

RESEARCH ARTICLE

Common Edible Mollusks Sold in the Local Markets in the Municipalities of Capiz, Philippines

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ABSTRACT

This study aims to determine the identity, availability, diversity, marketability, coastal sources, merchandise, and commercial value of different edible mollusks sold in the local public markets in the province of Capiz. Information on the various edible mollusks sold in Capiz's local public markets was gathered through interviews with vendors who participated as respondents. The survey, conducted from June to August 2024, involved thirty-nine (39) vendors from different local markets. During the interviews, vendors were shown pictures of the mollusks to ensure clarity and consistency in identifying the species, which may have different local names across locations. The most frequently sold edible mollusks in Capiz's local markets are *Perna viridis* (Asian green mussel) and *Magallana bilineata* (Philippine cupped oyster), available in all markets, with a majority of vendors selling them. On the other hand, less commonly sold species include *Tegillarca granosa* (blood cockle), *Anodonta edentula* (toothless clam), *Bractechlamys vexillum* (distant scallop), and *Dolomena turturella* (dog conch), which are sold in fewer local markets and by fewer vendors. Out of the nineteen species in the study, *Perna viridis* (tahong) was identified as the fastest-selling edible mollusk, while *Telescopium telescopium* (bagongon) was the slowest-selling. *Magallana bilineata* (talaba) ranked second among fast-selling mollusks and third among slow-selling ones. *Marcia hiantina* (punaw), *Antigona lacerata* (tuway), *Telescopium telescopium* (bagongon), and *Modiolus philippinarum* (abahong) were observed to be both fast-selling and slow-selling in various local markets within the province. The speed of sale appears to correlate with market demand, with high-demand species being sold quickly and those with lower demand moving more slowly. This may also be true for other coastal commodities in the province. This study reveals production and other relevant data on the merchandise, commercialization, distribution, and source availability of edible mollusks in the province.

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1. INTRODUCTION

Mollusks belong to a large and diverse group of invertebrate animals, under the phylum Mollusca. This second-largest phylum in the kingdom Animalia accounts for about 100,000 extant species, including many commercially important species such as edible snails, clams, oysters, squids, cuttlefish, and octopuses (University of Hawai'i at Mānoa 2020). Mollusk biodiversity provides a significant contribution, economically and ecologically (Ponnusamy et al. 2017).

In addition to fish, mollusks, including bivalves, gastropods, and cephalopods, serve as a

major source of protein for humans (Khan and Liu 2019). They are found in diverse environments across the globe, including marine, brackish, freshwater, and terrestrial habitats (Pausi et al. 2023). Mollusk trade in the Philippines provides livelihoods, food, and incomes through fisheries, shellcraft, arts, shell trading, and aquaculture (Ordinario and Anticamara 2023).

In the Philippines, shellfish industries operate through three distinct supply chains. The first involves farmers selling directly to customers at roadside stands or markets. The second, more common method, sees farmers or shell collectors working with distributors, with wholesalers frequently purchasing oysters before

harvest due to high demand in the early 1990s. The third channel features landing site operators who use a bidding system to facilitate sales to wholesalers, earning a fee of 3–5% of the sale price (Serratore 2017). Shellfish collection, processing, and marketing involve families in coastal communities (Uba et al. 2020). Marketable products include live shells and shucked meat of clams, such as oysters and edible snails.

Western Visayas contributes significantly to the production of these economically important mollusks. In 2020, PSA recorded a total production of 19,228.96 MT of mussel alone in the Philippines. Western Visayas produced the most mussels (8,534.16 MT), with the province of Capiz contributing 7,945.70 MT. Other high-producing provinces are Cavite and Samar, with 5,654.23 MT and 4,077.14 MT, respectively (PCAARRD n.d.). Mollusk production data in Panay showed commercial value of (40%), catch rates (20%), sources of threats (type of gear, processing plants, and number of fishers) (20%), frequency in the markets and source sites (10%), and literature available (10%), modified to a certain extent. The comb pen shell *Atrina pectinata* (Pinnidae), Indian squid *Uroteuthis duvaucelii* (Loliginidae), and the scallop *Mimachlamys sanguinea* (formerly *Chlamys senatoria*) (Pectinidae) ranked among the top three species on the list, largely due to their high commercial value and catch rates (Del Norte-Campos et al. 2019).

