

**INNOVATE SEAFOOD PRODUCTION: MARICULTURE OF JUVENILE  
MURICID SNAIL, *CHICOREUS RAMOSUS***

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**ABSTRACT**

The marine snail *Chicoreus ramosus* (L.) was mass produced in fibre-glass and concrete tanks with running, filtered sea water, and tree oysters, *Isognomon* sp., as food throughout the culture period. Snails grew to 6-7 cm shell length in ca. half a year. The juveniles cook easily, and can be served in-the-shell. A test panel found the juveniles delicious, with tender, slightly sweet flesh, and a high potential as seafood for human consumption. Production cost was 50 baht (= 2 US dollars) per kg juvenile snail. The flesh yield was 25-30 % of the total weight. Feasibility of the production is discussed.