



AUS4INNOVATION

Can Tho University

Aus4Innovation is helping researchers
build accurate, automated technology
for Mekong shrimp processing



CSIRO
Australia's National
Science Agency

LABOUR SAVING TECHNOLOGY FOR SHRIMP PROCESSING

Vietnam is one of the top producers and exporters of shrimp in the world.

More than 900,000 tonnes are farmed annually in the Mekong Delta.

Processing is labour-intensive and is undertaken by mostly female workers in cold, wet working conditions.

Shrimp de-heading is done manually in most companies.

Removing only the shell and retaining flesh in the head is critical for meeting quality and flavour requirements.

Can Tho University has created prototype sensor technology that helps to accurately mimic processing by hand.

This automated system minimises waste, saves time and labour and optimises food safety.

It has potential to open new markets for shrimp and other food processing industries.

- Automated processing addresses growing labour shortages
- Sensor system improves meat ratio and reduces waste
- Sensor technology has potential to improve food industry competitiveness