



2011 Clam Industry Workshop

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# **SELECTION FOR HEAT TOLERANCE IN CLAMS USING BIOMARKERS**

# WHY SELECTIVE BREEDING?

- ✘ Select desired traits
- ✘ Adapt to specific growing conditions



# WHY SELECTIVELY BREED HARD CLAMS?

- × Need a heat tolerant clam for Florida

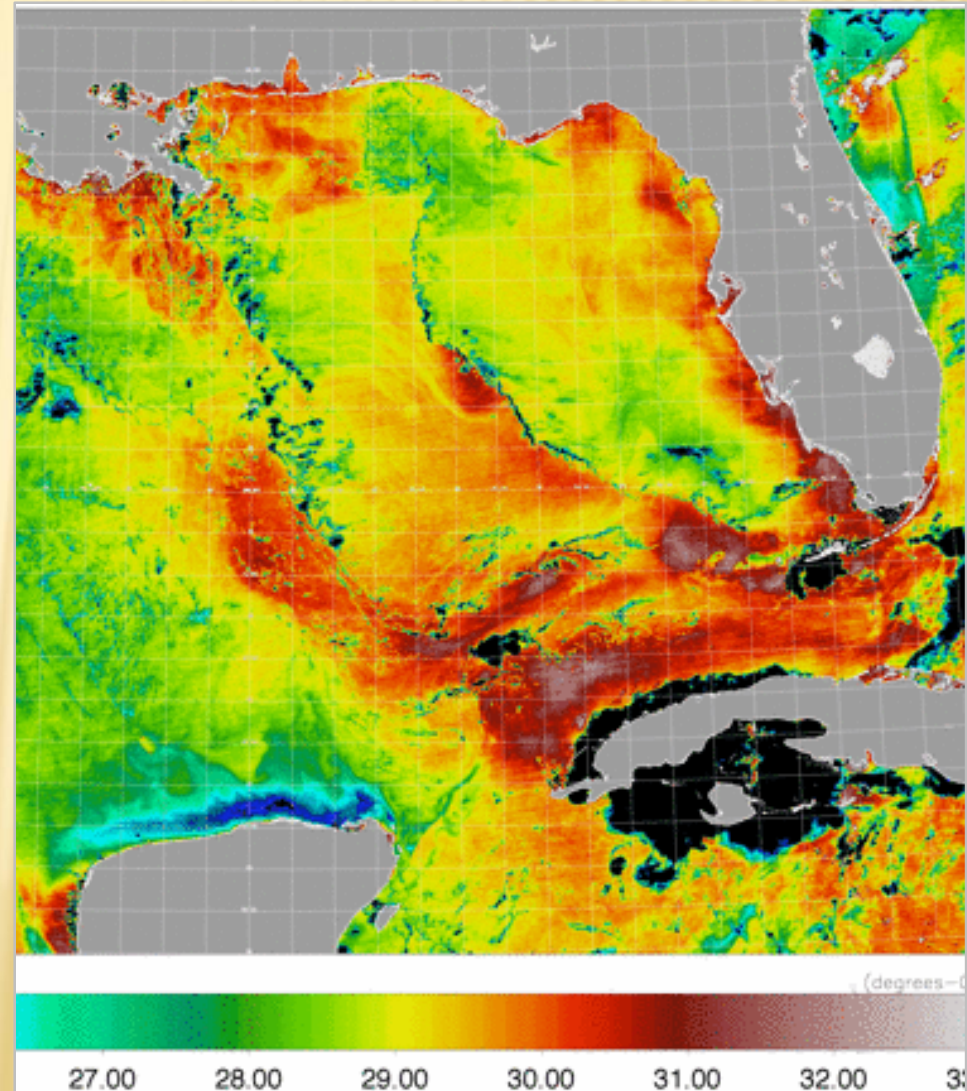
- + Northern quahogs, *Mercenaria mercenaria*, are “living on the edge”

