



MSC SHRIMP AND PRAWN

MSC report on global shrimp and prawn fisheries and market trends, looking at data analytics and case study examples.

September 2026

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INTRODUCTION

SHRIMP AND PRAWN ARE AMONG THE WORLD'S MOST WIDELY CONSUMED SEAFOOD SPECIES, VALUED BY CONSUMERS AND CENTRAL TO MANY BUSINESSES ACROSS THE SEAFOOD SUPPLY CHAIN.



In 2024, wild-capture and farmed shrimp and prawn accounted for 16% of the global value of aquatic animal product trade*. Only salmonids ranked higher, confirming they are one of the most economically significant seafood categories.

Demand for Marine Stewardship Council (MSC) shrimp and prawn products remains strong across retail and foodservice sectors, driven by consumer preferences for sustainable, versatile, and protein-rich seafood products.

There are 33 MSC certified shrimp and prawn fisheries globally. With popular stocks, such as Northern prawns and Argentine red shrimp, these species are staples in cuisines around the world.

Wild-capture shrimp fisheries face a range of environmental and management challenges, including bycatch reduction, climate change, stock health and effective governance. In response, many fisheries have invested in improved management systems, gear innovation and monitoring programmes designed to support long-term sustainability and stock health.

As global demand for seafood continues to grow, the long-term resilience of shrimp and prawn fisheries is critical to both ocean health and global seafood supply chains. Through market and fisheries data and case studies, this report shows how MSC certified fisheries are supporting healthy stocks, thriving ecosystems and sustainable seafood production for the future.



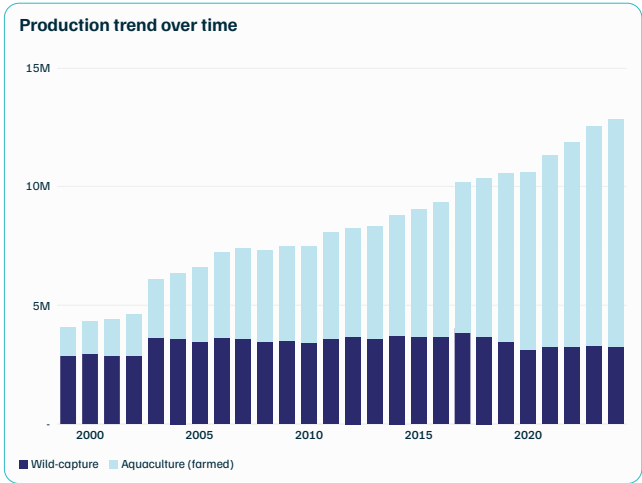
ARGENTINE RED SHRIMP, GUSTAVO CARRASCO / MSC



MEXICAN NORTH PACIFIC BROWN SHRIMP FISHERY, VICTOR VARGAS LOPEZ / MSC

*FAO. 2026. The State of World Fisheries and Aquaculture 2026

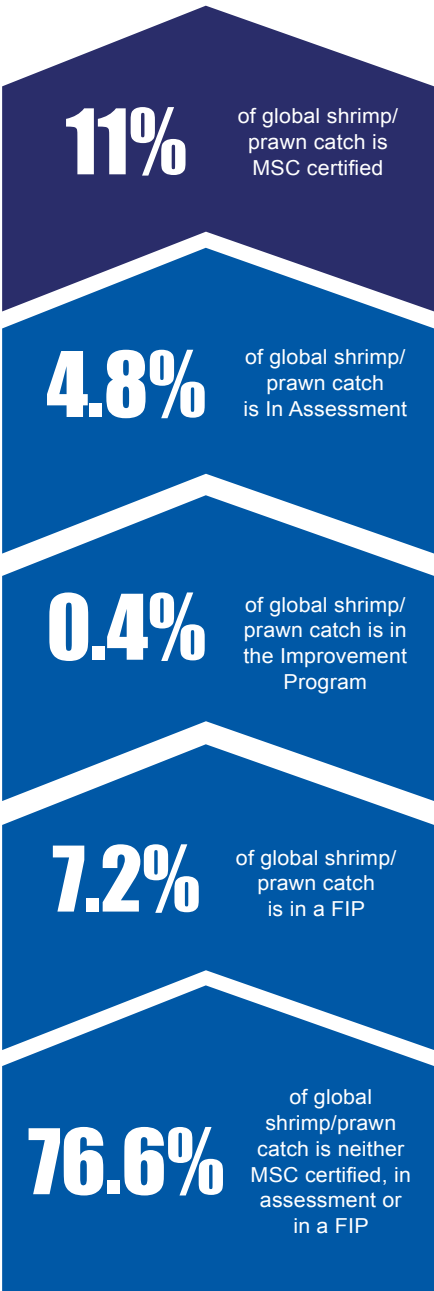
WILD-CAPTURE VS AQUACULTURE



Wild-capture shrimp and prawn production is only a small fraction of the total global production, with aquaculture production increasing exponentially over time. Of that wild-capture, approximately 76.6% remains unassessed or uncertified.

