RECP Best Practices Catalogue

Adding value to non-compliant shrimp in breaded products

Developed within the framework of MED TEST II







SECTOR:	Food & Beverage
BRANCH:	Processing and preserving of fish, crustaceans and molluscs
CATEGORY	Technology upgrade/Eco-innovation
APPLICABILITY	Process

COMPANY SIZE 40 employees (10 seasonal)







Description of the Problem (Base Scenario):

After the shrimp shelling operation, in addition to shrimp shells, the company also generates a quantity of shrimp that is non-compliant (size, appearance, colour, etc.). The company considered these shrimp non-compliant as waste and therefore they were dumped as waste. This waste was estimated at 24 tons/year.

Description of the Solution

Add value by turning non-compliant shrimp into breaded products. The stages of production of breaded shrimp consist of the application of a coating by a source of starch mixed with water (bread crumbs, couscous flour etc.), the application of the crisp coating, the Frying and then the freezing. The company has carried out some independent tests and intends to further develop the recipe for breaded shrimp production.



Economic Gains Economic gains: € 6,000

Environmental Gains Waste reduction: 24 tons/year (8%)

Health and Safety Impact







Capital Investments & Financial Indicators	Investment: € 16,000 Time for Return on Investment: 3 months
Supplier Information	Local suppliers
Other Aspects	-
Implementation	Planned