Searching for commercially important marine mollusks became more complex in some areas. One reason is the decline in the number of some commercially edible mollusk species. The Gulf of Guanahacabibes, NW Cuba, has high mollusk diversity, driven by factors like grain size, vegetation cover, and nutrient input, but conservation measures are needed to preserve this marine hotspot (Armenteros et al. 2021). On the other hand, there are coastal areas where other mollusk species are abundant, especially in the province of Capiz. In view of these, this study aims to determine the identity, availability, diversity, saleability, coastal sources, merchandise, and commercial value of different edible mollusks sold in the local public markets in the province of Capiz.

2. MATERIALS AND METHODS

2.1. Research design

A qualitative approach was used in this study to document, collect, and assess commercially edible mollusks sold in local markets across the different municipalities in the province of Capiz. Qualitative research can capture underlying beliefs, opinions,

motivations, and behaviors, providing insight into the problem and informing hypotheses for quantitative research (Tuckerman et al. 2020). In this study, vendors' experiences and interactions in the trade of commercially edible mollusks were gathered. The study was carried out between June 2024 and October 2024.

2.2. Methods of research

Purposive sampling was used to identify and assess the commercially edible mollusks sold in local public markets in the province of Capiz, using in-depth interviews with a survey questionnaire.

Data gathering was conducted in predetermined local markets in the coastal municipalities of Capiz province. Information on the various edible mollusks sold in Capiz local public markets was gathered from thirty-nine (39) vendors-respondents from nine local markets in seven coastal municipalities. The following information was directly extracted from the survey: (1) socio-demographic profile of the respondents, (2) species availability of mollusks sold, (3) saleability, (4) coastal sources, (5) commercial value, and (6) commercial usage. During the interviews, vendors were shown pictures displaying the scientific, English, and local names of the mollusks to ensure clarity and consistency in identifying the species, which can have varying local names across different locations. To properly verify the taxonomic identification of the species, the following databases were utilized to identify the samples: Laureta (2008), Del Norte-Campos et al. (2020), MolluscaBase (2025), and WoRMS Editorial Board (2025).

2.3 Study site and respondents of the study

2.3.1 Study site

The study was conducted in the province of Capiz (Figure 1), located in the central section of the Western Visayas region. It is situated on Panay Island's northeastern tip, bordering Iloilo to the south, Aklan to the north, and Antique to the west. It has an 80-kilometer coastline. Of the sixteen (16) municipalities in the province, seven (7) have coastal areas.

Ten (10) local markets from seven (7) municipalities (Figure 1) served as the locale of the study. Three (3) from Ivisan, two (2) from Roxas City, one (1) from President Roxas, one (1) from Panay, one (1) from Pontevedra, one (1) from Pilar, and one (1) from Sapan.

