



Date: 27<sup>th</sup> May 2014

## Gents

Please note the following suggestions in improve the quality of the Langoustines and in turn the price you will receive.

A few guideline to what we are looking for in the handling of prawns.

1. All prawns must be well washed at sea before any silt dries on the prawn.
2. It would be an advantage to size approximately into small, medium and large sizes.
3. All prawns should then be dipped using a product that protects against melanosis, Prawn Fresh <sup>TM</sup> is the preferred additive to be used. Dip water made with some ice to reduce temperatures would help.
4. All soft prawns or prawns showing damage should be tailed at sea, as far as possible.
5. All prawns should then be placed into clean plastic boxes containing about 1 inch of ice across the bottom.
6. Approximately 18 – 20kgs whole prawn should be covered with about 1 inch of ice across the top. This should be maintained in case of melt off.
7. Store the full boxes out of sunlight.
8. Landing carefully will reduce any damage to the prawn especially if they are alive and likely to bite each other and damage either the heads or tails.

The most important time is the first hour when caught. If steps 1 to 7 are followed as quickly as possible the quality of your landed product will be greatly enhanced as will the returns for quality product.

WF Co-operative