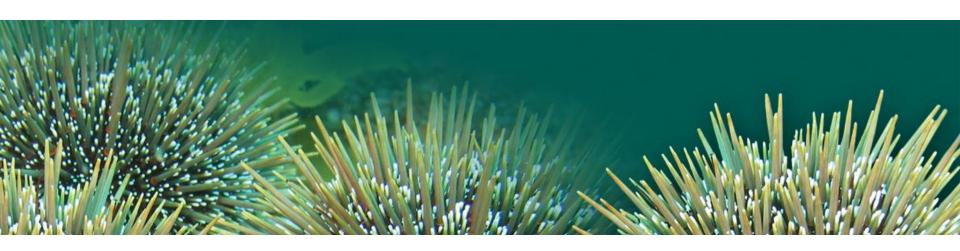


Sea urchins - the New Zealand experience



Phil James

Nofima-Marin (Tromsø, Norway)



Outline

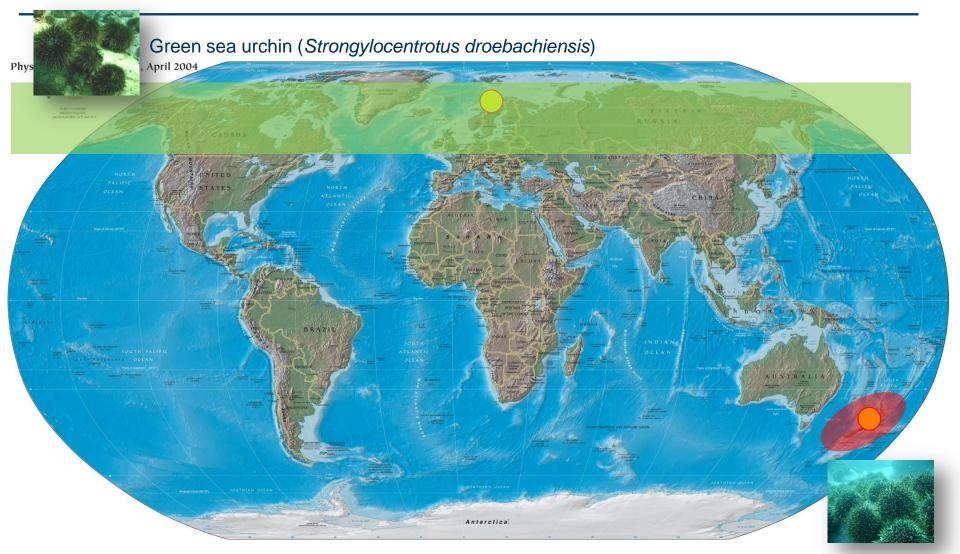


- Comparison of sea urchin industries in NZ and Norway
- 2. Sea urchin as a seafood product
- 3. NZ research into sea urchin roe enhancement
- 4. Possible future research in Norway to utilise sea urchin resource





Norway and NZ



Kina (Evechinus chloroticus)



Norway and NZ - Similarities and differences

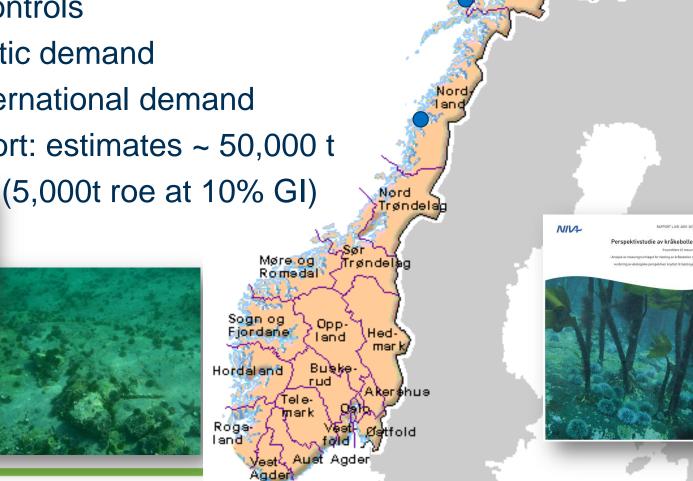




The sea urchin fishery in Norway



- No historical fishery
- Variable catch (2009 100t)
- Minimal controls
- No domestic demand
- Strong international demand
- NIVA Report: estimates ~ 50,000 t