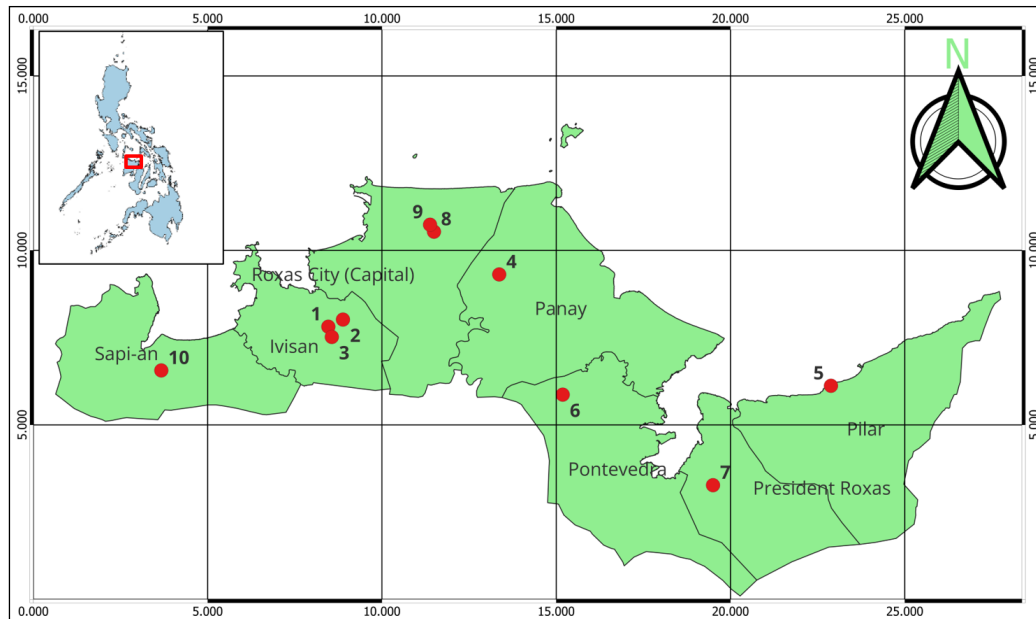


Figure 1. Maps showing the location of Capiz in the Philippines and the respective study areas. (1) Ivisan Public Market, (2) Cudian, Ivisan, Capiz, (3) Crossing Talabahan, (4) Panay Public Market, (5) Pilar Public Market, (6) Pontevedra Public Market, (7) President Roxas Public Market, (8) Teodoro Arcenas Trade Center, (9) Burgos Market, (10) Angkin, Sapi-an, Capiz

Each municipality has a different market day. The market day in each municipality was identified to make the survey more efficient, as many vendors are available on those days. Moreover, a variety of shell species are also available these days.

2.3.2 Respondents

The majority of vendors were aged 41–60 years (53.85%). Most were female (89.74%), with males accounting for 10.26%. Regarding occupation, the largest group worked independently as retailers (64.10%), followed by collector-vendors (17.95%), processor-vendors (15.39%), and the smallest group was collector-runner-vendors (2.56%). The majority had more than ten years of selling experience (79.49%), followed by 2–4 years (10.26%), 5–7 years (5.13%), and the fewest had 1–3 years or less than a year (2.56%). Monthly income distribution was as follows: 41.02% earned between 4,001 and 7,000 pesos, 30.77% earned between 1,001 and 4,000 pesos, 10.26% earned less than 1,000 pesos or over 10,000 pesos, and 7.69% earned between 7,001 and 10,000 pesos. Figure 2 (A) shows the vendors in public markets and sidewalks.

3 RESULTS AND DISCUSSION

3.1 Market place description

Among the ten (10) local markets in the seven (7) municipalities in the province of Capiz, Teodoro Arcenas Trade Center, located in Roxas City, was the largest, while Angkin in Sapi-an, Capiz, was the smallest. In terms of the number of vendors, Crossing Talabahan in the municipality of Ivisan has the highest, with approximately 10–15 vendors, while Panay Public Market has the lowest, with approximately 3 vendors. The survey showed that the market size does not have a linear relationship with the number of vendors selling edible mollusks.

3.2 Species availability

The most commonly available mollusks in local markets in Capiz province include *Perna viridis* (Asian green mussel) and *Magallana bilineata* (Philippine cupped oyster). These species are sold in all local markets, with 94.87% and 71.79% of vendors offering them, respectively, as shown in Table 1. Less frequently sold are *Tegillarca granosa* (blood cockle), *Anodonta edentula* (toothless clam), *Bractechlamys vexillum* (distant scallop), and *Dolomena turturella* (dog conch). Only 11.11% of the nine local markets



Figure 2. (A) Vendors in public markets and on sidewalks, (B) mollusks are sold in different ways in the province.

Table 1. Common edible mollusk sold in the local markets in the province of Capiz. Photos in Figure 3.