- × Near southern limit of their natural distribution
- × Summer water temperatures in growing areas regularly exceed 90°F
- × Temperature related mortalities observed in lab and field



# WHY SELECTIVELY BREED HARD CLAMS FOR HEAT TOLERANCE?

- ✘ Prepare for global climate change
  - + Water temperatures in harvest areas have already increased by over  $0.5^{\circ}\text{F}$  in last 30 years
  - + Water temperatures are predicted to increase by another  $3.5^{\circ}\text{F}$  in next 100 years



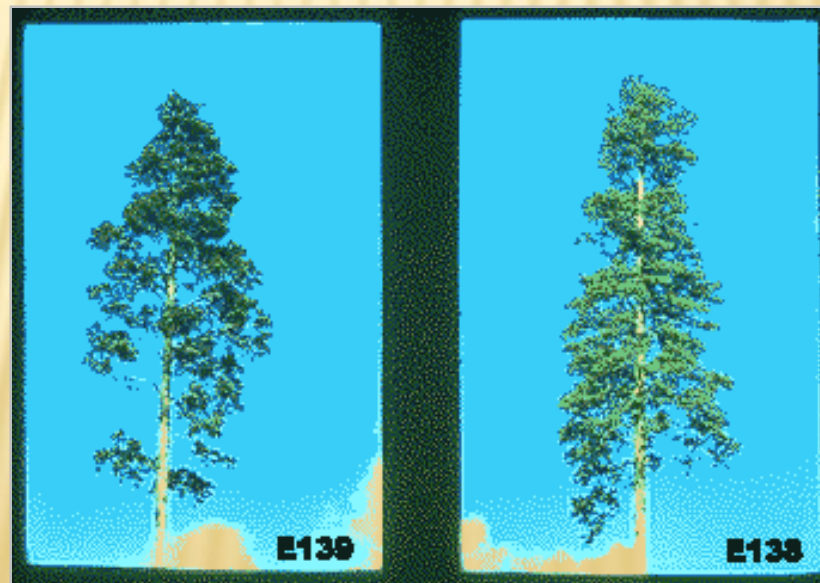
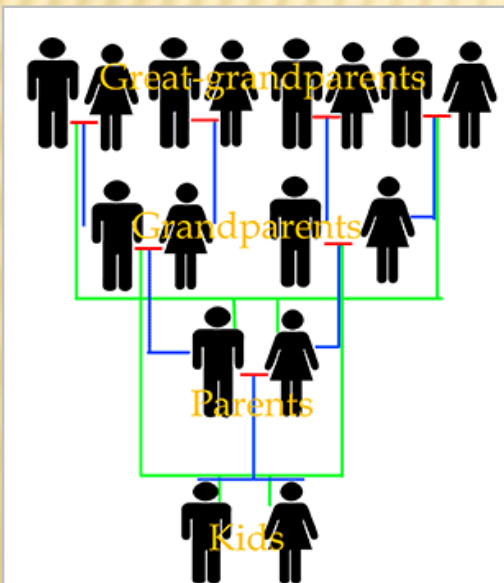
# WHY DO WE THINK WE CAN SELECTIVELY BREED HARD CLAMS ?

- ✗ Clam families differ
  - + Scarpa lab challenge (hi T): One family had 93% survival compared to 28% and 39%
  - + Baker lab challenge (hi T, low S, low O<sub>2</sub>): One family survived almost 3 days longer