Temperature increases, oxygen depletion, and increased magnitude of extreme weather have been identified as environmental factors that can negatively impact shrimp and prawn fisheries.

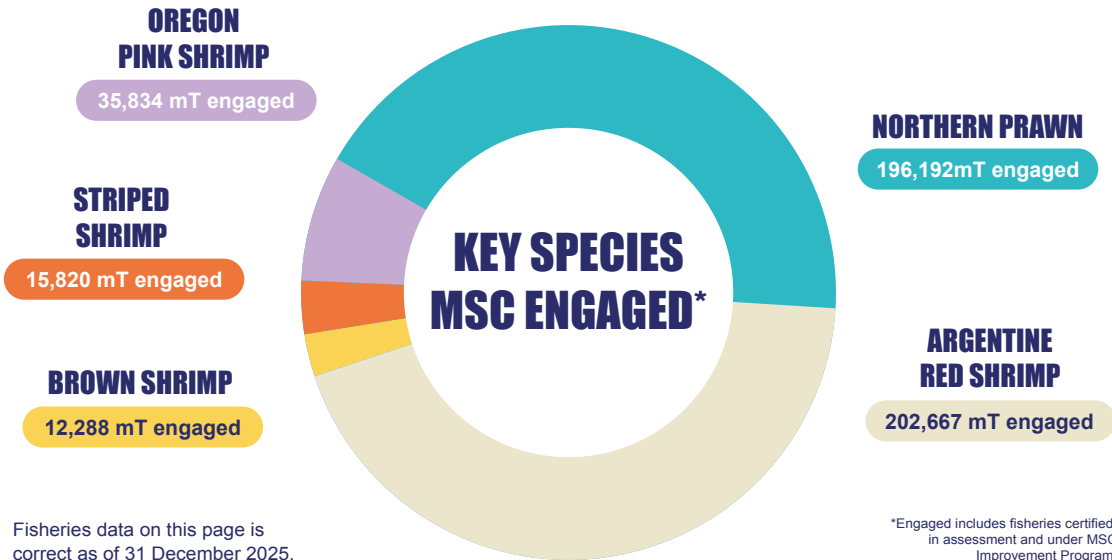
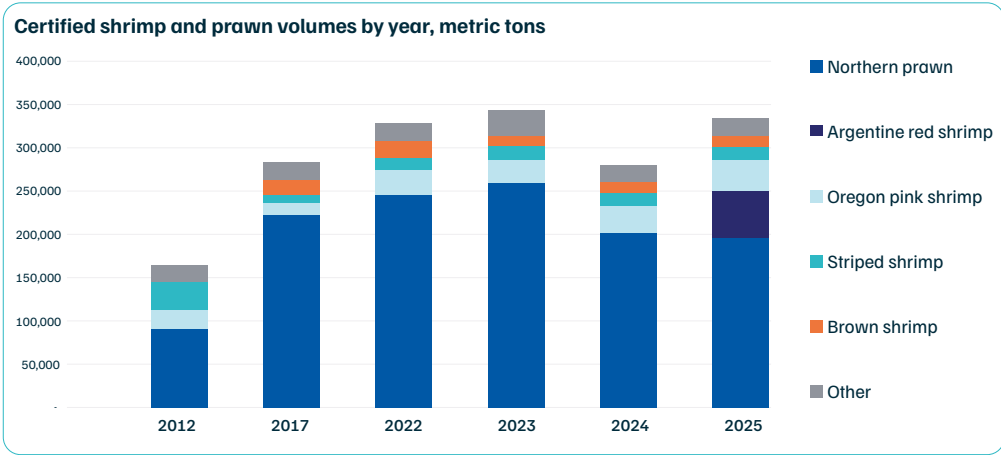
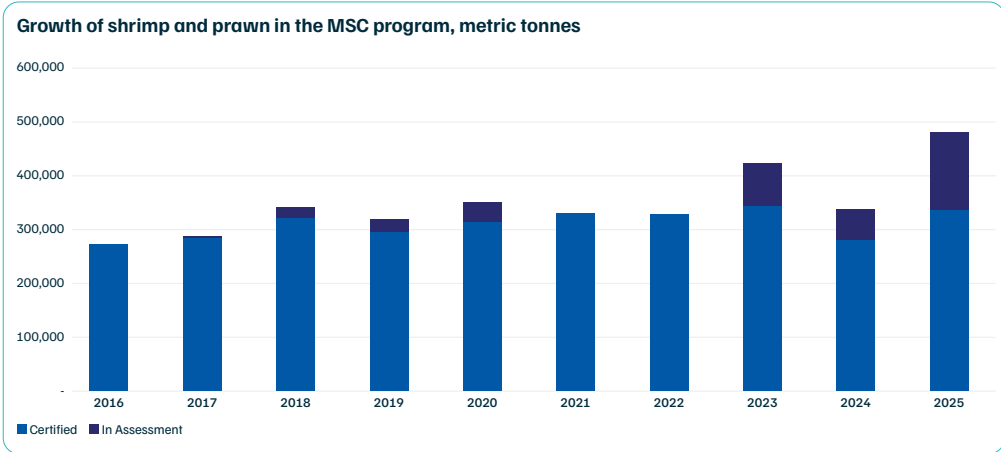
Warming waters and declining oxygen levels have contributed to record-low northern shrimp biomass in the Gulf of St Lawrence. Loss of habitat due to the 1999 cyclone and extreme marine heatwave in Australia in 2011 led to large declines in recruitment and adult survival of brown tiger prawns in Exmouth Gulf. U.S. West Coast pink shrimp favour colder conditions, with peak landings during the 2010-2011 La Niña and declines during major ocean warming events, including El Niño.



