SAFETY PRACTICES

TSA collaboration with the and other state regulatory counterparts, in-plant inspections are conducted to focus on product safety, plant/food hygiene, economic fraud, and other compliance concerns.

In 2015, Consumer Reports tested imported shrimp and found that over 60% of the samples tested positive for potentially harmful bacteria.

In fact, roughly 90% of the shrimp is consumed in the United States is shipped in from countries like Thailand, Vietnam, China and India.

16% of cooked, ready-to-eat shrimp, they found several bacteria, including Vibrio and E. coli. Ready-to-eat shrimp is rarely heated enough before consumption, so the chances of getting food poisoning are higher.
SUSTAINABILITY

Communicating our sustainable achievements with non-governmental organizations, consumers and lawmakers are achieved by attending and speaking at various meetings such as ... civic/social events, state and federal gulf council meetings and with other affiliated non-profit organizations.

TEXAS WILD CAUGHT GULF SHRIMP

Sustainable

Product of USA

Healthy