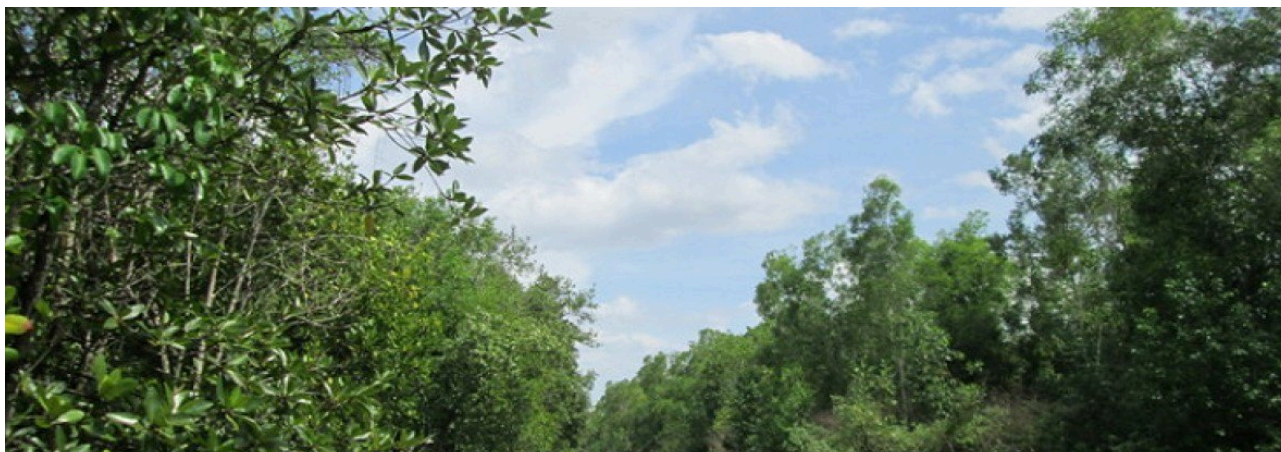


CUSTOMER INFORMATION

GlüxShrimps

Black Tiger (*Penaeus Monodon*) from extensive farming in the mangroves of the Mekong Delta – no supplemental feeding, no additives



Canal on a partner farm in southern Vietnam

Extensive rather than intensive farming

Our Black Tiger shrimps grow up on small family farms in the river delta of southern Vietnam. There, mangroves and ponds form an intact ecosystem – much like a green meadow – that gives the shrimps their natural habitat and food. The shrimps grow without supplemental feeding, because the sea and nature provide the food themselves.

In intensive farming, prawns are kept in closed ponds or tanks. Feed, water quality and temperature are controlled so that the largest possible volume can be harvested in a short time. Extensive farming works with natural processes: it yields less and takes longer – and it benefits quality, texture and taste.

	EXTENSIVE FARMING – GLÜXSHRIMPS	INTENSIVE FARMING
Habitat	Natural ponds and canals in the mangroves	Closed ponds or tanks
Stocking density	10 to 12 shrimps per m ³ of water	approx. 50 to 70 shrimps per m ³
Feed	No supplemental feeding – natural food from the sea and the mangroves	Supplemental feeding with feedstuffs

	EXTENSIVE FARMING – GLÜXSHRIMPS	INTENSIVE FARMING
Water	Tidal water from the sea via man-made access canals	Technically controlled water quality
Rearing to size 8/12	approx. 7 to 9 months	around 2 months shorter

Quality provided by nature

Thanks to near-natural rearing, GlüxShrimps stand out with a firm texture, shells without soft spots, a natural taste and a beautiful colour. GlüxShrimps are a premium product raised close to nature, using a traditional method of farming shrimps in mangrove forests.

Nature itself provides the basis for the best quality.

Key facts at a glance

- 01** The GlüxShrimps brand stands for premium shrimps: high-quality Black Tiger prawns from near-natural aquaculture.
- 02** The shrimps grow up in natural ponds in the mangrove forests along the coast of southern Vietnam.
- 03** They are reared without feed, without fertiliser and without any other auxiliary substances.
- 04** After harvest, the shrimps reach processing within two hours at most, where they are turned into the frozen end product.

Sustainable use of the mangroves

- GlüxShrimps are raised in a traditional system in a natural environment.
- This form of aquaculture combines the high natural productivity of mangrove forests with rearing shrimps in small ponds and canals.
- The shrimps feed exclusively on natural food – which is why their taste is comparable to wild-caught shrimps.
- This method effectively protects the mangroves.

Income and prospects for smallholders

- GlüxShrimps come from small farms in southern Vietnam. Each farm covers around 4 to 8 ha of land, around 65 to 75 % of it mangrove forest.
- The remaining area consists of the ponds in which the Black Tiger shrimps grow.
- The income from rearing secures the farming families' livelihood and gives them good prospects, socially as well.
- We also pay our contract partners a somewhat higher purchase price to further improve their livelihood.

Impressions from the farm

The farmer prepares for the evening harvest and sets out the small nets along the edge of the pond. After harvesting, the shrimps are sorted directly on the farm.



Setting out the small nets



Sorting on the farm (Black Tiger)

Habitat and home of GlüxShrimps

- Mangroves are plant communities found in the tidal zone of tropical coasts.
- They are among the most valuable habitats in the world and home to a great variety of animals.
- Mangroves are among the most productive habitats of all and serve as the nursery for many important fish species.
- Protecting them is essential for intact ecosystems and for the people who live from them.

Mangrove forest protection programme

GlüxShrimps suppliers are part of a state programme for the preservation of the mangroves in southern Vietnam. Every farm follows a defined plan for reforestation and forest protection; at least 60 % of the farm

area must be mangrove forest. This secures the long-term survival and preservation of the ecosystem.

Rearing and harvest

- 01 The young larvae are stocked at low density: 10 to 12 shrimps per m³ of water.
 - 02 Without supplemental feeding, the shrimps grow more slowly than in intensive farming. Reaching size 8/12 takes around 7 to 9 months – about two months longer.
 - 03 Harvesting takes place only at full and new moon, when the tidal range is greatest and the shrimps move towards the sea – by hand, with small nets.
 - 04 On the farm, the harvested shrimps are sorted by species and size and immediately placed in polystyrene boxes on ice made from drinking water.
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Transport and processing

No more than two hours after harvest, the freshly caught shrimps arrive at our partner's processing plant, whose operators we know personally. There they are processed into the frozen end product with an unbroken cold chain. The entire production process is subject to strict requirements for quality and freshness – giving our customers a guarantee of natural enjoyment at all times.

Our own brand is GlükShrimps – you will find more information at www.shrimpshop.ch. We will be happy to answer any further questions personally.

Swiss Prime Taste AG



Christoph Bacher
CEO & Founder