Caputi, N., M. Kangas, A. Chandrapavan, A. Hart, M. Feng, M. Marin and S. de Lestang, 2019. [Factors affecting the recovery of invertebrate stocks from the 2011 western Australian extreme marine heatwave](#).
DFO, 2022. [Assessment of Northern Shrimp stocks in the Estuary and Gulf of St. Lawrence in 2021](#).
Oregon Department of Fish and Wildlife, 2022. 33rd Annual pink shrimp review. [2021 Oregon Annual Pink Shrimp Review](#)

Fisheries data on this page is correct as of 31 December 2025.

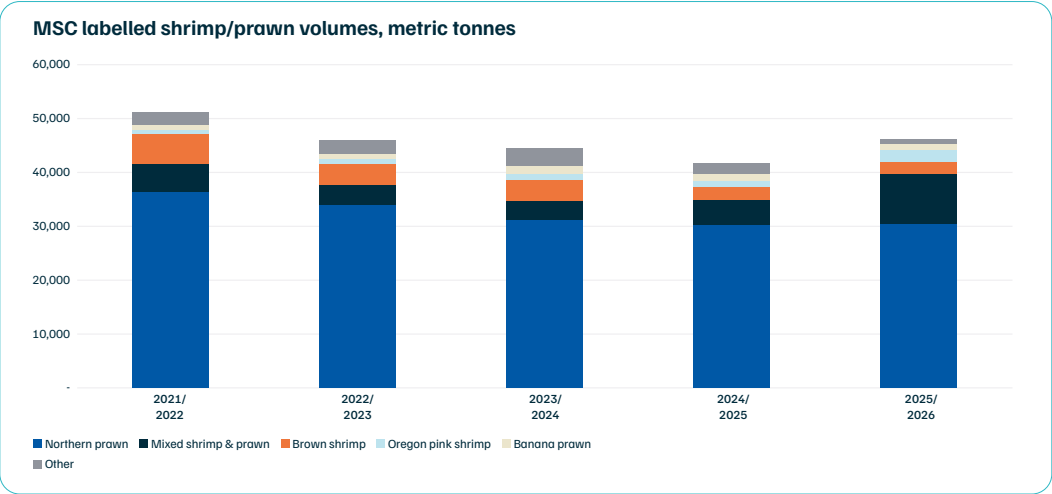
MSC FISHERIES CATCH



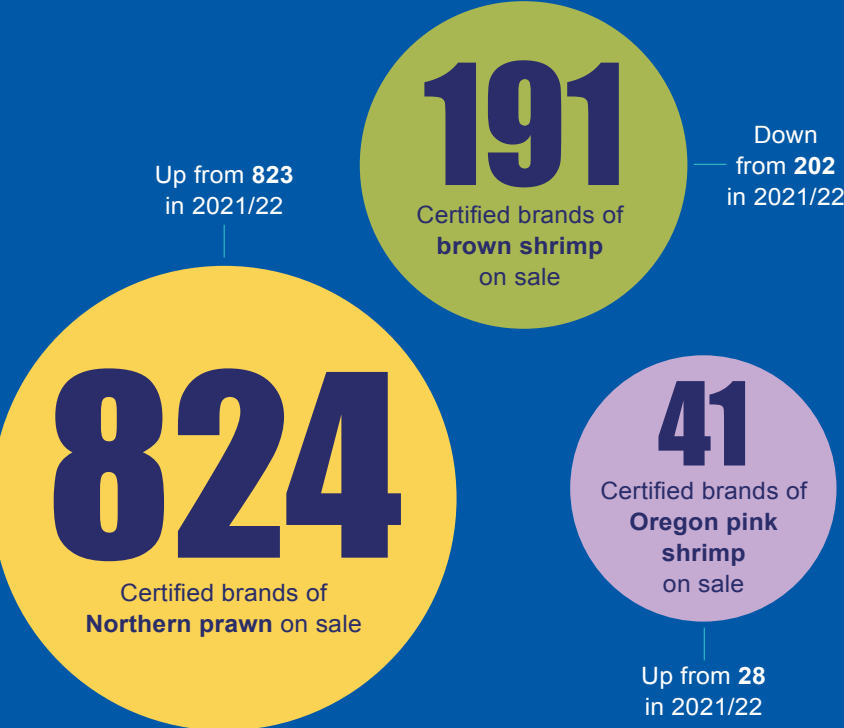
Fisheries data on this page is correct as of 31 December 2025.

