(4) Gas supply facilities

Gas shall be supplied only to the kitchen in the training building and to the laboratories in the research facilities. Gas cylinders shall be placed outdoors.

(5) Fire prevention facilities

Based on the local law on fire prevention, and suggestion by the Fire Department, fire extinguishing apparatus (hydraulic hose reels or chemical fire extinguishers) shall be installed.

4.3.7 Equipment and apparatus

In the selection and the number of equipments and apparatus, the functions of the three groups: (1) prawn fry production, (2) research on prawn fry production, and (3) training, are considered. Equipments and apparatus installed permanently during the construction are not included here.

Each group has the following characteristics:

- (1) Fry production A large quantity of prawn fry shall be produced throughout the year. Larval prawn shall be reared in indoor temperature-controlled ponds. The fry production will be conducted in four separate units for disease prevention.
- (2) Research on fry production Research will be focussed on fry production problems to assist practical fry production.

 Academic and basic researches shall be undertaken at the Fishery Research Institute in Penang.
- (3) Technical training Trainees shall be technicians from Department of Fisheries and fishermen engaged in aquaculture. The duration shall be 2-3 weeks for each course and the number of trainees shall reach about 600 persons in a year.

Based on the above situation, the conditions for equipment selection are set up as follows;

 Function and scale of the facilities shall be considered in the selection of type and number.

- (2) High quality materials shall also be selected for the increase in production efficiency and technology development.
- (3) Maintenance and repair shall be simple.
- (4) The availability of local supply of spare parts shall be considered.

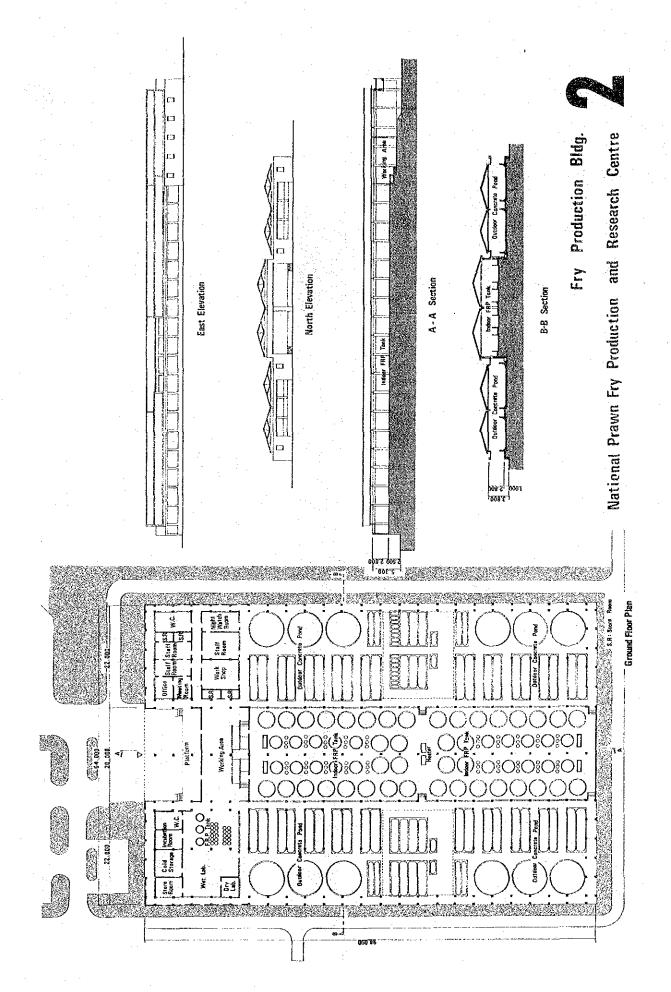
The list of equipments and apparatus selected based on the above conditions is shown in Table 4.5.

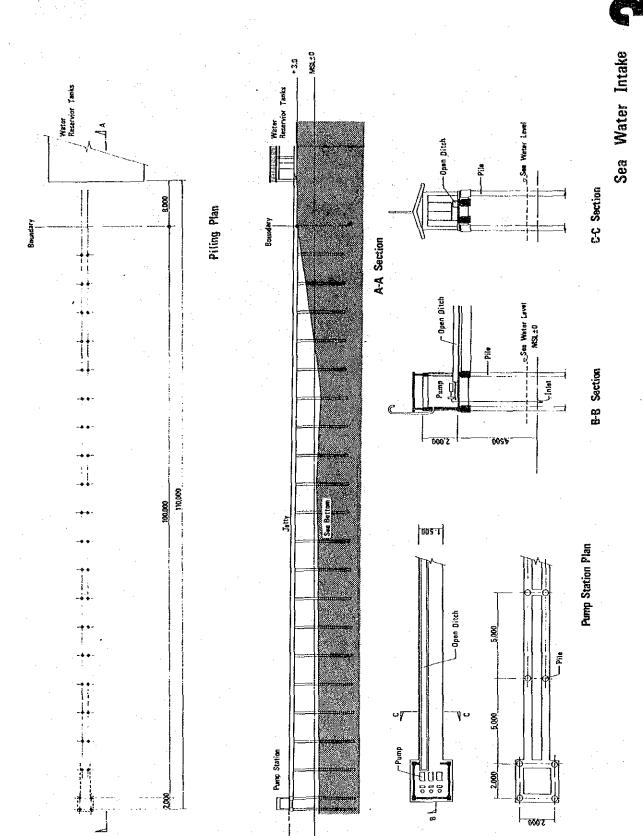
4.4 Basic design drawings

Basic design drawings of NPFPRC are shown in the following order.

- (1) Basic design drawing of layout plan,
- (2) Basic design drawing of fry production building,
- (3) Basic design drawing of sea water intake facilities,
- (4) Basic design drawing of water supply tanks,
- (5) Basic design drawing of water reservoir tanks, machinery building and watchman box,
- (6) Basic design drawing of research and administration building,
- (7) Basic design drawing of training and accommodations building.

National Prawn Fry Production and Research Centre





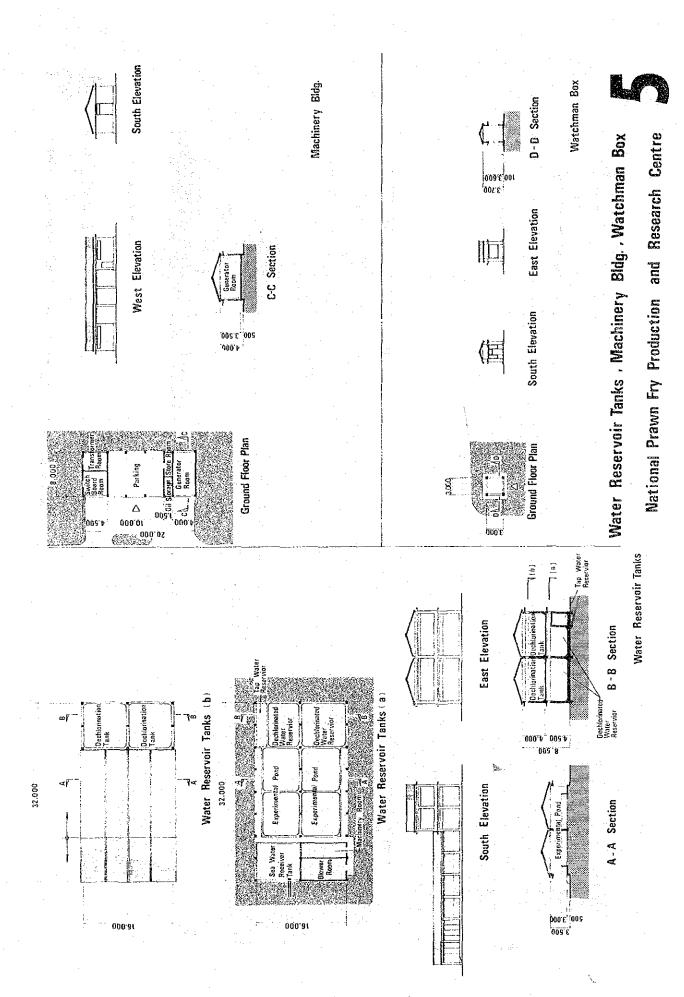
National Prawn Fry Production and Research Centre

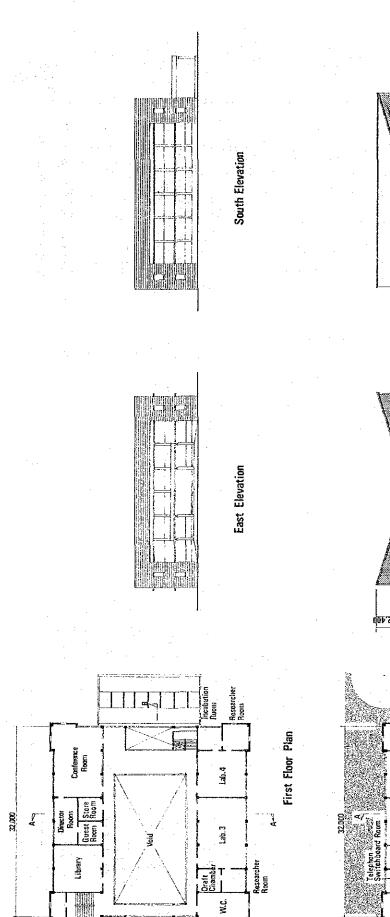
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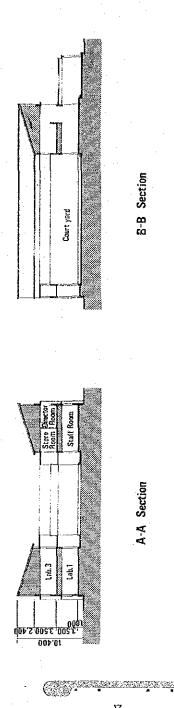
National Prawn Fry Production and Research Centre

Water Supply Tanks



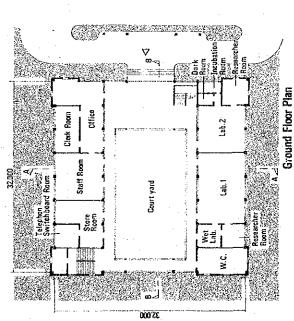


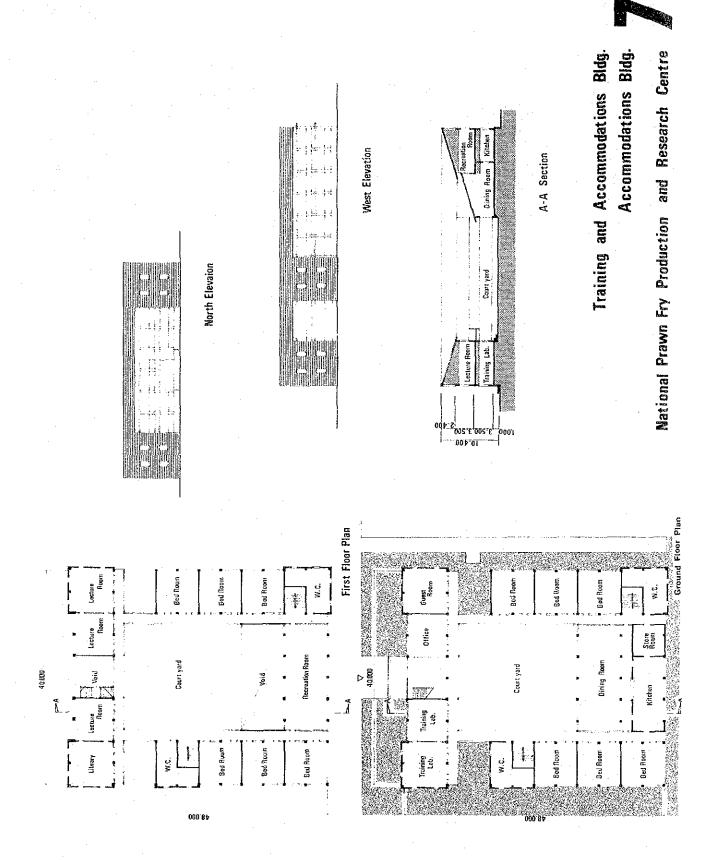
35.000











4.5 Undertakings and portions of construction cost

4.5.1 Undertakings of both governments

The following preparatory and construction works for NPFPRC are to be undertaken by the Governments of Japan and Malaysia under the conditions agreed for the implementation of the Japan's Grant Aid. The items to be undertaken are listed below.

No.		Item	Japanese	Malaysian
			side	side
1.	To	secure land		0
2.	То	clear, level and reclaim the site		0
3.	То	construct the gate and fence		0
		in and around the site		
4.	То	construct the parking lot	0 .	
5.	То	construct the road		
	1)	Within the site	0	
	2)	Outside the site		0
6.	То	construct the building		
	1)	Water intake facilities	0	
	2)	Water reservoir	0	
	3)	Water elevated tank	. 0	
	4)	Fry production facilities	0	
	5)	Research/administration facilities	0	
	6)	Training facilities	0	
	7)	Machinery facilities	0	
	8)	Watchman box	0	
	9)	Surau (place for worship)		0
	10)	To provide space for temporary		
		office, construction materials,		O
		and working area		
7.	То	provide facilities for distribution		
		of electricity, water supply, drainag	ge	
		and other incidental facilities		
	1)	Electricity		
	í	a. The distribution line to the site		0

No.	Item	e e e	Japanese	Mal	aysian
			side		side
			:		
	b. The drop wiring and intern	al	0		1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1
	wiring within the site				
	c. The main circuit breaker		0		
	and transformer				
	2) Water supply			•	
	a. The city water distribution	n.			0
	main to the site				
	b. The supply system withing	the site	e 0		
	3) Drainage				•
	The drainage system within	the sit	e 0		
	4) Telephone system				
	a. The telephone trunk line to	the		: *** : ***	
	main distribution frame/page	ne1			0
	(MDF) of the building		: .		
	b. The MDF and the extension a	after	:0	*	
	the frame/panel				
	5) Furniture and equipment	•			
	a. Project equipment (fry produ	uction.			
	research and administration		. 0		
	training)				
	b. Furniture (tables, chairs,)	beds)	0		
	c. Other furniture (carpets,				
	curtains, etc.)				0
8.	To bear the following commission	ns to		1.5	
	the Japanese foreign exchange				
	for the banking services base				
	the B/A (Banking arrangement)	-			
	1) Advising commission of A/P		÷ .		0
	(Authorization to pay)				=
	2) Payment commission				0

Tapina shekisi s

No.	Item Japanese Japanese			Malaysian	
			side		side
9.	То	ensure unloading and custom clearance		 	
		at port of disembarkation in Malaysia			
	1)	Sea and air transportation of the	0	٠.	
		products from Japan to Malaysia			
	2)	Tax exemption and custom clearance			÷
		of the products at the port of			0
		disembarkation			
	3)	Internal transportation from the			
		port of disembarkation to the	0		
		project site			
.0.	То	accord Japanese nationals whose			
		services may be required in			
		connection with the supply of			
		the products and the services			
		under the verified contract such			0
	٠.	facilities as may be necessary		٠.	
		for their entry into Malaysia			
		and stay therein for the			
		performance of their work			
1.	То	maintain and use properly and			
		effectively that the facilities			0
		constructed and equipment			
;		purchased under the Grant			
2.	То	bear all the expenses other than			
		those to be borne by the Grant,			
		necessary for construction of			0
		the facilities as well as for			
		the transportation and the			
		installation of the equipment			
.3.	То	proceed for planning and building			0
		approval			

4.5.2 Portion of construction cost of Malaysian Government

The estimated portion of construction cost of the Malaysian Government is shown below.

Item	M\$
1. Land aquisition	900,000
2. Building construction	134,400
3. Building equipment	26,880
4. Landscaping	400,609
5. Temporary work, etc.	104,815
6. Physical contingency	56,550
Total	1,623,254

5. PROJECT ORGANIZATION

5. Project organization

5.1 Department responsible for implementation

The Department of Fisheries, Ministry of Agriculture of Malaysia, shall be responsible for the implementation of this project.

5.2 Plan for the implementation of construction works

The works are mainly consisted of construction work of the three facilities, and civil work of the water supply and drainage facilities.

Following notices shall be taken into consideration in detail design and implementaion.

5.2.1 Civil works

Civil works mainly involve water intake and drainage facilities. As mentioned above, the civil works shall be done in the initial implementation stage. Attention shall be paid for the implementation schedule between civil works and building works.

5.2.2 Building works

A large quantity of reinforced concrete and pipes shall be used for the buildings and the ponds. Effective plans to supply, transport and store of materials shall be considered.

5.2.3 Others

The execution plan, and the arrangement of labourers and engineers shall be made by keeping a close and smooth relationship between a Japanese construction firm (contractor) and local construction companies (subcontractors).

5.3 Supervision

For smooth implementation of the works, the Japanese consultants shall be required to cooperate with Department of Fisheries, Economic Planning Unit and other Malaysian government agencies concerned from the detail design phase.

During the supervision, a registered architect will be dispatched to arrange and coordinate schedules and procedures with the Department of Fisheries. Further, he shall supervise quality control and the progress schedule for the construction. He shall be adequately assisted by other professionals hired locally and dispatched from Japan.

High precision is required in water intake facilities, rearing ponds, and water supply and drainage systems. An engineering expert shall be dispatched, if necessary. Imported materials from Japan shall be checked for their quality, if necessary.

5.4 Construction schedule

Schedule for design and construction is shown in the following figure.

5.5 Procurement

5.5.1 Procurement of local materials

Almost all construction materials can be procured locally. They are cement, steel bars, timber, plywood panels, concrete blocks and asbestos. Some equipment such as tables, chairs, beds shall be procured locally.

Schedule for Design and Construction (Months) 1 0 3 5 6 19 E/N Consultant Agreement Detail Design Contract Construction Supervision Construction

5.5.2 Procurement of imported materials

Almost all equipments and apparatus for prawn fry production, research and training shall be imported from Japan. It may take about one month for transportation from Japan to Butterworth and for custom clearance at Butterworth. Specical attention should be paid for the transportation programmes.