Recent wild

fisheries

Collection of sea urchins in Norway



- Supply issues:
 - cold
 - dark
 - currents
- SCUBA
- ROV
- Trapping investigated
- Limited knowledge of:
 - reproductive season
 - seasonal variation
 - effects of environmental conditions on roe quality







Processing and markets for Norwegian sea urchin roe

Post harvest grading and processing



- Japan; prices range between
 - ~ NOK 800 / kg roe
- Europe (France / Italy)
- Russia / China











New Zealand sea urchin fishery



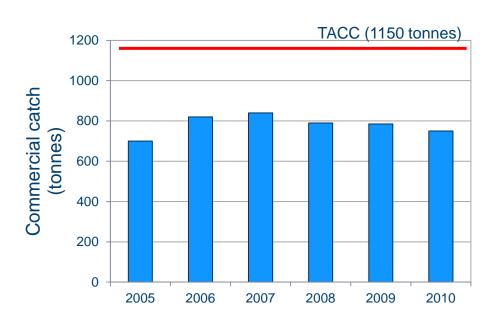
Historical fishery (pre European)

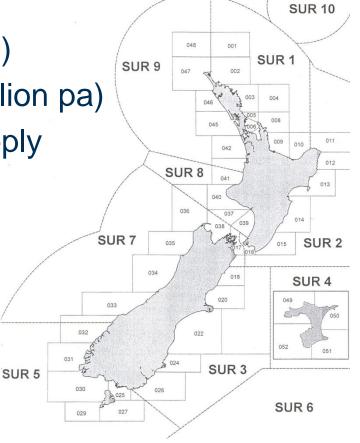
Only E. chloroticus (kina) collected

Strictly controlled (QMS since 2002)

Approx 1150t TACC (NZ\$ 5 – 6 million pa)

Domestic demand greater than supply







Collection of sea urchins in NZ

- Only collected on snorkel (dredge)
- Extremely variable roe quality and consistency due to:
 - reproductive cycle
 - feed availability
 - environmental conditions
- Difficult fishery;
 requires extensive
 local knowledge









NZ sea urchin processing



- 100% sold in domestic market
- Maori, Pacific Island, Asian
- No taste, colour, size grading
- 45-70 NZ\$/kg (180-280NOK/kg)
- Opportunities in Australia (not Japan for E. chloroticus)











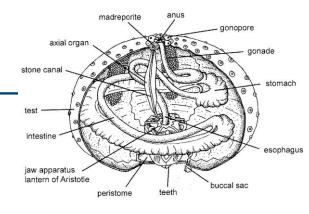
Sea urchin as a seafood product



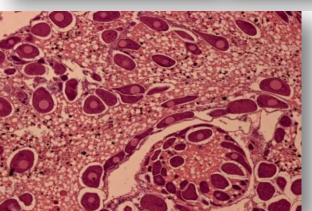


Sea urchin – a complex product

- Sea urchin roe (gonad) is a very complex product
 - size, colour, texture, firmness, taste (umami)
- Size of roe measured as gonad index or GI
- Unique cellular structure (two cell types)
 - 1. Reproductive cells (RC)
 - 2. Nutritive phagocytes (NP)