*Engaged includes fisheries certified, in assessment and under MSC Improvement Program.

MARKET TRENDS



NUMBER OF BRANDS ON SALE BY KEY SPECIES



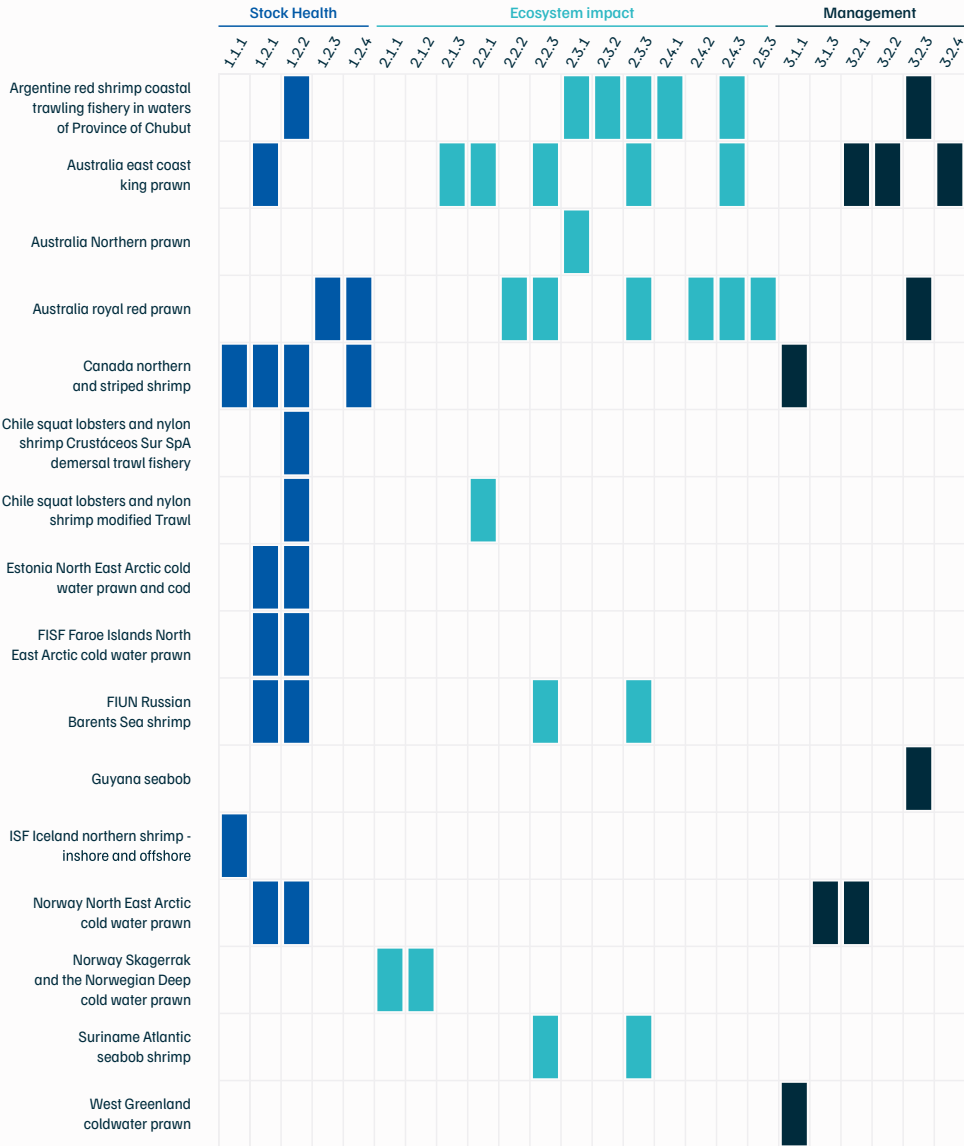
Commercial data on this page is correct as of 30 June 2026. Forecast data included in 2025/2026

SUMMARY OF CONDITIONS

The chart below shows the current open conditions (Performance Indicator scores between 60 and 79) for shrimp and prawn fisheries at the beginning of 2026. It displays

the improvements that are to be made over the course of the fisheries five-year certification period in order to remain within the MSC program.