5.6 Operation and management

5.6.1 Operation

The Research Branch of DOF is responsible for the operation of NPFPRC and the Extension Branch shall support the operation in the technical training. The organization chart of DOF is shown in Fig. 5.1. The main activity of the Research Branch is undertaken by FRI, which plays an important role in organizing and coordinating the activities with other relevant institutes on planning and development of basic and practical techniques. The FRI is staffed with about 250 persons, of which 82 persons are in the Aquaculture Section. The Aquaculture Section is actively conducting research on the artificial breeding of giant prawn, tiger prawn, marine fishes such as sea bass, and freshwater fishes.

The Aquaculture Section shall be responsible for the operation of NPFPRC, including the selection of NPFPRC personnel, dispatch of FRC staff to NPFPRC, fry production work and research work. The FRI staff shall be able to supervise the NPFPRC activities at all times because it takes only an hour and half by car from FRI to NPFPRC using the ferry boat between Penang and Butterworth which is available every five minutes.

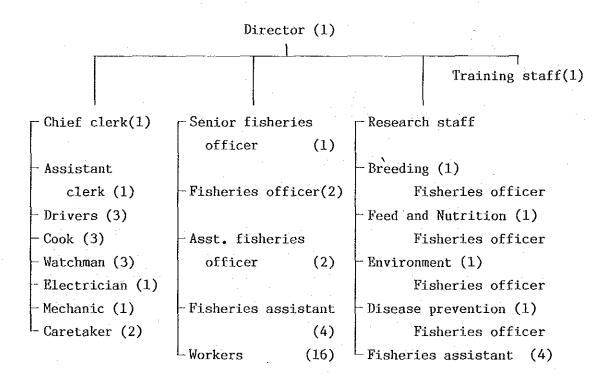
The chief fisheries engineer of NPFPRC shall be selected from the Research Branch of DOF. Other workers (skilled or unskilled) and clerks shall be newly appointed. The employment of staff from the peripheral area would not be difficult but they should be carefully selected. NPFPRC shall require good organization and cooperation among the workers for mass production of prawn fry. Recruitment of suitable staff through tests and interviews should be considered.

The technology in the laboratory level is highly appreciated at the Research Branch of DOF, especially the Aquaculture Section of FRI. However their experience in operation for mass production at the practical level is limited. Accordingly, technical assistance from elsewhere shall contribute to the smooth operation at the initial stage.

5.6.2 Personnel

(1) Personnel composition

Personnel for NPFPRC are divided into two groups: (1) technical staff and workers for fry production, research works and technical training, and (2) administrative staff and clerks for administration, maintenance and operation of the facilities. Personnel composition is shown in the following chart.



Number of staff shall be 50 persons in total.

(2) Duty of staff

1) Director

He shall be a person equivalent to the chief manager of Aquaculture Section of FRI. His responsibility includes not only all matters pertaining to general administration, budgetary subjects and other duties for the smooth operation of NPFPRC through contact with other institutions, but also coordination and controlling all activities at NPFPRC, and giving suitable technical advice about works and instruction for the proper maintenance and operation of NPFPRC.

2) Staff of fry production section

The chief staff of this section shall have extensive practical experience of about 10 years in prawn fry production, and shall be responsible for this section. This section shall be divided into five groups: four for prawn fry production, and one for food organisms. The former comprises 20 persons, of which four shall be leaders of each group. Each group shall take care of each rearing unit of 46 tanks (475 m² in total) and brood stock tanks, hatching tanks, etc. and work 5-6 hours/day for the operation. This section shall be responsible for the stocking of brood, spawning, hatching, rearing of larvae and postlarvae, and shipment of prawn fry. The group for food organisms (4 persons) shall responsible for plankton and Artemia cultures corresponding to production schedule. 16 staff out of 25 shall be unskilled, but desirably should be interested in biology or have some experience in fisheries.

3) Staff of research section

This section is divided into 4 laboratories. The staff should have at least 5 years of research experience in their fields. They shall have 4 assistants, conduct research works on prawn fry production and keep close contact with the chief of the fry production section which is under the guidance of the director. They shall also conduct some lectures at technical training courses, and also assist and cooperate with other laboratories.

4) Administration section

- a) Chief clerk
 - He shall be responsible for this section, and control the whole administrative work under the guidance of the director.
- b) Assistant clerk
 He (or she) shall assist the chief clerk inluding typing work.
- c) Driver
 They shall drive four vehicles (one 4-ton insulated truck, one 750-kg pickup, one 20-passenger bus, and one four-wheel-drive car).
- d) Cook

 The cook shall prepare meals only for the trainees but he may

prepare for NPFPRC staff if necessary.

e) Watchman

They shall work in two shifts of 12 hours, and rotate the shift of work (daytime and overnight) and dayoff at 10 day intervals.

f) Electrician

He shall maintain and control the electric system of NPFPRC.

g) Mechanic

He shall maintain and control the machinery and other facilities and shall work closely with the electrician.

h) Caretaker

They shall clean the facilities, mow the lawn, make purchases and tentatively assist other sections.

Estimate of personnel expenses

	Item	Number	Wage(a)	Wage(b)
A.	1.Director	1	4,300	51,600
	2. Senior fisheries office	r 1	4,000	48,000
	3.Fisheries officer	2	2,400	57,600
	4.Assist. fisheries offic	er 2	1,500	36,000
	5.Fisheries assistant	4	800	38,400
	6.Unskilled worker	16	450	86,400
•	7.Researcher	4	2,400	115,200
	8.Assistant researcher	4	800	38,400
	9.Coordinator	1	1,200	14,400
В	1.Chief clerk	1	1,400	16,800
	2.Assistant clerk	1	750	9,000
	3.Driver	3	450	16,200
	4.Cook	¹ 3	800	28,800
٠	5.Watchman	3	450	16,200
	6.Electrician	1	650	7,800
	7.Mechanic	1	650	7,800
	8.Caretaker	2	400	9,600
	Total	50		598,200

A: Technical staff and workers,

Wage (a): M\$/person/month, Wage (b): M\$/year.

B: Administrative staff and clerks

5.6.3 Operation and maintenance cost

Items for operation and maintenance are listed below.

- 1) Personnel expenses
- 2) Food expenses for fry production
- 3) Expenses for purchase of mother prawns
- 4) Expenses for purchase of chemicals
- 5) Water, telephone, fuel and light expenses
- 6) Maintenance and repair expenses
- 7) Training expenses

The Extension Branch of DOF shall have a budget for training and therefore the training expenses are not included here.

(1) Personnel expenses

Personnel expenses are tabulated in the previous page. Standard wages are shown in Table 5.1.

(2) Food expenses for fry production

Quantity and cost of food for the production of 60 million fry in a year are listed below.

Food expenses for fry production

Item	Quantity	Unit price	Total
	(kg/year)	(M\$/kg)	(M\$/year)
a) Fertilizer for	. SOR THA POR	16.7/1 mil. F	PL20 919
diatom culture	4	. 1.	
b) Artemia	800	82.2	69,870
c) Clam meat	4,875	3.0	29,250
d) Formulated feed	975	3.2	3,120
Total			103,159

(3) Expenses for purchase of mother prawns

Number and cost of mother prawns of the tiger prawn and the giant prawn for the production of 60 million fry in a year are listed in the next page.

Purchase of mother prawn

Species	Number	Unit price Total
	(prawn/year)	(M\$/prawn) (M\$/year)
a) Tiger prawn	2,200	100* 220,000
b) Giant prawn	4,120	1 4,120
Tota1	6,320	224,120

^{*:} After ban of export of the mother tiger prawn, the price dropped to about M\$50/prawn. However, this price is reasonable for stable supply.

(4) Expenses for purchase of chemicals

Expenses for the purchase of chemicals used in research and experiments are estimated at M\$ 30,000/year which is 0.3% of the total amount of the equipment and apparatus for research works.

(5) Water, telephone, fuel and light expenses

Water, telephone, fuel and light expenses

Item	Basic charge	Consumption charge Total
a) Water	M\$1.6/month x 12	M\$0.77/ton x 24,465 18,857
	= 19.2	m3/year = 18,838
b) Telephone	M\$5,000/year x 2	M\$600/month x 2 lines 24,400
(2 lines)	= 10,000	x 12 month = 14,400
c) Electricity	M\$12/KW x 338 KW	M\$0.19/KW X 588,530 160,493
	$x \cdot 12 = 48,672$	KW/year = 111,821
d) LPG	Anna anna anto et esta alem	M\$2.0/kg X 5,400 kg 10,800
		/year = 10,800
e) Heavy oil	-	M\$0.6/1it. X 25,294 15,176
*		lit/year = 15,176
f) Gasoline		M\$1.2/lit. X 1,920 2,304
1. 2	**************************************	1it/year = 2,304
Total		232,030

(6) Maintenance and repair expenses

Regular inspection shall be conducted for smooth and efficient operation and damage prevention. Water supply and aeration system shall be inspected after every fry production cycle. The estimates for maintenance and repair expenses are shown in the next page.

1) Facilities

Maintenance and repair expenses for some facilities are expected every year and at certain intervals in others. M\$ 55,723/year is counted up for the total maintenance and repair expenses.

2) Equipment

M\$ 11,389/year is counted up for the maintenance and repair expenses.

The total cost of operation and maintenance is summarized in the table below.

Estimates of total operation and maintenance

	Item Cos	t (M\$/year)
(1)	Personnel expenses	598,200
(2)	Food expenses for fry production	103,159
(3)	Expenses for purchase mother prawn	244,120
(4)	Expenses for purchase of chemicals	30,000
(5)	Water, telephone, fuel and light	232,030
(6)	Maintenance and repair expenses	67,112
	Total	1,274,621

6. EVALUATION OF THE PROJECT

6. Evaluation of the project

After the construction of NPFPRC, DOF which is within the jurisdiction of MOA will be responsible for the operation using its budget and manpower.

The prawn fry produced by NPFPRC will be distributed without charge to small-scale fish farmers only once in the first year operation of ponds. The mass production of prawn fry will be technically innovated through the research work at NPFPRC. NPFPRC will also provide training courses on prawn fry production and other related aquaculture technology not only for samll-scale fish farmers but also for technical staff of DOF and private investors. This function is provided with aim to initiate the participation of private sector in the development of prawn culture.

Consequently, it is apparent that the operation of NPFPRC itself is financially not viable. In this study, the project is evaluated from financial viewpoint of prawn culture by small-scale fish farmers on the assumption that they will purchase and use the prawn fry at estimated production cost produced by NPFPRC.

6.1 Production cost of prawn fry

The production cost of prawn fry at NPFPRC is consisted of the following two items:

6.1.1 Operation and maintenance cost

As clarified in 5.6.3, the operation cost of NPFPRC for production of 60 million prawn fry is as follows:

Item	cost(M\$/year)
(1) Salary	598,200
(2) Feed	103,159
(3) Mother prawn	244,120
(4) Fertilizers and chemicals	30,000
(5) Electricity, water, oil, etc.	232,030
(6) Maintenance	67,112
Total	1,274,621

6.1.2 Depreciation of buildings and facilities

The life span of RC buildings and facilities of NPFPRC is based on the relevant data issued by the Ministry of Finance of the Japanese government. The buildings and facilities of NPFPRC are roughly divided into four categories. The life span of these categories is shown below.

Life span

Category	Specification Life spa	n (year)
(1) RC buildings	Fish market or livestock	45
(2) RC jetty	Jetty, stairway	50
(3) Other RC	Reservoirs, ponds	40
structures	Carlotte Commence of the Comme	
(4) Equipment and	Machinery for feed industry,	8
facilities	engines, fishing equipment	

Annual depreciation cost of the buildings and facilities of NPFPRC is estimated at an annual interest rate of $10\ \%$ based on the life span, and is listed below.

Annual depreciation cost

Unit:M\$/year

	Depreciation
	432,524
2) RC jetty	
3) Other RC structures	
(4) Equipment and facilities	
	960,584

The annual production cost of 60 million prawn fry at NPFPRC is at M\$2,235,205 which is the sum of the operation and maintenance cost and depreciation cost. Accordingly, the production cost per prawn fry is equivalent to M\$ 0.037, which is much cheaper compared with the retail price of M\$ 0.05 per prawn fry produced by private hatcheries.

6.2 Financial balance of prawn culture

Case studies on financial balance of small-scale culture of the tiger prawn and the freshwater giant prawn provided by DOF are shown in Table 6.1 and 6.2. Based on culture indices shown in the tables, financial conditions of prawn culture in case of using prawn fry produced by NPFPRC was evaluated as shown in Table 6.3. It is clarified that annual benefit of prawn culture using the prawn fry produced by NPFPRC amounted to M\$ 3,420,000. Consequently, it is apparent that prawn culture has the potential to earn foreign exchange through export.

6.3 Justification of the project

The annual O/M cost of NPFPRC would be about M\$ 1.27 million. However, the budget requirement for NPFPRC is to be authorized by the government during 1985 based on following facts:

- (1) Budget trend of fisheries industry during 2MP, 3MP and 4MP shows a rapid increase of its share in the total agriculture budget.
- (2) Budget of aquaculture development during 4MP amounted to about M\$ 50 millions, of which M\$ 15 millions were alloted for seed production, aquaculture research and aquaculture training.
- (3) Aquaculture development, especially prawn culture development is authorized in NAP. Accordingly, the share of aquaculture development would be increased in 5MP.
- (4) Development techniques on prawn fry production by DOF have already been established at research level, and resources of manpower is also sufficient for further aquaculture development.
- (5) Development of 10% of the total mangrove area for aquaculture was authorized by the government and the share would be increased to 20% which is equivalent to 114,000 ha of aquaculture pond. Based on these facts, it can be inferred that the Malaysian government can properly and efficiently operate the NPFPRC to achieve the target of the project.

7. CONCLUSIONS AND RECOMMENDATIONS

7. Conclusions and recommendations

7.1 Conclusions

DOF has been developing the aquaculture in the 3MP and 4MP. Aquaculture industry, in particular the prawn culture, is strongly emphasized in NAP which was newly formulated in 1984. Through prawn culture development, the government aims to provide new jobs to small-scale fish farmers and fishermen and to improve their standard of living. One of the important policies of DOF is to establish the technology for the mass production of prawn fry. Under this circumstance, the basic design study was carried out by the study team to establish NPFPRC at Pulau Sayak in Kedah State, and to provide necessary equipment and facility for NPFPRC. It was recognized through the study that NPFPRC would play an important role in the development of prawn culture in Malaysia and would encourage the national economy.

There are no problems in the infrastructural conditions of the proposed site for the construction. However, the sea bed off the proposed site is shallow and silty up to 3-5 km from the shore, with the water depth ranging 1.4-3.3 m at spring tide. The salinity of sea water around the project site becomes low after heavy rain influenced by the discharged freshwater from the Merbok river located near the site. It was found that the rainfall over 10 mm per day will not occur for more than three days continuously according to the meteorological data. Consequently, it was inferred that the sea water near the shore can be used for fry production by storing sufficient sea water for 3-4 days consumption at NPFPRC.

• The annual production cost of NPFPRC is estimated at M\$ 2,235,205 and the price is calculated to be M\$ 0.037 per prawn fry. This price is much cheaper than the retail price of prawn fry produced by private hatcheries (M\$ 0.05/fry).

The staff of NPFPRC shall be mainly assigned from the Fisheries Research Institute under the Research Branch of DOF. The NPFPRC staff for training course shall be assigned from the Extention Branch. Accordingly, NPFPRC shall be operated by qualified and experienced personnel.

The operation of NPFPRC is not viable financially because the prawn fry produced by NPFPRC is planned to be distributed without

charge to newly organized small-scale fish farmers in their first year of operation. However, it is considered that the culture of prawns using prawn fry produced by NPFPRC would increase the incomes of small-scale fish farmers and thereby improve their standard of living.

From these points of view, the Grant Aid of the Japanese government for this project shall greatly contribute to the aquaculture development in Malaysia. Consequently, it is advisable that the project be proceeded to the implementation phase.

7.2 Recommendations

DOF has been actively involved in various research works on aquaculture and has established several small-scale hatcheries for freshwater fishes/prawn. However, the production scale of NPFPRC is much greater and its operation schedule is also very tight. In any aquaculture, it will not bear fruit unless 24 hour management system is devoted by experienced and dedicated staff and workers. In this regard, DOF does not have much experience. Hence, there is a need to acquire aquaculture operation system from aquaculturally developed countries.

For the effective operation of NPFPRC, it is recommended that NPFPRC use technical cooperation system by Japanese experts on aquaculture and/or technical training provided by JICA.

