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Better live handling protects shrimp quality. Sæplast helps make those conditions possible.

How to Improve Colour, Quality, and Profitability in the Global HOSO Market

Based on the validated field protocols of
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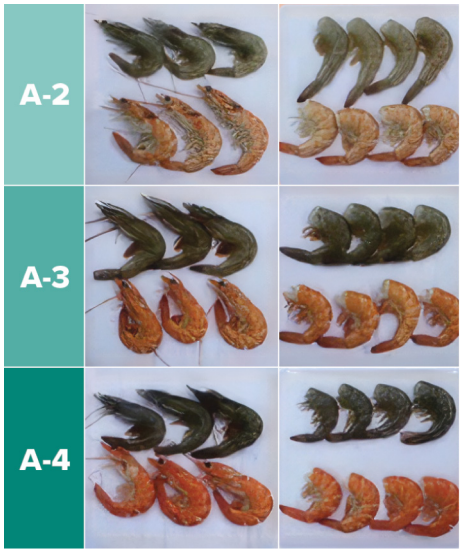
The Value Gap in the Global HOSO Market

In the competitive Head-On Shell-On (HOSO) shrimp market, visual presentation drives price. Premium buyers in China, the US, and Europe pay top rates for dark shrimp (grades A3–A4), yet harvests naturally run pale (grade A2). Bridging this value gap requires disciplined post-harvest handling.

Why Harvest Stress Lowers Your Price

Post-harvest stress from physical shock, heat, and low oxygen rapidly ruins shrimp color, texture, and internal organs. **To prevent this, shrimp must transition quickly into controlled lethargy.** Chilled, oxygen-supersaturated water induces a sleep-like state that perfectly preserves premium quality.



WHAT YOU GET

The Three-Core Benchmark

By transitioning shrimp into controlled lethargy, commercial operations consistently achieve three validated benchmarks:

1. **95% or Higher Survival Rate**
The baseline required to guarantee a profitable live harvest.

2. **A2 to A3-A4 Colour Shift**
A reliable upgrade to the dark, premium coloration export markets demand.

3. **Preserved Shell and Tissue**
A dramatic reduction in cooking losses, protecting final quality.

WHAT YOU NEED

The Containers Behind the Benchmark

Maintaining this controlled lethargy during long transit requires container systems built to three key criteria:

1. **Extreme Thermal Insulation**
Triple-walled rotomolded build locks in stable cold temperatures.

2. **Integrated Oxygenation**
Supports continuous, high-level oxygen diffusion and supersaturation.

3. **Physical Safety**
Smooth multi-level loading prevent bruising and overcrowding.

Here's how Sæplast triple-walled containers lock in premium HOSO value during transit...

STEP 1

Pre-Harvest Quality Audit (The 15-Day Check)

Action
Sample 100 shrimp per pond every 15 days, evaluating weight, shell damage, and muscle flaccidity.

How Saeplast Helps
Ensures only strong, high-value shrimp enter Sæplast containers.

STEP 2

Gentle Pond Drawdown (Preventing Soft Shells)

Action
Lower pond water levels gradually to coordinate with Sæplast container deployment.

How Saeplast Helps
Prevents abrupt drops that trigger stress and premature molting, keeping shells firm before packing.

STEP 3

Setup & Low-Stress Flow (Zero-Bruising Layout)

Action
Set up the harvest zone with live-species harvesters and knotless Raschel mesh conditioning tanks.

How Saeplast Helps
Sæplast's seamless, non-abrasive interior walls eliminate shell bruising during bulk transfers.

STEP 4

Rapid Conditioning (Stabilizing Physiology)

Action
Submerge crates loaded at 35 to 50 pounds into chilled conditioning tanks.

Parameters
Maintain water at 20 °C and oxygen at 8 mg/L for 5 to 8 minutes.

How Saeplast Helps
Stabilizes shrimp metabolism before they transition into Sæplast PUR containers.

STEP 5

High-Performance Sæplast Transport (Inducing Sleep)

Action
Load shrimp into Sæplast containers prepared with oxygen ceramics, mesh racks, and ice

Parameters
Maintain water at 15–17°C and oxygen at 25–27 mg/L for 6 to 8 hours.

How Saeplast Helps
Sæplast's triple-walled rotomolded construction resists ambient heat, locking in the sleep-like state of controlled lethargy.

Stop Leaving Margins in the Pond!

Scan the QR code and contact us today!

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