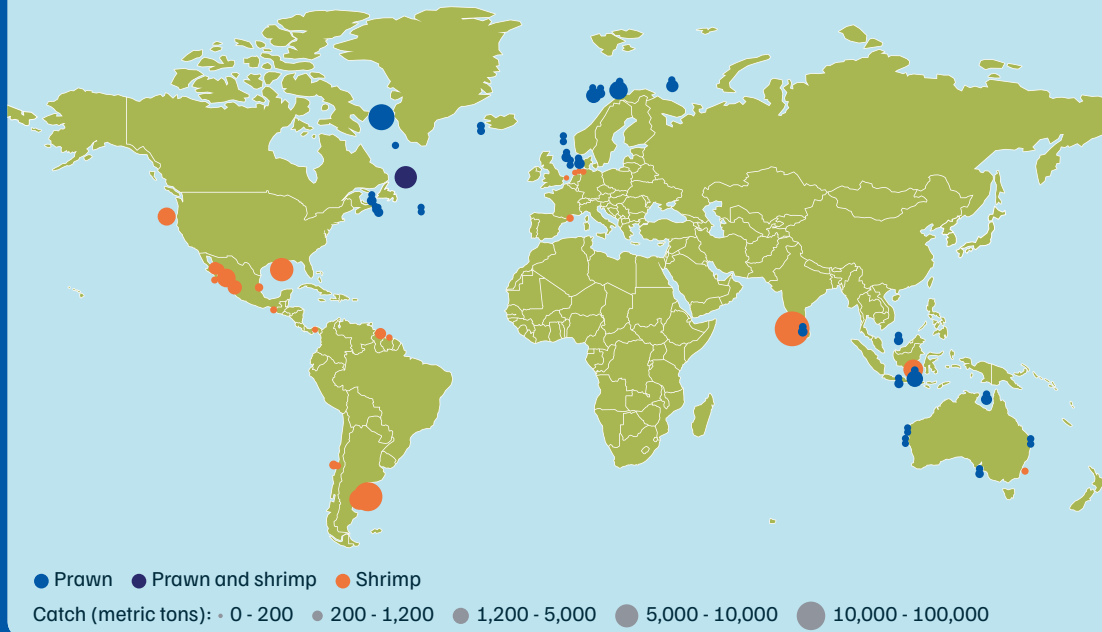
Summary of conditions



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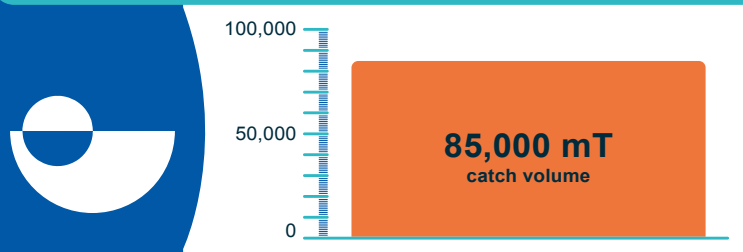
MSC SHRIMP AND PRAWN FISHERIES

All engaged MSC shrimp/prawn fisheries



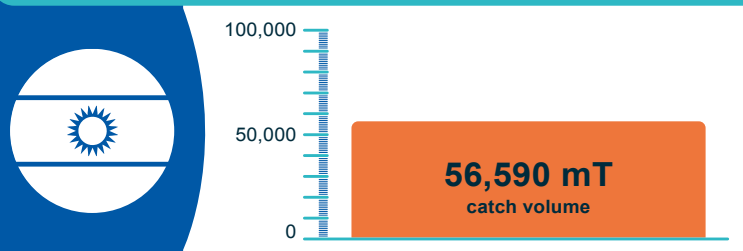
KEY MSC FISHERIES BY VOLUME

WEST GREENLAND COLDWATER PRAWN



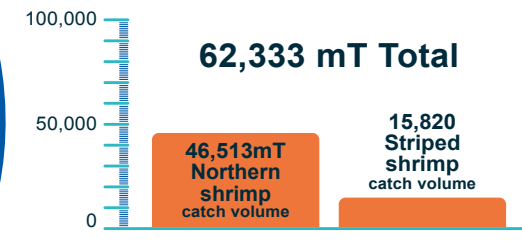
Bottom trawls
Otter trawls
First certified:
February 2013

ARGENTINE RED SHRIMP (*PLEOTICUS MUELLERI*) COASTAL TRAWLING FISHERY



Bottom trawls
Shrimp trawls
First certified:
March 2025

CANADA NORTHERN AND STRIPED SHRIMP



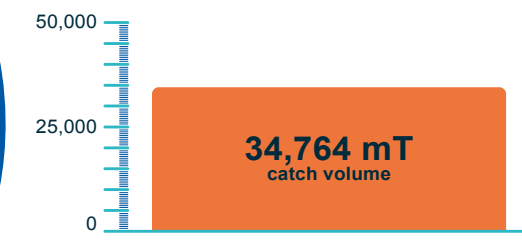
Bottom trawls
Shrimp trawls
First certified:
June 2011

US WEST COAST PINK SHRIMP (*PANDALUS JORDANI*) TRAWL FISHERY



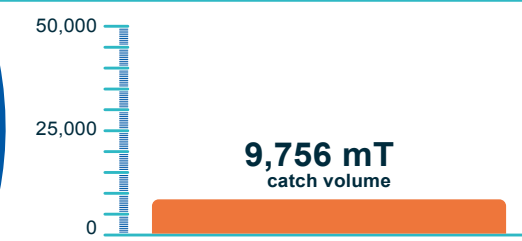
Bottom trawls
Otter trawls
First certified:
December 2007

