

Update on the South Atlantic Rock Shrimp Fishery



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Presentation Outline

- ❖ Background
- ❖ Landings
- ❖ Permits
 - ❖ - rock shrimp permits and limited entry
 - ❖ - latent limited entry permits

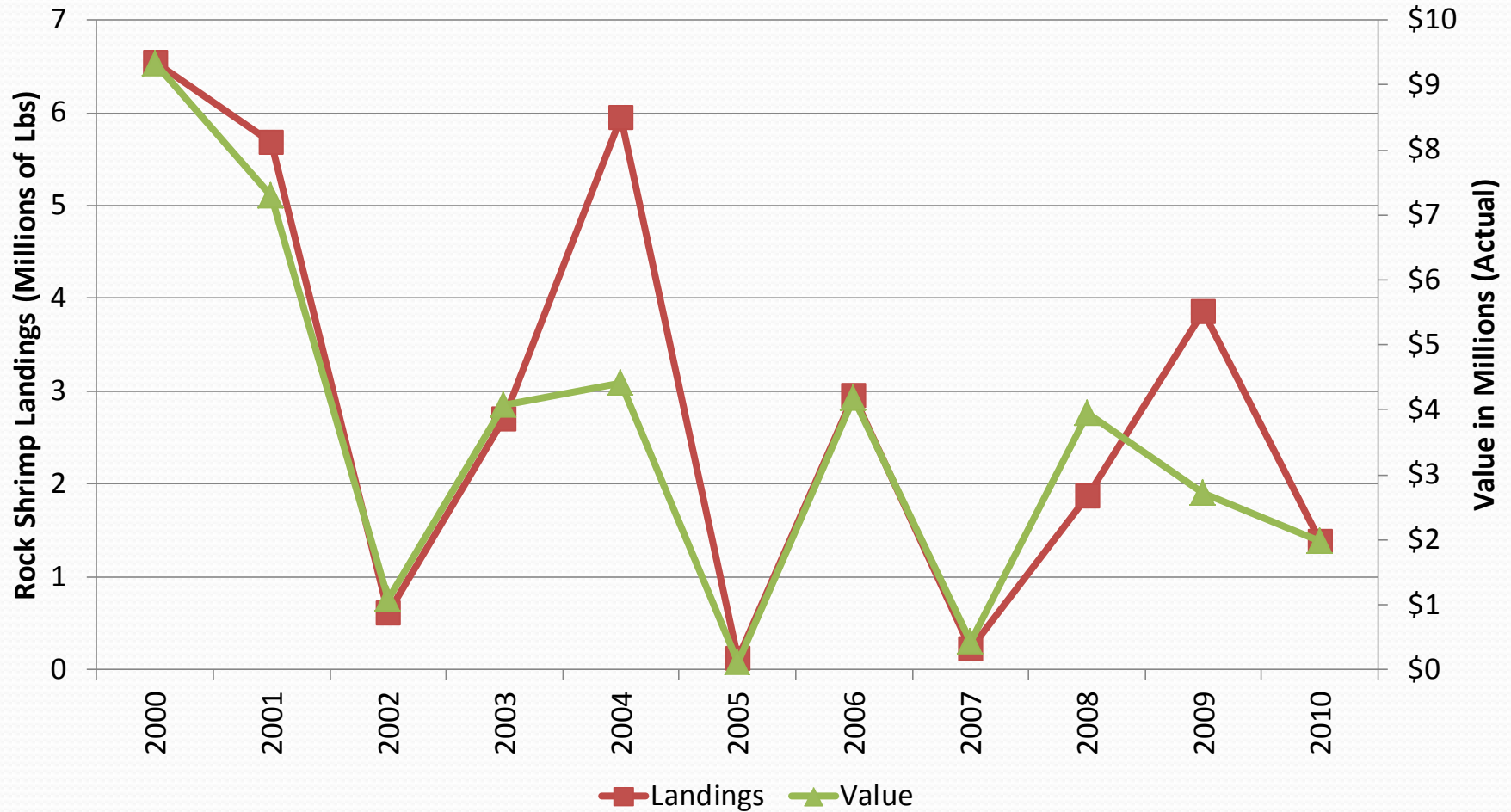
Background

- Added to the Shrimp FMU in 1995
- Rock Shrimp vessels are required to use VMS
- Rock Shrimp fishing access areas included in CHAPCs
- Rock Shrimp dealer permit required to buy rock shrimp
 - - currently 43 rock shrimp dealer permits
 - - about
- MSY proxy = OY = OFL = 6,829,449 lbs (heads on)
- Primarily a Florida fishery

