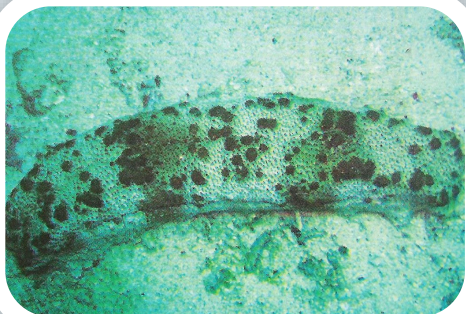
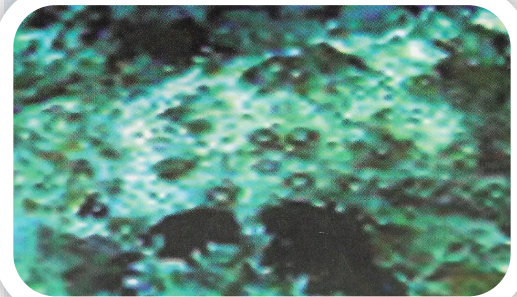


## Leopard Sea Cucumber

Scientific Name: *Pearsonothoria Graeffei*



Source:  
DENR 1998. Sustainable Livelihood Option for the Philippines. Booklet 3. Department of Environment and Natural Resources. In IRR, IDRC, NACA, and ICLARM 2001. Utilizing Different Aquatic Resources for livelihood in Asia-A Resource Book. International Institute of Rural Reconstruction. International Development Research Centre. Food and Agriculture Organization of the United Nations. Network of Aquaculture Centers in Asia Pacific and International Center for Living Aquatic Resource and Management.



## Graeff's Sea Cucumber

Scientific Name: *Bohadschia Graeffei*  
Location: Romblon, Philippines



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**BUREAU OF FISHERIES AND AQUATIC RESOURCES**

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# Sea Cucumber Culture



## Sea Cucumber Culture

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Sea cucumbers (various species of the following genera *Holothuria*, *Thelenota*, *Stichopus*, *Actinopygma* and *Bohadschia*) are of varying values in local markets depending on local tastes.

Its market potential includes:

- \* High return on investment
- \* Low investment Capital
- \* Affordable and nutritious product

However, they are often exported. Sea cucumber occurs in sea grass beds and in sandy/muddy bottoms. If you are in doubt about the value of your local species, inquire with fish exporters. Not much has been published on sea cucumbers even though a number of attempts to culture them have been made. The methods discussed here can be tried for growing sea cucumbers from a small size or for short term holding with some growth, prior to processing for market.

## Sites

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Although sea cucumbers may be found in tidal flats, a shallow-water, subtidal site is preferable for culture. Sea cucumbers also occur in sea grass beds but care should be taken in using these sites for culture because they are very important for fisheries and biodiversity

## Seed Supply

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Collect sea cucumbers from local sources. You will probably find a range of sizes available. The smaller they are at stocking, the longer it will take to grow to market size.

## Pen and Stocking

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A simple made of stakes and mesh should be set up. The sea cucumbers feed on debris on the bottom so each one will need a considerable area. The size of the pen will depend on conditions.

## Maintenance

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There is little to be done between seeding and harvest. There is no feeding. Observation is important during the growing period to check growth and survival.

## Harvesting and Processing

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Harvesting will be done when you think the size is appropriate. Consult buyers for preferred size and base your decision on the risk of loss if marketing is postponed and the value of the harvest at a smaller size. Sea cucumbers are marketed in the dried form. They must be completely dry to avoid spoilage due to mold.

- Clean sea cucumbers by cutting the belly and removing the internal organs.
- Add one (1) teaspoon of alum to the pot to inhibit growth of mold.
- Thoroughly dry the sea cucumbers by smoking or sun drying until they are dried.
- Pack in plastic bags for market.

## Economics

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The investment in equipment is minimal for sea cucumber culture and the seed stock is obtained locally. The main investment is time to set up, monitor and harvest. A rough estimate of profitability can be made once you have decided on the size of the pen, and stocking density, and have determined the local market price.

The product is dried and thus can be stored for marketing later.

### Market Price of Dried Sea Cucumber

| Size  | Price                |
|-------|----------------------|
| 25mm  | P300.00 / Kilogram   |
| 50mm  | P500.00 / Kilogram   |
| 100mm | P1,200.00 / Kilogram |

Note: Price may vary depending on the species and its market demand.

*Source: MPL Marine Products (Surigao City)*