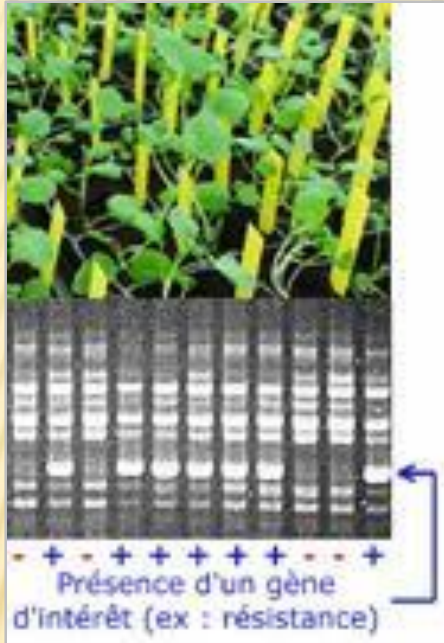


# CAN WE USE TRADITIONAL METHODS TO BREED HARD CLAMS FOR HEAT TOLERANCE?

- ✗ It could take a long time
  - + Heat challenge clams
  - + Breed survivors
  - + And so on....
- ✗ It could be cost-prohibitive
  - + Many families
  - + Large amount of space & labor



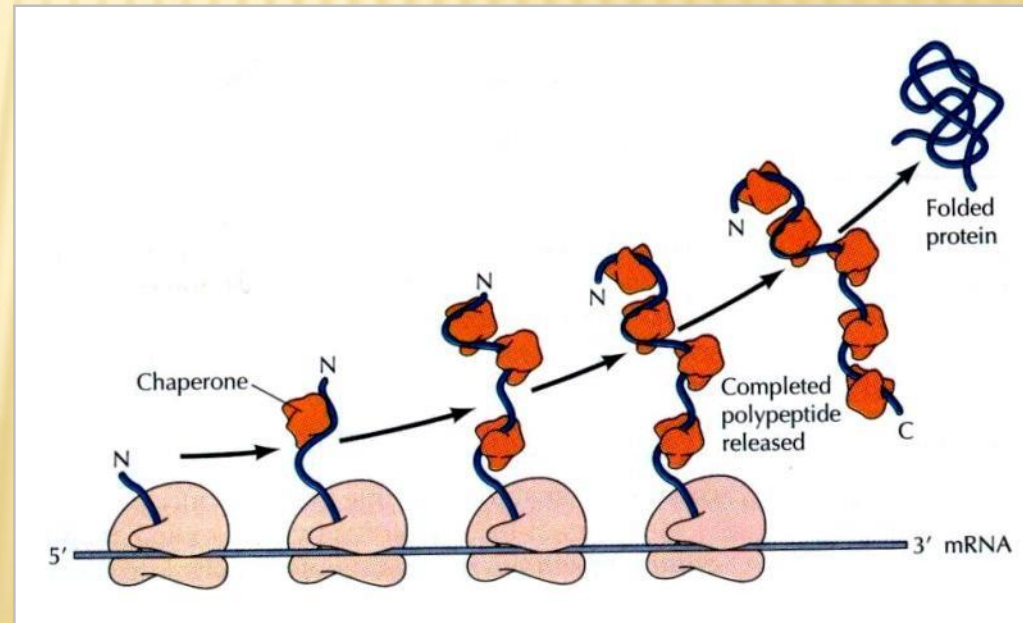
# CAN WE SPEED UP THE PROCESS?



- ✘ Marker assisted selection
  - + Select parents based on markers associated with trait of interest
    - ✘ Physiological
    - ✘ Molecular
    - ✘ Genetic
  - + Reduces the number of generations , families, time and space required to select for a trait

