



Venerupis philippinarum

Japanese littleneck, Manilla clam, Steamer clam

General

1. An edible species of saltwater clam.
2. A marine bivalve mollusk.
3. *V. philippinarum* breeds in the summer, with larvae then continuing to slowly grow. It reaches maturity at 1-2 cm and will live for 7-10 years.

Geography and Habitat

1. Native from southern Siberia to China
2. Introduced to West Coast of North America with oyster spat from Japan
3. It's range occurs from northern British Columbia to central California.
4. Lives from the mid to low intertidal zones in bays and estuaries, mud, sandy mud and cobble, it is typically buried 2-4 cm below surface.
5. Extremely common along the Pacific coast.
6. Capable of withstanding salinities from 30-50 percent of that of pure sea water, and can tolerate levels of high pollution.
7. Grows best at temperatures of 13-21°C
8. It requires temperatures above approximately 14°C to spawn



Ecological and Economic Impacts

1. In many bays in the Pacific Northwest, and in Humboldt and Tomales Bay in California, *V. philippinarum* is grown commercially and sold in markets as the Manila clam.
2. Global aquaculture production is estimated over 1 million tons/year with a value of around 1.5 billion

Invasion Pathways

1. Accidental introduction during the 1930's from Japan.

Management Difficulty

1. Predators include moon snails (*Euspira levisii*), the Atlantic oyster drill (*Urosalpinx cinerea*), Dungeness crab (*Cancer magister*), Red rock crab (*Cancer productus*), Panopeid crab (*Dysaponeus sayi*), Bat rays (*Myloatus californicus*), flounder, sturgeon, willet, ring-billed gulls, raccoons, and many more.

Sources

1. http://en.wikipedia.org/wiki/Venerupis_philippinarum
2. http://www.exoticsguide.org/species_pages/v_philippinarum.html