

# Update on the South Atlantic Royal Red Shrimp Fishery



Joint Deepwater Shrimp and  
Shrimp AP Meeting  
April 20, 2012

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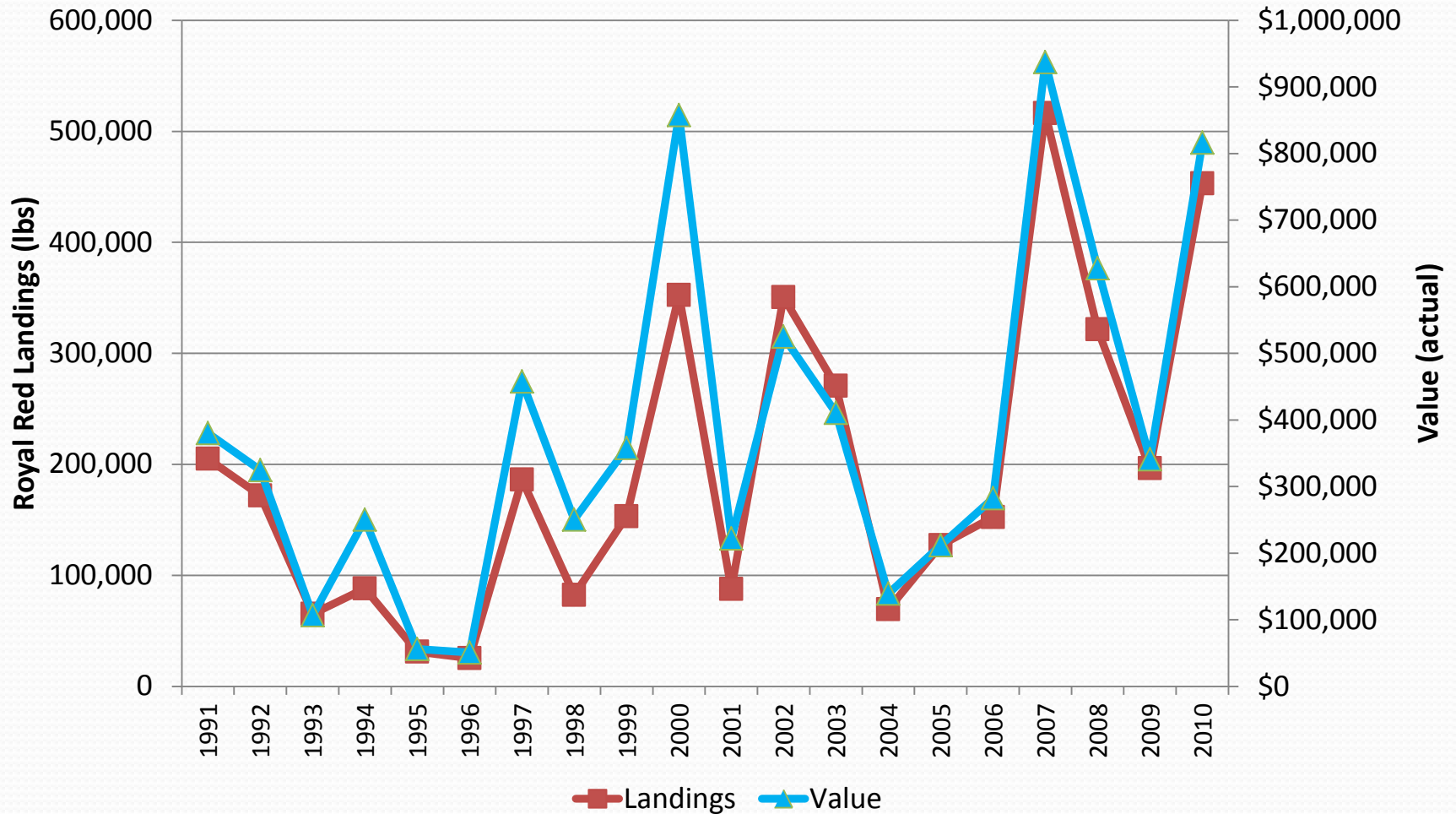
# Presentation Outline

- ❖ Background
- ❖ How much?
  - Annual
  - Comparison with other S Atlantic Shrimp
  - Comparison with Gulf states
- ❖ Where?
- ❖ How many vessels?