# WHAT MARKER CAN WE USE TO SELECT FOR HEAT TOLERANCE IN HARD CLAMS?

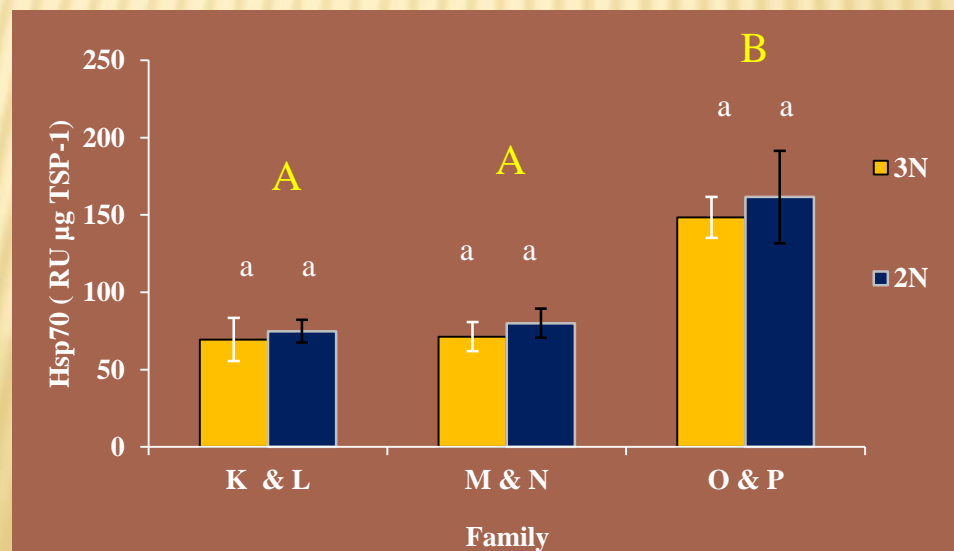
- ✗ “Heat shock” proteins (Hsp)
  - + Form, transport, and degrade proteins in cells
  - + Cognate Hsp – Cellular housekeeping
  - + Inducible Hsp – Increase in response to protein-damaging stressors
    - ✗ Temperature
    - ✗ Salinity
    - ✗ Oxygen





# WHY MIGHT HSP BE A GOOD MARKER FOR HEAT TOLERANCE IN HARD CLAMS?

- ✘ Level of cognate Hsp is associated with survival following temperature challenges
  - + Family with 2x Hsp had 93% survival (compared to 28% and 39%)
  - + Other studies suggest that Hsp levels are inherited



# WHAT ARE WE PLANNING?

- ✘ Overall goal:
  - ✘ Assess if markers (e.g., Hsp, metabolic characteristics) can be used in selective breeding for heat tolerant hard clams
- ✘ Specific objectives:
  - + Determine if markers are consistently associated with temperature tolerance (survival, production, product quality)
  - + Determine if marker levels are inherited in hard clams
  - + Provide information to you
- ✘ What we're not doing:
  - + Producing heat-tolerant clam strains



