

TUMBLING AND SORTING

By

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WHY TUMBLE AND SORT?

- Grade out biofouling
- Better growth
- Cull small oysters and shell
- Better product
- Easier to hand sort



TUMBLER



CAGES AND TUMBLER GO HAND IN HAND



HELP MAKE BETTER PRODUCT

- Round oysters
- Create a deeper cup
- Create a harder oyster with a better shelf life
- Minimize doubles



THE PROCESS OF TUMBLING

- Dump tray directly into tumbler
- Break apart doubles by hand
- Remove any shell



RESULTS

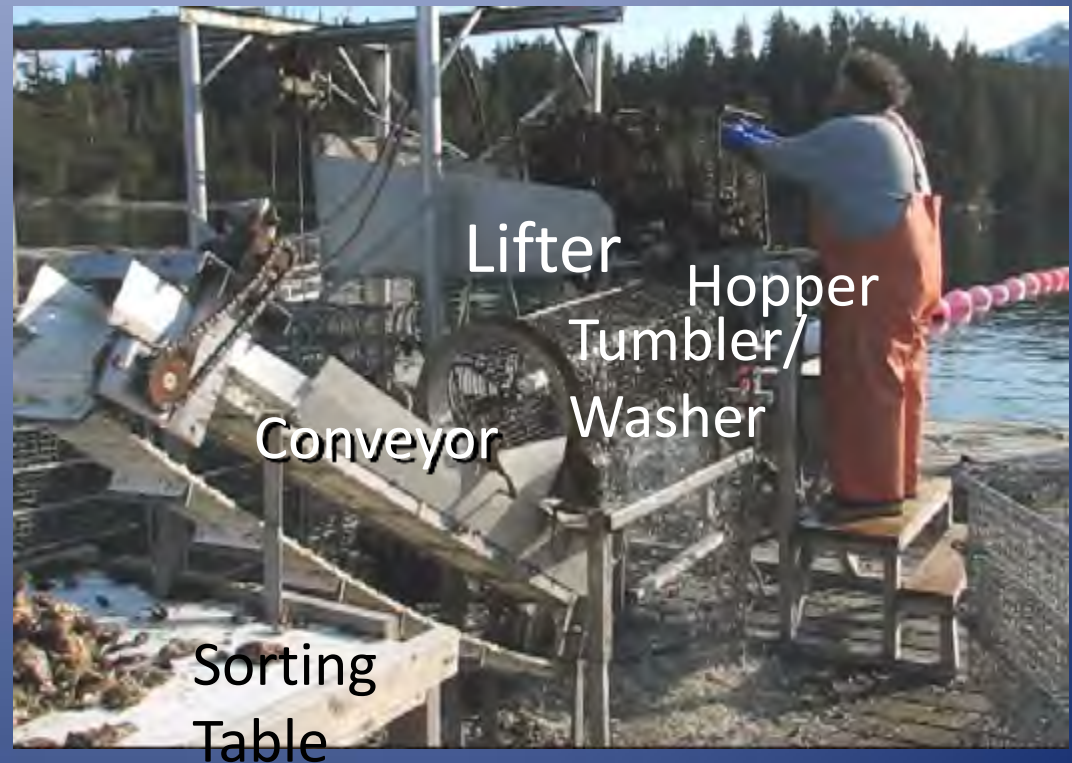
- Sorted crop
- Free of biofouling
- Ready to go back directly into cages



IMPROVEMENTS

Jim Aguiar mechanization

- Self Dumper
- Longer tumble



SORTING DURING NURSERY PHASE

- Key to sort oysters to get a uniform crop
- Better growth in nursery through sorting
- Helps create a better oyster



MODIFIED ONION SORTER

- Sieves with round, not square holes
- Shakes oysters with a strong vibration



FAST METHOD TO SORT SMALL OYSTERS

- 2 people can sort about 1 million (10-25mm) oysters per day



DRAWBACKS TO SORTING AND TUMBLING

- Need to let oysters recover before harvesting
- Lots of Cuts- harder to keep inventories
- Requires Labor and equipment

CONCLUSION

- Better growth
- May reduce gear
- Culls small oysters
- Controls biofouling
- Faster than hand sorting
- Better product

NURSERY PHASE BENEFITS

- Uniformity
- Single oyster
- Desirable shaped shell
- Ready for planting.
- Growth