

ECHINOMED

Storage and maturing of the mediterranean urchins



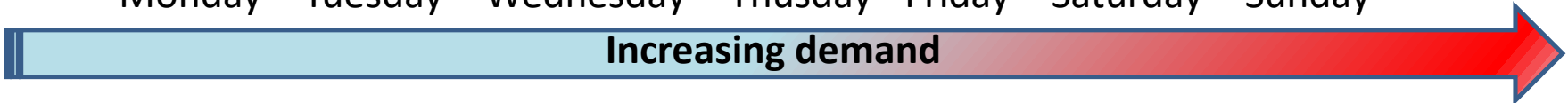
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Why do we store and mature mediterranean urchins?

A regulated fishery from November 1st to April 15th:

Monday – Tuesday – Wednesday – Thursday – Friday – Saturday – Sunday



Adult sea urchins



- Fishing
- Transport



Stress Empty urchins



Yield loss

Two main problems:

- The need for a better weekly fishing management for a better response to the demand pick of the week-end.
- The need to guarantee to our customers an optimum quality that is consistent all the time.



Mediterranean urchins maturing

A sustainable valorisation to fishing

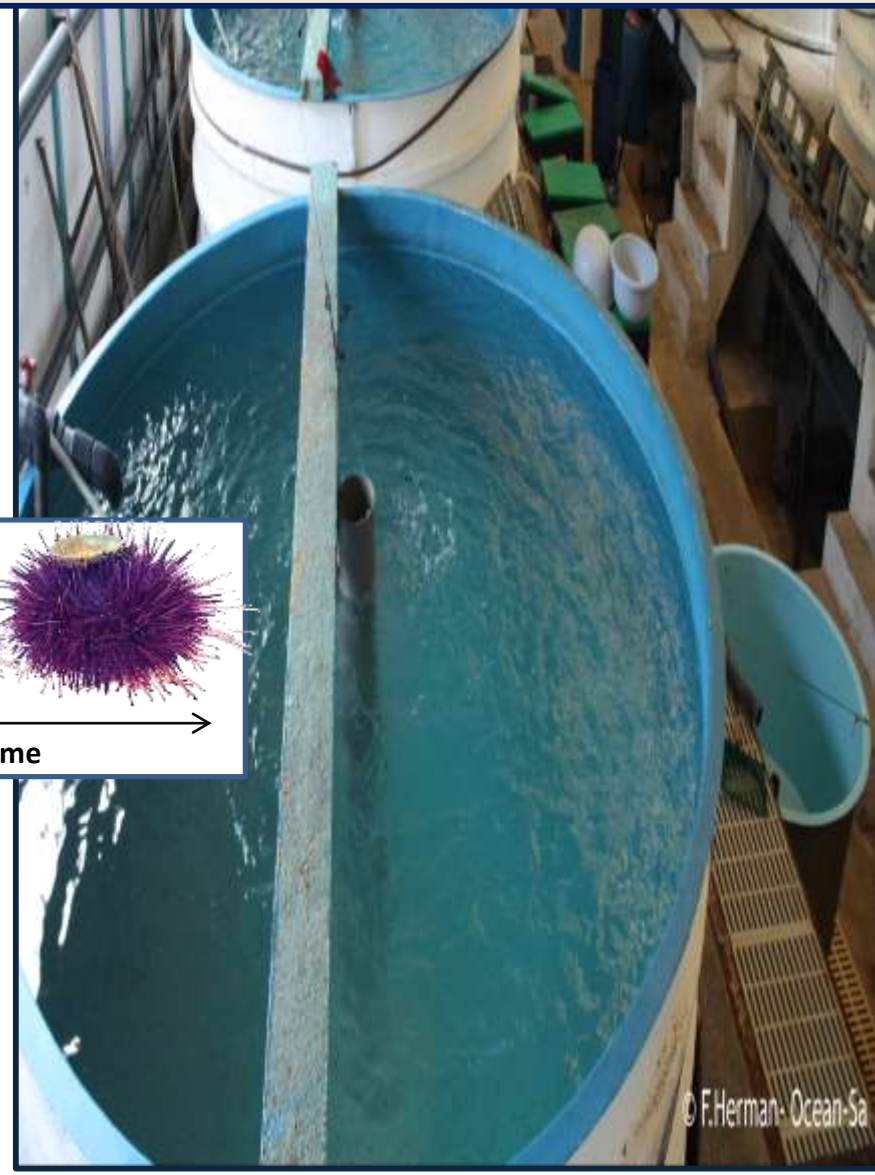
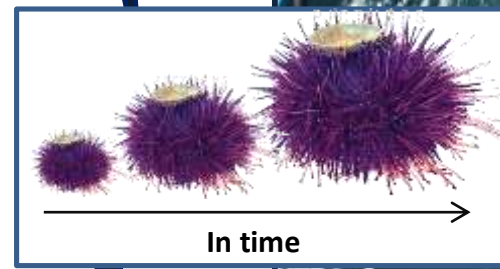