# STAY TUNED....AND KEEP CLAM

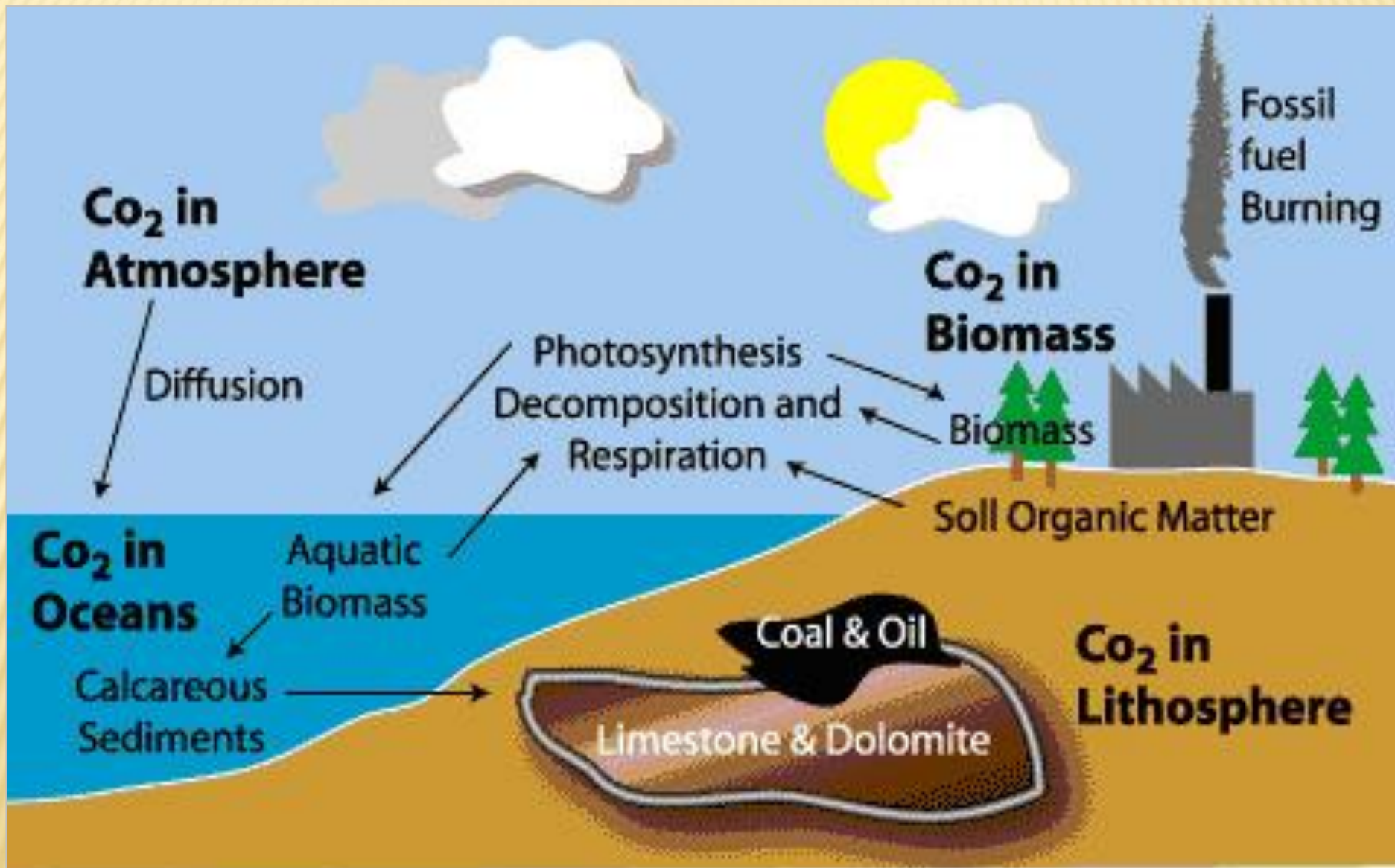




And now for something completely different.....

Patrick Baker (UF), Shirley Baker (UF)

# **LONG-TERM CARBON STORAGE BY CLAM AQUACULTURE**



(source: EUROPA, European Union)