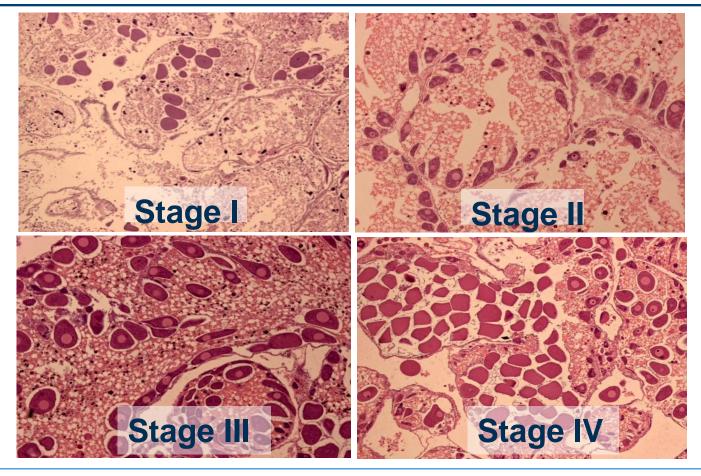








Gametogenic cycle in wild sea urchins



Stage I - intergametogenesis and NP phagocytosis

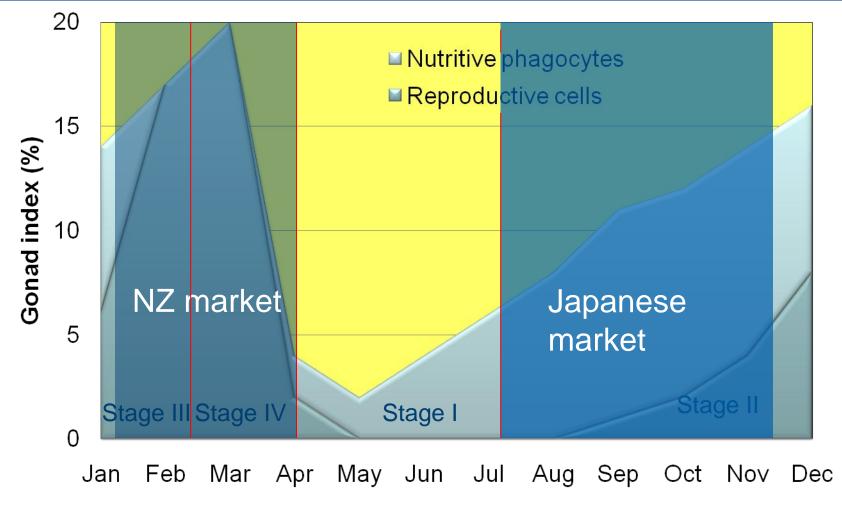
Stage II - pre gametogenesis and NP renewal

Stage III - gametogenesis and NP utilisation

Stage IV - end of gametogenesis, NP exhaustion and spawning



Gametogenic cycle (condition) in wild sea urchins



The size (amount) and the quality of roe is constantly changing



NZ research into variation in quality and sea urchin roe enhancement





Roe enhancement of poor quality sea urchins

Both Norway and NZ have significant stocks of low GI

urchins (barrens)

1. What is the economic cut off point for fishing?

- 2. Where are the urchins with high GI and when can they be harvested?
- 3. What sea urchins are suitable for roe enhancement?

Biomass of 50,000 tonne of sea urchins in Norway



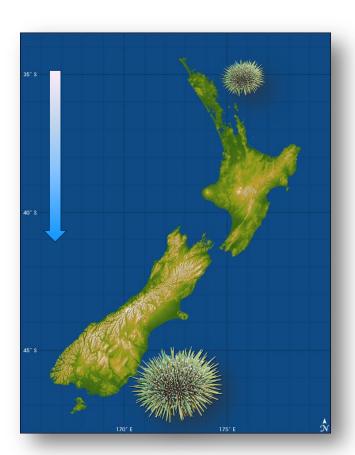




Latitudinal variation in sea urchins and condition

Large latitudinal variation (thermocline)

Morphology and 'economic cut off point'





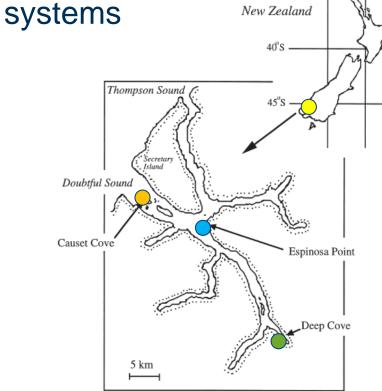


Spatial variation in fjords in NZ

Significant differences in GI and gametogenic cycle within fjord

New Zegland

New Zegland



(similar pattern in Tromsø)