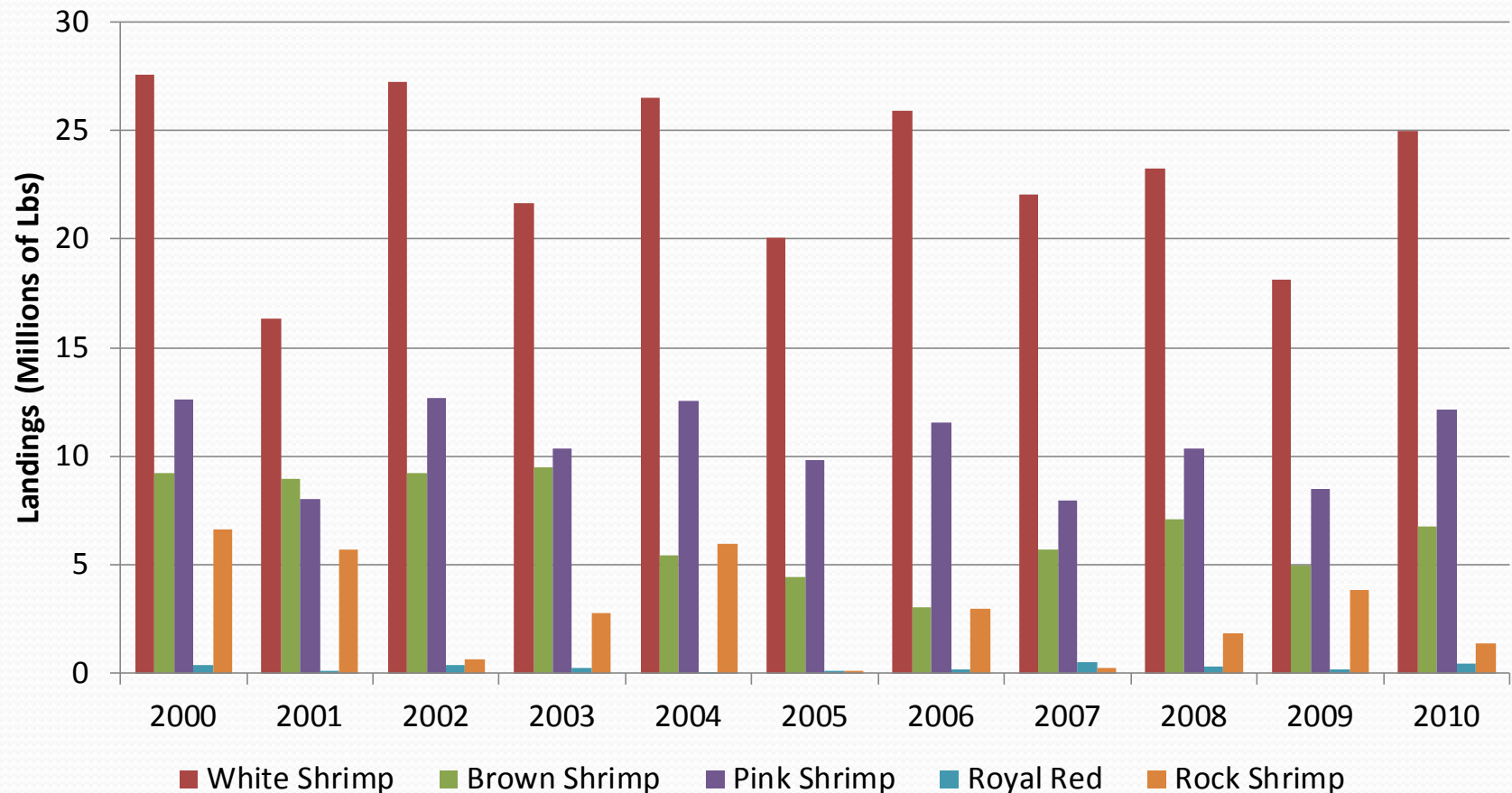
Limited Access Program

- A limited access program was implemented in Amendment 5 in 2003
 - - requirement of 15,000 lbs in one of four consecutive years
 - - requirement to renew open access permit and endorsement
- Amendment 7 allowed re-instatement of permits lost due to landings requirement or failure to renew
- Amendment 7 revised permits/endorsements into two permits
 - - throughout the S. Atlantic EEZ -Rock Shrimp Limited Access (RSLA)
 - - in NC and SC EEZ -Rock Shrimp Carolina Zone (RSCZ)