Caught mediterranean urchins

- Feeding the sea urchins in storage box
 - Full sea urchins in time
 - Valorization of the resource
 - Valorization of waste
- Selection of food nearest the conditions at sea



Direct sale



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Implementation and monitoring

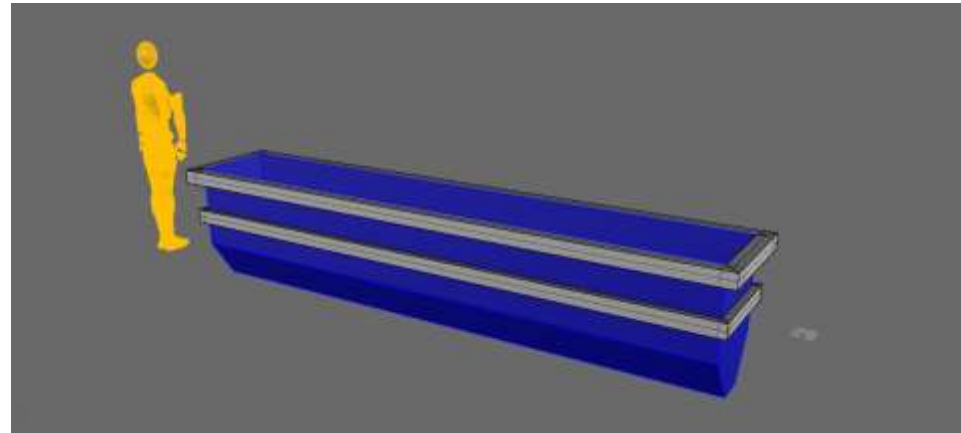


Caught mediterranean urchins

- Sizing
- Transfer of know-how
- Data feedback



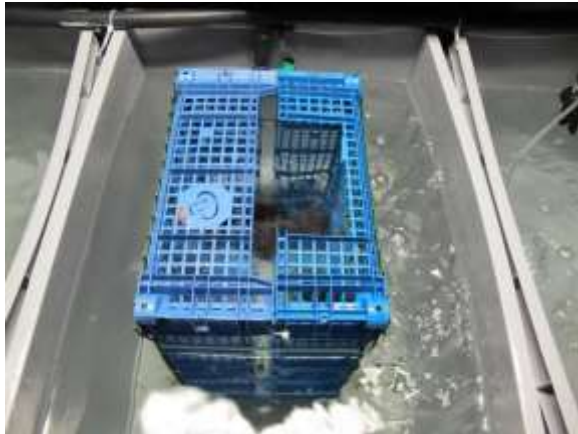
Direct sale





Perspectives

Development of several similar platforms by other fishermen
(sites South region in France, Apulia region in Italy)
Which in itself constitutes a transferability of know-how



Maturing box



Spaghetti con ricci di mare
di amici.



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