TABLES AND FIGURES

TABLE 1.1 COMPARISON OF CONTENTS OF GRANT REQUEST CONFINED BETWEEN BY THE PRELIMINARY MISSION AND BY THE BASIC DESIGN STUDY TEAM

	Contents of grant request confirmed	ঘ
Item	Preliminary Mission	Basic Design Study Team
1. Name of proposed centre	National Prawn Fry Production and Research Centre	Same
2. Objective	Supply of marine animal protein and development of aquaculture	Same
3. Location of the site	Glugor, Penang	Pulau Sayak, Kuala Muda, Kedah
4. Function of the centre	(i) Production of prawn fry to meet the increasing demand of aquaculture farmers in Malaysia (ii) To conduct basic and applied research on prawn fry production (iii) To conduct training for Malaysian personnel concerned in the field of prawn fry production the field of prawn fry production (iv) Other related aquaculture activities than prawn	(i) To produce fry of Penaeus monodon and Macrobrachium rosenbergii in mass scale to promote prawn farming in Malaysia (ii) To carry out research which will facilitate mass fry production, feed, disease, and other related aquaculture systems. (iii) To conduct training on prawn fry product training on prawn fry production and other aquaculture systems.
5. Executing body	DOF	Same

TABLE 2.1 POPULATION DISTRIBUTION BETWEEN URBAN AND RURAL BY ETHNIC GROUP IN PENINSULAR MALAYSIA

Unit:1,000

	19	70	 198	0	Average annual				
Ethnic group				<u> </u>	growth rate of				
	Urban	Rura1	Urban	Rura1	Urban population(%)				
Malay	713	4,109	1,359	5,025	6.7				
Chinese	1,557	1,717	2,234	1,902	3.7				
Indian	338	640	508	731	4.2				
Others	30	43	47	43	4.6				
Total	2,638	6,509	4,148	7,701	4.6				

Source: Fourth Malaysia Plan, 1981-1985

TABLE 2.2 GDP, GRP, PER CAPITA GDP AND PER CAPITA GRP IN 1980

	GDP or	GRP	Per capit	a GDP or per capita	GRP
Region (M	Amount* [\$ 100,000)	Growth rate (%)**	Amount* (M\$)	Growth rate (%)**	
Malaysia	25,376	8.1	1,779	5.1	
Perlis/Kedah	1,422	6.5	1,069	4.7	
P. Pinang	2,221	11.6	2,290	9.6	

^{*:} at factor cost in 1970 constant price

Source: Fourth Malaysia Plan, 1981-1985

^{**:} during 1971-1980 period

TABLE 2.3 GDP AND GRP BY SECTOR IN 1980

Unit: M\$ 1,000,000

Kedah/Perlis	P. Pinang Malaysia
666 (46.9)	130 (5.9) 5,809 (22.9
4.5 (0.3)	0.5 (0.0) 1,214 (4.8)
110 (7.7)	825 (37.1) 5,374 (21.2
25 (1.8)	84 (3.8) 1,186 (4.7)
616 (43,3)	1,181(53.2) 11,793 (46.5
1,421.5(100)	2,220,5(100) 25,376 (100)
	666 (46.9) 4.5 (0.3) 110 (7.7) 25 (1.8) 616 (43.3)

Remarks: In 1980 constant price at factor cost. Figures in parentheses signify the percentage share of each sector in the GDP or GRP.

Source: Fourth Malaysia Plan, 1981-1985.

TABLE 2.4 ESTIMATED TOTAL AQUACULTURE PRODUCTION IN MALAYSIA, 1979

Ton	%
63,412	86.26
9,500	12.92
,	
600	0.82
	····
73,512	100
	63,412 9,500 600

Source: Aquaculture Development in Malaysia in 1980's. DOF (1983).

TABLE 2.5 TREND OF MARINE FISH PRODUCTION (1972-1984)

	F	eninsula	r Malaysia	East M	East Malaysia				
Year	West	East	Sub-	Sabah	Sarawak	Total			
	Coast	Coast	total						
1972	227.0	79,3	306.3	28.1	16.5	350.9			
1973	276.3	89.2	365.5	32.2	48.4	446.1			
1974	317.8	121.6	439.4	33.3	51,9	524.6			
1975	270.3	104.6	374.9	33,5	63.9	472.3			
1976	294.6	116.4	411.0	31.6	73.2	515.8			
1977	377.9	120,1	617.5	36.2	83.3	737.0			
1978	410.8	154.1	683.8	41.6	77.5	802.9			
1979	432.3	138.6	695.1	41.9	82.3	819.3			
1980	493.5	130.4	735.5	34.5	77.4	847.1			
1981	433.4	215.9	757.3	40.0	68.0	865.3			
1982			(740.0)	(36.0)	(85.0)	(861.0)			
1983					~	(719.6)			
1984	<u> </u>	* <u> </u>	(617.4)	(40.3)	(69.0)	(726.7)			

Source: Annual fisheries Statistics, 1973-1981, Malaysia

Remarks: Figures in parenthesis are referred to Economic Report, Vol.

11 and 13.

Inland fish production in 1981, 1983 and 1984 was (9,200,

12,300 and 14,800 tons, respectively.

TABLE 2.6 NUMBER OF FISHING BOATS LICENSED AND NUMBER OF FISHERMEN OPERATING LICENSED BOATS, 1962–1981

	 Tahun			bot Yang Diles Ishing Boats Lic		Bilangan Netayan-netayan Number of Fishermen						
	Year	_			Tidax Berjentera Non-powered	Jumlah Total	Melayu Cina Malay Chinese		India Lain-Lain Indian Others		Jumlah Tolai	
962			5,468	4,377	12,338	22,183	35,750	19,246	421	93	55,510	
963			6,426	4,057	12,271	22,754	36,199	22,874	252	124	59,449	
964			6,983	3,744	10,903	21,630	37,075	23,732	217	441	61,465	
965			8,374	3,908	10,182	22,464	40,548	27,155	153	332	68,188	
966			9,298	3,237	8,371	20,906	36,508	25,252	215	482	62,457	
967			10,145	2,887	7,204	20,236	34,833	26,402	212	706	62,153	
968 .		••	10,629	2,531	6,293	19,453	34,414	26,398	195	494	61,501	
969			11,399	2,177	6,608	19,184	34,845	28,258	160	351	63,614	
970			12,865	2,164	5,277	20,306	36,472	31,078	253	351	68,154	
971			14,284	2,036	4,821	21,141	36,295	31,096	256	314	67,961	
972	•		14,945	2,009	4,665	21,619	38,589	29,892	310	461	69,252	
973		• • •	15,596	2,004	4,567	22,167	38,048	29,192	342	726	68,308	
974			16,205	2,100	4,072	22,377	38,973	30,619	424	789	70,805	
975			16,081	2,138	3,928	22,147	40,335	31,992	452	525	73,304	
976			16,142	2,342	4,151	22,635	41,997	30,479	450	610	73,536	
977	.,		16,977	2,775	4,329	24,081	44,373	30,131	541	6.00	75,645	
978		• •	17,775	3,684	6,038	27,497	51,265	30,980	637	812	83,694	
979			17,741	5,156	6,256	29,153	50,816	30,323	528	1,259	82,928	
980			18,433	6,585	5,502	30,520	55,008	31,802	410	1,752	88,972	
981			18,585	7,368	4,437	30,390	54,538	30,084	609	1,694	86,925	

Source: Annual Fisheries Statistics, 1981, DOF.

TABLE 2.7 BALANCE OF IMPORT AND EXPORT OF FISHERY PRODUCT (1970–1983)

Year		Import	Ex	port
	1,000 MT	M\$ 1 million	1,00041	M\$ 1 million
1970	71	58	109	96
1971	59	52	109	119
1972	68	50	116	143
1973	73	- 58	125	176
1974	75	68	107	159
1975	93	79	93	166
1976	114	88	107	238
1977	119	- 95	108	160
1978	150	110	124	200
1979	158	131	126	310
1980	140	130	115	243
1981	142	155	. 123	255
1982	169	196	132	225
1983	162	206	117	243

TABLE 2.8 MALAYSIA: PUBLIC DEVELOPMENT EXPENDITURE FOR AGRICULTURAL PROGRAMMES, 1971-85

(\$ million)

	Revised SMP allocation, 1971–75	Actual A expenditure, 1971-75	chievement, %	Revised TMP allocation, 1976–80	Estimated expenditure, 1976–80	Achievement, %	FMP allocation, 1981–85
Agriculture:							
Integrated agricultural development project				254.70	198.23	77.8	892.00
Pineapple replanting	4.76	4.09	85.9	23,13	12.39	53.6	20.00
Coconut replanting	33.63	28.02	83.3	62.30	31.20	50.1	49.83
Diversification of crops	24.48	24.48	100.0	66,97	54.71	81.7	64.46
Extension and other services	39.71	39.71	100.0	62.88	20,95	<i>33.3</i>	79.92
Other programmes associated with agricultural				456.10	00.43	59.2	189.39
development (DOA)		*****	****	156.10 300.00	92,42 101,80	39.2 33.9	500.00
Input subsidies	_	- .	_	12.09	7.36	50.9	28.00
KADA	0.30	— 0.40	100.0	5.75	5.72	99.5	33.00
MADA	0.40	0.40	100.0	3.73	3.72	22.0	33.00
Rubber replanting	170.46	145.62	85.4	262.83	198.23	75.4	316.66
Land and regional development:	*						
FELDA	898.60	678.41	75.5	2,014.70	1,732.71	86.0	2,040.96
FELCRA	63.68	50.96	80.0	209.98	192.80	91.8	472.08
Public Estates	_	-		5.42	5,42	100.0	274.50
State Land development boards	196.70	170.06	86.5	207.25	109,97	5 3.1	143.50
DARA	105.75	37.80	35.7	458.78	371.54	81.0	313.00
KETENGAH	7.11	2.80	39.4	163.76	111.84	68.1	250.00
KEJORA	77.33	48.15	62.3	239,92	195.67	81.6	209.03
KESEDAR	_	 .	-	115.60	24.70	21.4	250.00
Bintulu Development Authority							26.00
Kedah Regional Development Authority		-	;	_	_	_	3.00
Drainage and irrigation	257.43	217.81	84.6	778.61	554.84	71.3	860.33
Forestry	12.79	8.85	69.2	39.64	25.61	64.6	63.00
Livestock	61.77	57.04	92.3	168,75	127.22	75.4	241.00
Fisheries	39.05	31.78	81.4	322.63	105.84	46.8	434.62
Agricultural research	27.90	25.07	89.9	89.54	69,33	77,4	93.00
Agricultural credit, marketing, processing and cooperatives:				,			,2,00
Dank Bartanian	60.00	#0.00	tan n	40.5 85			
TO I	50.00	50.00	100.0	105.77	37.50	35.5	167.00
FOA	22.00	. 20.94	95.2	120.51	117.49	97.5	247.40
Cooperative development	0.38	0.09	23.7	25.62	9.99	. 39.0	50.00
FAMA	31.11	31.11	100.0	81.50	39.64	48.6	165.00
National Padi and Rice Authority	70.00	36.32	51.9	73.80	49.54	67.1	118.92
National Tobacco Board	0,54	Ó.54	100.00	18.67	15.52	83.2	13.00
Others.,	83.48	83.48	145.5	1.02	1.02	100.00	_
Total	2,279.36	1,793.53		6,448.25	4,666.20		8,608.60

Source: Fourth Malaysia Plan, 1981-1985.

Remarks: Public estates allocation for the SMP was provided under Others.

TABLE 2.9 AQUACULTURE DEVELOPMENT PLAN BASED ON NAP (1986-2000)

	والمراقب وال		Fifth	Malaysia	Plan				Grand
1	Species	1986	1987	1988	1989	1990	Subtotal 1986-1990	subrocai 1991— 2000	1986- 2000
	1. Tiger prawn (ha)								
	a. government	300	300	300	300	300	1,500	7,500	9,000
	b. private	700	906	1,140	1,428	1,774	5,942	6,058	12,000
	2. Sea bass (rakit)	007	400	400	7007	7007	2 000	2.500	005.7
1	b. private	150	150	150	150	150	750	3,000	3,750
	3. Mussel (rakit)	00,	C C	000	00%	000	000		
	a. government b. private	3008	300	3000	300	3000	1,500	2,000	3,500
	4. cockle (ha) a. government	80	80	80	80	80	400	560	096
	b. private	100	100	100	100	100	200	200	1,000
	 Freshwater fishes/giant prawn a. government 	in culture ponds 20 20	ure pon 20	ds (ha) 20	20	20	100	200	300
	b. private	180	180	180	180	180	006	1,800	2,700
	 Freshwater fishes in abandoned a. government 	d mining 100	pools 100	(ha) :100	100	100	200	1,000	1,500
	b. private	100	100	100	100	100	200	1,000	1,500
	fishes in cage ent	culture (ra) 200	(rakit) 200	200	200	200	1,000	2,000	3,000
	b. private	ł	ł	ļ	i	1	ł	1	ţ
	8. Freshwater fishes in reservoirs (rakit	rs (raki	T.			•			
	a. government	200	200	200	200	200	1,000	2,000	3,000
	b. private	800	800	800	800	800	4,000	8,000	12,000

Source: NAP, Strategies and Programmes for Agriculture, DOF (1984)

TABLE 3.1 FREQUENCY OF CONTINUOUS RAINFALL OVER 10 MM/DAY

							un:	it;	frequ	iency	=tin	ne/mo	onth
Location	Period of continuous	3				Mont	.h						
	rainfall	J	F	М	A	М	J	J	A	S	0_	N	D
	2 days	s –			. 1	1	1		1	1	2	-	1
P. Penang	3	-		-		-				1	_		
	4	_	_						_	_		; 	
	5	·			-	_	-	1	~~			-	-
	2	***			-	1	1	1	2	1	· · -	1	1
Alor Setar	3	_	 .	1	- .	- .	-		1	1	1	1	
*	4		-	-	-	-		1		<u></u>			·
	5		_			٠					_		

Source: Meteorological data at P. Penang International Airport and Alor Setar Airport in 1983.

Remarks: Mean daily rainfall by month ranged 0.07-13.8 mm/day in P. Penang and 0.2-13.8 mm/day in Alor Setar in 1983.

TABLE 3.2 SALINITY OF SEA WATER OFF THE PROPOSED SITE

			ti	nit: %
Sampling		Samplir	ng time	4 2
point	10	10 am		<u>m</u>
	Surface	Bottom	Surface	Bottom
A	3.10	3.10	3.20	3.20
В	3.10	3.20	3.15	3.30
C	3.15	3.20	3.15	3.30
D	3.15	3.20	3.20	3.30
E	3.15	3.20	3.20	3.30
F	3,15	3.15	3.20	3.20
G	3,15	3.10	3.15	3.15
Н	3.15	3.15	3.15	3.20
	3,00	3.20	3.15	3.20

Remarks: The salinity was checked by the survey team on Nov. 3, 1984.

TABLE 3.3 RATES OF LABOURER AND MATERIALS

Description	Unit	Rate (M\$)
(1) Excavating (by hand)	m ³	5.90
(2) 12" x 12" Precast Concrete Pile (20' long)	m	26.95
(3) Handle, Transport and Pitch 12' x 12" Precast Concrete Pile (20' long)	No.	29.00
(4) Drive 12" x 12" Precast Concrete Pile (20' long)	m	16.90
(5) Cement Concrete (3/4" gauge lime stone)	_m 3	170.00
(6)*5/8"- 1" Diameter Mild Steel Bar	ton	1,350.00
(7) Wood Form	m ²	17.90
(8) Precast Cement and Sand Hollow Block in 4-1/2" thick walling	₁₁ 2	14.75
(9) Asbestos Cement Roof Sheeting	m ²	14.00
(10) Roof Truss	_m 3	660.80
(11)*1/4" Plywood Panel	2 m	13.50
(12) Waterproof 3/4" Thick Cement and Sand	m ²	10.20
(13)*1/4" Tinted Glass	_m 2	72.15

Source: Schedule of rates, JKR, 1984

Remark: *: including material cost and wage

TABLE 3.4 CHANGE RATE OF "RATE OF SCHEDULE" FROM 1982 TO 1984

Change rate	Work item
+21 +30 %	Turfing
+11 +20 %	Ironmongery, plaster works, plumbing works
+6 +10 %	Reinforcement steel works
+2 +5 %	Precast concrete piling, carpentry and joinery,
	steel and ironworks, glasing works
-1 +1 %	Excavating, roofing works
-25 %	Concrete works, brick and masonry works, painting
	works.
-610 %	Road works

Remarks: The Rate of Shedule was fixed by JKR in 1982. The change rate is an index to apply them in 1984 by JKR. These rates are ones in Sg. Petani City.

TABLE 3.5 WAGE LEVEL FOR CONSTRUCTION LABOURER

V-12-12-12-12-12-12-12-12-12-12-12-12-12-	unit: M\$
Profession	wage/day
1. General labourer (male)	25.8
2. General labourer (female)	23.0
3. Concerete leveller	35.0
4. Mason	39.0
5. Carpenter and Joiner	43.0
6. Steel bar bender and fixer	43.0
7. Welder	43.0
8. Plumber	40.0
9. Painter	35.8
10. Glazier	34.0
11. Plasterer	45.0
12. Tile fixer	45.0

Remarks: These figures are effective till the end of 1984. These wages are effective only in case that the Rate of Schedule is not applied.

A 15 % extra charge to these wages are usually paid to contractors.

TABLE 4.1 LIST OF JUSTIFICATION ITEMS FOR APPRAISAL OF THE REQUESTS (1/2)

(1/2)		4****			
	Study item	Tiger	Giant	Other .	Justifi-
on request		prawn	prawn	prawns	cation
1) Prawn fry pro- 1)	No. of existing	3 0	6	0	
duction (mainly	facilities			1.	
tiger prawn, 2)	Demand of fry	+	+		
partially, giant	(present)				
prawn) 3)	Demand of fry	++	+	+/-	
	(future)				
4)	Collection of	+	+	?	
	mother prawn				
5)	Fry production				
	techniques at	+	+	+	
	laboratory leve	<u> </u>			
6)	Fry production				
•	techniques at	+/-	4/		
•	mass production				
	level				
7)	Employment of				
• ,	technical staff	+	+	+/	
	at the mass		•		
	production stag	10			
9)	Propriety of th				-
0)		ıe			
۰	proposed site				
	To secure the	+	+	+	
	land				
	Area, and topo-		+	+	:
	graphic conditi				
	Infrastructure	+	+	+	
0	Water quality	+	+	+	•
•	Temperature	+	+	+	

Remarks: ++: strongly positive, +: positive, +/-: weakly positive, -: negative, ?: unknown.

