



HKU's OYSTER FESTIVAL - BUILDING THE HONG KONG BRAND



NOVEMBER 1ST, 2024 THE UNIVERSITY OF HONG KONG

Discussion on “SFDF-Hatchery” Project Success

Cultivation of Hong Kong (HK) oyster species in Lau Fau Shan (LFS) area and in southern China contributes to a quarter of global edible oyster production. HK oysters cultured in LFS area has traditionally developed a local brand, called as “golden dried oyster”, which is Omega-3 rich nutritious delicacy. In order to increase growers income through production of high quality oyster meat to enhance nutritional and commercial value of local product, to attract younger generation into this “green” (carbon neutral) environmentally-friendly industry and to attract entrepreneurs—a committed collaboration among local growers, industry, government and university, with a funding support from Sustainable Fishery Development Fund (SFDF) and Lee Kum Kee Co. Ltd, has successfully established a Hong Kong's first oyster hatchery at HKU. Please join us to see its successful journey.

This hatchery produced seeds from HKU's super oyster strain is now distributed to several local growers and also deployed in Sha Tau Kok area of HK to explore new areas for expansion of oyster farming into eastern side of HK. After seeing rapid growth of this HKU seeds in their floating rafts within few months, growers expressed their happiness and willing to use these locally produced healthy seeds in future to ensure their success. Indeed, now growers and entrepreneurs are eager to borrow this hatchery knowledge from HKU to setup their own small-scale industry. This all timely happening when HKSAR has started implementing various measures to manage this sector with new policy guidelines (i.e. licensing) to boost sustainable farming and also discussing ideas to develop a “HK Brand” with growers and HKU researchers and other stakeholders. In this connection, let us discuss:

- How HKU researchers have identified and culturing HKU's super oyster seeds in the hatchery?
- Why local growers are happy to use HKU oyster seeds and interested to setup their own hatchery?
- How to develop 1) HK oyster Brand, and 2) produce a certified “HK made oysters” for export and then identify new areas (Shu Tao Kok and Lai Chi Wo) for expansion of farming?

Schedule

Friday (November 1st) - Venue: Room 124, Hui Oi Chow Science Building, HKU Main Campus

17:30: Hong Kong Hatchery Project — the success story

17:45: Remarks, comments and suggestions from participants to move forward with innovation, modernization and impact

18:15: Visit to hatchery to feel its real impact on local growers

18:30 to 20:00: Discussion for Hong Kong Oyster Branding and expansion of the industry over oyster tasting with Indian Curry

Invited participants (full list in meeting web page)

HKU— Vice President (Academic Development) and Dean of Science, and many “oyster lovers” and Professors from Hong Kong

HO Chun-yin Steven, BBS, JP, Legislative Council Member, Hong Kong

LAI Kin Ming, Mickey, JP, Director, AFCD, Hong Kong

LEE Benjamin, Chairman, Sha Tau Kok Rural Committee, Hong Kong

CHUNG Clarence, Lee Kum Kee Co. Ltd., Hong Kong

Yu Tong Chan, Deep Bay Oyster Cultivator Association, Hong Kong

LAI Chuen Chi, Patrick, Deputy Director, AFCD, Hong Kong

CHU Chun Wa, Jim, Assistant Director, AFCD, Hong Kong

CHOW Wing Kuen, Sr Fisheries Officer, AFCD, Hong Kong

Experts and representatives from researchers, oyster growers, NGO's, industry and HKSAR-AFCD Officials involved in oyster aquaculture.



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Contact For Participation

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Registration fee: Nil



Organizers

Co-organizers



Ecology & Biodiversity

Deep Bay Oyster Cultivation Association
Lee Kum Kee Co. Ltd.
Sustainable Fisheries Development Fund,
Agriculture, Fisheries and Conservation
Department