Family	Scientific Name	Local Name	Percentage (%) of Vendors Selling	Percentage (%) of Public Market Selling
1. Arcidae	<i>Tegillarca granosa</i>	litob	38.46	77.78
2. Arcidae	<i>Anadara pilula</i>	litob-litob	2.56	11.11
3. Glycymerididae	<i>Tucetona pectunculus</i>	bug-atan	12.82	44.44
4. Lucinidae	<i>Anodontia edentula</i>	imbao	2.56	11.11
5. Modiolidae	<i>Modiolus philippinarum</i>	abahong	12.82	55.55
6. Mytilidae	<i>Perna viridis</i>	tahong	94.87	100
7. Ostreidae	<i>Saccostrea echinata</i>	sisi	25.64	66.67
8. Ostreidae	<i>Magallana bilineata</i>	talaba	71.79	100
9. Pholadidae	<i>Pholas orientalis</i>	diwal	5.13	22.22
10. Pectinidae	<i>Amusium pleuronectes</i>	scallops	7.69	22.22
11. Pectinidae	<i>Bractechlamys vexillum</i>	scallops	2.56	11.11
12. Potamididae	<i>Telescopium telescopium</i>	bagongon	41.03	77.78
13. Psammobiidae	<i>Gari virescens</i>	paros	10.26	22.22
14. Strombidae	<i>Dolomena turturella</i>	sikad-sikad	2.56	11.11
15. Veneridae	<i>Meretrix lyrata</i>	balinday	5.13	22.22
16. Veneridae	<i>Meretrix meretrix</i>	kagaykay	25.64	55.55
17. Veneridae	<i>Marcia hiantina</i>	punaw	61.54	88.89
18. Veneridae	<i>Antigona lacerata</i>	tuway	46.15	77.78

and 2.56% of the thirty-nine vendors sell these less common mollusk species.

Capiz Province in Western Visayas plays a pivotal role in the Philippines' aquamarine sector. It boasts abundant marine resources and is home to the nation's most productive fishing grounds. The local populace heavily relies on selling fish and shellfish for their livelihood (Buenvenida et al. 2021). Presently, the province is witnessing a rise in local markets and vendors offering a diverse selection of edible mollusks. The Philippine trend in the mollusk market shows that from the 1970s until 2006, traded volumes increased and then decreased afterward. The traded value of mollusks, on the other hand, is still generally increasing according to the data, even with the observed decrease in traded mollusks from 2011 to 2016. This indicates that mollusks gained value over time, even though their trade volume was lower (Ordinario and Anticamara 2023).

In the province's coastal municipalities, local livelihoods are heavily reliant on the collection of mollusks. Most shell harvesters, commonly referred to as gleaners, engage in gleaning, particularly during low tide, to obtain these resources. Gleaners search for these shellfish by wading through shallow water or walking across exposed land. While gleaning typically occurs during the day, it can also take place at night with the use of flashlights or lanterns. The mollusks collected are either consumed as food or sold to meet daily needs.

In a recent malacological survey of shellfish in the province, twenty-seven (27) species of shellfish were found across the 7 municipalities of Capiz: Roxas City, Panay, Pontevedra, Pres. Roxas, Pilar, Ivisan, and Sapián (Buenvenida et al. 2021). It was found out that 63.16% of these species are being sold in local markets within the province. Additionally, a survey focusing on commercially important mollusks in Panay identified 90 species across three classes, 49 of which are in the class Bivalvia, predominating in Iloilo and Capiz (Del Norte-Campos et al. 2019). Of these species, 47.37% are commonly sold in local markets in Capiz.

This suggests that diverse species of edible mollusks found in the coastal areas are being sold in the market. However, only 18 mollusk species were identified during the study period (Figure 3). The reasons for this may be explained by the result of the interview, to wit: 1) too little supply to be marketed, 2) there is no demand since some mollusks are still unfamiliar to the consumers, 3) the supply cannot reach significant markets, and 4) there are no gleaners to collect and supply the market.

It should also be noted that the availability of mollusks recorded in the markets during the study period may have been influenced by seasonal factors, particularly the spawning season and spatfall, which vary by species. These biological events significantly affect the abundance and collection of mollusks, thereby influencing what is available in the markets at certain times of the year.