TABLE 4.1 LIST OF JUSTIFICATION ITEMS FOR APPRAISAL OF THE REQUESTS (2/2)

(2/2)					
Function of NPFPRC	Study item	Tiger	Giant	Other	Justifi-
on request		prawn	prawn	prawns	cation
2) Research on	1) Research level		٠.		
breeding and mass	°Fry production				
production of fry,	by wild mother	+	10 TH 1	. · . +	
and other related	prawn				
aquaculture method	°Induced matura-	· · . · · .		•	
	tion by eye	+/-			
	stalk abrasion				
	°Induced matura-	·			
	tion by other	<u>-</u>	- .		
	methods				
* - 4	°Suitable rearin	ig +/-	+/-	?	
	environment				
	°Feed and nutri-	+/	+/	-	
	tion				
	°Disease preven-	- +/-	+/-	-	
	tion				
	2) Employment of	4	+	+	
	research staff				
					+
3) Technical train-	1) Past records				
ing on prawn	to receive	+	+	-	
breeding and other	trainees				
related aquacul-		+	+	-	
ture methods	budget				
	3) Temporary trai	n- +	+	+	
	ing facilities				
•	4) Permanent trai				
	ing facilities				
	5) Employment of	+		+/-	
	lecturers	•	,	• 1	
÷ .	6) Potential		.	. ?	•
		т	т	•	
	trainees	- ,			
*					T _

TABLE 4.2 CONTENTS OF TRAINING TEXTBOOK FOR BRACKISH WATER AQUACULTURE

	Brackish Water Fish	And	Shrimp	Culture	in	Pond
	Contents					Page
1.	Introduction					1-5
2.	Site selection					6-35
3.	Species selection					37-82
4.	Seed supply					83-88
5.	Pond design	: .				89-109
6.	Pond construction					110-124
7.	Pond management				,	125-154
8.	Feed and nutrition					155-185
9.	Fish health				•	186-203
10.	Harvesting and marke	ting				204-212
	Aquaculture economic					213-241
				· .		

Source: Department of Fisheries, Malaysia

TABLE 4.3 LIVE LOAD

	KN/m ²	Kg/m ²
Roof	0.25	26
Office	2.5	255
Laboratory	3.0	306
lecture Room	3.0	306
Lodgin	1.5	153
Corridor, Balcony	3.0	306

Source: Uniform Building, Drainage, Sanitation and Street By-Law, 1973 (as on 15 May 1984)

TABLE 4.4 WEIGHT OF MATERIALS

No.	Item	kN/m ³	kgf/m ³	1bf/ft ³
1.	Earth (in natural state or rammed)	17	1,734	108
2.	Sand (Wet)	20	2,039	127
3.	Gravel	19	1,937	121
4.	Aluminum and Alloys	27	2,720	170
5.	Steel	77	7,850	490
6.	Brickwork	19	1,920	120
7.	Concrete: (a) Unreinforced	23	2,310	144
8.	Concrete: (b) Reinforced	24	2,400	150
9.	Granite and Marble	26	2,690	168
10.	Limestone	25	2,500	156
11.	Sandstone	23	2,310	144
12.	Timber	8–11	800-1,120	50-70
··		N/m²	kgf/m²	b/ft²
13.	Plaster on brick work, blocks or			<u> </u>
	concrete per inch (25.4 mm) thickness	480	49	10
14.	Suspended metal lath and plaster	380	39	8
15.	Roof Tiles:			
	(a) Terra-cotta (French pattern)	580	59	12
٠	(b) Concrete	530	54	11
16.	Glass per 1/4 inch (6.35 mm) thickness	170	-17	3.5
17.	Asbestos cement:		•	
	(a) 1/4 inch (6.35 mm) plain	160	16	3.25
	(b) Corrugated	100-170	10-17	2-3.5
18.	Galvanised Iron, 24 gauge, 3 inch		•	
	(76.2 mm) corrugation	84	×. 9	1.75
19.	Brickwork per inch (25.4 mm) thickness	480	49	10
20.	Cement mortar finish per inch		•	•
		580		12

Source: Uniform Building, Drainage, Sanitation and Street By-Law, 1973 (as on 15 May 1984)

TABLE 4.5 (1). LIST OF EQUIPMENTS AND APPARATUS (1)

NO. ITEM	Q'TY
I. FRY PRODUCTION FACILITIES	
I-1. Equipments of Physical and Chemica	al Study
1) Thermometer, alcohol	22
2) Thermo-hydrograph	1
3) Portable DO meter	2
4) A. Portable water quality checker	11
B. Water tester set (HACH)	1
5) A. Electric top balance	1
B. Top pan balance	3
C. Platform balance	1
6) Lux meter	
7) Portable pH meter	. 1
8) Laboratory wares (Refer to V)	
9) Salinity refractometer	5
10) Water sampler	1
11) Incubator	1
12) Refrigerated show case	1
I-2. Optical Equipments and Electrical	Appliances
1) Biocular microscope	1
2) Waterproof flash light	2
3) Underwater flash light	2
4) Mechanical typewriter	1
I-3. Other Equipments	
1) High pressure washer	2
2) Portable water pump	4
3) Aero-hydraulic gun	29
4) Aeration system	
A. Regulator	300
B. Diffuser (5 cm)	1300
C. Diffuser (17 cm)	100
5) Altemia incubation tank	2
6) Diatom incubation tank	2

TABLE 4.5 (2). LIST OF EQUIPMENTS AND APPARATUS (2)

NO.	TTEM	Q'TY
7)	Water circulation pump	2
8)	Polyethylene screen	6 rolls
9)	Nylon bolting cloth	4 rolls
10)	Viny1 hose	1,000 m
11)	Scoop net	120
12)	Artificial weed	100
13)	Feed blender	1
14)	Crusher	1
15)	Grinder	1
16)	Meat chopper	1
17)	Pelletizer	1 set
18)	Rice cooker	2
19)	Tool set	1 set
20)	Pick-up truck	1
21)	Insulated truck	1
22)	FRP Small boat with inboard engine	1
23)	Formulated food for C	.5 year
24)	Oxygen cylinder	2
25)	Electric heater	1
26)	Handy water pump	10
		•
II. F	RESEARCH FACILITIES	
II-1.	Equipments of Physical and Chemical Study	
1)	Automatic high speed refrigerated centrifuge	1
2)	Centrifuge	. 2
3)	Cellulose acetate electrophoresis	1 set
4)	Spectrophotometer	1
5)	Sugar polarimeter	1
6)	Kjeldahl apparatus	1
7)	Fat extruction apparatus	. 1
8)	Electric crusher	1
9)	Distiller	2.
10)	Drying oven	1
11)	Incubator	2

TABLE 4.5 (3). LIST OF EQUIPMENTS AND APPARATUS (3)

NO.	ITEM		Q'TY
12)	Electric furnace, muffle		1
13)	Infrared moisture meter		1
14)	Drying sterilizer		2
15)	Autoclave		1
16)	Water bath incubator, shaking	æ.,	1
17)	Hot plate and magnetic stirrer		1
18)	Tissue floating bath	·]
19)	Paraffin spreading apparatus		1
20)	Minot type microtome	•]
21)	Microtome sharpener	•]
22)	Blender		. 1
23)	Homogenizer		1
24)	Analytical balance		
25)	Electric top balance		. 2
26)	Top balance		
27)	Millipore filtering apparatus]
28)	Regnault's calorimeter		:
29)	Aseptic box		2
30)	Rotary evaporater		1
31)	Lux meter]
32)	pH meter]
33)	Oxdation-reduction potential meter	•	. 1
34)	Water tester set (HACH)		. 1
35)	Thermometer, mercury		20
36)	Hemacytometer		. 7
37)	Sediwich-rafter counter		. 1
38)	Portable DO meter]
39)	Freeze drying apparatus		.]
40)	Spray dryer		1
41)	Mechanical shaker and seive		. 1
42)	Portable mixer		. 2
43)	Hair dryer		• 1
44)	Mantle heater		3
45)	Fiber test system		. 1

TABLE 4.5 (4). LIST OF EQUIPMENTS AND APPARATUS (4)

NO.	ITEM		Q'TY
46)	Laboratory mixer		1
47)	Salinity refractometer	er in the early	1
48)	Glasswares (Refer to V)		
49)	Chemicals (Refer to V)	11 1	* 4
I-2.	Optical Equipments and Electric Appliances		
1)	Dissecting microscope		1
2)	Trinocular microscope (phase contrast)		1
3)	Binocular microscope		3
4)	Photographic apparatus for microscope		1
5)	Still camera, 35mm reflex type, with macro	lens	. 1
6)	Micro-computor system		1 s
7)	Waterproof flash light		1
8)	Photo processing apparatus		1 s
9)	Electric typewriter		1
10)	Table calculator		5
11)	Copying machine		1
I-3.	Other Equipments		
1)	Experiment table, center		4
2)	Experiment table, side		1
3)	Table lamp		.8
4)	Push cart		4
5)	Refrigerator		4
6)	Deep freezer		1
7)	Ice making machine		1
8)	Dissecting apparatus set	·	2
9)	Dial caliper		1
10)	Vacuum pump		1
11)	Thermostatic water tank		2
12)	Compact draft		1

TABLE 4.5 (5). LIST OF EQUIPMENTS AND APPARATUS (5)

NO.	ITEM			Q'TY
III.	TRAINING FACILITIES		1+ ₁₄ +,	
111-1	. Equipments of Physical and	Chemical Study		
1)	Salinity refractometer		11	· ·:5
2)	Top balance			1
3)	Portable DO meter	•		1
4)	Thermometer, alcohol			10
5)	Grasswares (Refer to V)			
6)	Dissecting apparatus	the state of the s		20 sets
III-2	• Optical Equipment and Elec	trical Appliances		
1)	Biological microscope			20
2)	Video cassette TV set			1
3)	Slide projector			1 set
4)	Overhead projector			- 1
5)	Screen for projector			/ 1
111-2	• Other Equipments	:		
1)	Altemia incubation tank			1
2)	Diatom incubation tank			1
3)	Rearing tank			4
4)	Mini airation pump			1
5)	Mechanical typewriter			1
6)	Gas burner	•		- 5
7)	Grasswares (Refer to V)			* * * * * * * * * * * * * * * * * * *
8)	Small-size bus			. 1
9)	Offset machine			1
		the second second		
IV. A	DMINISTRATION FACILITIES			
IV-1.	Equipment of Physical and Ch	emical Study		
1)	Electric heater			1
IV-2.	Optical equipments and Elect	rical Applicances		
1)	Electric typewriter			1
2)	Table calculator			1

TABLE 4.6 (6) LIST OF EQUIPMENTS AND APPARATUS (6)