NORWAY NORTH EAST ARCTIC COLD WATER PRAWN



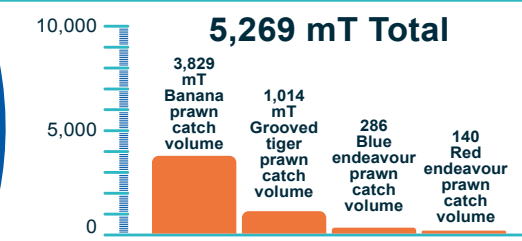
Bottom trawls
Shrimp trawls
First certified:
March 2012

NORTH SEA BROWN SHRIMP



Bottom trawls
Beam trawls
First certified:
December 2017

AUSTRALIA NORTHERN PRAWN



Bottom trawls
Otter trawls
First certified:
November 2012

UNDERSTANDING THE PRE-CERTIFICATION SPACE

The MSC Standard is both rigorous and achievable. As the global demand for seafood rises and overfishing increases, it is crucial that we ensure all eligible fisheries can access the MSC Program regardless of size, gear type and location. Over £9 million has been invested since 2020 via the MSC's Ocean Stewardship Fund (OSF), which was established in 2018 to improve accessibility and help fisheries on their pathway to sustainability.

The MSC Improvement Program (MSC IP) has been designed to support fisheries that have opted to make the changes necessary to meet the MSC Standard. The Program is transparent, time-bound and progress is independently verified. It offers a credible route for fisheries to move toward certification against the MSC's Standard and so is materially

different from other fisheries improvement programs. Fisheries entering the MSC IP must have an action plan that is agreed by independent auditors. This plan shows how they will make the necessary improvements to facilitate beginning the certification process within five years. During this period the fisheries' must make progress, which is regularly reviewed and verified by the auditors and made available publicly.

Products from fisheries in the MSC IP cannot use the MSC ecolabel. However, as an incentive to join the program, fisheries may access MSC certified supply chains once they have reached an acceptable performance level. Packaged retail products containing seafood from a fishery in the MSC IP are then able to include a back-of-pack statement.



One fishery utilising this process is the Palamós blue and red shrimp fishery, which entered the MSC IP in 2025 after more than fifteen years of voluntarily implementing measures that go beyond Spanish and EU regulatory requirements. Notably, the fishery has modified its gear to improve selectivity and reduce seabed impacts, achieving a 20% reduction in the catch of undersized shrimp and replacing bottom-contact trawl doors with minimal-contact pelagic doors to minimise its environmental impact. The fishery has received OSF support to undertake an 18 month programme of targeted improvements before it can advance to full certification.

In Indonesia, three MSC IP fisheries are helping strengthen the sustainability of small-scale shrimp fisheries. The Central Java prawn fishery targeting banana shrimp entered the MSC IP in 2021 to systemically address critical data gaps and build a reliable harvest strategy. Supported

by the OSF and research partnerships with Diponegoro University, the project is generating the stock data needed to inform effective shrimp management. Similar work is underway in South Kalimantan, where the Kotabaru and Tanah Bumbu fisheries are being supported by the OSF to improve traceability and data collection through vessel registration, landing and bycatch monitoring, and the testing of tracking technologies across fragmented supply chains.

These examples demonstrate how the MSC IP, supported by the OSF, is helping fisheries of different scales and levels of development make measurable progress toward sustainability. There is 4,000mT of shrimp and prawn in the MSC IP, part of a structured and independently verified pathway to certification. This process is enabling more fisheries to access the benefits of the program while driving environmental improvements on the water.



ARGENTINE RED SHRIMP: MEETING GLOBAL DEMAND

Argentine red shrimp is one of the country's most prized seafood products, underpinning a vital industry that supports local economies and drives significant export value. The stock is managed through two distinct fisheries management regimes, reflecting the country's provincial (inshore) and national (offshore) administrative jurisdictions. While both systems share a common overall approach to managing the target species, the specific management approaches vary between these jurisdictions.

Argentina's offshore red shrimp fishery secured MSC certification in 2026,

marking a significant milestone following a decade of dedicated work through a fishery improvement project (FIP). During the FIP, the fishery worked on improving stock assessments, creating a Management Plan, and creating an observer plan to form a better understanding of the impacts of the fishery on other species, habitats and the ecosystem in general.

This MSC certification follows the certification of the Chubut onshore Argentine red shrimp fishery last year, similarly achieved after a full decade of dedicated improvements to the fishery.

The MSC now has three Argentine red shrimp fisheries engaged in our program, totaling 199,683 mT volume as of June 2026:

1

Argentine red shrimp (*Pleoticus muelleri*) coastal trawling fishery in waters of Province of Chubut (Onshore fishery). MSC certified in March 2025.

2

Argentine red shrimp (*Pleoticus muelleri*) offshore bottom trawl fishery in federal waters. MSC certified in February 2026.

3

Argentine red shrimp (*Pleoticus muelleri*) bottom trawl fishery by chubutense coastal chilling vessels. This fishery is under Full Assessment.

