

SC Wild-Caught Shrimp

Availability Local Docks



B & B SEAFOOD	GREEN POND	843-844-8178
BACKMAN'S DOCK	JAMES ISLAND	843-795-2393
BRADLEY'S SEAFOOD	ST HELENA ISLAND	843-795-2393
BRYAN'S SEAFOOD	OKATIE	843-379-3134
CROSBY'S FISH AND SHRIMP CO.,	CHARLESTON	843-795-4049
DOPSON SEAFOOD	ST. HELENA	843-838-3281
EDISTO SEAFOOD	EDISTO ISLAND	843-869-3446
GAY FISH CO., INC.	ST HELENA ISLAND	843-838-4457
PORT ROYAL SEAFOOD	PORT ROYAL	843-521-5082
FRIPP POINT SEAFOOD	FROGMORE	843-838-3404
EAST COAST SEAFOOD	WADMALAW ISLAND	843-559-5085
BENNY HUDSON SEAFOOD CO.	HILTON HEAD	843-682-3474
ROSE ISLAND SEAFOOD	ST HELENA ISLAND	843-838-2062
CHERRY POINT SEAFOOD	WADMALAW ISLAND	843-559-0858
CAROLINA SEAFOOD, INC.	MCCLELLANVILLE	843-887-3713
LIVINGSTON'S BULL BAY SEAFOOD	MCCLELLANVILLE	843-887-3519
CA MAGWOOD & SONS	MT PLEASANT	843-884-3352
GEECHIE DOCK	MT PLEASANT	843-388-8046
CJ SEAFOOD	BEAUFORT	843-812-6344
LEONARD & SONS INC.	GEORGETOWN	843-546-3816
WANDO SHRIMP, INC.	MT PLEASANT	843-884-9933
INDEPENDENT SEAFOOD, INC.	GEORGETOWN	843-546-6642
WHITE SHRIMP COMPANY	ST HELENA ISLAND	843-838-3259
ST HELENA SEAFOOD	ST HELENA ISLAND	843-838-5683

For more information on availability, contact:

The SC Shrimp Marketing Board
Georgia Tisdale, Marketing Administrator
PO Box 520, McClellanville, SC 29458
Office/Fax 843-887-4166
Mobile 843-697-3005
gtisshrimp@tds.net

Helpful Websites

SC Shrimp Fishery Assistance Project
<http://www.clemson.edu/scshrimp/index.htm>

SC Sea Grant Consortium
<http://www.scseagrant.org/>

SC Seafood Alliance
<http://www.scseafood.org/>

SC Shrimpers Association
<http://www.scshrimpmkt.com/>

Southern Shrimp Alliance
<http://www.shrimpalliance.com/index.htm>

Sustainable Seafood Initiative
<http://www.scaquarium.org/conservation/ssi.html>

Wild American Shrimp, Inc.
<http://www.wildamericanshrimp.com/>



CHARLESTON COUNTY

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Public Service Activities

South Carolina Wild-Caught Shrimp

Information for Purchasing Shrimp for Resale



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About Commercial Shrimping

Wild-caught, SC shrimp are harvested by commercial trawlers right off of the coast of South Carolina. The large shrimp boats begin their days as early as 4:00 AM from around May to around January each year.

At the start of the season, the fishermen catch large “roe shrimp”. Roe shrimp are adult, spawning white shrimp that were hatched the previous spring. Following the roe shrimp are the smaller brown shrimp. During mid to late summer, the young-of-the-year white shrimp begin showing up, and the season ends in early winter with that crop.

Fresh shrimp are caught by pulling large nets along the ocean floor. The fishermen are mindful of bycatch such as turtles and fish with devices known as Bycatch Reduction Devices (BRD) and Turtle Excluder Devices (TED). This equipment reduces the amount of by-catch that are incidentally captured in the nets.

Once harvested, the shrimp are sorted and often-times headed on the boat. They are then stored on ice, or immediately frozen in a sub-zero brine solution and transferred to a freezer for the duration of the trip.

The shrimp are landed at a dock, where they are then sold directly to customers, shipped for further processing, or stored for later transactions.

When purchasing shrimp, be sure that the individual or company selling you the product possesses a wholesale seafood dealers license or that they purchased the shrimp from a licensed wholesale seafood dealer. This adds traceability to the shrimp product under SC-DNR regulations.

Shrimp Quality

Shrimp quality can never be improved. Once the shrimp is taken from the water, its quality begins to decline. Your job is to take the necessary steps to reduce the decline as much as possible. Quality is directly proportional to shelf-life. The shelf-life of shrimp depends on how they are handled from the time they enter the nets. There are several procedures available for extending shelf-life. Some producers choose to add preservatives that reduce a type of melanosis similar to the color change a banana experiences. Others choose not to add any chemical to their product, but must then treat it with even more care to avoid rapid deterioration. The main factor of all shrimp handling and holding is temperature, The shrimp must be kept as cold as possible. The colder it is kept, the longer its shelf-life will be. While keeping it cold, the shrimp must also be clean and properly drained. As ice melts, it will provide a “washing” action as it runs through the group of product. However, this water must be drained off, for it is a perfect medium for spoilage bacteria.

When purchasing shrimp, it is best to know as much about the product as possible. The more information you have about what has been done to that shrimp, the better it is for you to determine the remaining shelf-life of that product.

To reiterate, the condition of the end-product is wholly dependent on the conditions it encountered throughout the course it took to get to you. Product traceability is always beneficial for this reason.

There are several procedures commonly used to keep product properly drained and chilled to maximize its shelf-life throughout the transportation, receiving, storage, and display periods. It is very important for the market-owner to know these procedures so a great product can be delivered to the customer.

Wild American Shrimp, Inc. (WASI) is a certification program that offers you the ability to sell premium shrimp under an intensive marketing campaign if they meet stringent standards of quality, consistency, and traceability.

Available Training

The Clemson University Cooperative Extension Service offers training for shrimp quality and the Wild American Shrimp, Inc. certification program. If you are interested in carrying SC wild-caught shrimp, it is strongly recommended that you attend a program in which we deliver material that will help you purchase, store, display, and sell shrimp of great quality, and in the end, keep your customers happy.

For more information on shrimp quality, contact:

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