# Background

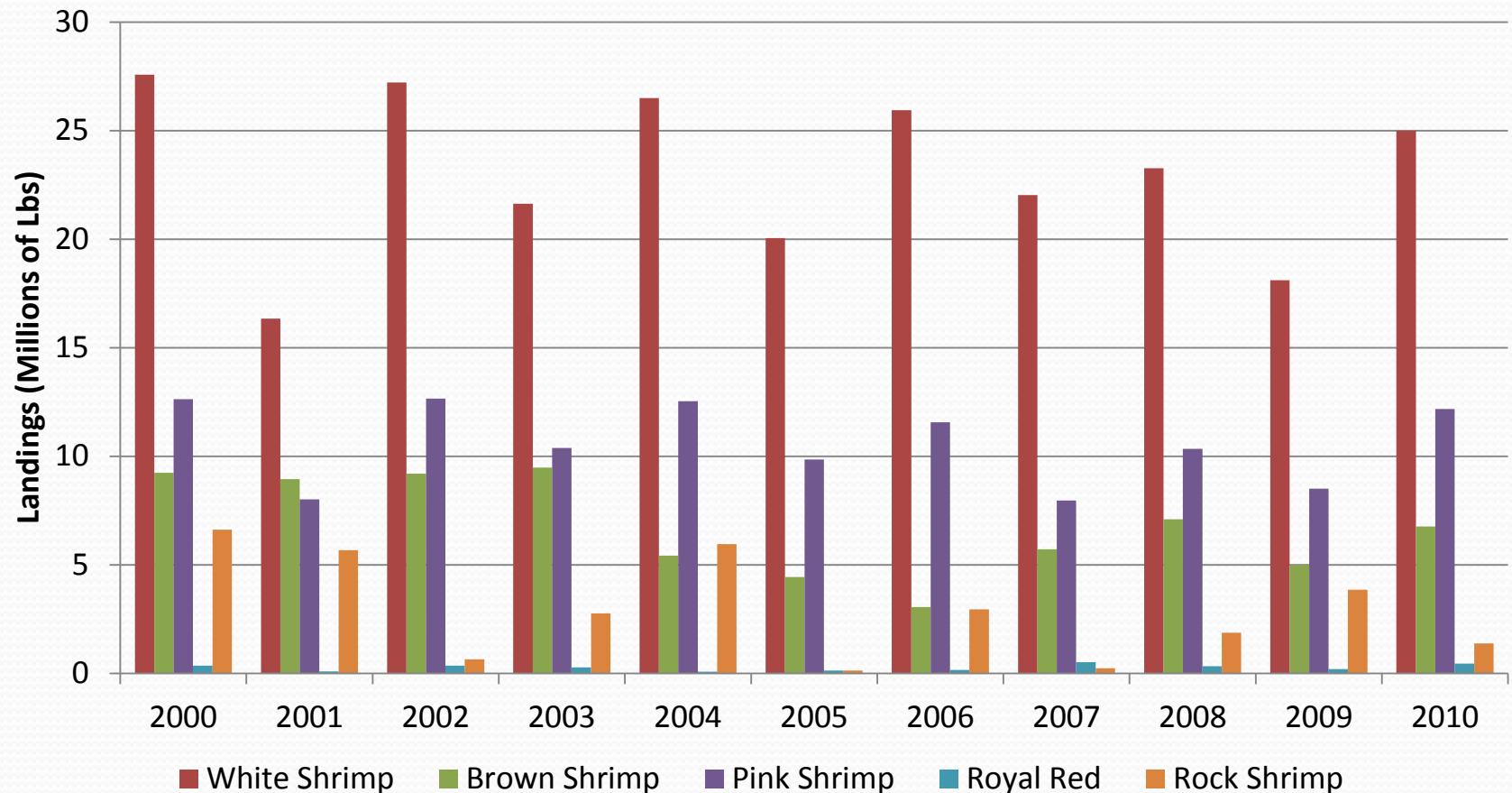
- Royal Red Shrimp are not included in the FMU because there were no management measures necessary when the FMP was implemented.
- Florida landings only (some GA landings in early 1990s)
- Most participants also fish for Rock Shrimp
- VMS is required for Rock Shrimp, so Royal Red data are also collected
  - - used in CE-BA 1 CHAPC measures
  - - will be used in CE-BA 3 CHAPC measures

