Mexican Shrimp Farmers





We offer export quality shrimp.

www.herranfitch.com





OUR PRODUCTS:

Whole (HOSO)

Pure shrimp is exported the same way it arrives at the processing plant, without any additional procedures. The shrimp is cautiously handled and processed immediately after harvest.

Tail (HLSO)

One of the most frequent ways of exporting raw shrimp. To make this product the shrimp's head is removed and the rest remains the same as the HOSO.

Value-Added

This shrimp uses the best quality of raw material. Our product portfolio includes ready-to-cook shrimps, cooked shrimps, skewers, trays, and much more.





OPERATION

We have an integrated operation for: direct production processes in laboratories, shrimp farms, processing plants, and marketing, which allows us to guarantee our clients the highest quality standards.

Our shrimp production is environmentally conscious and socially responsible, focusing on food safety, animal welfare, zero antibiotics involved, and traceability.

Our products are backed by the certifications required in international markets.
We adapt ourselves to markets' requirements.

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INFORMATION ON PACIFIC WHITE SHRIMP IMPORTS TO THE EUROPEAN UNION

Main ports of entry to Europe:

· Spain: Valencia, Algeciras, and Barcelona

Belgium: AntwerpFrance: Marseilles

• The Netherlands: Rotterdam, Holland

Denmark: Aarhus

Germany: Hamburg and BremenUnited Kingdom: Felixstowe

In volume, European imports of Pacific white shrimp in 2018 amounted to about 400,00 tons. The largest European importers are France, Spain, the United Kingdom, Italy, the Netherlands, Germany, and Belgium, which receive around 80% of the total European imports of Pacific white shrimp.

Product presentation to Europe:

Around 85% of the shrimp imports to the European Union are in frozen presentations with or without heads.

The trends in the European Pacific white shrimp market are:

- · Sustainability terms and certifications
- Easy to prepare products

The proportion of consumption in Europe:

It is estimated that 60% are raw products for the national kitchen industry and 40% are frozen finished products.

COMITÉ ESTATAL DE SANIDAD ACUÍCOLA DE SINALOA, A.C. REPORTE DE PRODUCCIÓN **CESASIN** CICLOS DE CULTIVO 2003-2019 Producción de Camarón (toneladas) Junta Local de 2003 2004 2005 2006 2007 2008 2009 2010 2011 2012 2013 2014 2015 2016 2017 2018 Sanidad Acuícola 2019 Ahome 6.927 11.423 11.855 4,627 7.009.4 11.779 13,660 17.874. 21.266.40 20.920.49 5,707 Guasave Norte 2 833 2 558 3 044 4 905 5 173 5 476 4 415 5 789 6 956 2 049 3 944 6 4 399 (5 944 2 9 4 16 7 11 195 9 12 191 19 3.540 3.515.1 8,235.52 Guasave Sur 1,742 1.949 2,304 2.272 2.658 3.218 2.739 3,843 4.65 1,212 8.089. 4.987.8 6.351.2 7,687.5 Angostura 1.576 1,479 3.384 3,727 4,124 5,023 3.278 2.181 2 839 0 5 639 6,770.4 8,094.6 8 170 8 9.768.73 Navolato Norte 2,141 1,085 1,494 1,940 1,955 2,690 3,259 2,705 3.575 3.542 1,479 2,115.6 4,021. 4,900.9 5,759.8 6,956.8 7.029.09 Navolato Sur 1,702 2.063 1.756 2 554 2 548 3 344 3.721 3 465 5 852 4.955 2 372 1 897 8 3 705 4 393 9 4.178.2 6 764 7 7 222 27 1,583 1,740 2,320 2.372 3,036 2,709 2,781 3,951 3,516 1,344 1,136.8 2,892. 2,961.8 5.053.9 6,144.88 Eldorado 1,862 4,302.1 1,178 1,760 1,723 1,731 2,681 2,110 322.2 1,801.5 2.257 2,803.0 Cospita 858 434 446 425 468 168 444 313. 601.3 1,161.4 1.324.50 613 603 548 1,111. Mazatlán-San Ignaci 557 1,025 1.371 909 977 1.013 1.244 1,172 1,803 1 909 837 1,110.4 940 1,470.9 1,654.7 1,646.7 1 772 66 1.749 817 721 599 1.687 1.047.67 Rosario 81 422 540 1.429 732 560.9 574.2 780 1,282. 1,112 1,742 607.0 1,070. 1.627 1,612 1,261 Escuinapa 24,850 | 18,082 | 25,159 | 34,239 | 33,542 | 37,164 | 37,097 | 36,419 | 50,734 | 44,337 | 18,193 | 25,503 | 45,004 78 972 Totales

State Committee for Aquaculture Health of Sinaloa, A.C. Production report Production cycles 2003-2019



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