4) Electric repairing tools 5) Station wagon 1 V. Glass and plastic wares, and chemicals 1) A. Beaker (Pyrex) 30 ml B. Beaker (Pyrex) 50 ml C. Beaker (Pyrex) 100 ml D. Beaker (Pyrex) 250 ml E. Beaker (Pyrex) 500 ml F. Beaker (Pyrex) 500 ml G. Beaker (Pyrex) 2,000 ml G. Beaker (P.P) 30 ml B. Beaker (P.P) 50 ml C. Beaker (P.P) 50 ml D. Beaker (P.P) 500 ml E. Beaker (P.P) 100 ml D. Beaker (P.P) 500 ml E. Beaker (P.P) 500 ml D. Beaker (P.P) 500 ml E. Beaker (P.P) 500 ml D. Beaker (P.P) 500 ml E. Beaker (P.P) 500 ml D. Beaker (P.P) 500 ml E. Beaker (P.P) 500 ml D. Beaker (P.P) 500 ml	No. ITEM	Q'TY
2) Waterproof flash light 2 3) Repairing tools 1 s 4) Electric repairing tools 1 s 5) Station wagon 1 V. Glass and plastic wares, and chemicals 1) A. Beaker (Pyrex) 30 ml 50 B. Beaker (Pyrex) 50 ml 50 C. Beaker (Pyrex) 100 ml 120 D. Beaker (Pyrex) 250 ml 100 E. Beaker (Pyrex) 500 ml 50 G. Beaker (Pyrex) 2,000 ml 50 G. Beaker (Pyrex) 2,000 ml 50 C. Beaker (P.P) 30 ml 50 C. Beaker (P.P) 50 ml 50 C. Beaker (P.P) 100 ml 120 D. Beaker (P.P) 250 ml 100 E. Beaker (P.P) 500 ml 120 F. Beaker (P.P) 1,000 ml 120 F. Beaker (P.P) 2,000 ml 50 3) A. Flask, round bottom 25 ml 10 C. Flask, round bottom 50 ml 10 D. Flask, round bottom 50 ml 10 E. Flask, round bottom 500 ml 10 F. Flask, round bottom 500 ml 10 F. Flask, flat bottom 50 ml 10 G. Flask, flat bottom 50 ml 30 G. Flask, flat bottom 500 ml 30	IV-3. Other equipments	
3) Repairing tools 4) Electric repairing tools 5) Station wagon 1 V. Glass and plastic wares, and chemicals 1) A. Beaker (Pyrex) 30 ml 50 B. Beaker (Pyrex) 50 ml 50 C. Beaker (Pyrex) 250 ml 100 D. Beaker (Pyrex) 250 ml 100 E. Beaker (Pyrex) 500 ml 100 E. Beaker (Pyrex) 500 ml 100 G. Beaker (Pyrex) 2,000 ml 50 G. Beaker (Pyrex) 2,000 ml 50 B. Beaker (P.P) 30 ml 50 C. Beaker (P.P) 50 ml 50 C. Beaker (P.P) 50 ml 50 C. Beaker (P.P) 100 ml 100 E. Beaker (P.P) 250 ml 100 E. Beaker (P.P) 250 ml 100 E. Beaker (P.P) 300 ml 100 E. Beaker (P.P) 1,000 ml 100 E. Beaker (P.P) 2,000 ml 100 G. Flask, round bottom 50 ml 100 G. Flask, round bottom 50 ml 100 F. Flask, round bottom 500 ml 100 F. Flask, round bottom 500 ml 100 F. Flask, flat bottom 500 ml 100 F. Flask, flat bottom 500 ml 100 F. Flask, flat bottom 50 ml 30 F. Flask, flat bottom 50 ml 30 F. Flask, flat bottom 500 ml 30	1) Lawn mower with engine	1
4) Electric repairing tools 5) Station wagon 1 V. Glass and plastic wares, and chemicals 1) A. Beaker (Pyrex) 30 ml B. Beaker (Pyrex) 50 ml C. Beaker (Pyrex) 100 ml D. Beaker (Pyrex) 250 ml E. Beaker (Pyrex) 500 ml E. Beaker (Pyrex) 500 ml C. Beaker (Pyrex) 1,000 ml C. Beaker (Pyrex) 2,000 ml C. Beaker (Pyrex) 2,000 ml D. Beaker (P.P) 30 ml D. Beaker (P.P) 50 ml C. Beaker (P.P) 50 ml D. Beaker (P.P) 250 ml D. Beaker (P.P) 300 ml E. Beaker (P.P) 300 ml D. Beaker (P.P) 500 ml D. Beaker (P.P) 500 ml D. Beaker (P.P) 500 ml D. Flask, round bottom 25 ml D. Flask, round bottom 50 ml D. Flask, round bottom 500 ml D. Flask, flat bottom 50 ml D. Flask, flat bottom 500 ml D. Flask, flat bottom 500 ml D. Flask, flat bottom 500 ml	2) Waterproof flash light	2
V. Glass and plastic wares, and chemicals 1) A. Beaker (Pyrex) 30 ml 50 B. Beaker (Pyrex) 50 ml 50 C. Beaker (Pyrex) 100 ml 120 D. Beaker (Pyrex) 250 ml 100 E. Beaker (Pyrex) 500 ml 120 F. Beaker (Pyrex) 1,000 ml 60 G. Beaker (Pyrex) 2,000 ml 50 2) A. Beaker (P.P) 30 ml 50 B. Beaker (P.P) 50 ml 120 C. Beaker (P.P) 100 ml 120 B. Beaker (P.P) 250 ml 100 E. Beaker (P.P) 2,000 ml 120 F. Beaker (P.P) 1,000 ml 150 G. Beaker (P.P) 2,000 ml 150 G. Beaker (P.P) 2,000 ml 150 G. Beaker (P.P) 2,000 ml 100 B. Flask, round bottom 25 ml 10 C. Flask, round bottom 100 ml 10 D. Flask, round bottom 500 ml 10 F. Flask, round bottom 500 ml 10 F. Flask, round bottom 500 ml 10 F. Flask, flat bottom 50 ml 10 G. Flask, flat bottom 50 ml 10 G. Flask, flat bottom 50 ml 10 G. Flask, flat bottom 50 ml 10 <td>3) Repairing tools</td> <td>1 set</td>	3) Repairing tools	1 set
V. Glass and plastic wares, and chemicals 1) A. Beaker (Pyrex) 30 ml 50 B. Beaker (Pyrex) 50 ml 50 C. Beaker (Pyrex) 100 ml 120 D. Beaker (Pyrex) 250 ml 100 E. Beaker (Pyrex) 1,000 ml 60 G. Beaker (Pyrex) 2,000 ml 50 C. Beaker (Pyrex) 2,000 ml 50 B. Beaker (P.P) 30 ml 50 C. Beaker (P.P) 50 ml 50 C. Beaker (P.P) 50 ml 100 D. Beaker (P.P) 250 ml 100 E. Beaker (P.P) 250 ml 100 E. Beaker (P.P) 500 ml 100 E. Beaker (P.P) 500 ml 100 G. Beaker (P.P) 500 ml 100 G. Beaker (P.P) 500 ml 100 F. Beaker (P.P) 2,000 ml 100 G. Beaker (P.P) 1,000 ml 100 G. Beaker (P.P) 2,000 ml 100 G. Beaker (P.P) 2,000 ml 100 G. Flask, round bottom 50 ml 100 F. Flask, round bottom 500 ml 100 F. Flask, round bottom 500 ml 100 F. Flask, flat bottom 500 ml 100 F. Flask, flat bottom 500 ml 100 G. Flask, flat bottom 50 ml 100 F. Flask, flat bottom 50 ml 30 F. Flask, flat bottom 500 ml 30	4) Electric repairing tools	1 set
1) A. Beaker (Pyrex) 30 ml 50 B. Beaker (Pyrex) 50 ml 50 C. Beaker (Pyrex) 100 ml 120 D. Beaker (Pyrex) 250 ml 100 E. Beaker (Pyrex) 500 ml 120 F. Beaker (Pyrex) 1,000 ml 60 G. Beaker (Pyrex) 2,000 ml 50 2) A. Beaker (P.P) 30 ml 50 B. Beaker (P.P) 50 ml 50 C. Beaker (P.P) 100 ml 120 D. Beaker (P.P) 250 ml 100 E. Beaker (P.P) 250 ml 100 E. Beaker (P.P) 2,000 ml 100 G. Beaker (P.P) 2,000 ml 100 G. Beaker (P.P) 1,000 ml 100 G. Beaker (P.P) 2,000 ml 100 G. Beaker (P.P) 2,000 ml 100 G. Beaker (P.P) 2,000 ml 100 G. Flask, round bottom 50 ml 100 G. Flask, round bottom 50 ml 100 Flask, round bottom 500 ml 100 Flask, round bottom 500 ml 100 Flask, flat bottom 500 ml 100 G. Flask, flat bottom 500 ml 100 Flask, flat bottom 500 ml 300	5) Station wagon	1 .
1) A. Beaker (Pyrex) 30 ml 50 B. Beaker (Pyrex) 50 ml 50 C. Beaker (Pyrex) 100 ml 120 D. Beaker (Pyrex) 250 ml 100 E. Beaker (Pyrex) 500 ml 120 F. Beaker (Pyrex) 1,000 ml 60 G. Beaker (Pyrex) 2,000 ml 50 2) A. Beaker (P.P) 30 ml 50 B. Beaker (P.P) 50 ml 50 C. Beaker (P.P) 100 ml 120 D. Beaker (P.P) 250 ml 100 E. Beaker (P.P) 250 ml 100 E. Beaker (P.P) 2,000 ml 100 G. Flask, round bottom 50 ml 100 G. Flask, round bottom 50 ml 100 G. Flask, round bottom 500 ml 100 Flask, round bottom 500 ml 100 Flask, round bottom 500 ml 100 Flask, flat bottom 500 ml 100 G. Flask, flat bottom 500 ml 300		
B. Beaker (Pyrex) 50 ml 50 C. Beaker (Pyrex) 100 ml 120 D. Beaker (Pyrex) 250 ml 100 E. Beaker (Pyrex) 500 ml 120 F. Beaker (Pyrex) 1,000 ml 60 G. Beaker (Pyrex) 2,000 ml 50 2) A. Beaker (P.P) 30 ml 50 B. Beaker (P.P) 50 ml 50 C. Beaker (P.P) 100 ml 120 D. Beaker (P.P) 250 ml 100 E. Beaker (P.P) 250 ml 100 E. Beaker (P.P) 2,000 ml 100 G. Beaker (P.P) 2,000 ml 100 G. Beaker (P.P) 1,000 ml 100 G. Beaker (P.P) 2,000 ml 100 G. Beaker (P.P) 2,000 ml 100 G. Beaker (P.P) 2,000 ml 100 G. Flask, round bottom 50 ml 100 G. Flask, round bottom 50 ml 100 G. Flask, round bottom 500 ml 100 Flask, round bottom 500 ml 100 Flask, round bottom 500 ml 100 Flask, flat bottom 500 ml 100 Flask, flat bottom 500 ml 100 G. Flask, flat bottom 500 ml 100 Flask, flat bottom 500 ml 300	V. Glass and plastic wares, and chemicals	
C. Beaker (Pyrex) 100 ml 120 D. Beaker (Pyrex) 250 ml 100 E. Beaker (Pyrex) 500 ml 120 F. Beaker (Pyrex) 1,000 ml 60 G. Beaker (Pyrex) 2,000 ml 50 B. Beaker (P.P) 30 ml 50 B. Beaker (P.P) 50 ml 50 C. Beaker (P.P) 100 ml 120 D. Beaker (P.P) 250 ml 100 E. Beaker (P.P) 500 ml 120 F. Beaker (P.P) 500 ml 120 G. Beaker (P.P) 500 ml 120 F. Beaker (P.P) 1,000 ml 150 G. Beaker (P.P) 2,000 ml 150 G. Beaker (P.P) 2,000 ml 100 C. Flask, round bottom 25 ml 100 C. Flask, round bottom 50 ml 100 D. Flask, round bottom 500 ml 100 F. Flask, round bottom 500 ml 100 F. Flask, round bottom 500 ml 100 F. Flask, flat bottom 500 ml 100 F. Flask, flat bottom 50 ml 100 F. Flask, flat bottom 50 ml 100 F. Flask, flat bottom 50 ml 100 Flask, flat bottom 50 ml 30 Flask, flat bottom 500 ml 30 Flask, flat bottom 500 ml 30 Flask, flat bottom 500 ml 30	1) A. Beaker (Pyrex) 30 ml	50
D. Beaker (Pyrex) 250 ml 100 E. Beaker (Pyrex) 500 ml 120 F. Beaker (Pyrex) 1,000 ml 60 G. Beaker (Pyrex) 2,000 ml 50 2) A. Beaker (P.P) 30 ml 50 B. Beaker (P.P) 50 ml 50 C. Beaker (P.P) 100 ml 120 D. Beaker (P.P) 250 ml 100 E. Beaker (P.P) 500 ml 120 F. Beaker (P.P) 500 ml 150 G. Beaker (P.P) 1,000 ml 150 G. Beaker (P.P) 2,000 ml 50 3) A. Flask, round bottom 25 ml 10 B. Flask, round bottom 50 ml 10 C. Flask, round bottom 250 ml 10 F. Flask, round bottom 500 ml 10 F. Flask, round bottom 500 ml 10 F. Flask, flat bottom 50 ml 30 F. Flask, flat bottom 50 ml 30 F. Flask, flat bottom 500 ml 30 F. Flask, flat bottom 250 ml 30 F. Flask, flat bottom 500 ml 30	B. Beaker (Pyrex) 50 ml	, 50
E. Beaker (Pyrex) 500 ml 120 F. Beaker (Pyrex) 1,000 ml 60 G. Beaker (Pyrex) 2,000 ml 50 2) A. Beaker (P.P) 30 ml 50 B. Beaker (P.P) 50 ml 50 C. Beaker (P.P) 100 ml 120 D. Beaker (P.P) 250 ml 100 E. Beaker (P.P) 500 ml 120 F. Beaker (P.P) 500 ml 150 G. Beaker (P.P) 2,000 ml 150 G. Beaker (P.P) 2,000 ml 150 G. Beaker (P.P) 2,000 ml 100 B. Flask, round bottom 25 ml 100 C. Flask, round bottom 50 ml 100 D. Flask, round bottom 250 ml 100 F. Flask, round bottom 500 ml 100 F. Flask, round bottom 500 ml 100 F. Flask, round bottom 500 ml 100 F. Flask, flat bottom 500 ml 300	C. Beaker (Pyrex) 100 m1	120
F. Beaker (Pyrex) 1,000 ml 50 G. Beaker (Pyrex) 2,000 ml 50 2) A. Beaker (P.P) 30 ml 50 B. Beaker (P.P) 50 ml 50 C. Beaker (P.P) 100 ml 120 D. Beaker (P.P) 250 ml 100 E. Beaker (P.P) 500 ml 120 F. Beaker (P.P) 500 ml 150 G. Beaker (P.P) 1,000 ml 150 G. Beaker (P.P) 2,000 ml 50 3) A. Flask, round bottom 25 ml 10 C. Flask, round bottom 50 ml 10 D. Flask, round bottom 250 ml 10 F. Flask, round bottom 500 ml 10 F. Flask, round bottom 500 ml 10 F. Flask, round bottom 500 ml 10 F. Flask, flat bottom 50 ml 10 F. Flask, flat bottom 500 ml 10 F. Flask, flat bottom 500 ml 100 F. Flask, flat bottom 500 ml 30	D. Beaker (Pyrex) 250 ml	100
G. Beaker (Pyrex) 2,000 ml 2) A. Beaker (P.P) 30 ml B. Beaker (P.P) 50 ml C. Beaker (P.P) 100 ml D. Beaker (P.P) 250 ml E. Beaker (P.P) 500 ml E. Beaker (P.P) 500 ml G. Beaker (P.P) 1,000 ml G. Beaker (P.P) 2,000 ml 3) A. Flask, round bottom 25 ml B. Flask, round bottom 50 ml C. Flask, round bottom 100 ml D. Flask, round bottom 250 ml E. Flask, round bottom 500 ml E. Flask, round bottom 500 ml C. Flask, flat bottom 500 ml D. Flask, flat bottom 500 ml C. Flask, flat bottom 25 ml D. Flask, flat bottom 500 ml C. Flask, flat bottom 25 ml D. Flask, flat bottom 25 ml O. Flask, flat bottom 500 ml	E. Beaker (Pyrex) 500 m1	120
2) A. Beaker (P.P) 30 ml 50 B. Beaker (P.P) 50 ml 50 C. Beaker (P.P) 100 ml 120 D. Beaker (P.P) 250 ml 100 E. Beaker (P.P) 500 ml 120 F. Beaker (P.P) 500 ml 150 G. Beaker (P.P) 1,000 ml 50 3) A. Flask, round bottom 25 ml 10 B. Flask, round bottom 50 ml 10 C. Flask, round bottom 250 ml 10 D. Flask, round bottom 500 ml 10 F. Flask, flat bottom 500 ml 10 G. Flask, flat bottom 500 ml 10 F. Flask, flat bottom 500 ml 10 F. Flask, flat bottom 250 ml 10 F. Flask, flat bottom 500 ml 100 F. Flask, flat bottom 500 ml 100 F. Flask, flat bottom 500 ml 30	F. Beaker (Pyrex) 1,000 ml	60
B. Beaker (P.P) 50 ml 50 C. Beaker (P.P) 100 ml 120 D. Beaker (P.P) 250 ml 100 E. Beaker (P.P) 500 ml 120 F. Beaker (P.P) 1,000 ml 150 G. Beaker (P.P) 2,000 ml 50 3) A. Flask, round bottom 25 ml 10 B. Flask, round bottom 50 ml 10 C. Flask, round bottom 250 ml 10 D. Flask, round bottom 500 ml 10 E. Flask, round bottom 500 ml 10 F. Flask, round bottom 500 ml 10 F. Flask, round bottom 500 ml 10 C. Flask, flat bottom 50 ml 10 F. Flask, flat bottom 50 ml 10 C. Flask, flat bottom 25 ml 10 B. Flask, flat bottom 50 ml 10 C. Flask, flat bottom 50 ml 30 D. Flask, flat bottom 500 ml 30 E. Flask, flat bottom 500 ml 30 D. Flask, flat bottom 500 ml 30 D. Flask, flat bottom 500 ml 30	G. Beaker (Pyrex) 2,000 m1	50
C. Beaker (P.P) 100 ml 120 D. Beaker (P.P) 250 ml 100 E. Beaker (P.P) 500 ml 120 F. Beaker (P.P) 1,000 ml 150 G. Beaker (P.P) 2,000 ml 50 3) A. Flask, round bottom 25 ml 10 B. Flask, round bottom 50 ml 10 C. Flask, round bottom 250 ml 10 D. Flask, round bottom 250 ml 10 E. Flask, round bottom 500 ml 10 F. Flask, round bottom 500 ml 10 F. Flask, round bottom 500 ml 10 F. Flask, flat bottom 500 ml 10 C. Flask, flat bottom 25 ml 10 B. Flask, flat bottom 50 ml 10 C. Flask, flat bottom 50 ml 10 C. Flask, flat bottom 50 ml 30 D. Flask, flat bottom 250 ml 30 E. Flask, flat bottom 250 ml 30 E. Flask, flat bottom 500 ml 30	2) A. Beaker (P.P) 30 m1	50
D. Beaker (P.P) 250 ml 100 E. Beaker (P.P) 500 ml 120 F. Beaker (P.P) 1,000 ml 150 G. Beaker (P.P) 2,000 ml 50 3) A. Flask, round bottom 25 ml 10 B. Flask, round bottom 50 ml 10 C. Flask, round bottom 250 ml 10 D. Flask, round bottom 500 ml 10 E. Flask, round bottom 500 ml 10 F. Flask, round bottom 500 ml 10 F. Flask, flat bottom 25 ml 10 C. Flask, flat bottom 25 ml 10 B. Flask, flat bottom 50 ml 10 C. Flask, flat bottom 50 ml 30 D. Flask, flat bottom 500 ml 30 E. Flask, flat bottom 250 ml 30 E. Flask, flat bottom 500 ml 30	B. Beaker (P.P) 50 m1	50
E. Beaker (P.P) 500 ml 120 F. Beaker (P.P) 1,000 ml 150 G. Beaker (P.P) 2,000 ml 50 3) A. Flask, round bottom 25 ml 10 B. Flask, round bottom 50 ml 10 C. Flask, round bottom 250 ml 10 D. Flask, round bottom 250 ml 10 E. Flask, round bottom 500 ml 10 F. Flask, round bottom 500 ml 10 F. Flask, round bottom 500 ml 10 C. Flask, flat bottom 25 ml 10 C. Flask, flat bottom 50 ml 10 C. Flask, flat bottom 50 ml 30 D. Flask, flat bottom 250 ml 30 E. Flask, flat bottom 250 ml 30 E. Flask, flat bottom 250 ml 30	C. Beaker (P.P) 100 m1	120
F. Beaker (P.P) 1,000 ml 150 G. Beaker (P.P) 2,000 ml 50 3) A. Flask, round bottom 25 ml 10 B. Flask, round bottom 50 ml 10 C. Flask, round bottom 100 ml 10 D. Flask, round bottom 250 ml 10 E. Flask, round bottom 500 ml 10 F. Flask, round bottom 1,000 ml 10 4) A. Flask, flat bottom 25 ml 10 C. Flask, flat bottom 50 ml 10 C. Flask, flat bottom 50 ml 30 D. Flask, flat bottom 250 ml 30 E. Flask, flat bottom 250 ml 30 E. Flask, flat bottom 500 ml 30	D. Beaker (P.P) 250 ml	100
G. Beaker (P.P) 2,000 ml 50 3) A. Flask, round bottom 25 ml 10 B. Flask, round bottom 50 ml 10 C. Flask, round bottom 100 ml 10 D. Flask, round bottom 250 ml 10 E. Flask, round bottom 500 ml 10 F. Flask, round bottom 1,000 ml 10 4) A. Flask, flat bottom 25 ml 10 B. Flask, flat bottom 50 ml 10 C. Flask, flat bottom 100 ml 30 D. Flask, flat bottom 250 ml 30 E. Flask, flat bottom 500 ml 30 C. Flask, flat bottom 250 ml 30 D. Flask, flat bottom 500 ml 30	E. Beaker (P.P) 500 m1	120
3) A. Flask, round bottom 25 ml 10 B. Flask, round bottom 50 ml 10 C. Flask, round bottom 100 ml 10 D. Flask, round bottom 250 ml 10 E. Flask, round bottom 500 ml 10 F. Flask, round bottom 1,000 ml 10 A. Flask, flat bottom 25 ml 10 B. Flask, flat bottom 50 ml 10 C. Flask, flat bottom 100 ml 30 D. Flask, flat bottom 250 ml 30 E. Flask, flat bottom 500 ml 30	F. Beaker (P.P) 1,000 ml	150
B. Flask, round bottom 50 ml 10 C. Flask, round bottom 100 ml 10 D. Flask, round bottom 250 ml 10 E. Flask, round bottom 500 ml 10 F. Flask, round bottom 1,000 ml 10 4) A. Flask, flat bottom 25 ml 10 B. Flask, flat bottom 50 ml 10 C. Flask, flat bottom 100 ml 30 D. Flask, flat bottom 250 ml 30 E. Flask, flat bottom 500 ml 30	G. Beaker (P.P) 2,000 ml	50
C. Flask, round bottom 100 ml 10 D. Flask, round bottom 250 ml 10 E. Flask, round bottom 500 ml 10 F. Flask, round bottom 1,000 ml 10 4) A. Flask, flat bottom 25 ml 10 B. Flask, flat bottom 50 ml 10 C. Flask, flat bottom 100 ml 30 D. Flask, flat bottom 250 ml 30 E. Flask, flat bottom 500 ml 30	3) A. Flask, round bottom 25 ml	10
D. Flask, round bottom 250 ml 10 E. Flask, round bottom 500 ml 10 F. Flask, round bottom 1,000 ml 10 4) A. Flask, flat bottom 25 ml 10 B. Flask, flat bottom 50 ml 10 C. Flask, flat bottom 100 ml 30 D. Flask, flat bottom 250 ml 30 E. Flask, flat bottom 500 ml 30	B. Flask, round bottom 50 ml	10
E. Flask, round bottom 500 ml 10 F. Flask, round bottom 1,000 ml 10 4) A. Flask, flat bottom 25 ml 10 B. Flask, flat bottom 50 ml 10 C. Flask, flat bottom 100 ml 30 D. Flask, flat bottom 250 ml 30 E. Flask, flat bottom 500 ml 30	C. Flask, round bottom 100 ml	10
F. Flask, round bottom 1,000 ml 10 4) A. Flask, flat bottom 25 ml 10 B. Flask, flat bottom 50 ml 10 C. Flask, flat bottom 100 ml 30 D. Flask, flat bottom 250 ml 30 E. Flask, flat bottom 500 ml 30	D. Flask, round bottom 250 ml	10
4) A. Flask, flat bottom 25 ml 10 B. Flask, flat bottom 50 ml 10 C. Flask, flat bottom 100 ml 30 D. Flask, flat bottom 250 ml 30 E. Flask, flat bottom 500 ml 30	E. Flask, round bottom 500 ml	10
B. Flask, flat bottom 50 ml 10 C. Flask, flat bottom 100 ml 30 D. Flask, flat bottom 250 ml 30 E. Flask, flat bottom 500 ml 30	F. Flask, round bottom 1,000 ml	10
C. Flask, flat bottom 100 ml 30 D. Flask, flat bottom 250 ml 30 E. Flask, flat bottom 500 ml 30	4) A. Flask, flat bottom 25 ml	10
D. Flask, flat bottom 250 ml 30 E. Flask, flat bottom 500 ml 30	B. Flask, flat bottom 50 ml	- 10
E. Flask, flat bottom 500 ml 30	C. Flask, flat bottom 100 ml	30
	D. Flask, flat bottom 250 ml	- 30
F. Flask, flat bottom 1,000 ml 40	E. Flask, flat bottom 500 ml	. 30
	F. Flask, flat bottom 1,000 ml	40