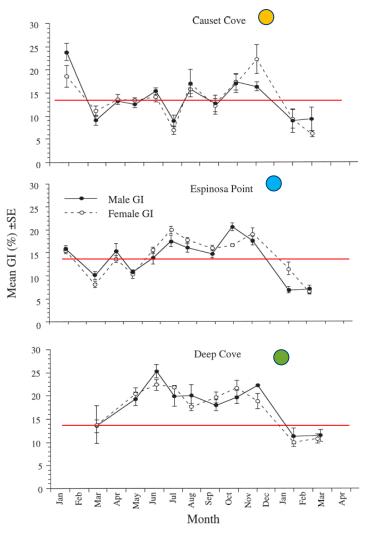
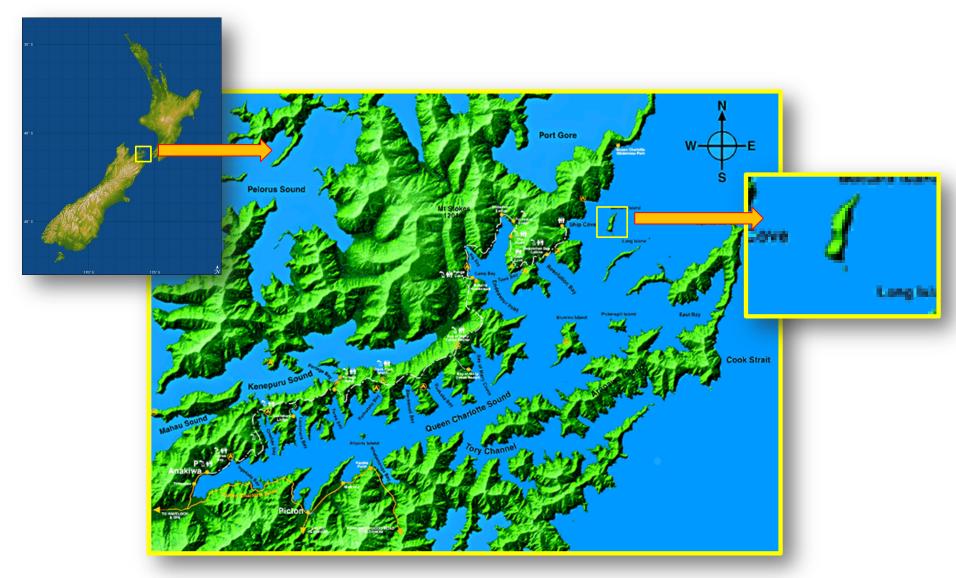


Fig. 2 Changes in the male and female gonad index (GI) between 27 January 1993 and 28 February 1994 for Evechinus chloroticus from Doubtful Sound, Fiordland, New Zealand.

