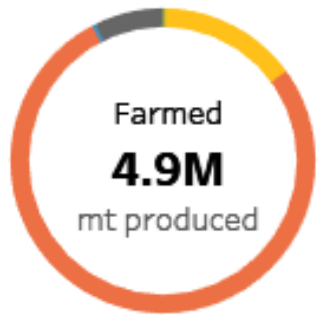




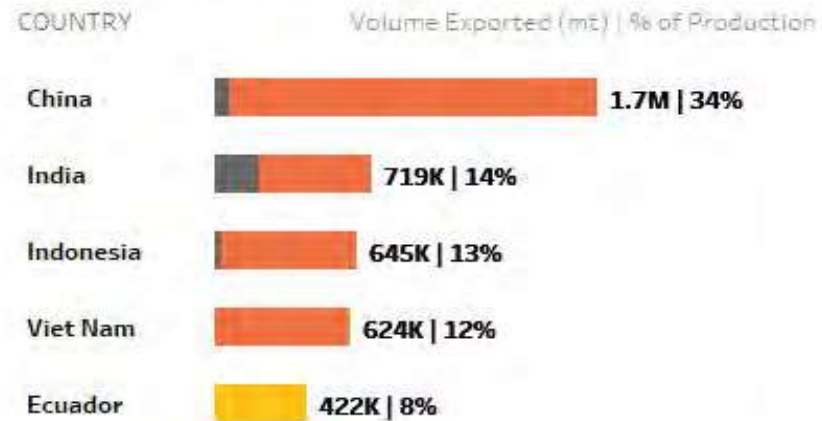
October 2019

# Changes in Market Forces that Indian Shrimp Farmers Should Focus for Profitable Production

# TOP PRODUCERS OF FARMED SHRIMP



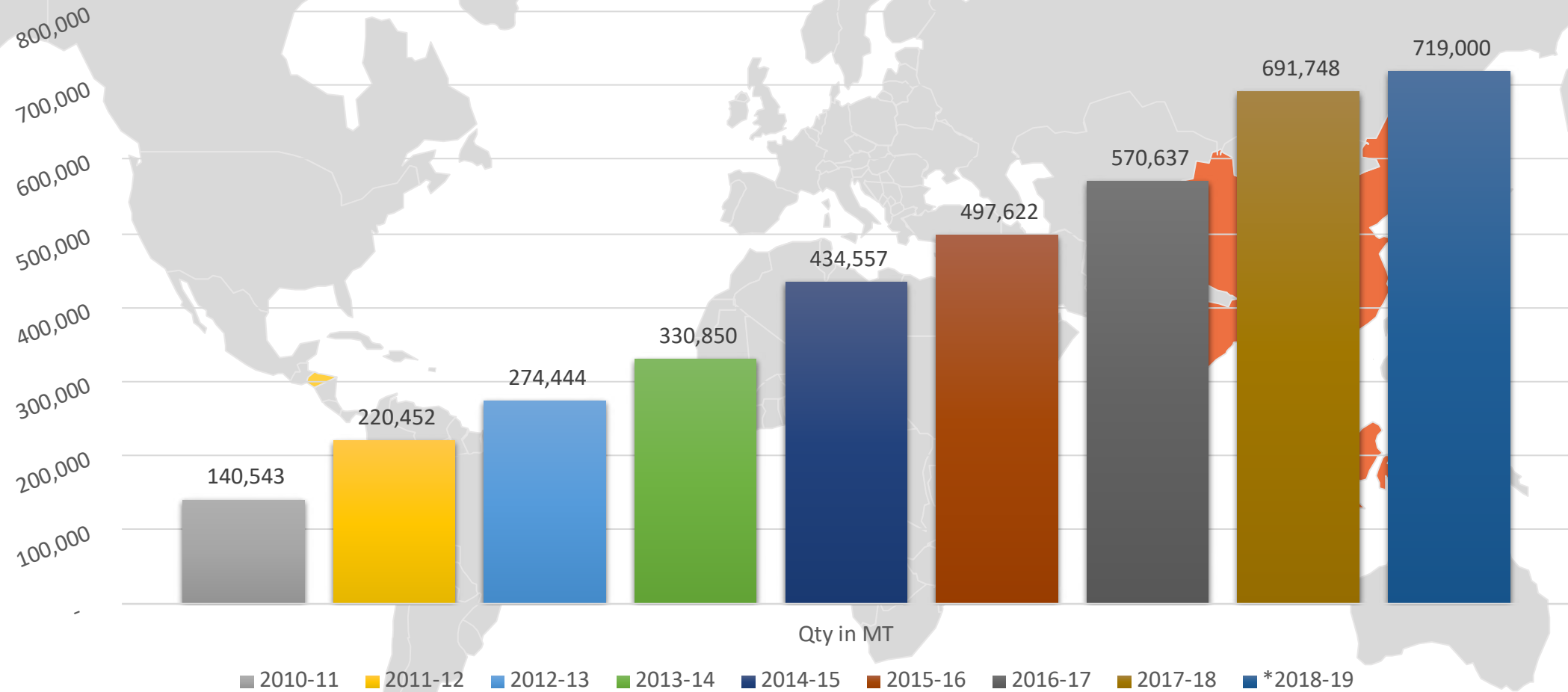
## PRODUCTION BY COUNTRY



Source: FAO



# INDIAN FARMED SHRIMP PRODUCTION



**\* 2018-19: Estimated**

# BUYER PRIORITIES

**QUALITY**

**FOOD  
SAFETY**

**SUSTAINABILITY**





# CONSUMER DEMOGRAPHICS

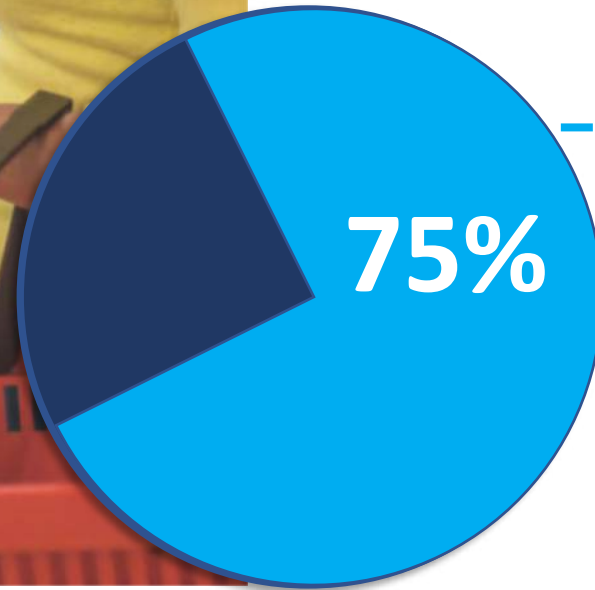
## MILLENNIALS

- Born 1982-2000.
- Largest consumer demographic.
- Increasing in their purchasing power and economic contribution

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They care about environmental and social efforts more than any previous generation.

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of Millennials are altering their buying habits with the environment in mind.

# CONSUMER DEMOGRAPHICS

A woman with reddish-brown hair, wearing a yellow long-sleeved shirt, is standing in a grocery store aisle. She is looking down at a clear plastic bag of green leafy vegetables that she is holding with both hands. In front of her is a red plastic shopping basket with black handles. The background is slightly blurred, showing shelves stocked with various grocery items.

## MILLENNIALS

81% of Millennials expect and favor brands that have strong social and/or environmental commitments.

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They want to know where their food comes from and how it was produced.

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U.S. Millennials are projected to spend over \$1.4 trillion USD in 2020 and are increasing their seafood purchases ~30% each year.