TABLE 4.5 (7). LIST OF EQUIPMENTS AND APPARATUS (7)

		No)	ITEM	·			,		****		<u> </u>			Q'TY
		5)	A.	Flask, Erlenmeyer	25	m1							٠	* *	50
			B.	Flask, Erlenmeyer	50	m1				٠.			٠.		50
			C.	Flask, Erlenmeyer	100	m1				٠.					100
			D.	Flask, Erlenmeyer	250	m1									100
	٠.	· · · .	E.	Flask, Erlenmeyer	500	m1									100
		. :	F.	Flask, Erlenmeyer	1,000	m1			÷				٠.	٠	60
		6)	A.	Volumetric flask	25	m1	-								50
			В.	Volumetric flask	50	m1			٠						50
		-	C.	Volumetric flask	100	m1.									50
			D.	Volumetric flask	250	m1		:	*	٠		٠.			50
			E.	Volumetric flask	500	m1									50
			Γ_{\bullet}	Volumetric flask	1,000	m1									50
		7)	A.	Graduated cylinder	(Pyrex)		5	m1							25
			В.	Graduated cylinder	(Pyrex)		10	m1							25
			C.	Graduated cylinder	(Pyrex)		25	m1							25
			D.	Graduated cylinder	(Pyrex)		50	m1							25
		•	Ε.	Graduated cylinder	(Pyrex)	1	.00	m1							25
			F.	Graduated cylinder	(Pyrex)	2	250	m1							25
			G.	Graduated cylinder	(Pyrex)	5	00	ml							25
			Н.	Graduated cylinder	(Pyrex)	1,0	000	m1					٠.		25
		8)	A.	Graduated cylinder	(P.P)		5	m1							25
			В.	Graduated cylinder	(P.P)		10	m1							25
			C.	Graduated cylinder	(P.P)		25	ml							25
			D.	Graduated cylinder	(P.P)		50	m1							20
			E.	Graduated cylinder	(P.P)	1	00	m1							24
			F.	Graduated cylinder	(P.P)	2	250	ml							20
			G.	Graduated cylinder	(P,P)	. 5	00	m1			÷				20
:	٠		Н.	Graduated cylinder	(P.P)	1,0	000	m1	٠.						24
•		9)	A.	Volumetric pipette	0.1 ml										25
			В.	Volumetric pipette	1 m1										25
			c.	Volumetric pipette	5 m1										25
			D.	Volumetric pipette	10 ml	ta in				-					25
			E.	Volumetric pipette	20 m1				;						25
٠			F.	Volumetric pipette	50 m1		٠.								25

TABLE 4.5 (8). LIST OF EQUIPMENTS AND APPARATUS (8)

No.	TTEM	Q'TY
10) A	Mohr pipette 1 ml	60
В	Mohr pipette 10 ml	80
11) A	Bulbed pipette 1 ml	20
В	Bulbed pipette 2 ml	20
C	Bulbed pipette 5 ml	20
D	Bulbed pipette 10 ml	50
12) A	Funnel (Glass) 5 cm	14
В	Funnel (Glass) 10 cm	14
13) A	Funnel (P.E) 5 cm	14
В	Funnel (P.E) 10 cm	18
14) A	Buchner funnel 5 cm	7
В	Buchner funnel 10 cm	7
15) A	Separatory funnel 50 ml	. 7
В	Separatory funnel 100 ml	7
C	Separatory funnel 200 ml	. 7
D	Separatory funnel 500 ml	7
16) A	Tunneltop buret with teflon stopcock 50 ml	10
В	Tunneltop buret with teflon stopcock 100 ml	10
17) A	Automatic buret, with reagent bottle 25 ml	. 10
В	Automatic buret, with reagent bottle 50 ml	10
18)	Culture flask 5,000 ml	20
19)	Petri dish	200
20)	Test tube	500
21)	Watch dish	60
22) A.	Reagent bottle (plain) 250 ml	50
В	Reagent bottle (plain) 500 ml	50
. : · · C.	Reagent bottle (plain)1,000 m1	25
23) A	Reagent bottle (amber) 250 ml	50
В	Reagent bottle (amber) 500 ml	50
C	Reagent bottle (amber)1,000 ml	25
24) A	Vial specimen bottle 30 ml	150
В	Vial specimen bottle 500 ml	50
25) A	Filtering bottle 3,000 ml	. 5
D	Filtering bottle 5,000 ml	. 5

TABLE 4.5 (9). LIST OF EQUIPMENTS AND APPARATUS (9)

No.	ITEM	Q'TY
26)	Graham condenser	5
27) A	. Slide glass (plain)	1,500
В	. Slide glass (frost)	1,500
C	. Cover glass	6,000
28)	Holed slide glass	1,000
29)	Staining dish (for slide)	5
.30) A	Glass tube 5 mm X 1.2 m	.50
В	. Glass rod 5 mm X 1.2 m	30
31) A	. Tuberculin syringe 0.25 ml	10
В	. Needle for syringe	120
32) A	P.E bottle (narrow mouth) 250 ml	40
В	. P.E bottle (narrow mouth) 500 ml	. 25
, C	. P.E bottle (narrow mouth) 1,000 ml	25
D	. P.E bottle (narrow mouth) 2,000 ml	17
. Е	. P.E bottle (narrow mouth) 5,000 ml	9
33) A	. P.E bottle (wide mouth) 500 ml	10
В	. P.E bottle (wide mouth) 1,000 ml	10
34)	Plastic spoon	70
35) A	Plastic bucket 20 liter	30
В	Plastic bucket 60 liter	10
36) A	. Constainer (PVC) (with caster) 80 liter	15
: B	. Constainer (PVC) (with caster) 400 liter	10
37) A	. P.E bottles with stopcock 10 liter	6
B	. P.E bottles with stopcock 20 liter	6
38) A	Rubber bulb for bulbed pipette 1 ml	80
В	Rubber bulb for bulbed pipette 2 ml	80
· C	Rubber bulb for bulbed pipette 5 ml	80
D	Rubber bulb for bulbed pipette 10 ml	200
39)	Rubber bulb for buret	8
40)	Crucible, lidded 100 ml	20
41)	Needle holder (long arm)	20
42)	Forceps set	17
43)	Spatula	18
44)	Needle holder (short arm)	. 30

TABLE 4.5 (10). LIST OF EQUIPMENTS AND APPARATUS (10)

No.	ITEM	Q'TY
45)	Washing bottle 300 ml	24
46)	Desiccator 30 cm	6
47)	Slide glass box (100 sheets)	5
48)	Pipette box (8 drawers)	- 2
49) A,	Rubber tube for glass tube	40
В.	Vinyl tube for faucet	150
C.	Vinyl tube for acration	150
D.	Rubber tube for gas	50
50)	Pipette washer	5
51)	Rubber stopper	120
52) A.	White enameled tray 290 mm	32
В.	White enameled tray 370 mm	12
·C.	White enameled tray 495 mm	12
D.	White enameled tray 650 mm	12
53)	Washing busket	6
54) A.	Test tube rack	10
В.	Funnel support	4
. C.	Buret support	10
D.	Pipette support	10
55)	Brush for test tube	60
56) A.	Tripod (150 mm)	35
В.	Asbestos coated wire gauge (210 mm)	120
57) A.	Tongs for test tube	12
· B.	Tongs for crucible	1
58):A.	Pinchcock	30
В.	Clamp for flask	30
. C.	Ball and socket joint	10
59) A.	Filter paper (qualitative) L	800
В.	Filter paper (qualitative) M	800
С.	Filter paper (qualitative) S	800
60) A.	Recording paper for spectrophotometer	3
В.	Printing paper for microcomputor	3
	Chemicals	1 se

TABLE 4.5 (11). LIST OF EQUIPMENTS AND APPARATUS (11)

No. ITEM	opin lyn yg sagranga dyrdyn gaeth gan gyn gyf y gyn y gyn y diff y llyn y y dyr haffir haffin bli blan ble blan ble blan ble blan blan blan blan blan blan blan blan	Q'TY
VI. Furniture		, ,
1) Office desk, a. Large		2
b. Medium		11
c. Small		31
2) Conference table		ĺ
3) Table, a. For lecturer	4	. 5
b. For trainee		60
4) Dining table		11
5) Table (for library)		6
6) Table (for laboratory)	•	11
7) Work table		- 1
8) Side table		. 1
9) Chairs, a. Armchair for office		4
b. Ordinary chair for office	•	11
c. Chair for lecturer		5
d. Chair for trainee	1 1	80
e. Chair for dining room		66
f. Chair for library		6
g. Bench		4
h. Divan		5
i. Sofa set	÷ .	1
LO) Cabinet		8
11) Bookshelf		21
12) Locker		109
13) Bed		64
4) White board	:	12
15) Rack		10
.6) TV set		. 1
7) Stereophonic system		1
.8) Newspaper rack	the second second	1

TABLE 4.5 (12). LIST OF EQUIPMENTS AND APPARATUS (12)

No. ITEM		Q'TY
19) Kitchen Utensils	, a. Oven	2
	b. Sink	2
	c. Kitchen table	2
	d. Cooking table	2
	e. Shelf	4
	f. Rice cooker	1
	g. Refrigerator	1
	h. Freezer	1

TABLE 5.1 STANDARD WAGE TABLE IN MALAYSIA

Class	Career (Years after graduate)	Wage (M\$/month)
A-1	Experience base	6,350
A-2	Experience base	6,000
A-3		5,700
В	Experience base	5,400
C	20	4,600
D	15	4,300
E	12-15	4,000
F	7-9	3,600
G	57	3,300
Senior fisheries officer	3	2,400
Assit. fisheries officer		785
Typist		500-700
Driver	3-10	300-520
Cook		800
Watchman		450
Electrician and Mechanics		650-1,300
Simple worker		400

Source: JKR, as of 1984.

TABLE 6.1A INPUT AND OUTPUT OF FRESHWATER MIXED CULTURE WITH GIANT PRAWN (1/2)

Production unit: 1.6 ha pond size

					1. 1.		
Ite	em / Year	1	2-4	5,	69	10	11–15
1.	Output value(M\$)(*1)	10,000	10,000	10,000	10,000	10,000	10,000
2.	On-farm on factor in	put				_	
a)	Prawn fry (No.)	21,800	21,800	21,800	21,800	21,800	21,800
ъ)	Lime		·				
	Quantity (ton)	6.4	6.4	6.4	6.4	6.4	6.4
	Value (M\$/ton)	45.0	45.0	45.0	45.0	45.0	45.0
c)	Soya bean cake						
	Quantity (ton)	2.4	2.4	2.4	2.4	2.4	2.4
	Value (M\$/ton)	70.0	70.0	70.0	70.0	70.0	70.0
d)	Fertilizer				4.14		
	Quantity (ton)	0.6	0.6	0.6	0.6	0.6	0.6
:	Value (M\$/ton)	96.0	96.0	96.0	96.0	96.0	96.0
3.	Labour (manday) (*2)	228	228	228	228	228	228
4.	Equipment (M\$)	500	500	500	500	500	500
5.	Operation of pumps	8	8	8	. 8	. 8	8
	(% of gross output v	alue)					
6.	Maintenance and	0	0	1,000	0	1,000	0
	repair (M\$) (*3)						
7.	Subsidy (M\$) (*4)	3,060	60	60	60	60	60
8.	Repayment (M\$) (*5)	2,000	2,000	2,000	2,000	2,000	0

Remarks: *1: Output and input value: 1.6 ha

Source: Brackish Water Fish and Shrimp Culture in Pond, Pusat Penyelidikan Airpayau, Gelang Patah, Johor (Textbook for training)

^{*2:} Imputed of labour is M\$ 7.50/manday.

^{*3:} Repair of bund is every 5th year and at 10% of the gross output value.

^{*4:} Subsidies for big head carp, grass carp and giant prawn are given only in 1st year. Subsidy for common carp is given annually.

^{*5:} For housing: M\$10,000 and pond construction: M\$10,000.

TABLE 6.1B INPUT AND OUTPUT OF FRESHWATER MIXED CULTURE WITH GIANT PRAWN (2/2)

	Stockin rate	ng	Yie	Yields		Ex-pond price		Price of fry	Input
Species	(No.)	Surviv (%)	al No.	Ŭ.		(M\$/ g) kg)	(M\$)	(M\$)	(M\$)
Giant prawn	20,000) 50	10,000	0.04	400	13.0	5,200	0.10	2,000
Big head carp	496	5 70	347	2.0	694	2.0	1,368	0.50	248
Grass carp	704	70	493	2.0	986	3.0	2,958	0.50	352
Common carp	600	70	420	0.6	252	1.8	454	0.10	60
Total	21,800	52	11,260	2	,337	4.2	10,000	0.12	2,660

Source: See TABLE 6.1A

TABLE 6.2 OPERATION OF TIGER PRAWN CULTURE

Production unit: 2 ponds of 1.3 ha pond size, 2 production cycles/year

Item	/ Year	1-2	3	4-5	6	7–15
OUTPUT				· · · · · · · · · · · · · · · · · · ·		
No. of prawn	at harvest (No.)	96,000	96,000	96,000	96,000	96,000
Average no. p	er kg (No.)	30	30	30	30	30
Weight at har	vest (kg)	3,200	3,200	3,200	3,200	3,200
Ex-farm price	(M\$/kg)	14	14	14	14	14
INPUT						
On-farm non-f	actor input (*1)					
a) Prawn fry,	Quantity (No.)	antity (No.) 240,000 240,000 240,000 2	240,000			
	Value (M\$/fry)	80.0	80.0	0.08	0.08	80.0
b) Pesticide,	Quantity (kg)	90	90	90	90	90
	Value (M\$/kg)	7.2	7.2	7.2	7.2	7.2
c) Lime,	Quantity (ton)	3	3	3	3	3
	Value (M\$/ton)	170	170	170	170	170
d) Trash fish	l) Trash fish,Quantity (ton)		19.2	19.2	19.2	19.2
	Value (M\$/ton)	250	250	250	250	250
e) Rice bran,	Quantity (kg)	1,080	1,080	1,080	1,080	1,080
	Value (M\$/kg)	0.3	0.3	0.3	0.3	0.3
Labour-hired	-	1	1	1	1	1
Salary of lab	ourer(M\$/month)	250	250	250	250	250
Equipments (M	uipments (M\$) 50		500	500	500	500
Operation and	maintenance	15	15	15	15	15
(% of pump c	ost)					
Maintenance a	nd repair (% of		40	•	40	
bund constru	ction cost) (*2))				
OTHERS						
a) Food conversion rate		6:1	6:1	6:1	6:1	6:1
b) Survival r	ate (%)	40	40	40	40	40

Remarks: *1: Inputs are for nursery pond and 2 rearing ponds.

*2: The cost of bund trimming is M\$24,000/bund.

Source: See Table 6.1.

TABLE 6.3 ESTIMATED BALANCE OF PRAWN CULTURE OF 60,000,000 FRY*1
Unit: M\$/year

				and the second of the second	
Item			Tiger prawn	Giant prawn (mi	lx culture)
			(Monoculture)	Giant prawn	Fishes
1) Income,	Income,	Production (kg)*2	660,000	62,500	302,656
		Sales*3	9,240,000	812,500	750,588
		Total	9,240,000	1,563,08	38
2)	Expense,	Depreciation*4	788,970	486,64	12
-		Operation cost			
		Fry	2,035,000	185,000	34,650
	Lime	116,712	66,06	50	
		Rice bran	74,146		-
	Soy bean cake		38,59	95	
		Fertilizer	————	13,21	
		Pesticide	148,292	·	<u>.</u>
	•	Labour cost	635,906*5	392,24	1
		Equipments	195,048	114,68	38
		Operation and	739,200	65,00	00
		maintenance of pump			
		Maintenance and	1,234,060	31,26	52
		repair of bund			÷
Total		5,956,164	1,427,34	40	
		·			
Balance		3,283,836	135,74	18	
		. *			

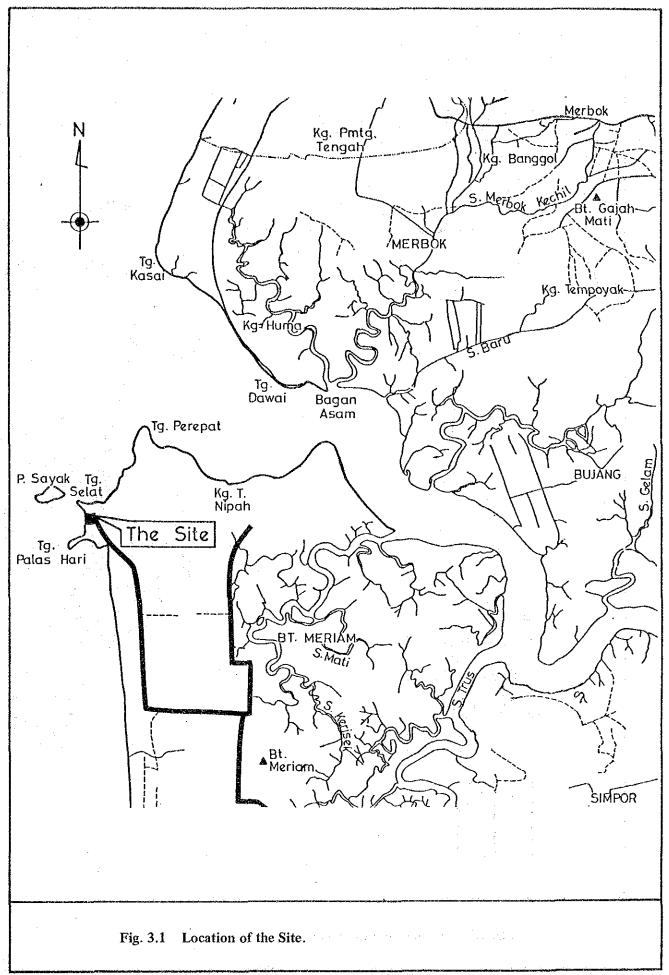
^{*1:} Based on Tables 6.1 and 6.2. Interest rate: 10%, life span: 30 years

