We have one simple mantra: No Waste. Nature uses every bit of energy that is captured from the sun by plants, algae, and bacteria. We follow nature’s rules to redefine the limits of what is possible in protein production.

Our shrimp farm is the first embodiment of this philosophy. In order to grow one ton of shrimp, conventional farming needs 70 times more space and more than 500 times more water than we do. Water at conventional farms is then often discharged into the surrounding environment, creating instability in the ecosystem. In contrast, we maintain a zero discharge system in fully-lined ponds that leave our farm site as clean as we found it.

Our shrimp get only water, air, food, sunshine and lots of attention paid to their microscopic companions to keep them and their environment in peak condition.

As soon as our shrimp are harvested, they’re processed on-site in a purpose-built facility. The shrimp are packed fresh — and never frozen or treated with chemicals — and are on their way, arriving into the US less than 48 from harvest. The packaging they are placed in at the farm, is the same packaging they will arrive in to your kitchen.

FROM: Oaxaca state, Mexico
SPECIES: Pacific White Shrimp (Litopenaeus vannamei)
★ Raw peeled shrimp
★ Fresh, never frozen
★ Dry pack, Chem-free - no additives

PACK SIZE: 41/50 count, 8lb resealable tubs
{ 5 tubs per case }
Biofloc aquaculture is a recirculating, highly aerated, closed-loop pond system that produces high volumes of shrimp while using fewer resources than conventional farming. It relies on creating a complex probiotic environment that both nourishes the shrimp while decreasing any negative impacts.

**Better Water Management**
Our ponds are filled once. The water is circulated, aerated and reused during the growth of the shrimp. After harvest, the flocs are settled out from the pond water, which is then sanitized and reused back in the pond for the next grow-out.

**Reduced Dependency on Fishmeal**
Shrimp farmed in a biofloc system have been found to need at least 50% less fish feed than conventionally farmed shrimp. This is thanks to the metabolic conversion of nitrogen to usable microbial protein for the shrimp.

**No Antibiotics or Hormones Used**
Biofloc systems keep shrimp healthy naturally.

**Greater Biosecurity**
We rigorously monitor our ponds, taking 360 measurements each day monitoring oxygen, feed levels, sugars and other water conditions.

**Habitat Conservation**
We raise our shrimp in fully-lined, land-based ponds surrounded by fields used for peanut cultivation and green space. There are no negative impacts to our nearby coastal waters.

**Community Involvement**
Sustainable food production must be good for the earth and good for people, and rural-economic development is a key part of our mission. The land our shrimp farm is sitting on is rented from local peanut farmers, providing them both rental income and employment at the shrimp farm. Of our 23 employees, 19 are local.

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**Traceability**
A key factor in feeling good about the integrity of the products you buy, especially seafood, is the transparency and traceability of the supply chain. We keep ours short.

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