# Florida East Coast Landings and Value

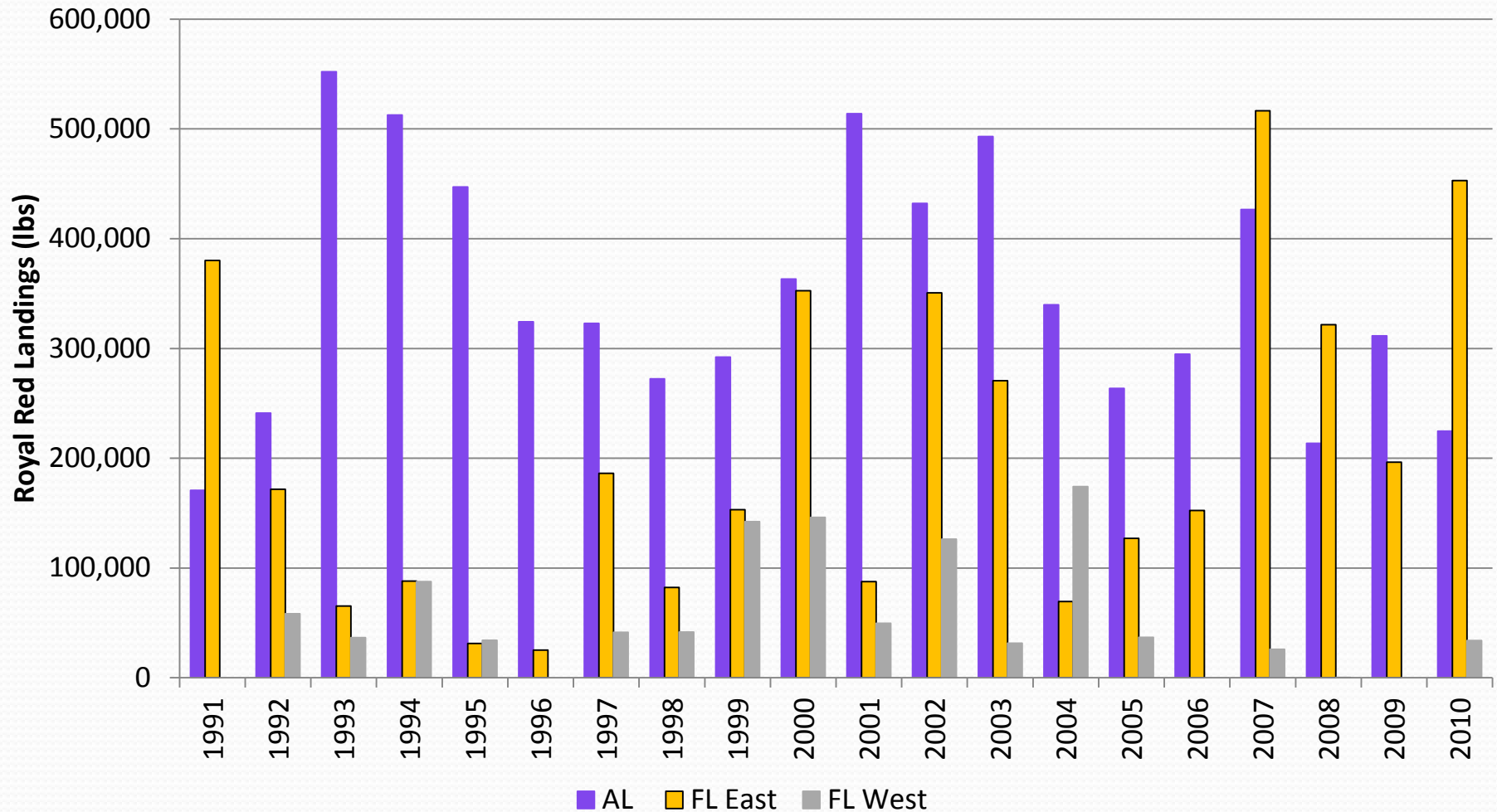


Data source: NOAA Fisheries Service

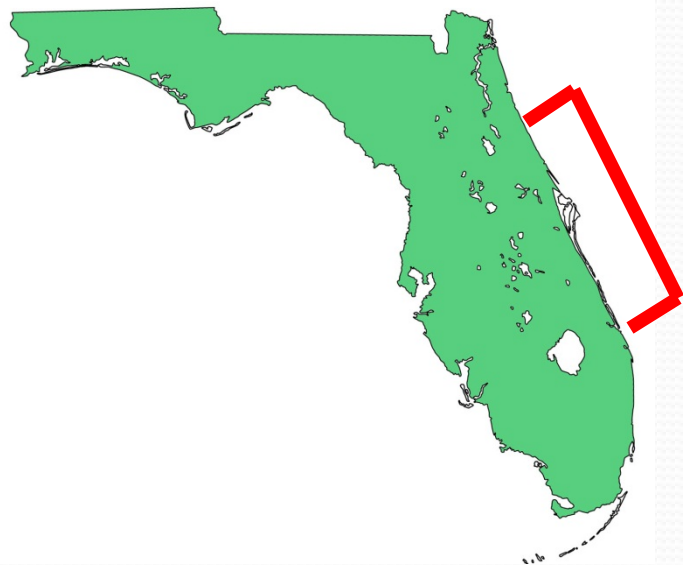
# South Atlantic Shrimp Landings



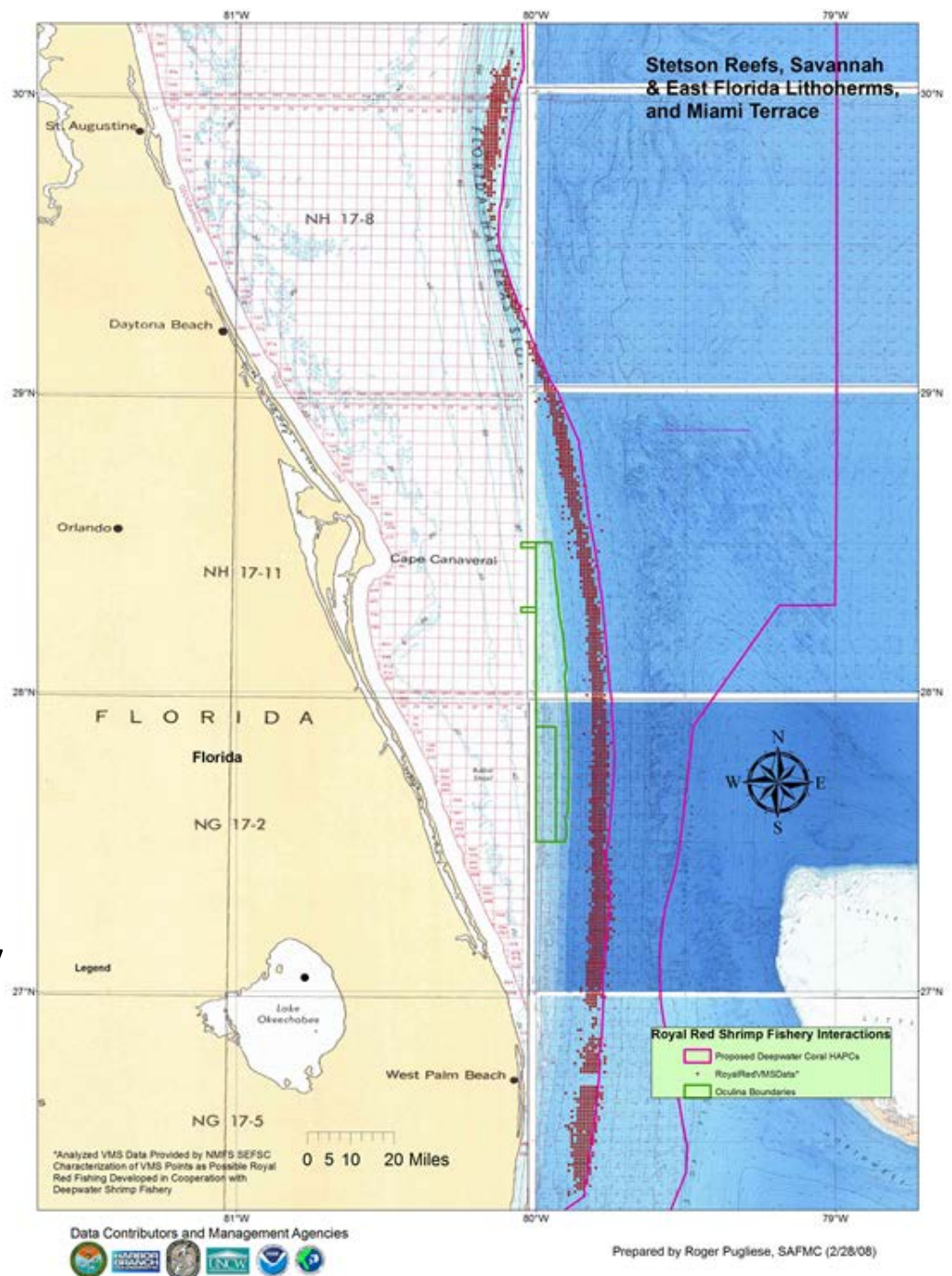
