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Editorial

A Brief Note on Echinoculture

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DESCRIPTION

The sea urchins are members of a large group of marine invertebrates in Echinoderma Edge (spiny skinned animals) that also include starfish, sea cucumbers, sea lilies and fragile stars. All sea urchins have a hard shell called test, which is covered by a subtle epithelium and is generally armed with thorns. The plugs are used for protection and to trap algae adrift for food. Among the thorns, they have metro feet that are used in capture of food, locomotion and clinging to the substrate. The sea urchins are located along our coast, usually on the surface rocky bottom, although some species live in deep or sandy or sofrary water. The Sea urchins of the sea were well known from the ancient Greeks and Romans and have often mentioned in their writing like food, along with oysters, snails and other seafood. In current years, nations like Japan, California, Spain, Ireland, France and Greece in Europe have a regulatory and regulatory fishing for sea urchin. Among those Japan, Europe and France are the important customers and entrepreneurs with inside the world. Sea urchins are collected from their internal egg. The gonads of both sexes are equally valuable and are known as eggs or "uni" in Japanese. Uni is known as delicacy in Japan and its sushi bars around the world. Uni Mar Ordin is sold mainly fresh instead of frozen. Uni has an adorable flavor while melting in the mouth.

ECHINOCULTURE

The term "echinoculture" refers to the cultivation of echinoderms, which is, both for sea urchin (Echinoidea) and sea cucumber (Holothuroidea). The sea urchins are more precious than sea cucumbers and its cultivation is more advanced. There are two hedgehog culture sea methods: the first involves the deposition of adult egg eggs and the breeding of consequent larvae to the commercial dimension and the second implies the improvement of the gonads (i.e., increase the performance and of Quality) of chain adults that take place with captivity when feeding them with natural or prepared diets.

Improvement warehouse techniques include improving the habitat (artificial reef), artificial power, translocation and construction of nurseries that produce several million seeds a year that is transplanted into the field. Hatcheries can be a solution to ensure recruitment in which collection eliminates first generation adults, but natural habitats are needed, such as giant tide pools, to give sufficient protection to minors released in the field.

The last step in the production of sea urchin in aquaculture is the independence of natural resources, that is, to control the entire life cycle in culture, from the deposition of the eggs until the improvement of the Gonada. The somatic growth of minors until they reach the commercial dimension is a process that requires significant improvements in current technology and is fundamental for the successful development of closed echinoculture.

HATCHERY TECHNOLOGY

The reduction of natural recruitment in many sea urchin fishing countries had led to a greater interest in incubation systems that could provide equities to reintegrate the natural population and plant leasing sites of minors to aquaculture for livestock of the sea of sea urchins. The Japanese have advanced a powerful and well-committed hatch machine to provide small animals (sea urchins) for sowing, and the exhaustion of the wild populace has been compensated *via* the large-scale seed launch application to gain an overall performance sustainable of sea nature urchins.

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