

Laughing Bird Shrimp Costa Rica

Costa Rica has a long history of progressive approaches to the issues of bio-diversity, eco-systems, and socio-economic management. Mangrove protections have been in place and enforced since 1973, and the country has even reversed deforestation.

CleanFish is proud to be the exclusive North American provider of shrimp from Costa Rica, a country with environmental practices the rest of the world strives to match.



Costa Rica — One With Nature

Costa Rica's eye for the environment has brought the country global recognition. The country is routinely singled out for its forward thinking resource management practices. In 2010 it was the winner of the Future Policy Award at the global summit on biodiversity. This prize is issued by the World Future Council, in recognition of the 1998

The team used Marcelo's local roots and united Costa Rica's then highly fragmented shrimp farming industry under one consortium. Today, the group operates 15 farms on the Pacific coast, and CleanFish has the honor of importing the fruits of their labor.

Unlike some other shrimp farmers that shun Costa Rica because of its regulations, the country's strict environmental policies actually drew the friends to Costa Rica. Shrimp farming is perhaps most associated with mangrove destruction — shrimp farms need close sources of clean, brackish water with strong tidal flows, and mangroves are an ideal place to find these attributes. However, these "terrestrial rainforests" of the ocean are also home to a wealth of biodiversity and play a vital role as a breeding and nursing ground for numerous species, including shrimp.

The farms coexist with more than just the mangroves, however, even previously-endangered crocodiles have returned to the local waters! Says Adler after a recent encounter with an 8-foot croc in his pond, "We live in peace with them. After all, they're just being themselves."



law with the goal of: "conservation of biodiversity, sustainable use of resources and fair and equitable sharing of the benefits arising from the utilization of genetic resources."

Three Friends, One Vision

The story starts just a few years ago, when three friends — Marcelo Silva (of Costa Rica), Andrew Adler (of the USA) and Rene Diers (of Germany) decided to partner and share their passion for sustainable, high-quality shrimp with the world.

The Benefits



- Never exposed to antibiotics, hormones or pesticides and never treated with preservatives
- Farmed shrimp are raised on 15 farms located on the Gulf of Nicoya and the Central Pacific Coast of Costa Rica
- Laughing Bird shrimp farms are certified Organic by Naturland Germany, equivalent to a Seafood Watch "Good Alternative"

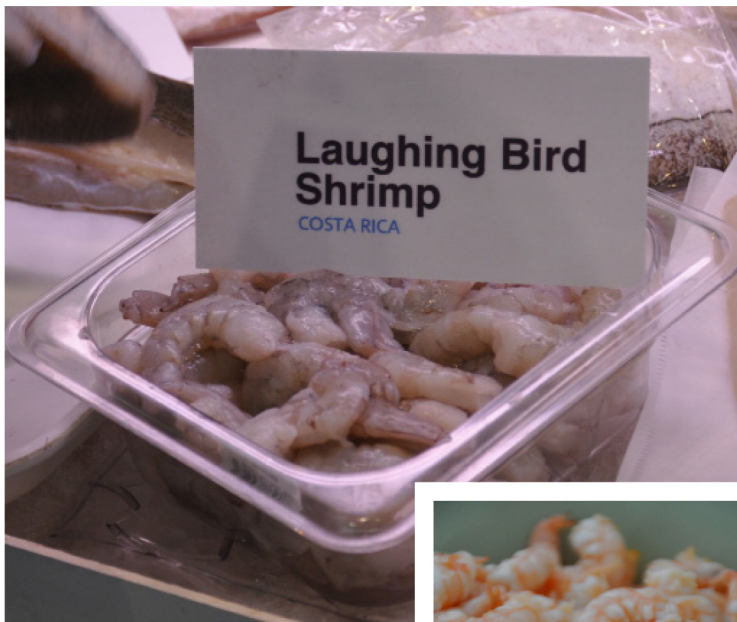
Laughing Bird Shrimp

Costa Rica

THE FACTS:

Latin Name	<i>Litopenaeus vannamei</i>
Origin	Costa Rica
Form & Size	Fresh: Headless, peeled, deveined, 51-70 count
Product Packing	Fresh: 8 lb tubs 10 tubs / case
Taste Profile	Sweet with a firm texture and clean taste
Feed	Never exposed to antibiotics, hormones or pesticides and never treated with preservatives
Sustainability	Monterey Bay Aquarium Seafood Watch "Good Alternative" by equivalence to the Naturland Organic certification.
Processing	Ice slurry — Shrimp arrives at processing plant within 2-3 hours of harvest

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