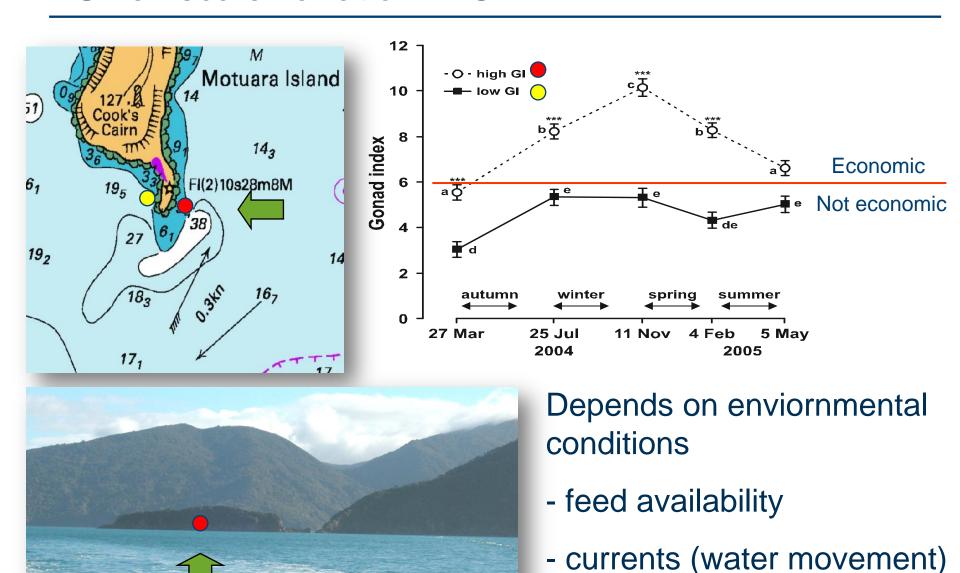


Small scale variation – Marlborough Sounds study



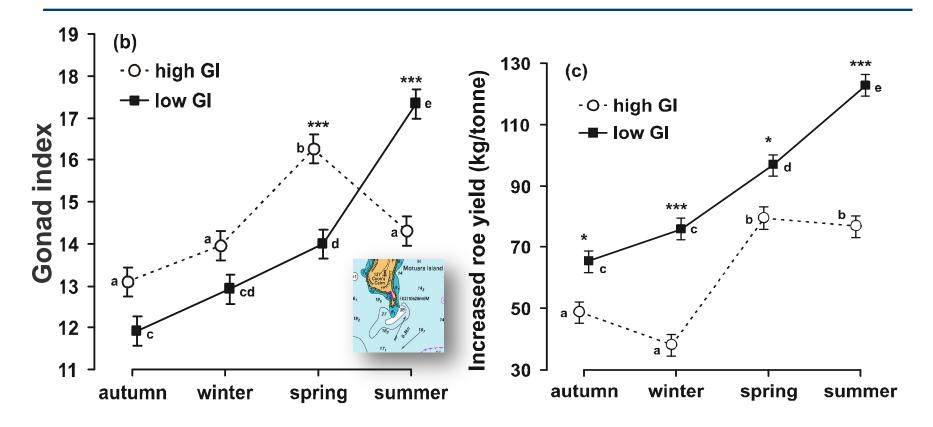


Small scale variation in GI





Roe enhancement of low vs. high GI sea urchins

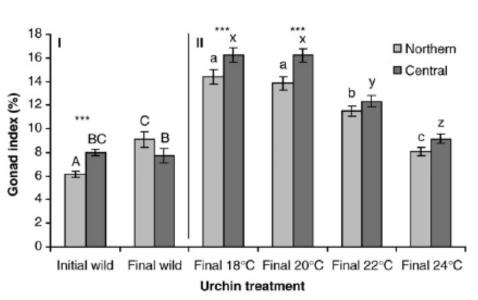


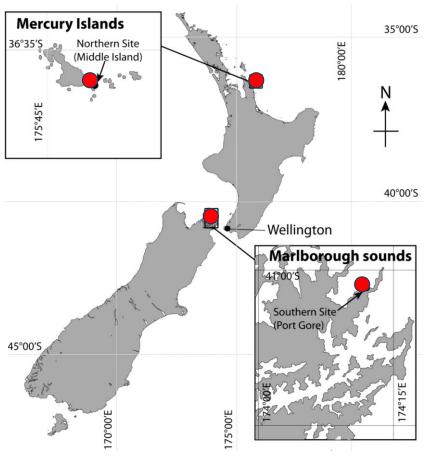
- Significant increase in yeild from low initial GI sea urchins
 - especially in summer and winter
 - related to temperature and food supply (similar results in Norway)



Latitudinal variation in roe enhancement

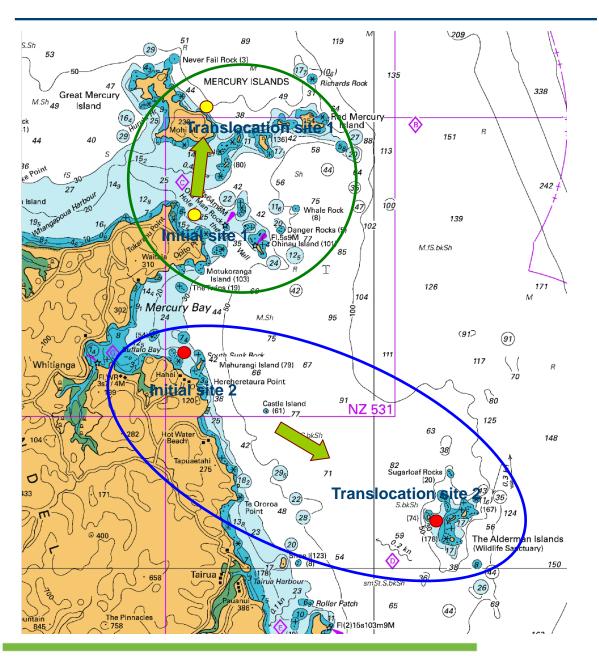
 Significant differences in the increase in GI from sea urchins collected at different latitudes

