



PROGRAM

FIELD VISIT

Thursday, 12 November 2015

- 06:30h** **Departure from Hotel Seara**
- 10:00h** **Arrival to Acaraú (approximately 250 km from Fortaleza) & visit of the farm facilities, laboratory of shrimp larvae, production and processing industry of “Camarão Costa Negra”***
- 16:00h** **Return to Fortaleza (for those who were not to Jericoacoara**)**
- 20:00h** **Arrival to Hotel Seara**

*** The technical visit to shrimp farms (Costa Negra GI), as well as the lunch, will be sponsored by the organization.**





Field Visit – Costa Negra GI



Foto: Fábio Lima

Among the most highly rated in the world, marine shrimp produced in captivity in the farms of the Black Coast region in the west coast of Ceará, was recognized as Denominação de Origem in 2011 by the National Institute of Industrial Property (INPI). The species produced is the *Litopenaus vannamei*.

The Black Coast, crossed by the River Acaraú, dark water, is rich in organic matter, especially the Lower Acaraú region, and is considered the best area of the State Ceará for the production of the shrimp. The beaches of the Black Coast have large areas of dark gray sediment submerged, hence the name, which provides a unique look to their beaches at low tide period, when emerge in large areas.

Even if produced in captivity, thanks to the fact that the water is rich in nutrients, the shrimp produced in this region taste similar to the crustacean that lives naturally in the sea. The Costa negra Shrimp has consistent texture and full-bodied taste, because of the physical aspects of the region, it has high protein content, as well as being an all natural product, free of antibiotics and any other chemicals.

Registro IG 200907 INPI Denominação de Origem /2011

Área Geográfica Delimitada: 900 ha

Abrangência: município de Acaraú (região da Costa Negra, litoral Oeste do Ceará)