The engagement of these three fisheries in the MSC programme is particularly significant given the economic importance of Argentine red shrimp, with it being highly valued and sought after in the international

market. In 2024, this shrimp was the most important seafood commodity exported by Argentina, accounting for 49% of the total seafood export value. The primary export market is Spain, who distributes



GUSTAVO CARRASCO / MSC

the product to markets throughout the rest of Europe. Spanish consumers are also benefiting from the MSC certification of Argentine red shrimp, with the retailer La Sirena selling multiple MSC certified products from the onshore fishery, meaning Spanish consumers can enjoy environmentally sustainable shrimp.

In the UK, in September 2025 Iceland Foods became the first UK retailer globally to launch a MSC certified frozen Argentinian red shrimp fishery product under their own brand, reinforcing its commitment to offering UK shoppers sustainably sourced seafood.

MSC certified Argentine red shrimp is also now on sale in Japan. From June 2026, Aeon Retail started selling MSC certified Argentine red shrimp in approximately 390 stores including 'Aeon' and 'Aeon Style', marking the first time this product was available in the domestic retail market.

The biggest retailer in The Netherlands, Albert Heijn, has also made sure that all supply of their frozen Argentinian red shrimp originates from these MSC certified fisheries since June 2026. This makes them the first retailer to make use of these products with an incredible sustainable story. Similarly, in Sweden, Willys supermarket chain were the first supermarket chain to launch and offer MSC Argentinian red shrimps from the brand Kapten Royal.

The certification and assessment of Argentina's red shrimp fisheries demonstrate the impact of long-term commitment to sustainable fisheries management. As one of the country's most valuable seafood exports, the growing availability of MSC certified Argentine red shrimp in major markets across Europe and Asia is helping to meet consumer demand for sustainable seafood while supporting the continued health of marine ecosystems.



ARGENTINE RED SHRIMP FISHERY / MSC

BROWN SHRIMP: INNOVATING FOR SUSTAINABILITY



MSC certified brown shrimp fisheries demonstrate how sustainability is achieved through continuous improvement, collaboration and science-based management. Across the North Sea, fisheries have used MSC certification as a framework to strengthen management, address environmental challenges and build the evidence needed to support healthy shrimp stocks and marine ecosystems. The North Sea brown shrimp fishery (covering the Netherlands, Germany and Denmark) provides a strong example of this journey.

The North Sea brown shrimp fishery was certified in 2017 with seven conditions, including catch limits, the protection of sensitive habitats, better data collection, independent controls and stricter sanctions. The combined fleet from the Netherlands, Germany, and Denmark catches an average of approximately 30,000 to 35,000 tonnes (30 to 35 million kilos) of North Sea shrimp annually in the North Sea and Wadden Sea area. Catches vary significantly from year to year. The Netherlands accounts for the largest share, representing 45% to 55% of the total catch.

A combination of management measures has helped safeguard the long-term sustainability of the brown shrimp stock. Mesh sizes have been progressively increased to allow more juvenile shrimp to escape, while fishing effort has been reduced through limits on fishing time, weekend closures, winter breaks and

other seasonal closures. The fishery has also introduced a data-driven early warning system that monitors catch rates per hour at sea, automatically triggering reductions in permitted fishing effort if stock indicators decline.

Collaboration with research organisations, including the University of Hamburg, the Thünen Institute, DTU Aqua and Wageningen Marine Research, has improved understanding of gear selectivity, bycatch reduction and seabed impacts. At the same time, Germany, the Netherlands and Denmark have developed harmonised electronic catch reporting, vessel tracking and fishing intensity mapping, providing more consistent data to support management decisions and compliance. Independent inspections have also been strengthened, with regular audits of vessels and producer organisations and more robust sanctions for repeated violations.

By 2024, all conditions had been successfully closed, resulting in certification with no outstanding improvement requirements, which is a remarkable step.

Similarly, the UK's Wash brown shrimp fishery, a small-scale beam trawl fishery operating in the Wash, Norfolk, was first certified to the MSC Standard in 2020 with eight conditions, including two relating to impacts on Endangered, Threatened and Protected (ETP) species.

To address these conditions, the fishery collaborated with an Ocean Stewardship Fund Student Research Grant awardee to fill key data gaps. Activities included identifying ETP species likely to interact with the fishery, conducting a Productivity Susceptibility Analysis (PSA), producing an onboard species identification guide, and mapping fishing activity and species overlap using GIS. Supported by industry participation, the research found no high-risk species, 14 moderate-risk species and 36 low-risk species, generating valuable information for fisheries across the Wash.

The fishery subsequently implemented a comprehensive strategy to minimise ETP impacts, combining regulatory compliance with practical mitigation measures. These included operating in line with protected area conservation objectives, collaborating with Cefas on observer programmes and discard monitoring, using 70 mm nets and sieve nets to reduce bycatch, improving onboard handling practices to increase survivability, and enhancing species identification and reporting. Effective monitoring, control and surveillance systems provided confidence in the effectiveness of these measures.

As a result of these actions, the fishery successfully closed its ETP conditions in 2023. Through its dedication to environmental responsibility, stakeholder collaboration, and long-term sustainability, the Wash Brown Shrimp Fishery has made a distinctive and commendable contribution to the future of sustainable fisheries.