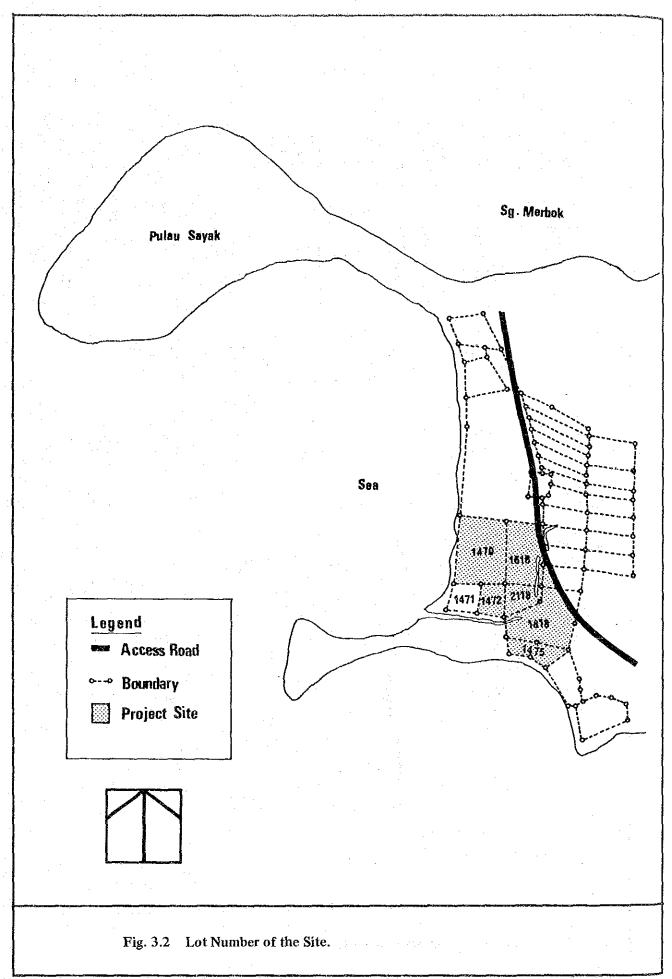
^{*2: 55,000,000} tiger prawn fry, survival rate: 40%, marketable size: 30g 5,000,000 giant prawn fry, survival rate: 50%, marketable size: 25g

^{*3:} M\$ 14/kg for tiger prawn, M\$ 13/kg for giant prawn, M\$ 2.48/kg for mixed cultured fish.

^{*4:} Construction cost for pond: M\$ 6,250/ha, housing: M\$ 6,250/ha, Pond size for tiger prawn: 595 ha (density: 92,308 prawn/ha Pond size for giant prawn: 367 ha (density: 12,500 prawn/ha

^{*5:} The cost is estimated by giant prawn culture (228 manday/year, M\$7.50/manday.





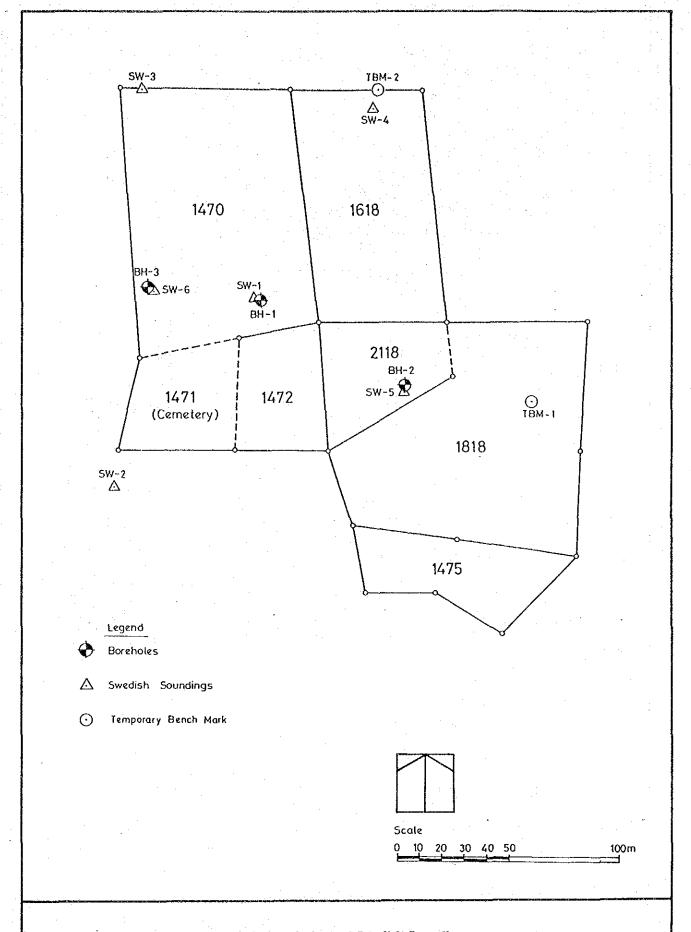
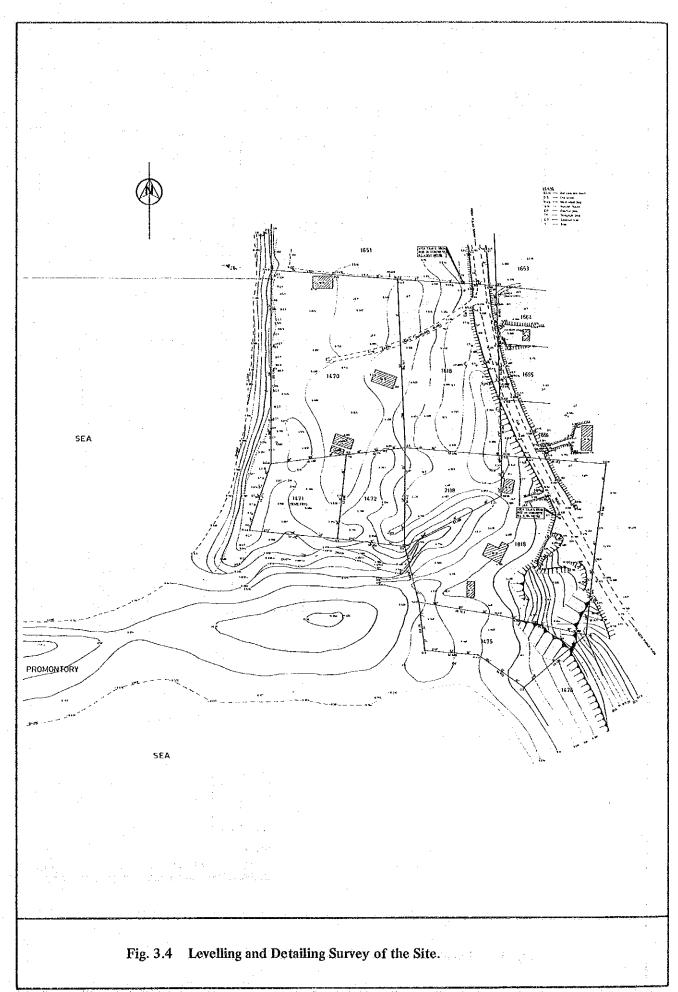
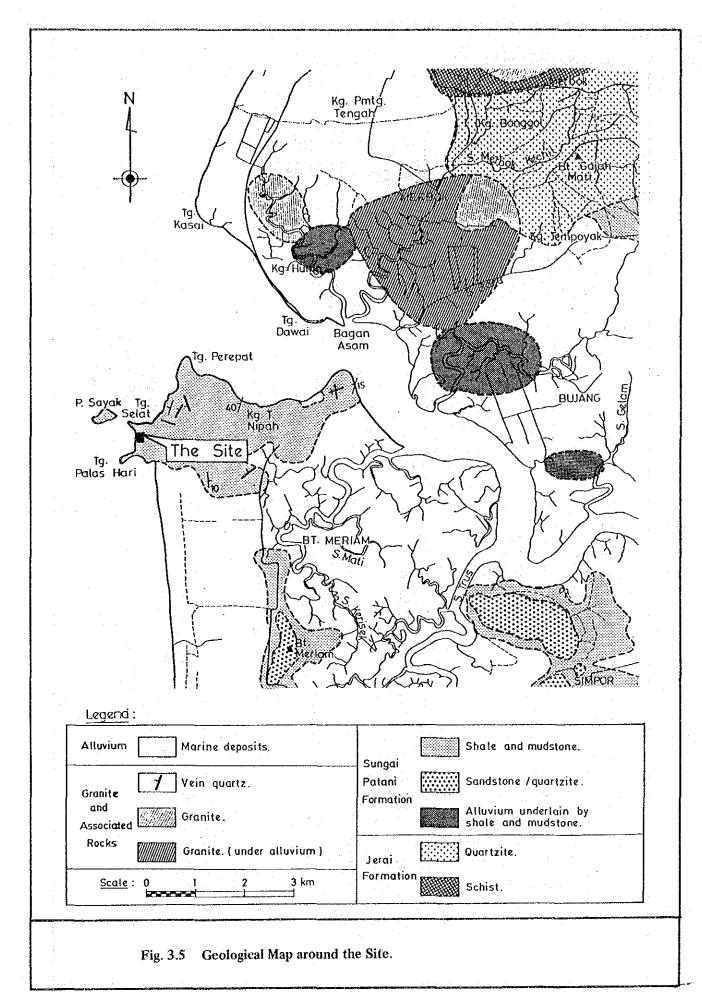
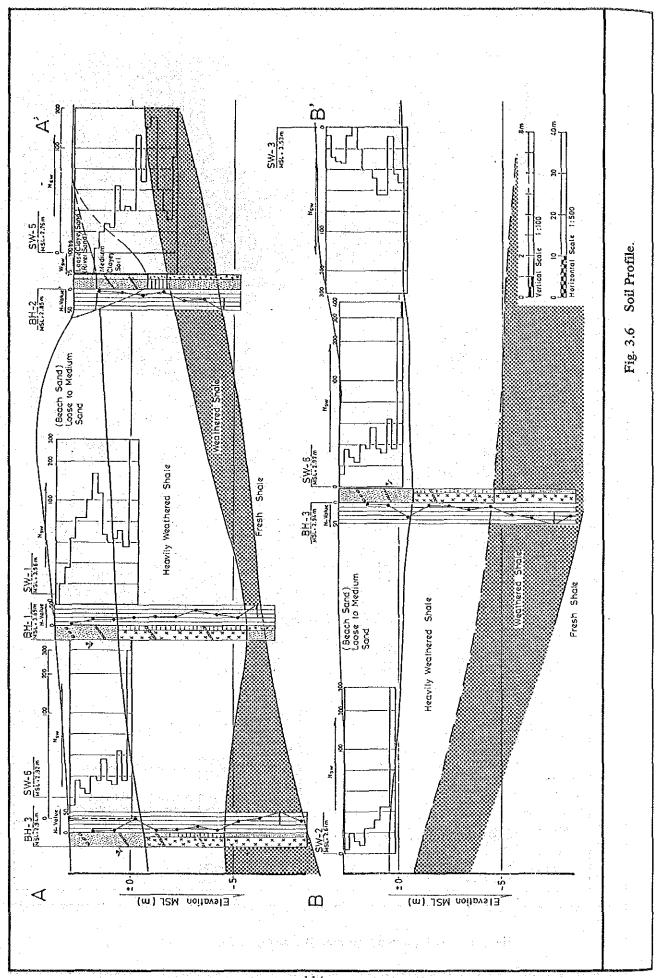
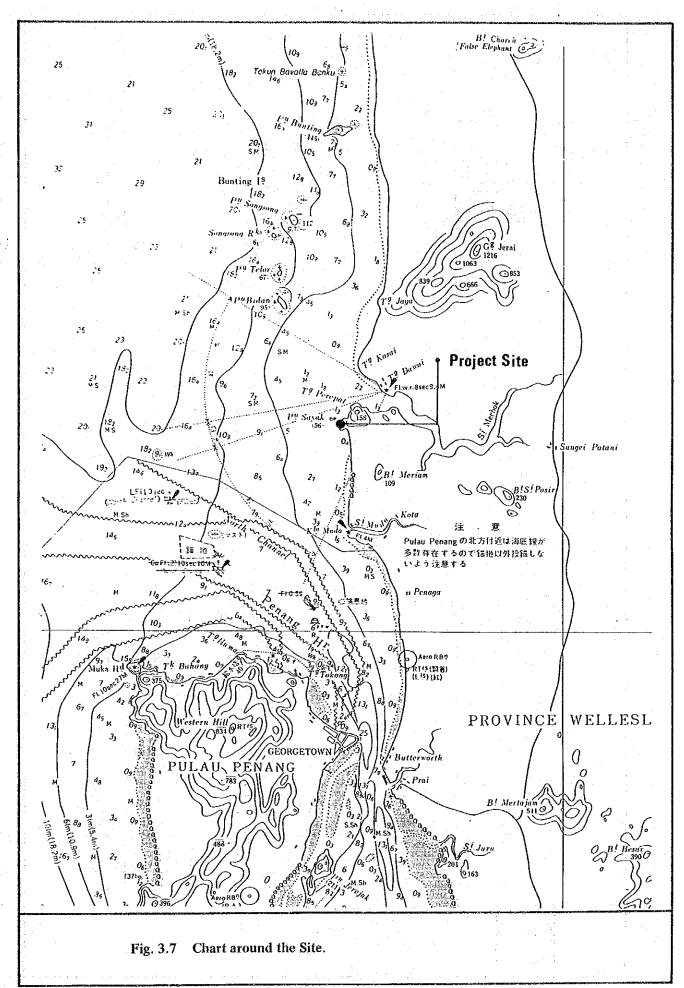


Fig. 3.3 Location of Boreholes and Swedish Soundings.

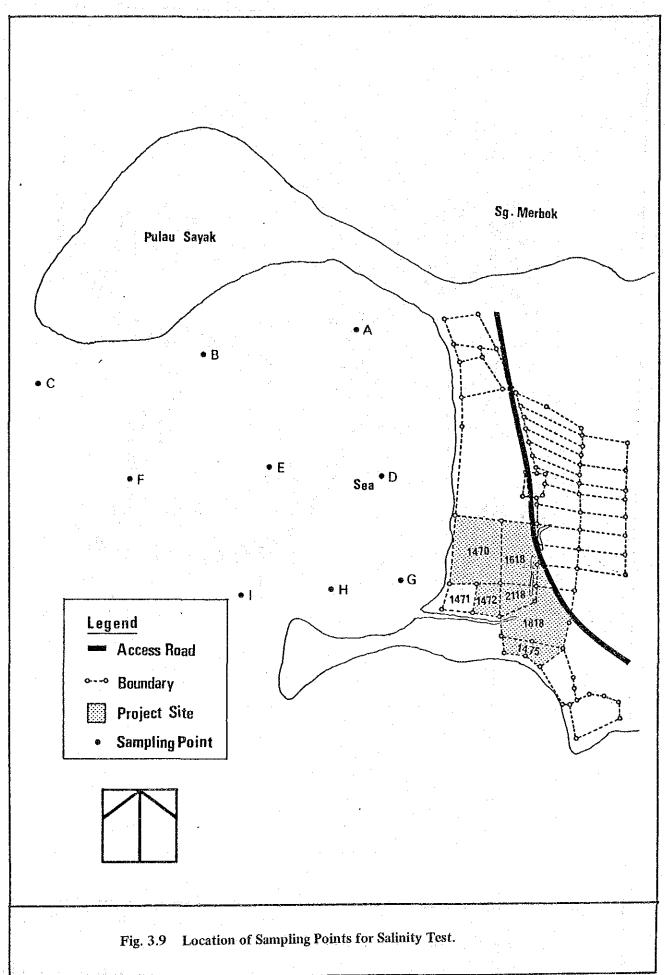


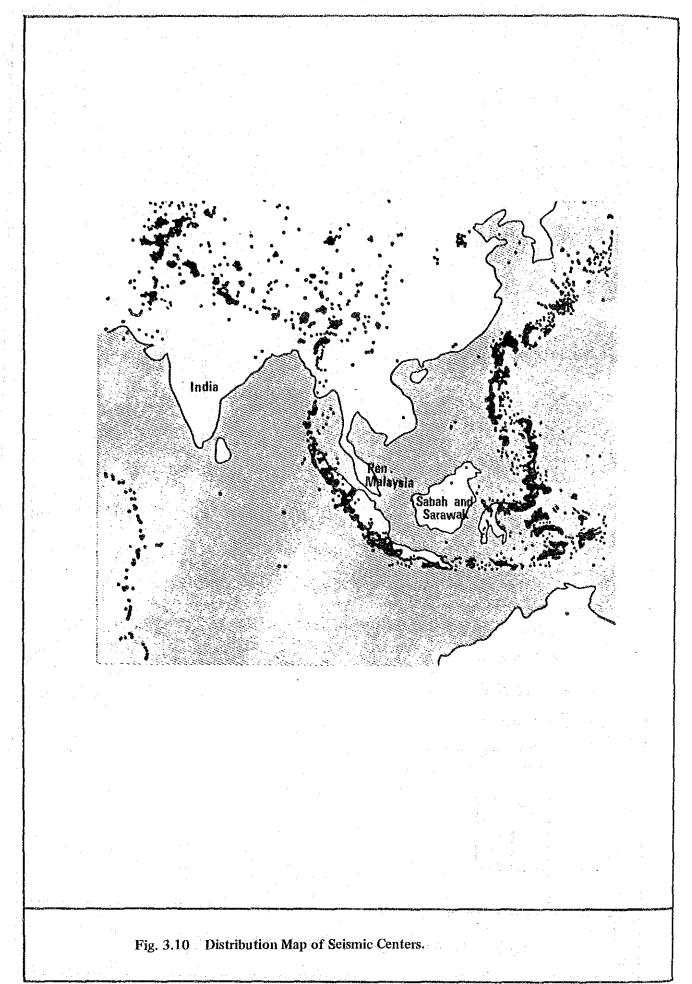






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Fig. 4.1 Annual Operation Schedule for Water Tanks.

