



Hazard analysis critical control point (HACCP) approach in shrimp aquaculture

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Abstract:

Biological safety in shrimp aquaculture should be noticed by proper facilities design which can reduce the risk of transmission of pathogens. The potential of using HACCP in shrimp aquaculture can be classified as disease transmission, facilities and equipment which is very important to prevent the transmission of infection from other aquaculture centers and also the environment. In this study, critical control points for various parts of shrimp production centers such as quarantine and artemia production including input facilities (input control for work, office workers, vehicles and other vectors, especially for authorized persons), Water treatment (to eliminate pathogens and their hosts, quarantine of incoming food and disinfecting the fresh foods) and also the hatcheries treatment protocols are evaluated and discussed.

Keywords: Hazard analysis, critical control, HACCP, shrimp, aquaculture