Snail rearing pdf

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Large scale snail farmers need about-hectares People gather snails, eat them and sell the remaining as a way to make money. Snail meat is rich in iron (50mg/Kg), proteins (%), has low fat and choleste rol content and has eating snail. Snail meat of these species is known as 'escargot' in In snail farming, edible land snails are raised for consumption as. Inputs Capital, Snail farming is profitable, with minimal capital and land demands, and limited risks. This review canvasses about the potential of snail A list of edible snail species of African origin is provided below. In Liberia, edible snails can be found in the forest, in the swamp and on garbage sites. Europe and North America have overedible species, of which the most popular are petit-gris or the small grey snail, Helix aspersa, the Burgundy snail, H. pomatia, and escargot turc or the snail of Turkey, H. lucorum. For hobby snail growers, you need a land area of about – square meters (sqm) while for medium scale growers need about -, sqm. Snails can also be reared in the backyard. Snails can be raised in a variety of environments, but because of their potential as an invasive species, their enclosures (indoors or outdoors) should be impenetrable Avoid clayey soils as they cause waterlogging and make it difficult for laying snails to burrow down into the soil. A study was carried out to characterize snail farmers, identify constraints to increased snail production and suggest strategies required to conserve edible snail species and sustain The tech-note is focused on the three types of edible snails that are common in Liberia, the forest snail or giant African snail (Achatina achatina), the swamp snail (Archachatina Snails are environment-friendly, because, unlike poultry or pigs, neither, the snail nor its droppings smell offensively, caviars or escargot. Snails are handpicked in the forest and easily farmed in gardens, backyards, basins, or cages Snail rearing has flair to encounter the meat requirement of inflating human population, owing to its high nutritive value. Heliciculture is the science of snail rearing (or farming). This Farmers level TechNote aims to provide inspiration to farmers who would like to produce snails on a small scale for eating or selling Snail Farming. Edible land snails provide a high protein and low cholesterol food source.

Difficulté Facile

O Durée 980 minute(s)

Catégories Vêtement & Accessoire, Énergie, Alimentation & Agriculture, Maison, Jeux & Loisirs

O Coût 57 USD (\$)

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