



# Myanmar – EU Trade Helpdesk



## Myanmar Product Profile: Frozen Shrimps

### Myanmar Frozen Shrimps

Wild caught shrimps from Myanmar waters, together with the traditional “trap and hold” techniques, result in exceptionally high-quality, large, and fresh shrimps.

### Why You Should Buy from Myanmar

- **Myanmar sea tiger shrimps** are amongst the most prized shrimps in the world, famous for their large size and unique high-quality taste.
- **Wild caught pink shrimps** are unique to the Bay of Bengal and have a specific colour that the European food industry greatly values.
- **Traditional “trap and hold” production methods** allow small wild shrimps to grow naturally without any artificial feeding or use of chemicals and drugs. Although these techniques result in lower yields than other producing countries, they lead to exceptional quality.

Myanmar whole sea tiger shrimp



Source: GIZ

### Production Data

The shrimp farming area in Myanmar is currently estimated to be over 96,000 ha, with a yearly production of 68,000 tonnes. Myanmar has four types of shrimp farming:

- Traditional “trap and hold” farms
- Extensive or traditional shrimp ponds
- Extensive plus shrimp ponds
- Semi-intensive shrimp ponds

The Department of Fisheries of Myanmar is supporting the development of fish and shrimp culture for self-sufficient local consumption and to increase exports in every state and region.

In 2011, the Department of Fisheries introduced the ASEAN Good Aquaculture Practices (GAqP) standard as the national standard in fish and shrimp farming.

Myanmar peeled pink shrimps



Source: Shwe Yamone

The Bay of Bengal region is the most important area for catching wild shrimps. Fisheries have a high importance to both the economy and national food security. The capture fishery sector contributes around 10% to the Myanmar Gross Domestic Product (GDP). A large part of the population depends on this sector for their livelihoods.

Around 75% of the total catch consists of wild caught pink shrimps. These are various species of *Metapenaeus* genus, but mainly *Metapenaeus affinis*.

The second most caught shrimp species is giant tiger shrimp (*Penaeus monodon*). Although tiger shrimp is wild caught in smaller quantities than pink shrimp, it offers Myanmar exporters higher profits due to its large size and high quality compared to other countries.

In aquaculture, production methods also vary according to the type of shrimp:

- Giant tiger prawns (*P. monodon*) are mainly produced in extensive farming. The main production area is Rakhine State, followed by Ayeyarwady.
- White-leg shrimps (*L. vannamei*) are produced in semi-intensive farming. The main production areas are in Yangon and the Ayeyarwady Delta and in Tanintharyi Region.

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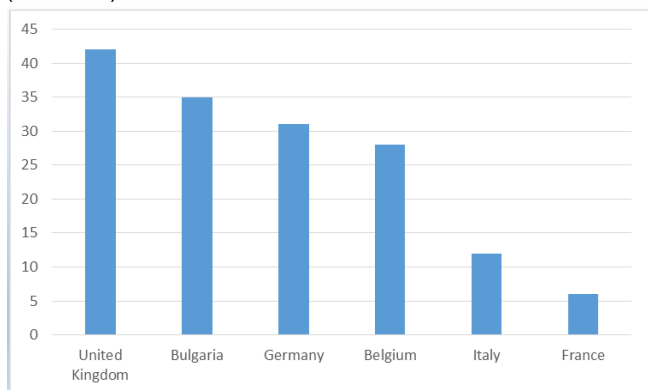
- Giant freshwater prawns (*M. rosenbergii*) are mainly stocked in polyculture fish and rice-fish ponds. The main production area is the Ayeyarwady Delta.

## Export Structure

The export of shrimps from Myanmar currently accounts for approximately 20% of total fishery exports. Although the European Union (EU) is still a relatively small market for Myanmar, frozen shrimp exports to the EU are increasing. The largest market for Myanmar frozen shrimps is Japan, while the largest EU market for Myanmar frozen shrimps is the United Kingdom.

Current exports of shrimp to the EU include only wild caught shrimps, including “trap and hold” production, as Myanmar is still waiting for the approval to export aquaculture products to the EU.

Myanmar export of frozen shrimps to the EU in 2016 (in tonnes)



Source: International Trade Centre (ITC) Trade Map, 2018

## Companies

There are currently 20 EU-approved seafood exporters in Myanmar for export to the EU. In Myanmar, there are 123 registered processing plants. Around 3.5 million people are involved in fishing, aquaculture, and the processing industry.

The majority of Myanmar companies are participating in Corporate Social Responsibility (CSR), where 2-3% of the annual profit goes to CSR.

This is encouraged by the government, which supports the development of local communities and offers training for staff employed in the fishery sector. There are no reports of child labour or slavery in the Myanmar fishery sector.

## Government and Support Organisations

There are several organisations and projects in Myanmar supporting the fishery sector. Some of the relevant organisations and projects are:

- [Department of Fisheries \(DoF\)](#): Responsible for managing the licensing of fisheries, aquaculture, and processing facilities. DoF is also the competent authority ruling on the regulatory inspection of fishery products throughout the market chain.
- The Myanmar Fisheries Federation (MFF) is an umbrella sector association which comprises more than 10 associations including the [Myanmar Shrimp Association](#).
- [Myanmar Sustainable Aquaculture Programme \(MYSAP\)](#): Supports Myanmar smallholders and inclusive supply chain development in the aquaculture sector. The project will be implemented from 2017 until 2021.
- [Trade Development Programme \(TDP\)](#): Aims to help seafood processors and aquaculture operators comply with EU regulations, especially with regard to food safety, and to strengthen the DoF to conduct regulatory food safety inspection.
- Responsible Industry Development in the Fishery Sector: A project with the objective to improve social conditions in the fishery sector.

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