POIS Analysis

## Codes\\POIS Survey Coded by Stages\\Stage 1 Data Familiarisation

| Name | Files | References |
| --- | --- | --- |
| Shell Traits Contribution to Losses |  |  |
| **Shell brittleness & chalkiness** |  |  |
| Caused by fast growth | 1 | 4 |
| Causes-Other | 1 | 8 |
| Chalk contaminate meat | 1 | 3 |
| Delay sales | 1 | 1 |
| Difficult to maintain shell and meat condition | 1 | 2 |
| Exposure to pathogen-health risk | 1 | 1 |
| Lack of handling | 1 | 3 |
| Linked to weak adductor muscle | 1 | 2 |
| Loss of freshness | 1 | 5 |
| Loss of liquor | 1 | 8 |
| Mortalities | 1 | 11 |
| No mortalities | 1 | 1 |
| Poor husbandry | 1 | 1 |
| Poor water quality | 1 | 1 |
| Reduced shelf life | 1 | 1 |
| Reduced transport distance | 1 | 1 |
| Same as hardness-thickness-closure | 1 | 4 |
| Shell damage | 1 | 17 |
| **Shell closure/seal** |  |  |
| Adductor mucsle | 1 | 7 |
| Cause-damaged and sof shell | 1 | 7 |
| Compromised condition | 1 | 1 |
| Essential during grading | 1 | 1 |
| Exposure to pathogens-health risk | 1 | 4 |
| Increased env impact | 1 | 4 |
| Loss of freshness | 1 | 1 |
| Loss of liquor | 1 | 8 |
| Mortalities | 1 | 13 |
| No problem | 1 | 1 |
| Rancidification | 1 | 1 |
| Reduced reconditioning capacity | 1 | 1 |
| Reduced shelf life | 1 | 4 |
| Reduced transport distance OR time | 1 | 5 |
| Same as other shell traits | 1 | 6 |
| **Shell hardness & density** |  |  |
| Adductor muscle | 1 | 1 |
| Grading | 1 | 15 |
| Inability to withstand stress | 1 | 4 |
| Increased env impact | 1 | 3 |
| Loss of liquor | 1 | 5 |
| Low condition | 1 | 3 |
| Mortality | 1 | 16 |
| Robustness | 1 | 3 |
| Same as others | 1 | 2 |
| Shelf life | 1 | 2 |
| Shell damage | 1 | 19 |
| Survival in transportation | 1 | 6 |
| Susceptible to fouling-predators | 1 | 5 |
| **Shell thickness** |  |  |
| Breakage during shucking-thin | 1 | 1 |
| Exposure to pathogens-health risk | 1 | 1 |
| Grading | 1 | 4 |
| Increased env impact | 1 | 2 |
| Loss of appeal | 1 | 1 |
| Mortality | 1 | 5 |
| Reduced transport distance OR time | 1 | 1 |
| Rejection | 1 | 1 |
| Same as hardness-others | 1 | 7 |
| Shell damage | 1 | 8 |
| Shell fragments contaminate meat | 1 | 1 |
| Survival in transport | 1 | 1 |

## Codes\\POIS Survey Coded by Stages\\Stage 2 Systematic Data Coding

| Name | Files | References |
| --- | --- | --- |
| Shell Traits Contribution to Losses |  |  |
| **Shell brittleness & chalkiness** |  |  |
| Chalk contaminate meat | 1 | 3 |
| Delay sales | 1 | 1 |
| Difficult to maintain shell and meat condition | 1 | 2 |
| Exposure to pathogen-health risk | 1 | 1 |
| Loss of freshness | 1 | 5 |
| Loss of liquor | 1 | 8 |
| Mortalities | 1 | 11 |
| No mortalities | 1 | 1 |
| Reduced shelf life | 1 | 1 |
| Reduced transport distance | 1 | 1 |
| Shell damage | 1 | 17 |
| **Shell closure/seal** |  |  |
| Compromised condition | 1 | 1 |
| Exposure to pathogens-health risk | 1 | 4 |
| Increased env impact | 1 | 4 |
| Loss of freshness | 1 | 1 |
| Loss of liquor | 1 | 8 |
| Mortalities | 1 | 13 |
| No problem | 1 | 1 |
| Rancidification | 1 | 1 |
| Reduced reconditioning capacity | 1 | 1 |
| Reduced shelf life | 1 | 4 |
| Reduced transport distance OR time | 1 | 5 |
| **Shell hardness & density** |  |  |
| Inability to withstand stress | 1 | 4 |
| Increased env impact | 1 | 3 |
| Loss of liquor | 1 | 5 |
| Low condition | 1 | 3 |
| Mortality | 1 | 16 |
| Shelf life | 1 | 2 |
| Shell damage | 1 | 19 |
| Survival in transportation | 1 | 6 |
| Susceptible to fouling-predators | 1 | 5 |
| **Shell thickness** |  |  |
| Breakage during shucking-thin | 1 | 1 |
| Exposure to pathogens-health risk | 1 | 1 |
| Increased env impact | 1 | 2 |
| Loss of appeal | 1 | 1 |
| Mortality | 1 | 5 |
| Reduced transport distance OR time | 1 | 1 |
| Rejection | 1 | 1 |
| Shell damage | 1 | 8 |
| Shell fragments contaminate meat | 1 | 1 |
| Survival in transport | 1 | 1 |

