

Mud crab fishery and consumption in northern Kenya (Watamu and Mida area)

Description of mud crab fishery

One of the most important fisheries in Kenya

Fishing mainly done only by the Waatha tribe

Fishing gear is mainly sticks that are used to remove crabs from their burrows

High season for mud crab harvest is March to August

Fishermen fatten small sized crabs before selling to maximize profit

Touristic hotels, Local eateries, cottages and export form the main crab market.

Export is mainly to Asian countries majorly China

Chinese crab companies, buy crabs mainly from fishermen

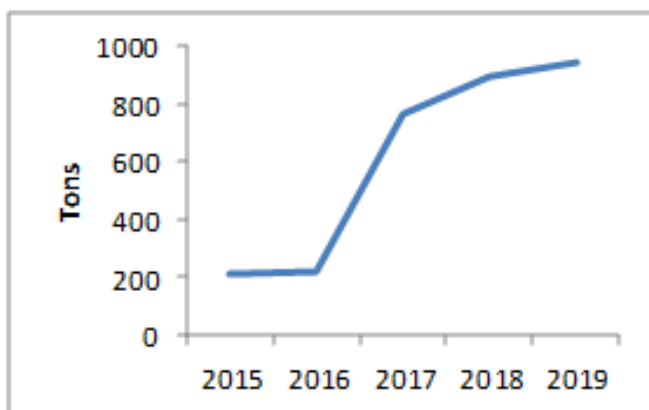
Fishermen have thus bypassed Middle men in the sell of crabs

Map of Malindi– Watamu area



Mud crab consumption

- Rarely consumed by locals due to high cost
- The crabs are processed by means of boiling or roasting
- Available in local eateries as high end delicacy
- Recently sold on the road side Malindi- Mombasa high way
- Mainly fished for sale due to better prices
- Cost varies from 400 to 1000 Ksh/ Kg
- Fishing knowledge limited to few fishermen



Crab production in Kilifi County (2015—2019)

Mangrove seedlings ready for planting in Mida (above). Crabs inhabit the mangrove environment and maintaining this habitat is key to ensuring a sustained supply of crabs. This would have food security implications for the local population and possibly beyond.

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