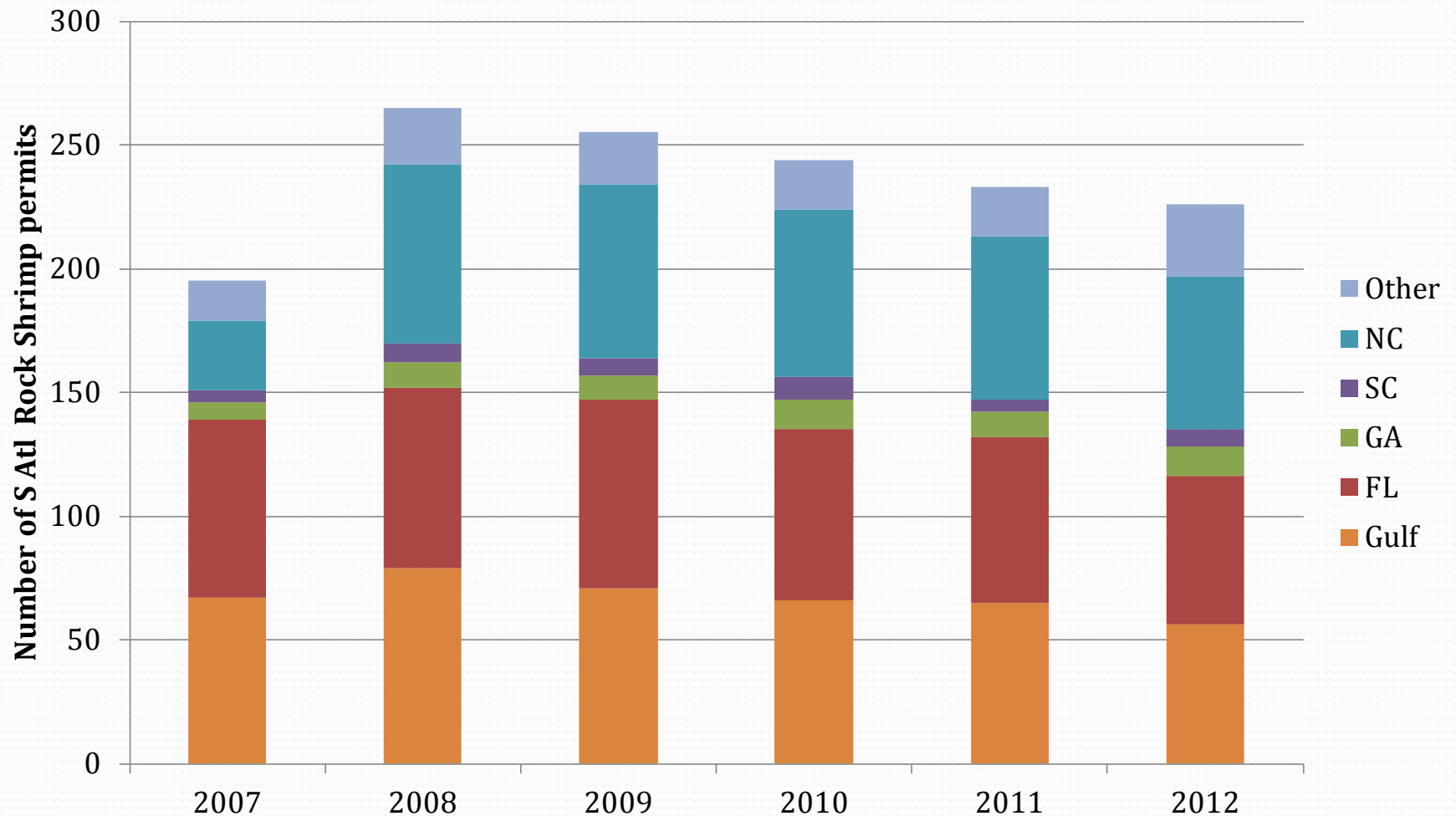
Florida East Coast Landings and Value



South Atlantic Shrimp Landings

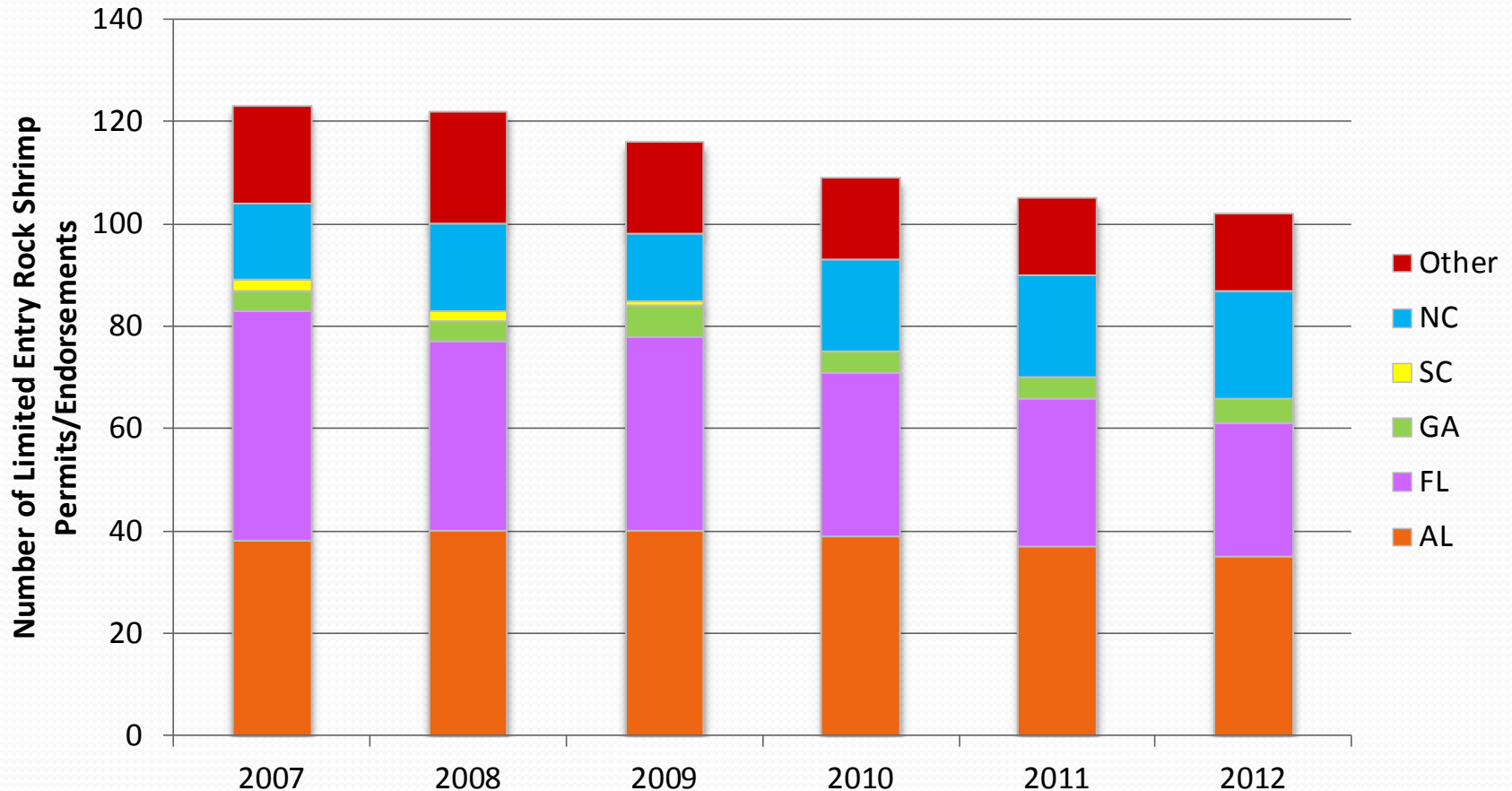


All permits/endorsements



Limited Entry Permits

* Rock Shrimp Limited Entry Endorsement (RSE) or Rock Shrimp Limited Access Permit (RSLA)



