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## Abalone price per kg in philippines

02/01/2017 Known in ancient times as the elixir of life and as the emperor of shells, today abalone retains its place as one of the most expensive of all seafood in the world. As with other seafood, production has shifted from wild to farmed, and today more than 95 per cent of abalone comes from aquaculture. In 2015, catch fisheries landed less than 7,000 tonnes of the species, a 70% decrease since 1950. By contrast, global aquaculture production increased to more than 135,000 tonnes in 2014, an industry virtually non-existent 40 years ago. Asia China China is easily the world's largest abalone producer, producing nearly 115,400 tonnes in 2014, and remains the world's most consumer. China is also a major importer. A quadruple increase (400 per cent) in production over the past 10 years has allowed millions more Chinese consumers to enjoy this expensive but preferred delicacy. Average market prices in mid-2016 US\$25-27 per kg, in shell. Republic of Korea With virtually no production 15 years ago, the Republic of Korea became the world's second largest producer with more than 9,000 tonnes in 2014. Mainly grown on small farms, many issues are currently the subject of national studies, including increased exports, improved processing and distribution systems, and supply imbalances. Japan After Hong Kong SAR, Japan is the world's second largest and most demanding importer of abalone, with fish markets displaying abalone from virtually all producing countries. In 2014, Japan produced 1,360 tonnes and imported more than 2,600 tonnes. Prices are stable, with landings from the country receiving a premium on all imports. Pacific Australia Australia is the largest catch abalone fishery in the world. In 2014, Australia produced nearly 5,000 tonnes, of which nearly 900 tonnes came from their growing aquaculture industry. In 2015, exports totalled 2,680 tonnes. It is hoped that the recent China-Australia Free Trade Agreement will result in better access to Chinese markets. New Zealand government quotas have perpetuated commercial a gemini landings of 800 to 1,000 tonnes over the past 10 years. Unfortunately, ININ fishing remains important. New Zealand maintains a small but growing aquaculture industry. South Africa Once a major exporting of catches, fishing has been virtually closed for many years, mainly due to continued NIN activities. Since the early 1990s, a nascent aquaculture industry has grown exponentially, exporting 1,130 tonnes in 2015. South African abalone is considered to be the world's most upscale, partly the result of a strong quality control as well as the fact that it is of a larger size and has a unique taste that is preferred by many. North, South, Central America Mexico The abalone captured by Mexico is considered a global premium. This is because Mexico is one of the last countries to legally fish wild green abalone, large size (*H. fulgens*) under a government government System. The volume is transformed into 255 g cannons of drained weight, with a price per cane the highest of all canned allies in the world. The government's fishing quotas were reduced by almost 30 per cent from 2010 to 2015, in part due to the non-release activity of NNEs related to the agreements. Mexico has a small and growing aquaculture industry. Chile Unlike other countries, abalone is not native to Chile, but Chileans have been introduced to the taste of abalone with California products. Chile began growing red abalone (*H. rufescens*) in the early 1990s, with production reaching 1,200 tonnes in 2014. United States Once one of the largest abalone fisheries in the world, overfishing and IUU activity led to a total commercial closure 20 years ago. Abalone is currently grown only in California and Hawaii, with a significant percentage exported outside Asia, despite the growth of the U.S. market. Other countries In addition to higher production countries, commercial aquaculture also exists in Canada, the Channel Islands, France, Iceland, Ireland, Italy, Namibia, New Zealand, Oman, Spain, Taiwan, China, Thailand and the United Kingdom. There is also a catch fishery in the Philippines. The report analyses the market situation in the period January-October 2016 17Feb2015Gone are the days when blue whales, great white sharks and bottlenose dolphins dominate the seas. For a long time, these majestic sea creatures have been at the center of human interest. But the tides of change have washed away other equally interesting species ashore - one of them is the abalone. Although strange creatures, these sea snails are much more than meets the eye. They may seem scary and particular at first, but that doesn't mean that's all there is to see. The abalone belongs to the Phylum Mollusca of the Haliotidae family, as well as octopus and squid, clams, sea slugs, scallops and other edible sea snails. The abalone shell has a low, open spiral structure where several open respiratory pores line the outer edge. Abalone feeds on marine algae, especially algae known as glacialaria, which can be easily grown. Its local name 'kapinan', 'lapas', or 'sabra-sabra' is gaining popularity in the country as more and more research projects and initiatives are currently underway in the previously unknown abalone culture. Ormeau in the Philippine marketAcross international waters, abalone is a known delicacy. Its price ranges from 12 to 120 dollars per kilo in China and Japan alone. It is known as one of the highest incomes among exportable aquaculture in many countries and its demand continues just like its cost. With a high international commercial value, this product turns out to be a gold mine, especially for piscifers where donkey's ear abalone is abundant. According to the Southeast Asian Fisheries Development Centre (SEAFDEC), abalone aquaculture may be in its infancy in the country, but with these initiatives available, commercial farms could soon be operational. Aside from the favorable favorable which makes for various sites in the Philippines suitable for abalone cultivation, there are many methods that can be applied to increase its production. The species can be grown in pens, ponds and reservoirs. In the country, for example, some growing farms use buckets, plastic barrels or perforated drums that are anchored to the bottom of the ocean, or clean cages suspended from buoys. This is recommended because water flows freely from any direction, and ensures a high surface-to-volume ratio. In 2006, the Philippines was the largest exporter of frozen abalone to Hong Kong. It has also supplied abalone to other Asian countries such as Japan, Korea, Taiwan, Australia and Singapore. Locally, abalone costs about 750-800 php per cane, but requires a higher price in international waters when exported, making it a global market value of \$1 billion. These figures alone are enough to encourage more research and development initiatives, and more abalone aquaculture practitioners in the Philippines.Bohol takes abaloneth the central region of Visayas, the island province of Bohol is making a big leap in abalone aquaculture. The joint effort of the Ministry of Agriculture - Bureau of Agricultural Research (DA-BAR) and the DA-Bureau of Fisheries and Aquatic Resources (BFAR) Region VII, led by the Central Visayas Regional Fisheries Research and Development Center (CVRFRDC), a project called Growth and Survival of Abalone (Haliotis asinina) Fed Different Seaweeds in Different Culture Units was launched as part of BAR's Community Participatory Action Research (CPAR). The main objective of the study is to identify better cultivation techniques to increase production and encourage more fisheurs to take abalone production as an alternative livelihood. Transfer cages made from PVC pipes covered with plastic screens and perforated containers were set up in the coastal waters of Barangay Lawis, Pangangan Island in Calape, Bohol. Every three days, abalone stocks in six separate cages were fed experimental foods consisting of fresh algae, gracilaria sp. and eucheuma. The growth weight of the experimental abalone was determined after 458 days or 15 months. The results showed that higher growth was achieved in the overall abalone in PVC make-shift cages fed with Gracilaria foods. With these results, local fish collectors are presented with a method that will allow them to produce a high-value product with little investment capital. Although at first their production may not be for export, the growing local demand will be provided by our own Filipino fishermen. research and development initiatives such as those of BAR and other agencies attached to DA will help produce more information in abalone cultivation, and soon we will be able to reap the benefits of becoming the world's leading supplier of exquisite and very expensive abalone.——— This article is based on reports submitted for the project Abalone Growth and Survival (Haliotis asininine) culture », par les promoteurs Galicana A. Toston (Sr. Aquaculturist) et Nimfa I. Mesina (Agricultrist II) de BFAR Region VII, CVRFRDC. Source: Zuelien B. Reynoso, Bar Chronicle July 2012 Issue (vol. 13 n° 7) 7)

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