



<p><b>Fishery:</b></p> <p style="text-align: center;"><i><b>Shrimp Trawl</b></i></p>	<p><b>State of Readiness Assessment:</b></p> <p style="text-align: center;"><b>Total Score =</b> <b>C+</b></p>
<p><b>Fishery Overview:</b></p> <ul style="list-style-type: none"> <li>• Fishery is managed with area Total Allowable Catches.</li> <li>• Open year round with some seasonal and area closures. Effort based on competition, market demand and catch rates.</li> <li>• Fishing occurs in all areas of the BC coast.</li> <li>• Catch primarily consists of spiny pink, smooth pink, humpback, sidestripe and coonstripe shrimp.</li> <li>• Pooling of product does not occur.</li> <li>• Vessels are paid on recovered weight for fresh iced product.</li> <li>• Batch = offload, Trade unit = tote, Logistic unit = tote.</li> <li>• The Pacific Coast Shrimpers' Cooperative Association (PCSCA) represents industry.</li> </ul>	
<p><b>Supply Chain Pathways</b></p> 	<p><b>Unit Transformations</b></p> 
<p><b>Markets:</b></p> <ul style="list-style-type: none"> <li>• Market is primarily for fresh-cooked shrimp in the USA. A moderate domestic market exists which includes small volumes of live shrimp. FAS shrimp are sold to Japan.</li> <li>• Fresh iced, FAS, and live shrimp are delivered to buyers.</li> <li>• Product quality concerns are based on freshness and meat colour.</li> <li>• COOL and US Bioterrorism Act are the main traceability regulations of concern for product exported to the USA.</li> </ul>	

*FAS=Frozen at sea*