A satellite map of India and surrounding regions, including parts of Pakistan, Bangladesh, and the Andaman and Nicobar Islands. A semi-transparent blue rectangle is overlaid on the western coast of India, containing white text. The text reads: "Ensuring Shrimp Production Meets Market Requirements".

# Ensuring Shrimp Production Meets Market Requirements

# MARKET REQUIREMENTS

- ANTIBIOTIC FREE SHRIMP
- BIO-SECURE FARMING SYSTEMS
- TRACEABILITY
- THIRD PARTY CERTIFICATION
- SUSTAINABILITY REQUIREMENTS





# ANTIBIOTIC RESIDUES: CONTEMPLATE

- Major concern is antibiotic residues on product and the development of antibiotic resistance in the environment.
- Responsibility of all from Fishmeal suppliers to Farmer to Processor.
- Awareness required on the control of usage and verification of inputs.

# ANTIBIOTIC RESIDUES: MARKET RISKS

- Antibiotic free shrimp supply is a pre-qualification.
- Potential to disrupt demand from source country.
- Importers and distributors answerable to the consumers.
- Customers will look at alternative supply sources.
- Rejection liability on suppliers.

# ANTIBIOTIC RESIDUES: TAKE RESPONSIBILITY

- Taking responsibility not limited to non-usage.
- Test larvae before stocking.
- Verify source of farm inputs like feed, probiotics etc.
- Trust your supplier but verify for compliance.
- Although antibiotic contamination is limited to a few, it can be damaging to the industry.



# BIO-SECURE FARMING SYSTEMS

- Absence of bio-security makes farms vulnerable.
- Bio-Security measures can reduce disease risks.
- Improved Bio-Security will lead to better farm management, better productivity and safe shrimp.
- Better understanding of Bio-Security requirements.
- Investment required for bio-security infrastructure.

# MAINTAINING TRACEABILITY

- Traceability important tool in disease diagnostics.
- Accountability in the Supply Chain.
- Mandatory requirement for 3<sup>rd</sup> party certification.
- Awareness to be created across Supply Chain especially among small farmers.
- Maintaining backup documentation about input source, helps identify issues from suppliers.

# THIRD PARTY CERTIFICATIONS

- Cost of certification high for small farmers.
- Currently packer driven certification.
- Farm level ownership for certification standards ideal.
- Language is a barrier as standards are not in local languages.
- Effective implementation of certification standards.
- Documentation can help prove social compliance.



# SUSTAINABILITY REQUIREMENTS

- Multidimensional factors - Social, Environmental, Legal
- Support of all stake holders required.
- Influence of different factors vary from farm to farm and by location.
- Awareness of impact of farming operations.
- At minimum follow Good Aquaculture practices with:
  - Water usage and discharge
  - Usage of chemical inputs
  - Control of escapes

# RECOMMENDATIONS

- Increasing Producer – Buyer engagement.
- Stakeholder involvement thru the entire Supply Chain.
- Responsibility for usage of resources.
- Leverage support from Government agencies like MPEDA and NaCSA.





# RECOMMENDATIONS

- Group certification for better implementation of certification standards and reduced costs.
- Small farmers also be to actively engaged in the farming improvement programs.
- Leverage available technology for better farming operations.





# COFFEE – AN EXAMPLE OF SUCCESS

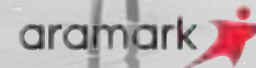
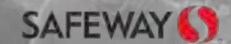
~65%

of global coffee production currently complies with a sustainability standard.

25

million+ smallholder farmers globally help produce more than 600 billion cups of coffee.

# PURSuing SUSTAINABILITY – THIRD PARTY CERTIFICATIONS & CUSTOMERS





# CONCLUDING NOTE

- Declining ocean catches.
- Aquaculture future seafood source.
- Sustainability responsibility of all stakeholders.
- Future Market (Millennials) prioritize food safety and sustainability.
- Changing weather patterns will challenge existing farming methods.







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THANK YOU