# Comparison with Gulf States



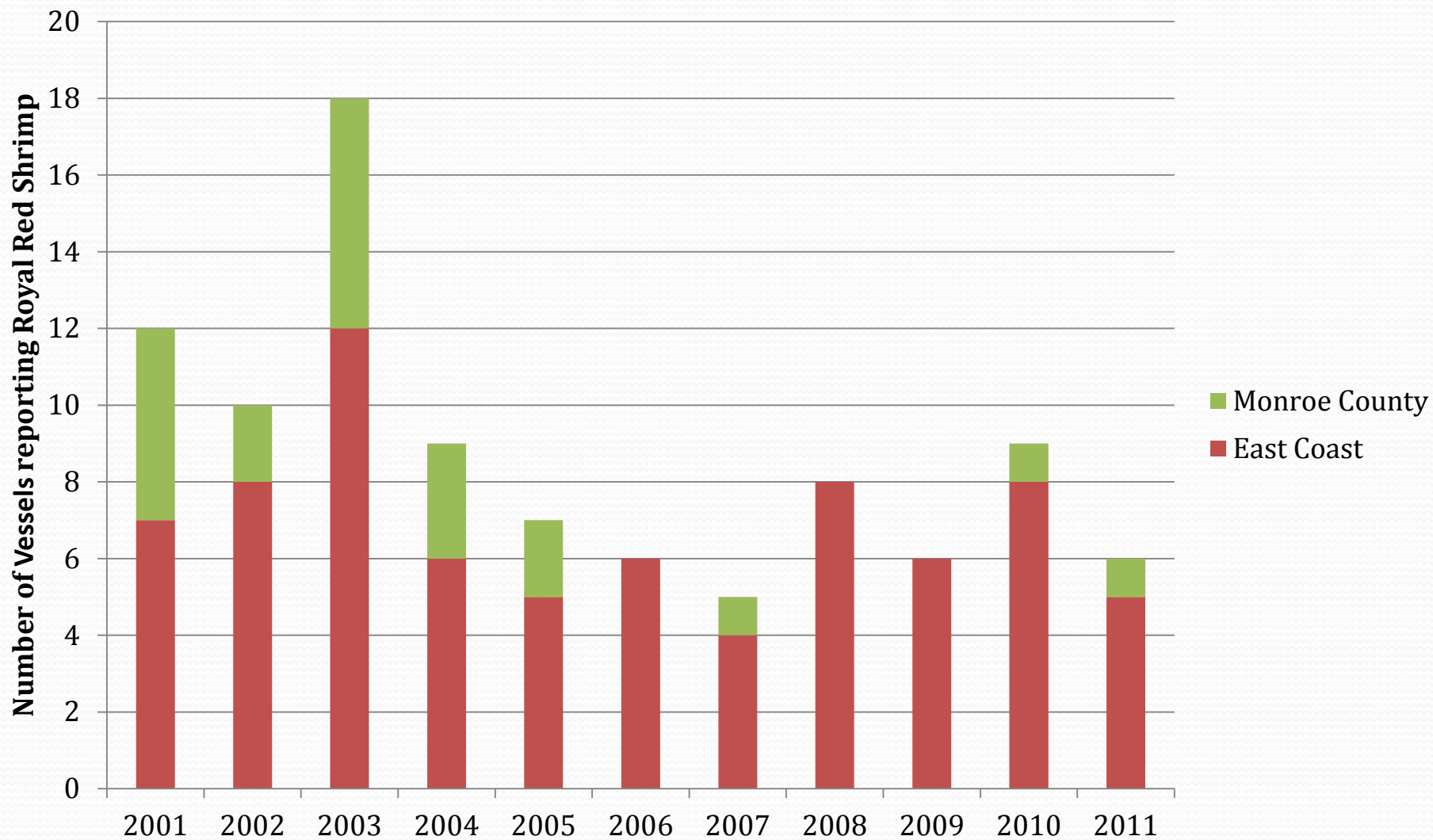
Data source: NOAA Fisheries Service



# VMS Data for the Royal Red Shrimp Fishery



# Participation



Data source: FWRI/ FL Trip Ticket Program



# Questions for you

- How many vessels harvesting royal reds without South Atlantic RSLA permit?
- How many vessels harvesting royal reds without Gulf Shrimp permit?

