

Fast, Fresh & Clean

A PRAWN'S JOURNEY FROM FARM TO FORK

The percentage of consumers who value food safety has risen from 48% in 2007 to 67% in 2015. Seafood, such as prawns, is a food category that is often at high risk of contamination. A prawn makes several stops at farm to fork, and contamination can occur anywhere along this journey.

DID YOU KNOW?
THAILAND IS THE WORLD'S LARGEST PRAWN EXPORTER

1 FARMING

3.6M TONNES

OF SHRIMP PRODUCED IN 2014

Safety compromises at farms include unhygienic water, overcrowding, and illegal use of antibiotics. TÜV SÜD ensures safety and hygiene via audits and product testing for antibiotics and contaminants.

2 PROCESSING

Harvested prawns are sent to a processing facility where they are cleaned and frozen. Sufficient care while cleaning and appropriate conditions of

freezing need to be ensured. TÜV SÜD conducts food audits to ensure that the frozen products meet predefined quality and safety criteria.

3 TRANSPORTATION & DISTRIBUTION

Prawns are shipped all over the world, introducing more avenues of contamination. Suppliers need to ensure that their products satisfy safety regulations of export markets. These include evaluation for environmental

and industrial pollutants, microbial and chemical contaminants, and antibiotic residues. TÜV SÜD conducts pre-shipment inspection, testing, and final random inspection.

4 RETAIL

The handling of prawns at the food retailers needs to follow stringent standards. TÜV SÜD performs testing and analysis on food products received by retailers. We audit a wide range of suppliers and retailers based on their own or the latest global standards, minimising contamination that may occur at the storage, handling or preparation stages.

5 DINING TABLE

Safety compromises can happen as late as at a restaurant kitchen. TÜV SÜD audits hygiene and the food preparation process at restaurants to ensure your peace of mind at the dining table.

"TRACEABILITY ACROSS THE FOOD CHAIN IS MORE COMPLEX THAN IN ANY OTHER INDUSTRY, DUE TO THE LARGE NUMBER OF ENVIRONMENTAL POLLUTANTS THAT MAY COMPROMISE FOOD SAFETY ANYWHERE ALONG THE FOOD CHAIN, AS WELL AS THE TIME SENSITIVE NATURE OF FRESH PRODUCE."

- MR. ISHAN PALIT, CEO, TÜV SÜD GLOBAL PRODUCT SERVICE DIVISION

RECOMMENDATIONS FROM TÜV SÜD

- 1 A comprehensive farm-to-fork approach to food safety is needed to ensure traceability.
- 2 Most companies are reactive, attempting damage control after a crisis. They need to be proactive and make safety and quality a strategic priority from day one.

HOW TÜV SÜD SECURES THE PRAWN SUPPLY CHAIN

Single source partner who simplifies the process of ensuring food safety, quality, transparency and efficiency.

One stop solution for end-to-end testing, auditing, inspection and certification.

Global network of labs in Asia, Europe and South America that perform a broad range of tests including microbiological and chemical tests and analyses.

Internationally recognised for safety and quality standards such as:

- BRC Global Standards
- HACCP
- ISO 22000
- IFS
- FSSC 22000
- SQF

Up-to-date awareness of regulations in diverse markets.

SOURCE:

FOOD AND AGRICULTURAL ORGANIZATION OF THE UNITED NATIONS
WWW.FAO.ORG/IN-ACTION/GLOBEFISH/MARKET-REPORTS/RESOURCE-DETAIL/EN/C/338029



Find out more about TÜV SÜD's Food Safety solutions
www.tuvsud.com/food