Fisheries Transport Systems

AQS325

10. Week
Carry alive crustacean

Weeks	Topics
1. Week	Carry fish by iced water
2. Week	Carrying the fishes by cooled sea water
3. Week	Carry fishes with ice
4. Week	Carry by cooled store
5. Week	Carry by freezing
6. Week	Carry by salt
7. Week	Fish transport: rules
8. Week	Carry alive fish
9. Week	Carry alive fish with oxygen
10. Week	Carry alive crustacean
11. Week	Carry alive larvae
12. Week	Carrying equipment
13. Week	Carry by frigorific track
14. Week	Carry fishes long distance

The trade of live crustaceans in Portugal: space for technological improvements

Sara Barrento António Marques Sónia Pedro Paulo Vaz-Pires Maria Leonor Nunes

ICES Journal of Marine Science, Volume 65, Issue 4, 1 May 2008, Pages 551-559, https://doi.org/10.1093/icesjms/fsn037

The trade in live crustaceans, mostly imported animals, is an interlinked and complex chain, from fishing, collection, holding facilities, and transportation, to the end-consumer, the various facilities playing a key role. Along the chain, animals can be affected by several stressors, inducing high mortality with consequent economic loss, and contributing to unsustainable exploitation of the resource. A survey was developed to characterize storage, transportation, and handling issues affecting various crustaceans at Portuguese holding facilities.

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LONG DISTANCE TRANSPORT TECHNOLOGY FOR LIVE CRUSTACEANS

TLC Website

The current method for shipping live crustaceans is either by air-transport or by land-transport in 'Vivier' trucks. Transport by land using 'Vivier' trucks is not effective due to the necessity to carry up to 10 tons of water to accommodate 6-8 tons of product. The survival rate of the creatures over long transport times can be less than 70% due to the build up of ammonia and nitrite which causes mortalities and general weakness. Even if the creatures arrive at their destination alive further mortalities can be caused after re-tanking due to stress during shipping.

LONG DISTANCE TRANSPORT TECHNOLOGY FOR LIVE CRUSTACEANS

TLC Website

The methods developed can be summarised as follows:

- preparation prior to shipment minimising nitrates and nitrites, minimising stress and reducing metabolic rate.
- transportation, packaging and control methods for periods of up to 60 hours.
- re-tanking at the reception site such that mortalities do not occur within the crucial first 2 days.

The Good Practice Guide to Handling and Storing Live Crustacea

Research and Development, Seafish Author: Marcus Jacklin, Jason Combes

Seafish has an ongoing programme to produce good manufacturing practice guidelines (GMP) for the fishing and related industries. These GMP guidelines have been produced for commercial operatives engaged in handling and storing live crustacea within the United Kingdom. They aim to help businesses achieve high standards of operation by encouraging practices that ensure product safety, product quality, and efficient use of resources. The advice has been produced in collaboration with the industry and appropriate regulators.

The Good Practice Guide to Handling and Storing Live Crustacea
Research and Development, Seafish Author: Marcus Jacklin, Jason Combes
Specific Guidance for Spider Crab
Specific Guidance for Velvet Swimming Crab
Specific Guidance for Common Prawn
Specific Guidance for Squat Lobsters

The Good Practice Guide to Handling and Storing Live Crustacea
Research and Development, Seafish Author: Marcus Jacklin, Jason Combes
Specific Guidance for Lobsters
Specific Guidance for Nephrops
Specific Guidance for Brown Crab

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