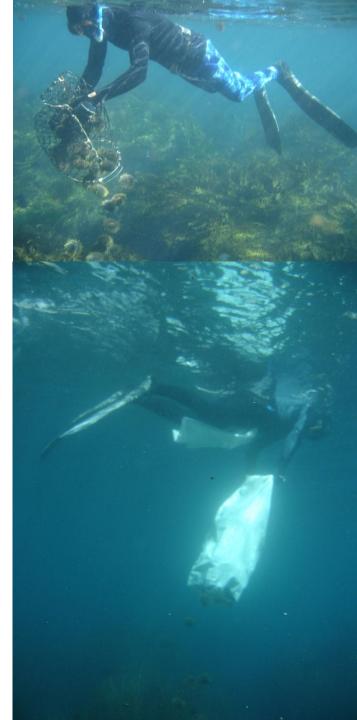






Translocation of sea urchins



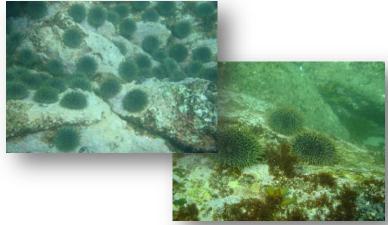


Translocation

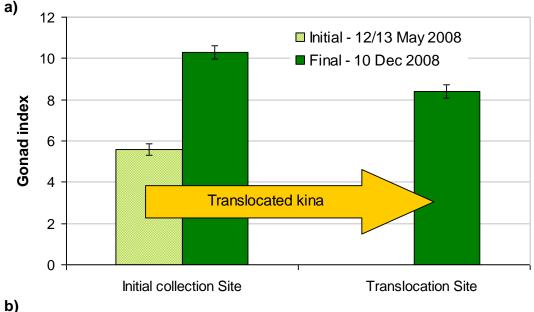
Significant increase in GI at both initial and translocation sites

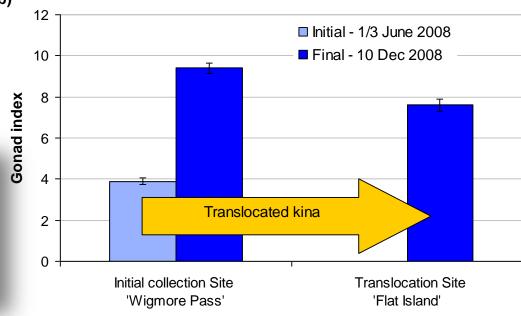


Site selection



Site revegetation







Possible sea urchin research in Norway





Knowing when and where to fish urchins?

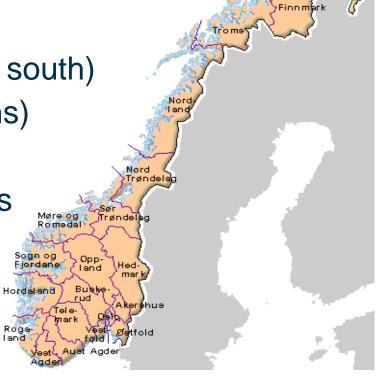
 Improve the basic understanding of the reproductive cycle of sea urchins in Norway

- large scale (latitudinal, north to south)

- small scale (within fjord systems)

 Describe environmental conditions that effect GI

(currently monitoring 2 populations in Tromsø)

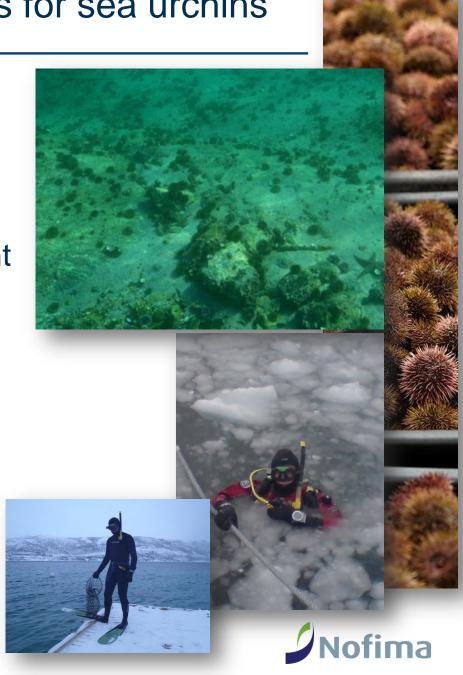




Alternative fishing techniques for sea urchins

In addition to current methods:

- Trapping / novel trapping techniques
 - in areas of very high current
 - during winter months
- Snorkel teams in certain conditions
- Determine extent and range of parasitic nematode (hinomermella matsi)
- Other suggestions?



Key questions for development of the Norwegian sea urchin fishery

- Where are the good quality sea urchins?
- When can they be harvested?
- What is the most effective way to harvest them?
- How to utilise poor quality sea urchins?



Takk for oppmerksomheten

