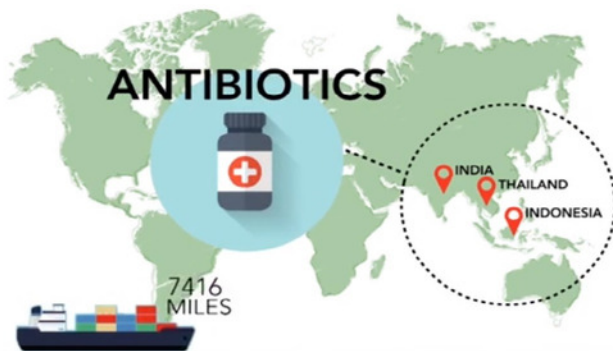


SAFETY PRACTICES



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.



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

A central graphic with a wood-grain background. It features the text 'TEXAS WILD CAUGHT GULF SHRIMP' at the top. Below this are three decorative banners containing the words 'Sustainable', 'Product of USA', and 'Healthy'. In the center, there is a photograph of a large pile of cooked, orange shrimp.