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Thai shrimp farm adopts humane stunning system to advance animal welfare

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By Responsible Seafood Advocate

Sea Farms is the first shrimp producer in Thailand adopts Ace Aquatec's humane stunning system

Sea Farms, a shrimp farm in Thailand, has become the first in the region to install a new humane stunning system developed by Ace Aquatec, a Scotland-based aquaculture technology company.

The installation was carried out in partnership with the Shrimp Welfare Project as part of a broader initiative to make humane stunning solutions more accessible to shrimp producers worldwide. This development reflects ongoing efforts to address welfare standards in the aquaculture industry.

The A-HSU® for shrimp is a compact, transportable system designed to stun crustaceans before slaughter humanely. Tailored specifically to the needs of the shrimp farming industry, the system was created in collaboration with producers and represents the first technology of its kind in the region. Its design reflects extensive consultation and adaptation to meet the operational requirements of shrimp farms.



Sea Farms, a shrimp farm in Thailand, has become the first in the region to install a new humane stunning system developed by Ace Aquatec. Photo courtesy of Ace Aquatec.

“Shrimp producers globally have been calling for a versatile, easy-to-deploy system which can simultaneously make the harvesting process more sustainable and efficient, while also improving quality and streamlining logistics,” said Tara McGregor-Woodhams, chief sales and marketing officer at Ace Aquatec. “Working closely with the industry to further understand their needs, we have created a unique product that can be used both in factories and pond-side, and we expect to see it enhance operations for shrimp farmers, both in Thailand and at further installation sites in the future.”

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The entire unit comprises an entrance chute; stun tube; de-waterer; water collection tank; pump; power unit and touch screen control system and is mounted on a small trailer, which allows the unit to be moved easily from the factory to the farm. The unit has been designed to withstand robust biosecurity measures and protocols and can process at a rate of up to eight tons per hour.

With over 400 billion shrimp farmed annually worldwide, the new portable system offers in-water stunning in under a second, minimizing the need for handling. Sea Farms in Thailand is the first in the region to use the system, implementing it at its factory and pond-side locations. The Shrimp Welfare Project is working with supermarkets, seafood suppliers and producers to explore the wider adoption of humane stunning technologies, including Ace Aquatec's system, as part of its ongoing efforts to improve shrimp farming practices.

"Our partnership with Ace Aquatec is part of our broader mission to support shrimp farmers in adopting humane harvesting methods," said Krzysztof Wojtas, chief programs officer at the Shrimp Welfare Project. "By introducing technology like this stunning system, we are helping producers not only improve shrimp welfare but also streamline their operations in ways that can benefit the entire industry."

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