

Traceability, Testing & Cold Chain

How every MARSA shrimp lot is tracked from pond to port

TRACEABILITY – POND TO PORT

- Every lot carries a MARSA lot code linking farm, pond, harvest date and processing shift
- Feed batches, hatchery source and probiotic use logged per pond cycle
- Processing records: receiving weight, sizing, glazing %, packing time, freezer entry/exit
- Master cartons labelled with lot code, size grade, production date, best-before
- Buyer receives a Traceability Sheet with every shipment

TESTING PROGRAMME

- In-house lab: sensory, temperature, glazing %, drained weight — every batch
- Accredited third-party lab: microbiology, heavy metals, antibiotic residues — per lot
- Antibiotic panel: chloramphenicol, nitrofurans (AOZ/AMOX/SEM/AHD), tetracyclines
- Heavy metals: mercury, lead, cadmium — within EU / Codex limits
- Water & ice: potable per WHO guidelines, tested monthly

CERTIFICATIONS & COMPLIANCE

- HACCP-based food safety plan, reviewed annually
- Halal certified — issued by recognised Omani authority
- EU / GCC / GSO export compliance
- Health Certificate & Certificate of Origin issued per shipment
- Private label buyers: BRCGS / ASC / BAP alignment on request

COLD CHAIN CONTROLS

- Blast freezing to core -18°C before packing
- Cold store held at -22 to -25°C
- Pre-cooled reefer container inspected before stuffing
- Data-logger placed inside container; report shared with buyer on arrival
- Any temperature excursion $> -15^{\circ}\text{C}$ triggers automatic quality review