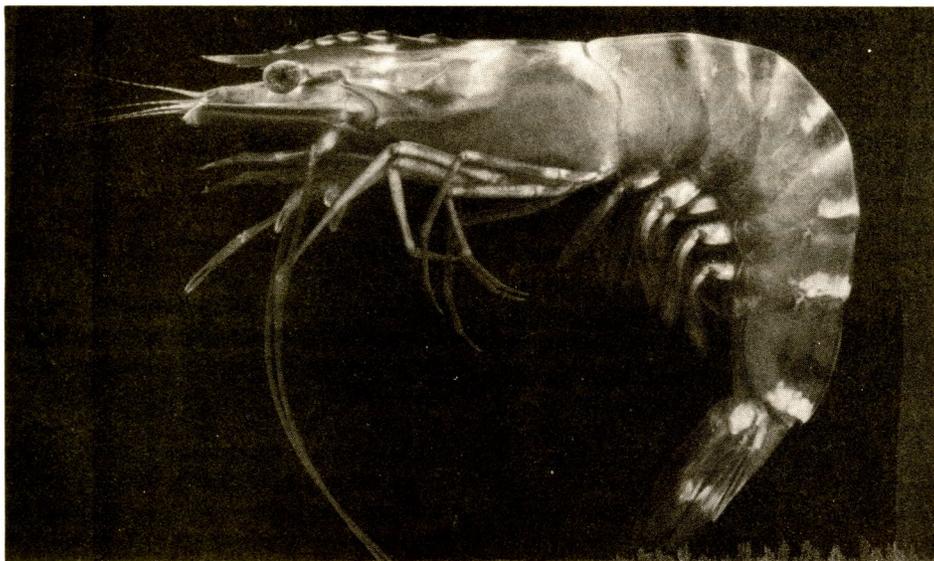


Edible crustaceans in the Philippines



1. *Penaeus monodon* FABRICIUS

English name: Giant tiger prawn, Jumbo tiger prawn, Leader

Philippine name: Sugpo (Tagalog), Lucon (Ilongo), Pansat (Cebuano)

This is the biggest species among penaeid shrimps and prawns found in Southeast Asian waters. Sugpo, as it is locally known, is considered a delicacy in the Philippines and is an expensive food item with a retail price of ₱60-₱80 (US\$8.60-\$11.40) per kg. (kilogram) in Manila and ₱30-₱50 in local areas.

One of the largest females caught had a carapace length of 8.2 cm and body weight of 240 g. The body is uniformly glabrous: carapace with well developed antennal and hepatic spines. Hepatic carina is horizontally straight. The rostrum is usually armed with 7 or 8 dorsal and 3

ventral teeth.

The body is transversely banded and live color ranges from reddish in deep waters to darkish brown or blacky in shallow brackish waters, particularly fishponds. Pleopods are brown to blue, fringing setae red.

Fry of this species usually abound along the shoreline or mangrove creeks and are stocked in fishponds for cultivation by local pond owners. The annual production of sugpo from commercial trawlers amounts to approximately 2,500 tons in the Philippines. However, fishpond owners have not come up with any data regarding pond production. The Aquaculture Department of Southeast Asian Fisheries Development Center (SEAFDEC) located at Tigbauan, Iloilo, Philippines, is capable of producing more than 10 million sugpo fry per year from one of the big concrete hatcheries (200 tons each in capacity) and from a barangay hatchery (1 to 3 tons).

The geographical distribution of this species is throughout the Indo-West Pacific region, from Japan and Taiwan, India to South Africa and Australia. ●

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degree a method for working in applied research to their field production operations. On the other hand, China could gain much from the research results as well as researchers' training programs available in the Philippines and other leading aquaculture institutions in Asia.

Recently, too, the Thai Director of the Inland Fisheries Division, Ariya Sidthimunkta, came to the SEAFDEC Aquaculture Department headquarters for a briefing on the brine shrimp (*Artemia salina*) experiments and to discuss with AIA director Madamba and technology verification in-charge H. Chaudhuri some of the pilot projects SEAFDEC has initiated especially the Aquaculture Resource Management Program (see AA, Nov. 1978) and the proposed pilot operationalization of the *barangay* (village) prawn hatchery. It was learned that Thailand has recently embarked on an extensive prawn research, development, and production program financed with a US\$15 million loan from the Asian Development Bank. The Thai fisheries director was accompanied by the aquaculture development officer of the South China Sea Fisheries Development and Coordinating Program (SCSP), Dr. H. Rabanal, who revealed that SCSP is deeply involved with the Thai project.

All these recent dialogues clearly indicate a growing interest among agencies not only in undertaking aquaculture R & D activities and initiatives but also in doing these in the spirit of cooperation, notes Madamba. He pointed out that delegates to the Regional Workshop on Aquaculture Development Strategies for Asia held in Manila last August have noted an apparent confusion in terms of the kind of involvement agencies concerned with aquaculture undertake. In the "Asian Plan of Action for Aquaculture and Small Fishfarmer Development," the workshop participants expressed concern over the possibility of unnecessary duplication of efforts and thrusts. They urged regular dialogues among agencies, donor institutions, and countries to rationalize the initiatives. This should be done with the view of complementing and mutually reinforcing each other's aquaculture development programs, the delegates declared. ●

*This is the first of a series of notes on edible crustaceans contributed by H. Motoh, a Japanese aquaculture expert working with the SEAFDEC Aquaculture Department. Motohsan has recently conducted an extensive survey of edible crustaceans in the Philippines,