Together, these fisheries demonstrate the value of continuous improvement. By investing in research, embracing innovation and working collaboratively across industry, science and management, they have strengthened environmental performance while building more resilient and environmentally sustainable fisheries.



NORTH SEA BROWN SHRIMP FISHERY,
SASKIA LELIEVELD / MSC

FOCUS ON MSC PARTNERS



ROYAL GREENLAND

Royal Greenland is Greenland's fully government-owned seafood company and a truly vertically integrated business. The seafood group is one of the country's two leading seafood suppliers, with operations spanning fishing, processing, and sales.

In 2022, MSC certified raw materials accounted for an estimated 63% of the company's total raw material volume. Six species are MSC certified in Greenlandic fisheries, and Royal Greenland is involved in all of them. The largest certified fisheries are cold-water prawn (85,000 tonnes) and Greenland halibut (10,704 tonnes).

The company works with industry partners through Sustainable Fisheries Greenland (SFG) to support MSC certification of key fisheries.



KAPTEN ROYAL

In Sweden, Willys were first supermarket chain to launch and offer Argentinian red shrimps from the brand Kapten Royal, sold in both peeled and non peeled formats. Harvested from cold northern waters, these shrimp are valued for their clean, distinctive flavour and firmer texture compared with many warm water prawns. Their characteristic red colour comes from a natural diet of krill and other crustaceans, making them a premium and recognisable seafood choice for consumers seeking sustainable options.

As a partner of MSC, Kapten Royal are actively working towards a sustainable marine environment, and consumers choosing MSC certified products are an important part of that effort.

SAINSBURY'S

Sainsbury's has championed sustainable seafood for 25 years, having become the first UK retailer to launch an MSC labelled product back in 2000. That milestone has grown into one of MSC's longest standing retail partnerships, spanning their prawn range today, including the Taste the Difference Prawn, Chilli & Garlic Ravioli, a premium ready meal carrying the blue MSC ecolabel on a format rarely seen elsewhere on supermarket shelves. A quarter-century on, Sainsbury's continues setting the pace for sustainable sourcing across the category.



LA SIRENA

La Sirena's MSC certified Argentine red shrimp range highlights the retailer's commitment to offering environmentally sustainable seafood to Spanish consumers. By incorporating MSC certified shrimp products into its frozen seafood portfolio, La Sirena is helping increase sustainable seafood choices at scale. The availability of MSC certified shrimp products within a major retail chain in Spain demonstrates the growing role retailers can play in supporting sustainable fisheries and increasing consumer engagement with certified seafood.



CO-OP

The prawn sandwich has held its place as one of the UK's most enduring lunchtime favourites for decades, and Co-op's MSC labelled prawn sandwich puts sustainability right at the heart of it. By bringing a certified prawn sandwich into food-to-go, Co-op makes sustainable seafood part of everyday life, not just a weekend shop decision. It's a small but powerful example of how the blue MSC ecolabel can travel beyond the fish counter and into the products people reach for without a second thought.



ALDI

Aldi continues to demonstrate its commitment to sustainable seafood through a broad range of MSC certified products, including shrimp and prawn selections available across European markets. By working closely with the MSC across multiple species groups, ALDI helps make certified sustainable seafood accessible to a wide consumer audience while supporting well-managed fisheries.

SHRIMP AND PRAWN MSC SPECIES

To complement the content of this report, this page provides a full list of shrimp and prawn species included in the MSC program. This section serves as a valuable resource, showing the diverse range of certified shrimp and prawn species in the MSC program.

COMMON NAME	SCIENTIFIC NAME
ARABIAN RED SHRIMP	<i>Aristeus alcocki</i>
ARGENTINE RED SHRIMP	<i>Pleoticus muelleri</i>
ATLANTIC SEABOB	<i>Xiphopenaeus kroyeri</i>
BANANA PRAWN	<i>Fenneropenaeus merguensis</i>
BLUE AND RED SHRIMP	<i>Aristeus antennatus</i>
BLUE ENDEAVOUR PRAWN	<i>Metapenaeus endeavouri</i>
BLUE SHRIMP	<i>Litopenaeus stylirostris</i>
BROWN TIGER PRAWN	<i>Penaeus esculentus</i>
CHILEAN NYLON SHRIMP	<i>Heterocarpus reedi</i>
BROWN SHRIMP	<i>Crangon crangon</i>
EASTERN KING PRAWN	<i>Melicertus plebejus</i>
JACK-KNIFE SHRIMP	<i>Haliporoides sibogae</i>
NORTHERN BROWN SHRIMP	<i>Farfantepenaeus aztecus</i>
NORTHERN PRAWN	<i>Pandalus borealis</i>
OREGON PINK SHRIMP	<i>Pandalus jordani</i>
WESTERN KING PRAWN	<i>Melicertus latisulcatus</i>
YELLOWLEG SHRIMP	<i>Fenneropenaeus californiensis</i>

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MEXICAN PACIFIC ARTISANAL
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