Participation

	2007	2008	2009	2010	2011
North Carolina					
Limited Entry Permits	15	17	13	18	20
Permits with Landings	2	4	5	5	3
South Carolina					
Limited Entry Permits	2	2	1	0	0
Permits with Landings	2	0	0	0	0
Georgia					
Limited Entry Permits	4	4	6	4	4
Permits with Landings	2	3	3	1	1
Florida					
Limited Entry Permits	45	37	38	32	29
Permits with Landings	14	20	22	14	12
Alabama					
Limited Entry Permits	38	40	40	39	37
Permits with Landings	3	6	0	3	3
TOTAL*					
Limited Entry Permits	104	100	98	93	90
Permits with Landings	23	33	30	23	19

* Total of the above states

Data source: FL Trip Tickets

Participation

	2007	2008	2009	2010
North Carolina				
Limited Entry Permits	15	17	13	18
Open Access Permits	13	55	57	50
South Carolina				
Limited Entry Permits	2	2	1	0
Open Access Permits	3	6	6	9
Georgia				
Limited Entry Permits	4	4	6	4
Open Access Permits	3	6	4	8
Florida				
Limited Entry Permits	45	37	38	32
Open Access Permits	27	36	38	31
Outside S. Atlantic				
Limited Entry Permits	56	62	58	55
Open Access Permits	27	40	34	31
Total RS Permits	195	265	255	244
Total Permits With Landings	81	100	126	102

Data source: ACCSP

Questions?

Rock Shrimp

Rock shrimp (*Sicyonia brevirostris*) is a deep-water cousin of the wild pink, brown and white shrimp. Rock shrimp is named for the tough, rock-hard shell which resembles a miniature lobster tail. Similar to deep-sea lobster, rock shrimp lives, spawns and is harvested in 120 to 240 feet of water off Florida's Atlantic coast and in some areas of the Gulf of Mexico. It is harvested year-round using reinforced trawl nets. Rock shrimp typically does not grow to a size larger than 21-25 per pound.

Rock shrimp is an excellent source of high-quality protein and is naturally low in fat, carbohydrates and calories. It is sold raw either fresh or frozen, whole or headless with shell-on, split-shell and deveined or fully peeled. Two pounds of raw shell-on tails yield one pound of cooked, peeled and deveined rock shrimp. Due to its smaller size, rock shrimp cooks in about half the time required for regular shrimp. The cooked meat is plump and white with red skin tones. It has the sweet shrimp taste with the firm texture of lobster. This makes it a perfect substitute for lobster or shrimp in a variety of recipes for entrees, chilled salads and appetizers.

The Florida rock shrimp shell is most easily removed commercially. When a machine was invented to split the tough shell and devein the shrimp, its availability and popularity increased dramatically.

Substitutes: Blue crab, spiny lobster

Nutritional Value Per Serving:

For approximately 4 ounces (114 grams) of raw, edible portions:
Calories 110, Calories From Fat 10, Total Fat 1g, Saturated Fat .5g,
Trans Fatty Acid 0, Cholesterol 140mg, Sodium 380mg,
Total Carbohydrates 0g, Protein 21g, Omega 3 Fatty Acid 0g.



Rock Shrimp Roll

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. The Florida seafood industry takes pride in a tradition of integrity and professionalism with a genuine concern for a healthy marine environment. 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 acre sanctuary in the Tortugas designated as a shrimp nursery. In Florida, shrimp are harvested with trawls (cone-shaped nets) towed along the bottom in waters near shore. Turtle excluder devices (TEDS) and by-catch reduction devices (BRDS) are used to minimize the capture of marine turtles and fish.



Mislabeling seafood is illegal. If you believe a seafood product purchased from a supermarket seafood counter or a seafood retail store is mislabeled, please contact the Florida Department of Agriculture and Consumer Services, Division of Food Safety at 850-245-5520. If purchased at a restaurant, please contact the Florida Department of Business and Professional Regulation at 850-487-1395.

Always ask for Florida seafood and look for the **Fresh from Florida** or **From Florida** logos on signs, brochures and packaging in your supermarket or seafood market. Florida's seafood industry is dedicated to supplying wholesome, nourishing and affordable seafood products. **Fresh from Florida** seafood information, recipes, and brochures can be found at www.FL-Seafood.com.



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FLORIDA SEAFOOD Recipes

Rock shrimp



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Florida Department of Agriculture and Consumer Services

Brochure from FL Dept of Agriculture