QUALITY MANAGEMENT IN EXTENSIVE SHRIMP (PENAEUS MONODON) FARMING

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The study is based on random sampling of 150 shrimp farms in three different locations (Paikgacha, Dacope and Chokoria) in Bangladesh with questionnaires between November 2009 and February 2010 to assess quality, hygiene and sanitation that farmers adopted as a measure to address national and international concerns. In all the three locations, majority (95.67%) of the farmers did not check the quality of the hatchery bred post larvae (PL) and believed that hatchery used chemicals/antibiotics in producing PL; and supplied under aged PL (below PL15) resulting in high mortality when released into the farms. Majority (83.3%) of farmers made a visual evaluation by checking shrimp size, weight, growth, and signs of disease before harvesting. Farmers in Chokoria were more aware of the need to check quality attributes (growth, disease, weight, shell) before harvesting compared to farmers in Dacope and Paikgacha. Farmers often ignored icing harvested shrimp at the request of buyers. They took measures when harvested shrimp showed signs of poor quality such as the presence of spots (43.3%), soft shell (37.3%) and incidental debris (88.7%) to minimize losses. Shrimp farmers also raised their quality standards through the use of plastic crates (100%) to transport shrimp; through improved working surfaces (92%) to wash, sort and sell the harvested shrimp; and through the construction of more sanitary toilets (100%) at a safe distance from farms. To allow shrimps to be imported from countries like Bangladesh, it is important that there is consensus on the real safety requirements and then harmonized regulations.