific white shrimp (*Litopenaeus vannamei*) and Jinga shrimp (*Metapenaeus affinis*). Thereafter the term “shrimp” shall be referred to.

2.2 Live shrimp means marine shrimp which is captured and supplied alive.

2.3 Fresh shrimp means shrimp caught alive but supplied in dead form while its sensory quality is still not noticeably different from live shrimp. Appropriate post-harvest handlings are applied to maintain its freshness to meet quality requirements.

2.4 Lot means shrimp produce of the same production source or pond or farm where identical management is applied for all ponds, and caught or delivered at the same time.

2.5 Contaminant means any substance that contaminate in shrimp. Such contamination is from caught/farming areas, production inputs, production methods, production facilities, transportation or storage.

2.6 Foreign matter means any object other than shrimp parts such as algae, dirt, sand, stone or mud.

3. QUALITY

The following physical characteristics and sensory shall be applied to shrimp as defined in Sections 2.2 or 2.3:

3.1 Normal shape and complete organs (except the antennae) with natural color of each species. Head is intact with body. Shell is hard and naturally glossy. Flesh is tightly attached to shell, firm, translucent and non-opaque.

3.2 Clean

3.3 Free of obvious defects such as body wounds or abnormalities

3.4 Free of parasites and any sign of infection or disease found by visual inspection

3.5 Free of foreign matters caused by improper hygienic practices found by visual inspection

3.6 Free of undesirable odour such as that of mud or fuel oil

3.7 Not in the stage right after molting such as soft shell shrimp

Quality evaluation shall be carried out by specifically trained personnel. The procedures of sensory evaluation shall follow TAS 9026 entitled the Thai Agricultural Standard on Guidelines for the Sensory Evaluation of Fish and Shellfish in Laboratories.

4. SIZING

Sizes of shrimp are determined according to the agreement between buyers and sellers which may be either graded in weight per individual shrimp or counts per weight unit.

5. PACKAGING

5.1 Package

5.1.1 The package shall be made of non-water absorbent materials, durable for transportation and free of smell and any foreign matter.

5.1.2 The package shall be clean, hygienic and able to prevent contamination as well as preserve shrimp quality.

5.1.3 Other materials used in shrimp packaging shall be clean and able to prevent damages affecting shrimp quality.

5.1.4 Size of package shall be appropriate to the quantity of shrimp.

5.2 Packing

5.2.1 Live shrimp

If water is used, water quality shall be suitable for shrimp to survive. Other necessary equipment such as aerators, water filters shall be provided.

5.2.2 Fresh shrimp

If ice is used, ice shall be produced from water that does not cause additional contamination to shrimp. Sufficient quantity of ice shall be used to maintain the temperature of shrimp not higher than 4°C.

5.3 Uniformity

In each package, shrimp shall be uniform in terms of quality and size in compliance with Sections 3 and 4. Allowable tolerances of smaller shrimp in the package shall not be greater than 10% by weight of the specified size code.

6. MARKING AND LABELING

6.1 Consumer packages

The label shall be according to relevant law and regulations in a manner that is clear and readily legible without false or deceptive information, and indelible, at least, as follows:

6.1.1 Name of the produce shall be specified as “shrimp” followed by its common name such as Black tiger prawn, Pacific white shrimp or Banana shrimp.

In case shrimp is from the certified farm according to TAS 7024 entitled the Thai Agricultural Standard on Good Aquaculture Practices for Marine Bio-Shrimp Farm, the word “Bio” shall be added in the common name of shrimp, for instance, Bio Pacific White Shrimp.

6.1.2 Size code, produce is graded by weight per individual shrimp or counts per weight unit

6.1.3 Net weight in metric system

6.1.4 In case food additive is used to preserve the quality of shrimp, indicate name, type as well as specific name or number of such additive according to the CAC/GL 36-1989 Codex Class Names and the International Numbering System for Food Additives and in compliance with relevant law and regulations.

6.1.5 Information of producer and/or distributor

Indicate the name and address of the producer. Also identify the name and address of importer or exporter or re-packer or distributor wherever the case maybe.

6.1.6 Origin of produce

Indicate the country of origin except for domestic market.

6.1.7 Lot

Indicate the lot, for instance, lot number or date of catch or date of production or date of repacking.

6.1.8 Date/month/year of production and/or a statement “Best before date/month/year”

6.1.9 Instruction for consumption or storage

Indicate storage condition and/or temperature to preserve shrimp for safe consumption and maintain their freshness.

6.1.10 Language

Label of produce for domestic market shall be in Thai. Foreign language may be added however its meaning shall be consistent with Thai. Label of produce for export shall be according to the requirements of trading country.

