

LOCAL SHRIMP SUPPLY REMAINS SUFFICIENT - DOF

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PUTRAJAYA, June 13 (Bernama) -- The Department of Fisheries (DOF) has assured that the supply of fresh local shrimp in markets nationwide remains sufficient, stable and is currently not facing any disruption.

Its Director-General Datuk Adnan Hussain said the country's marine shrimp subsector, comprising Black Tiger Shrimp (*Penaeus monodon*) and Whiteleg Shrimp (*Litopenaeus vannamei*), continues to record strong performance.

He said local marine shrimp production reached 14,308.36 tonnes as of May this year, with a wholesale value of RM386.57 million.

"At the state level, Selangor remains one of the main contributors in the Central Zone to national shrimp production, recording output of 2,463.17 tonnes in 2025 worth RM84.85 million, as well as 852.71 tonnes up to last month, thereby strengthening the continuous stability of fresh shrimp supply in the domestic market.

"Local shrimp farmers possess strong and resilient capacity to continuously meet domestic market demand, in line with the nation's food security assurance," he said in a statement today.

Adnan said national marine shrimp production was recorded at 60,970.79 tonnes in 2024 and 57,047.80 tonnes last year, reflecting a stable production trend.

In terms of economic value, he said the subsector recorded a wholesale value of RM1.66 billion in 2024 and RM1.53 billion in 2025, with the estimated retail market value exceeding RM2.1 billion.

Meanwhile, Adnan said that to ensure industry sustainability, the DOF has tightened biosecurity controls at all national entry points to prevent the risk of aquaculture diseases such as Early Mortality Syndrome (EMS) and White Spot Syndrome Virus (WSSV).

He said the enforcement measures help ensure aquaculture products in the local market remain safe, of high quality and compliant with established standards.

In addition, efforts to transform the aquaculture industry are being strengthened through the development of Aquaculture Industrial Zones (ZIA) and the adoption of modern technologies such as the Recirculating Aquaculture System (RAS) and Internet of Things (IoT) technology for real-time water quality monitoring.

“The development of disease-free local shrimp broodstock (Specific Pathogen Free - SPF) is also being intensified to reduce dependence on external sources,” he said.

Earlier today, Adnan had conducted a working visit to the Camaroe Bhd Tiger Prawn Processing Factory in Kapar, Selangor, to observe developments in the downstream aquaculture industry and the national seafood supply chain.

During the visit, Adnan also observed tiger prawn processing operations for the domestic and export markets and exchanged views with industry players on efforts to strengthen a more sustainable, modern and competitive national seafood supply chain.

Also discussed were compliance with international food safety standards, the development of value-added products, the adoption of technology and automation, as well as the implementation of Environmental, Social and Governance (ESG) initiatives to enhance the competitiveness of Malaysia’s aquaculture industry at the global level.

“The country’s prawn industry has a strong foundation and is supported by experienced operators, the use of modern technology and increasingly robust biosecurity practices.

“DOF will continue to work closely with industry players to ensure the country’s prawn supply remains stable, safe and of high quality, while supporting the national food security agenda,” he said.

Also present during the visit were Senior Director of the Aquaculture Division Khazlita Adzim Abdol Aziz @ Ismail, Senior Director of the Fisheries Biosecurity Division Shamila Zainol, Selangor Deputy Fisheries Director Ahmad Redzuan Ramli, as well as fisheries officers from the headquarters and the state office.

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