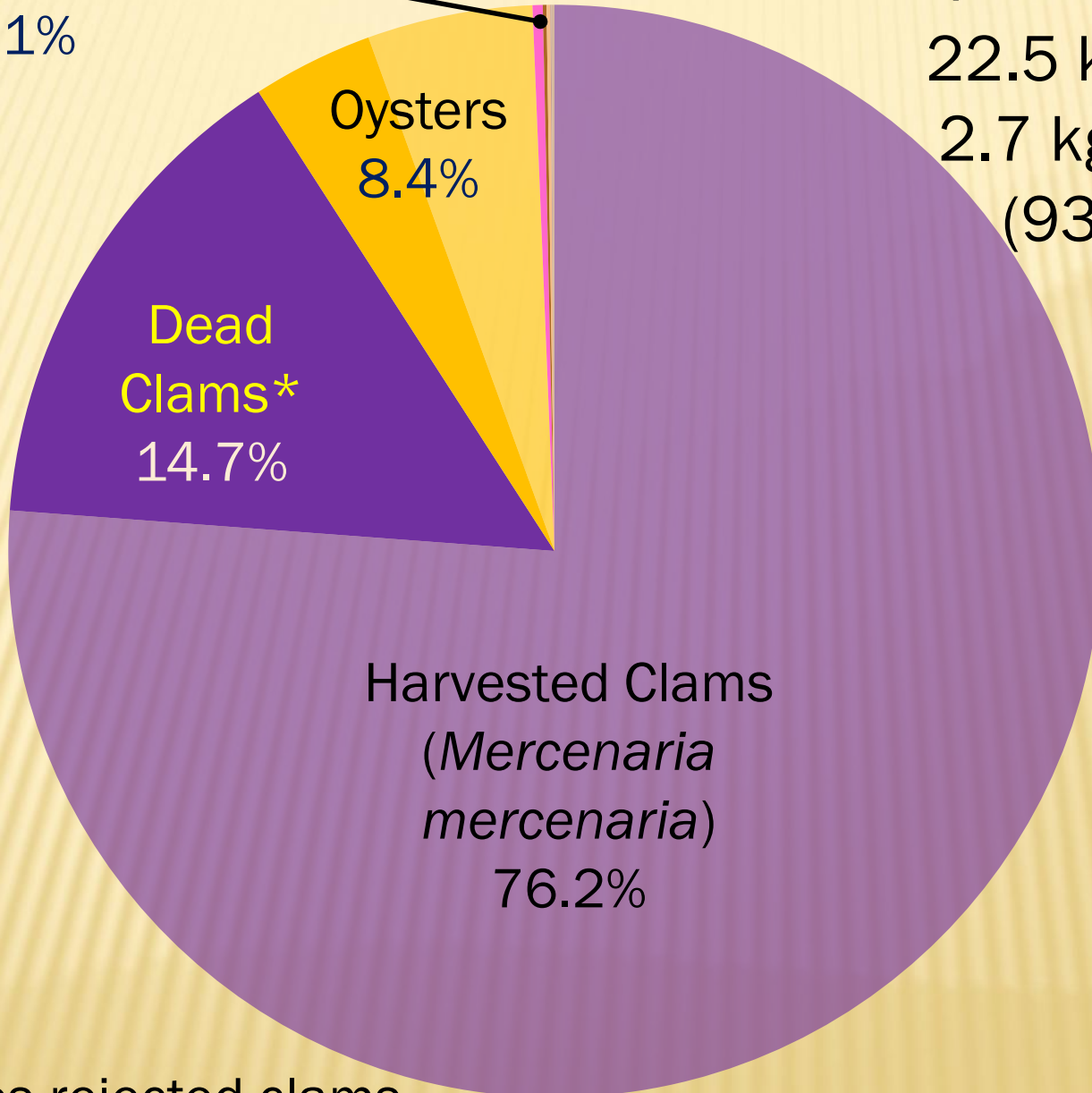
# CARBON IN SHELL FROM CLAM FARMING

- 1 clam bag = 1 sample N = 36
- market clams counted, subsample measured to estimate total shell weight
- all other shell material (> 5 mm) from in and on clam bag collected
- shells cleaned, dried, & weighed
- 96% of shell is  $\text{CaCO}_3$ , 12% of  $\text{CaCO}_3$  is carbon

# ALL SITES, ALL SPECIES

All Others <  
1%

22.5 kg CaCO<sub>3</sub> or  
2.7 kg C per bag  
(931 clams)



Dead  
Clams\*  
14.7%

Oysters  
8.4%

Harvested Clams  
(*Mercenaria  
mercenaria*)  
76.2%

\*includes rejected clams

# BY THE NUMBERS

- ✘ 931 clams per bag
- ✘ 2.7 kg of carbon in  $\text{CaCO}_3$  per bag
- ✘ **10,034 kg /ha/y** = (8027 g/lease/y)





# ***Eat a clam, save the Earth***



Photo:  
Florida  
DACS

Every clam you eat represents about 3 grams of long-term carbon storage.

***It's easy being "green"***

# ACKNOWLEDGEMENTS



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Many others....

...and these  
three guys