# Questions for me?

## *Reasons To buy Florida Shrimp*

**FLORIDA WILD CAUGHT SHRIMP** are harvested from the natural marine environment of the near shore waters of Florida. They are 100% natural, 100% flavorful and 100% premium quality. Available year-round, Florida shrimp are harvested under strict environmental regulations and inspection standards to ensure the highest-quality product for the consumer. The shrimp industry was instrumental in getting the 3 million acres of sanctuary in the Tortugas as a shrimp nursery. The Florida seafood industry takes pride in a tradition of integrity and professionalism with a genuine concern for a healthy marine environment.

### **FLORIDA WILD CAUGHT SHRIMP:**

- Are a naturally renewable and sustainable resource
- Are harvested in areas that are still pristine and free from pollution
- Are harvested in regulated areas
- Are handled and packaged following U.S.-approved standards
- Are spawned in a natural marine environment
- Occur in near-shore waters and estuaries, giving them their characteristic Florida flavor
- Are harvested at the height of the season, so they naturally taste better



*Go Totally Wild  
for Florida  
Royal Red Shrimp!*

## *Buying Tips*

Look for these signs of quality when purchasing shrimp: tightly adhering shells; legs intact; meat that is firm to the touch; fresh sea breeze smell.

Shrimp are available fresh or frozen, whole, headless, shell-on, peeled undeveined, peeled and deveined, and tail-on.

The raw or uncooked flesh is soft and very delicate and needs to be handled with care to avoid breakage or being crushed.

If you choose to use one, there are several varieties of peeling and deveining tools designed to remove the shell and sand vein from the shrimp in one easy motion. They work best when shrimp are raw.

One pound of raw, headless, shell-on shrimp will yield approximately 3/4 pound of cooked, peeled and deveined shrimp.

To simmer, put water in a large sauce pan (approximately 4 cups of water to 1 pound of shrimp), add seasonings, and bring to a boil. Add shrimp and reduce heat. Cover and simmer 3 to 4 minutes per pound, stirring occasionally, until the largest shrimp becomes opaque throughout. Test one shrimp by cutting in half. Cooking time will vary according to size. Drain and rinse under cold running water to stop the cooking process.

## *Safety Tips*

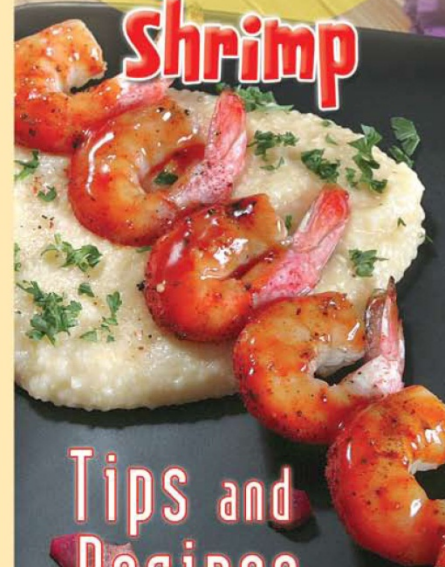
Keep raw and cooked seafood separate to prevent bacterial cross-contamination.

After handling raw seafood, thoroughly wash knives, cutting surfaces, sponges and your hands with hot soapy water.

When you are grocery shopping, purchase seafood last and keep it cold. Ask your seafood specialist to pack your seafood on ice for the trip home. Remove from ice prior to refrigerating.

Store fresh shrimp in the coldest part of your refrigerator (usually the lowest shelf at the back or in the meat keeper) at 32° F for up to two days. They can be frozen when purchased for 6 months at 0° F.

## *Wild Florida Royal Red Shrimp*



## *Tips and Recipes*



Florida Department of Agriculture  
and Consumer Services  
Charles H. Bronson, Commissioner

**Shrimp  
from  
Florida**