## Codes\\POIS Survey Coded by Stages\\Stage 3 Generating Initial Themes

| Name | Files | References |
| --- | --- | --- |
| Shell Traits Contribution to Losses |  | 136 |
| **Shell brittleness & chalkiness** |  |  |
| Chalk contaminate meat | 1 | 3 |
| Delay sales | 1 | 1 |
| Difficult to maintain shell and meat condition | 1 | 2 |
| Exposure to pathogen-health risk | 1 | 1 |
| Loss of freshness | 1 | 5 |
| Loss of liquor | 1 | 8 |
| Mortalities | 1 | 11 |
| No mortalities | 1 | 1 |
| Reduced shelf life | 1 | 1 |
| Reduced transport distance | 1 | 1 |
| Shell damage | 1 | 17 |
| **Shell closure/seal** |  |  |
| Compromised condition | 1 | 1 |
| Exposure to pathogens-health risk | 1 | 4 |
| Increased env impact | 1 | 4 |
| Loss of freshness | 1 | 1 |
| Loss of liquor | 1 | 8 |
| Mortalities | 1 | 13 |
| No problem | 1 | 1 |
| Rancidification | 1 | 1 |
| Reduced reconditioning capacity | 1 | 1 |
| Reduced shelf life | 1 | 4 |
| Reduced transport distance OR time | 1 | 5 |
| **Shell hardness & density** |  |  |
| Inability to withstand stress | 1 | 4 |
| Increased env impact | 1 | 3 |
| Loss of liquor | 1 | 5 |
| Low condition | 1 | 3 |
| Mortality | 1 | 16 |
| Shelf life | 1 | 2 |
| Shell damage | 1 | 19 |
| Survival in transportation | 1 | 6 |
| Susceptible to fouling-predators | 1 | 5 |
| **Shell thickness** |  |  |
| Breakage during shucking-thin | 1 | 1 |
| Exposure to pathogens-health risk | 1 | 1 |
| Increased env impact | 1 | 2 |
| Loss of appeal | 1 | 1 |
| Mortality | 1 | 5 |
| Reduced transport distance OR time | 1 | 1 |
| Rejection | 1 | 1 |
| Shell damage | 1 | 8 |
| Shell fragments contaminate meat | 1 | 1 |
| Survival in transport | 1 | 1 |

## Codes\\POIS Survey Coded by Stages\\Stage 4 Developing and Reviewing Themes

| Name | Files | References |
| --- | --- | --- |
| Shell Traits Contribution to Losses |  |  |
| **Shell brittleness & chalkiness** |  |  |
| Discards from shell damage | 1 | 17 |
| Fragments of damaged shell contaminate the meat | 1 | 3 |
| Loss of liquor reduces freshness | 1 | 13 |
| Loss of liquor | 1 | 8 |
| Loss of production time in correction | 1 | 2 |
| Mortalities | 1 | 11 |
| Reduced shelf life and transit time | 1 | 2 |
| Reduced transport distance | 1 | 1 |
| Susceptibility to stress factors and predators | 1 | 1 |
| **Shell closure/seal** |  |  |
| Loss of liquor reduces freshness | 1 | 10 |
| Compromised condition | 1 | 1 |
| Loss of liquor | 1 | 8 |
| Mortalities | 1 | 13 |
| Reduced shelf life and transit time | 1 | 9 |
| Reduced transport distance OR time | 1 | 5 |
| Susceptibility to stress factors and predators | 1 | 8 |
| Increased env impact | 1 | 4 |
| **Shell hardness & density** |  |  |
| Discards from shell damage | 1 | 19 |
| Loss of liquor reduces freshness | 1 | 8 |
| Low condition | 1 | 3 |
| Mortalities | 1 | 16 |
| Reduced shelf life and transit time | 1 | 8 |
| Survival in transportation | 1 | 6 |
| Susceptibility to stress factors and predators | 1 | 12 |
| Inability to withstand stress | 1 | 4 |
| Increased env impact | 1 | 3 |
| **Shell thickness** |  |  |
| Discards from shell damage | 1 | 9 |
| Breakage during shucking-thin | 1 | 1 |
| Fragments of damaged shell contaminate the meat | 1 | 1 |
| Mortalities | 1 | 5 |
| Reduced shelf life and transit time | 1 | 2 |
| Survival in transport | 1 | 1 |
| Susceptibility to stress factors and predators | 1 | 3 |
| Increased env impact | 1 | 2 |

## Codes\\POIS Survey Coded by Stages\\Stage 5 Refining, Defining and Naming Themes

| Name | Files | References |
| --- | --- | --- |
| Shell Traits Contribution to Losses | 1 | 136 |
| **Shell brittleness & chalkiness** | 1 | 34 |
| Discards from shell damage | 1 | 17 |
| Fragments of damaged shell contaminate the meat | 1 | 3 |
| Loss of liquor reduces freshness | 1 | 13 |
| Loss of production time in correction | 1 | 2 |
| Mortalities | 1 | 11 |
| Reduced shelf life and transit time | 1 | 2 |
| Susceptibility to stress factors and predators | 1 | 1 |
| **Shell closure/seal** | 1 | 34 |
| Loss of liquor reduces freshness | 1 | 10 |
| Mortalities | 1 | 13 |
| Reduced shelf life and transit time | 1 | 9 |
| Susceptibility to stress factors and predators | 1 | 8 |
| **Shell hardness & density** | 1 | 34 |
| Discards from shell damage | 1 | 19 |
| Loss of liquor reduces freshness | 1 | 8 |
| Mortalities | 1 | 16 |
| Reduced shelf life and transit time | 1 | 8 |
| Susceptibility to stress factors and predators | 1 | 12 |
| **Shell thickness** | 1 | 34 |
| Discards from shell damage | 1 | 9 |
| Fragments of damaged shell contaminate the meat | 1 | 1 |
| Mortalities | 1 | 5 |
| Reduced shelf life and transit time | 1 | 2 |
| Susceptibility to stress factors and predators | 1 | 3 |

## Codes\\POIS Survey Coded by Stages\\Stage 6 Writing the Report

Reporting on the thematic reflections in steps one to five have been done in the manuscript.