6.2 Non-retail containers

The label shall be according to relevant law and regulations in a manner that is clear and readily legible without false or deceptive information, and indelible, at least, as follows:

6.2.1 Name of the produce shall be specified as “shrimp” followed by its common name such as Black tiger prawn, Pacific white shrimp or Banana shrimp.

In case shrimp is from the certified farm according to TAS 7024 entitled the Thai Agricultural Standard on Good Aquaculture Practices for Marine Bio-Shrimp Farm, the word “Bio” shall be added in the common name of shrimp, for instance, Bio Pacific White Shrimp.

6.2.2 Size code, produce is graded by weight per individual shrimp or counts per weight unit

6.2.3 Net weight in metric system

6.2.4 In case food additive is used to preserve the quality of shrimp, indicate name, type as well as specific name or number of such additive according to the CAC/GL 36-1989 Codex Class Names and the International Numbering System for Food Additives and in compliance with relevant law and regulations.

6.2.5 Information of producer

Indicate the name and address of the producer or re-packer or distributor and identification code (if any). Alternatively, name and address of head office of producer or re-packer may be given. If the produce is imported, producing country and importer’s name and address shall be specified.

6.2.6 Lot

Indicate the lot, for instance, lot number or date of catch or date of production or date of repacking.

6.2.7 Language

Label of produce for domestic market shall be in Thai. Foreign language may be added however its meaning shall be consistent with Thai. Label of produce for export shall be according to requirements of trading country.

6.3 Certification Mark

The use of certification mark shall be complied with the Ministerial Regulation of B.E. 2553 (2010) on Provisions Concerning Characteristics of Mark, Application and Display, and the related Notifications of National Bureau of Agricultural Commodity and Food Standards.

7. SOURCE OF PRODUCE

7.1 Wild-caught shrimp

Shrimp within the same package shall be the produce from the same lot. Indicate the source of catching or the source of produce or both by declaring on the label or accompanied documents or providing the catch certificate.

7.2 Cultured shrimp within the same package shall be the produce of the same lot. Indicate name and address of farm or pond or both by declaring on the label or accompanied documents or providing the Movement Document (MD).

8. FOOD ADDITIVES

If the food additives are used, there shall be in compliance with the relevant law and regulations.

9. CONTAMINANTS

Maximum levels of contaminants shall be in compliance with the relevant law and regulations.

10. VETERINARY DRUG RESIDUES

Maximum Residue Limits for veterinary drug residues shall be in compliance with the relevant law and regulations as well as the Thai Agricultural Standard.

11. HYGIENE

11.1 Cultured shrimp shall be from certified farms according to the TAS 7401 entitled the Thai Agricultural Standard on Good Aquaculture Practices for Marine Shrimp Farm, or certified farms under other standards such as Good Aquaculture Practices (GAP) or Codes of Conduct (CoC) or other equivalent standards.

In case the label is specified as bio-shrimp, the farms shall be certified according to TAS 7424 entitled the Thai Agricultural Standard on Good Aquaculture Practices for Marine Bio-Shrimp Farm.

11.2 The hygienic practices shall be in accordance with TAS 7410 entitled the Thai Agricultural Standard on Code of Practice for Fish and Fishery Products Part 1: General Requirements and TAS 7430 entitled the Thai Agricultural Standard on Good Practices for Post-harvest Handling of Fish and Shellfish in order to prevent the deterioration of shrimp and contamination affecting consumer safety.

11.3 Types and quantities of microorganisms detected in shrimp shall be in compliance with the relevant law and regulations.

12. METHODS OF ANALYSIS AND SAMPLING

Analytical and sampling methods shall be in accordance with the relevant laws and regulations.

APPENDIX A

EXAMPLES OF SIZING FOR MARINE SHRIMP

Retail	
Size Code	Number of shrimp (counts/kg)
0	<10
1	10-11
2	12-13
3	14-15
4	16-17
5	18-19
6	20-21
7	22-24
8	25-27
9	28-30
10	31-33
11	34-36
12	37-39
13	40-44
14	45-49
15	50-54
16	55-59
17	60-64
18	65-69
19	70-74
20	75-79
21	80-84
22	85-89
23	90-94
24	95-99
25	>100

Wholesale	
Size Code	Number of shrimp (counts/kg)
0	<10
1	10-19
2	20-29
3	30-39
4	40-49
5	50-59
6	60-69
7	70-79
8	80-89
9	90-99
10	> 100

Note: Examples of size code for Black tiger prawn and Pacific white shrimp based on the calculation of average sizes used in the trade. Otherwise, the size code may be different depending on the requirements of trading partners

APPENDIX B
EXAMPLES OF MARINE SHRIMP



Figure B.1 Black tiger prawn



Figure B.2 Pacific white shrimp