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Total PW 18 0			- 1	26	
SW DIG 109 223 286 31 2 27 249 26) 77 22 228 229 246 528 770 322 26.044 42 430 248 378 329 379 379 379 445 481 581 38 489 445 440 346 240 346 258 54 245 54 245 38 34	1				
7, 40, 77		N E	109 223 286 312 297 290 220 249 361 205 222 228 234 246 758 220 52	492 273 272 372	266 348 388 3894 44
	- 1				25 25 21

Fig. 4.2 (1) Water Supply Schedule During Peak Season of the Tiger Prawn (Period of Maximum Sea Water Demand).

,		Accumulated operation day, starting June 1 st. 11-13 14 15 16 17-18 19 20 21 22 23 24 25 26 27 28 29 30 31 32 33 34 35 36 37 38 39 40 41 42 43 44 45 46 47 48 49 50 53 52 53 54 11-2 3 34 35 56 7 8 9 JOH 32 43 14 45 46 47 48 49 50 53 52 53 54
	Holding & lst day Hatching 2nd	Refor to Fig. 4.2 (3)
		38 47 47
	Lurval Tank 1se day 2nd 3rd	Refor to 1'th, 4.2-(3)
. ,	60511	00
incuj ud	Poscharval isc day fank 2nd 3rd	Refer to F.M. 4.2 (4)
311	Subtacal	62 70 77 77 77 77 83 53 52 50 48 46
	Brood Stock Tank	0
	Diatom Tank	1 1 3.2 12 1.4 1.6 1.8 2.2 2.6 3 3.2 3.6 4.1 4.8 5.4 6
	Artenia, Tank	0.5 0.5 0.5 0.5 0.5 0.5 0.5 0.5 0.5 0.5
	Total	95 (108 II 8 II 8 II 90 122 EZ 123 123 124 125 EZ 123 124 125 EZ 123 124 125 EZ 123 124 125 EZ 123 124 125 125 125 125 125 125 125 125 125 125
	38	6
	Brood Stock Tank	
		24
	Ha Yur Tank FW	15 15 15 15 15 15 60 10
	35	10 11 12 15 15 15 16 17 17 18 18 18 18 18 18 18 18 18 18 18 18 18
ea4		
wel9	Postlarval SW	30 8 4
	Artemia Tonk SW	5 50 180 70 74
	Total PW	36 38 38 38 54 31 27 23 23 77 20 30 36 36 36 36 36 38 38 38 38 38 54 31 27 23 26 80 20 30 22 32 32 32 32 32 32 24 25 21 17 17 17 20 20 20 20 30 38 38 38 38 38 38 38 38 38 38 38 38 38
21130	Indoor-Tank SW Ourdoor Tank SK	12
ı adı	Outdoor Pond SW	
r z	Total	
	Grand Total Sik	221 255 245 245 245 245 245 245 245 245 245

Remarks: SK: sen water. FK: fre-conter

Fig. 4.2 (2) Water Supply Schedule During Lean Season of the Tiger Prawn (Period of Maximum Freshwater Demand).

	Accummalated operation day, starting June lat.
	609
Hatching 2nd	608.6
Tank 3rd	3.8 0.9
	skep 09
Total	7.
Larval lsc day	3 2 -0.6-1.2 1.2 -1.8 3 3 3 3 3 3 3
cank 2	3 2 -0.6-1.21.21.8 3
٣	3 2 -0.6- 1.2 1.21.8 3
4	20.6- 1.21.21.8 3 3 3 3 3 3 3
'n	1.2
.	1.2 1.8 3 3 3
^	3 2 -0.6-1,2,1,2,1,8 3
30	3 2 -0.6- 1.2 1.2 1.8 3
5	3 2 -0.6- 1.2 1.2 1.8 3 3
10	3 2 -0.6- 1.21.21.8 3
	3 2 -0.6-1.21.21.8 3
12	3 2 -0.6- 1.2 1.21.8 3 3 2 -0.6- 1.2 1.21.8
13	3 2 -0.6- 1.2.1.21.8
14	3 2 -0.6-1.21.21.8 3 2 -0.6-1.21.21.8
. 57	3 2 -0.6- 1.2 1.2 3 3 3
16	3 2 -0.6-12.121.8 3 3 3 2 -0.6-1.2 1.2
	3 2 -0.6- 1.21.21.8 3 3 2 -0.6- 1.21.2
1.8	3 2 -0.6 1.2 1.21.8 3 3 3 3 1.2
19	3 2 -0.6 12 1,2
20	3 2 -0.6- 1.21.21.8 3
77	3 20.6-1.21.21.8 3
22	3 2 -0.6 1.21.21.8 3
23.	3 20.0m L2 1.21.8 3
54	3 20.6-1.2.1.21.8 3
25	3 2
26	3 2
27	3 2 -0.6-1,21,21.8 3
28	3 2 0.6- 1.2 1.2 1.8 3
29	3 2 - 0.6 1.2 1.2 - 1.3 - 1.3 - 1.3
30	3.20.6-1.21.21.8 3
Total	3 5 5 6 6 7 8 9 11 13 15 16 18 21 24 27 30 30 30 30 30 30 30 30 30 30 30 30 30
Diatom Tank	1 1 1.2 1.2 1.4 1.61.8 2.2 2.6 3 3.2 3.6 4.14.8 5.4 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6
Arcemia	0 \$ 0.5 0.5 0.5 0.5 0.5 0.5 0.5 0.5 0.5 0.5

Fig. 4.2 (3) Operation Schedule of Holding Tank, Hatching Tank and Larval Tank of the Tiger Prawn in Lean Season (May-August).

	Accumulated operation day, starting June ist.
	1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31 32 35 34 35 36 37 38 39 40 41 42 43 44 45 46 47 48 49 50 51 52 53 54 55 56 57
Postlarval lst day	7.2-
tank	22 -7.2-
	26 1.21.2 — 2,4 — — — 4.8 — — 7.2 —
	24 1.387.2-
	24 1.2 1.2 — 4.8 — -7.2 —
	24 1.2 1.2 2.6 7.2
	2.4 1.2 1.2 -2.42.2 -
	24 1.21.2 -2.47.2-
	24 1.2.44.87.2-
. 10	24 1.2
	12.1.22.44.87.2
	1.2.1.32.54.87.2
. 13	12.1.22.44.87.2-
1	15 1.2 1.2 1.2 1.2 1.2 1.2 1.2 1.2 1.2 1.2
51	24 1.21.2 -2.4 4.8 7.2 -
91	24 1.2.1.22.44.87.2-
	26 1.21.22.44.8
81	24 1.2 1.2 2.4
61	26 1.21.22.44.87.2
02	24 1.21.22.44.87.2
17	24 1.21.2 -2.4
22	24 1.21.2 2.4
23	26 1.2.1.2 - 2.46.87.2-
57	24 1.23.2 2.4
25	26 1.21.22.44.87.2-
56	24 1.21.22.42.22.5
23	24 1.21.2 -2.42.82.2
28	24 1.21.22.44.8
2.9	24 1.2 1.2 - 2.4 4.8
30	24 1.21.22.44.87.2-
Total	62 30 31 31 71 71 71 71 71 71 71 71 71 71 71 71 71

Fig. 4.2 (4) Operation Schedule of Postlarval Tank of the Tiger Prawn in Lean Season (May-August).

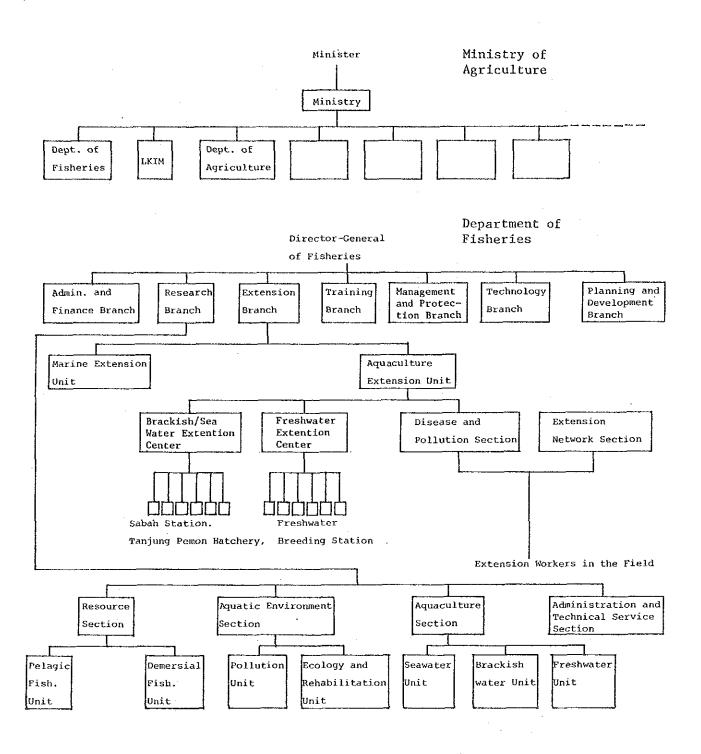


Fig. 5.1 Organization Chart of Ministry of Agriculture (MOA) and Department of Fisheries (DOF).

ANNEX

MINUTES OF DISCUSSION

BASIC DESIGN STUDY ON NATIONAL PRAWN FRY PRODUCTION AND RESEARCH CENTRE PROJECT IN MALAYSIA

In response to the request made by the Government of Malaysia for the National Prawn Fry Production & Research Centre Project (hereinafter referred to as "the project"), the Government of Japan has sent through the Japan International Cooperation Agency, a team headed by Dr. A. Shirota, Director of Coastal Fisheries Development Division, Japan Sea Regional Fisheries Laboratory, the Fishery Agency of Japan, to carry out a basic design study for the project from October 24 to November 13 1984. The team carried out field survey, had a series of discussions and exchanged views about the project with the Authorities concerned of the Government of Malaysia.

As a result of the survey and discussions, both parties have agreed to recommend to their respective Governments to examine the result of the survey attached herewith.

Kuala Lumpur

November 10, 1984

(AKIHIKO SHIROTA)

Team Leader,

The Japanese Basic Study Team,

The Japan International

Cooperation Agency

(MOHAMED BIN OMAR)

Director of External Assistance,

Economic Planning Unit,

Prime Minister's Department,

Malaysia.

Main result of the Basic Design Study Team

Name of the Project

National Prawn Fry Production & Research Centre

2. The objectives of the Project

This project aims at achieving the sustainable supply of aquatic animal protein, especially Prawns, to the farmer and encourage aquaculture industry development in Malaysia.

3. The Activities of the Centre

The following activities will be carried out in the Centre

- (1) To produce fry of <u>Penaeus monodon</u> and <u>Macrobrachium</u>

 <u>rosenbergii</u> in mass scale to promote prawn farming
 in Malaysia.
- (2) To carry out research which will facilitate mass fry production techniques, breeding, nutrition, feed, disease, and other related aquaculture systems.
- (3) To conduct training on prawn fry production and other aquaculture systems.

4. Location of the Project Site

Pulau Sayak, Kuala Muda, Kedah, Malaysia

5. Department of Fisheries, Ministry of Agriculture
Malaysia, is responsible for the administration &
execution of the project.

b

- 6. The team will convey to the Government of Japan the

 desize of the Government of Malaysia that the former
 takes necessary measures to cooperate in implementing
 the project and provide facilities listed in Annex
 I within the scope of Japanese Economic Cooperation
 programme in Grant Aid Form.
- 7. The team explained the systems of the Japanese
 Grant Aid and Malaysian side understood it.
 Government of Malaysia will take necessary measures
 listed in Annex II on condition that the Grant Aid
 Assistance would be extended.

ANNEX I

The requirements of the project to be borne by the Government of Japan include as follows:

- Production facilities
 (Indoor and outdoor)
 - (1) Broodstock tank
 - (2) Spawning tank
- (3) Larval tank
 - (4) Live food organisms tank
 - (5) Mixing tank
 - (6) Filter and sedimentation tank
- (7) Water reservoir
- (8) Storage and freezer
- (9) Pump house
- (10) Experimental tank and pond
- (11) Other necessary equipments and facilities for fry production
- 2. Research facilities
 - (1) Laboratory
 - (2) Library
 - (3) Meeting room
 - (4) Workshop and storage
 - (5) Other necessary equipment and facilities for research work
- 3. Training facilities
 - (1) Lecture room
 - (2) Accommodation for trainee

- (3) Training and teaching aid equipment
- (4) Other necessary facilities and equipment for training

A. Others

- (1) Office
- (2) Facilities for distribution of electricity, water supply, drainage within the site
- (3) Transportation and installation of equipment

ANNEX II

Items, required to be taken and borne by the

Goyerhment of Malaysia are as follows:

To secure a lot of land for the construction of the centre

- 2. To clear, level and reclaim the site when needed.
- 3. To construct the gate and fence in and around the site.
- 4. To provide facilities for distribution of electricity to the site.
- 5. To provide water supply mains to the site
- 6. To provide external drainage and sewage line to the site
- 7. To provide telephone line and equipment to the site
- 8. To provide space necessary for such construction as temporary office, working area stockyards, etc.
- 9. To ensure prompt unloading and customs clearance of products and machinery at the port of disembarkation in Malaysia.
- 10. To accord Japanese nationals whose service may be required in connection with the supply of the products and the service under the verified contract such facilities as may be necessary for their entry into Malaysia and stay there in for the performance of their work.
- 11. To bear all expenses other than those to be borne by the Grant, necessary for the execution
- 12. To provide data and information necessary for the performance of the execution.

MEMBERS OF THE TEAM

Name	Speciality	Present Department
Dr. Akihiko SHIROTA	Team Leader	Ministry of Agriculture, Forestry
		and Fisheries, Fisheries Agency,
$ \mathcal{A} = \frac{1}{2} \left(-\frac{1}{2} \left(-\frac{1}{2}$		Japan Sea Regional Fisheries
		Research Laboratory
Mr. Katsuhiro SASAKI	Project Coordinator	Japan International Cooperation
		Agency (JICA)
Mr. Yukihiko MIZUSHIMA	Aquaculture	System Science Consultants, Ltd.
	Development Planner	
Mr. Masanori SUEMITSU	Prawn Fry	System Science Consultants, Ltd.
	Production Planner	
Mr. Hajime TAKAI	Construction Planner	System Science Consultants, Ltd.
Mr. Yukitaka DATE	Mechanical Engineer	System Science Consultants, Ltd.

RELATED PARTIES OF MALAYSIA

Organization	Position	Name
Ministry of Agriculture		and the second second
Department of Fisheries	Director General	Y. M. Tengku Dato Ubaidillah
		b. Abdul Kadir
	Deputy Director General	Mr. Shahrom Abd. Majid
Extension Branch	Director	Mr. Tan Cheng Kiat
	Senior Fisheries Officer	Mr. Siow Kuan Tow
Technology Branch	Director	Mr. Chen Shih Hsie
Planning and Develop-	Director	Mr. Cheah Eng Kean
ment Branch	Fisheries Officer	Ms. Razidah Budin
Fisheries Research Ins	stitute	
	Director	r. Mohd Shaari b. Adbul Latif
Aquaculture Section	Senior Fisheries Officer	Mr. Ong Kah Sin
	Fisheries Officer	Mr. Hambal Hanafi
	ditto	Mr. Che Utama
	ditto	Ms. Choo Poh Sze
Pulau Sayak Prawn Hato	chery DOF	and the second of the second
	Fisheries Officer	Mr. Palanisany
	ditto	Mr. Yacob Bin Ahmad
	ditto	Mr. Osman Muhamad

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Organization	Position	Nam	e
Members of Task Force C	ommittee of the Project		
State Agriculture Com	mittee		
	Chairman	Mr.	Datuk Zainal
State DOF	Director	Mr.	Hasim Ahmad
State EPU	Officer	Mr.	Mukhti Abdullar
Kuala Muda District O	ffice	-	
	Chief	Mr.	Jamil Jamaludin
Land and Mine	Officer	Mr.	Othman
Land Revenue	Assistant Director	Mr.	Mohd Omar Bin Mohamad
JKR	District Engineer	Mr.	Wan Ngah
JPT	Officer	Mr.	Mat Rahim
LLN	Officer	Mr.	Muhmed Tahir
JT	Officer	Ms.	Sharoom
	Officer	Mr.	Wan Mustaffa Wan Mahmud
	Officer	Mr.	All Aiou Buler
	Officer	Mr.	Hi Hrshim Iz Osm
Fire Department Kuala K	ampong		
	Officer Officer	Mr.	P. Rajan
LKIM Brackish Water Aqu	aculture Complex		
	Pond Project Leader	Mr.	Mohd Rosli Ismail
	Hatchery Manager	Mr.	Azlan Hasar
Economic Planning Unit	(EPU)	÷	
External Assistance		Mr.	Mohamed Bin Omar
		Ms.	Roskina Hj. Mohd Salfeh
Agriculture section			Ramli Bin Haji Hasoon
Tiger Prawn Hatchery Ce	nter Sdn. Bhd.		
-	Manager, Director		Wang Tian Shang
	Aquaculturist		Khoo Eng Wah
CNEXO / France			Hatt Philippe Jacques
	110Jood Innager		Roffino Pierre
Chin Aquaculture Sdn. B			Teoh Thean Jian
Aquatic Enterprise			Wong Wai Seng
			Salim See
Fibtra Haiman Sdn. Bhd.	Director		Parman Bin Md. Hairi
Akitek Akiprima Sdn.			Ong Chong
Miles Milpina Dan			A TOTAL TOTA
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