3.3 Mollusk merchandise

3.3.1 Mollusk marketing

As illustrated in Figure 4a, 74.36% of the vendors-respondents usually sell mollusks (gastropods and bivalves) at local markets on a daily basis, once a week (10.26%), and only some sell four times a week (2.56%). Regarding purchasing shells for resale, the data showed that vendors procure them daily (74.28%), once a week (11.42%), or four times a week (5.71%). The frequency of harvest showed that respondents typically harvest three times a week (44.44%), four times a week or daily (22.22%), and twice a week (11.11%).

On Figure 4b, vendors obtain these mollusks through purchasing (51.28%), direct harvesting (7.69%), or a combination of both methods (41.03%). Shells are commonly bought per delo (74.36%), per ganta (28.21%), and per balde (15.38%). In terms of sales to consumers, mollusks are usually sold per kilogram (84.62%), per pile "tumpok" (35.90%), and occasionally per tabo or per sack "sako" (2.56%). In some instances, shells are sold per can "lata." This indicates that the majority of edible mollusks are sold by vendors based on weight (per kilogram).

Most or almost all of the vendors prefer to sell mollusks daily. This shows a constant supply of these mollusks within the area, highlighting their abundance. The most common method of obtaining mollusks for sale is purchasing, which is the most convenient way for the vendors. Additionally, some vendors directly harvest the mollusks they sell, which is possible only for those with direct access to or near-coastal sources. It can be noted that those who harvest directly constitute only a small fraction of the vendors, as multiple runners deliver mollusks to them. Moreover, it can be observed that the vendor's purchase unit differs from their selling unit (Figure 2B). This is because they purchase mollusks in large quantities and sell them to the customers depending on their needs or preferred units.



Figure 3. Common edible mollusk sold in the local markets in the province of Capiz. (1) *Tegillarca granosa*, (2) *Anadara pilula*, (3) *Tucetona pectunculus*, (4) *Anodontia edentula*, (5) *Modiolus philippinarum*, (6) *Perna viridis*, (7) *Saccostrea echinata*, (8) *Magallana bilineata*, (9) *Pholas orientalis*, (10) *Amusium Pleuronectes*, (11) *Bractechlamys vexillum*, (12) *Telescopium Telescopium*, (13) *Gari virescens*, (14) *Dolomena turturella*, (15) *Meretrix lyrate*, (16) *Meretrix meretrix*, (17) *Marcia hiantina*, (18) *Antigona lacerata*

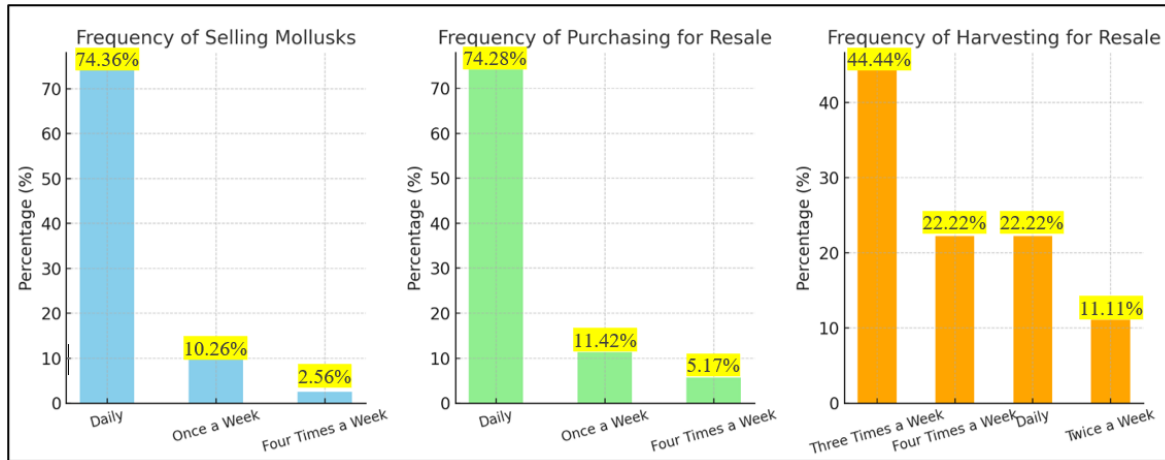


Figure 4a. Selling, purchasing, and harvesting frequency of vendors.

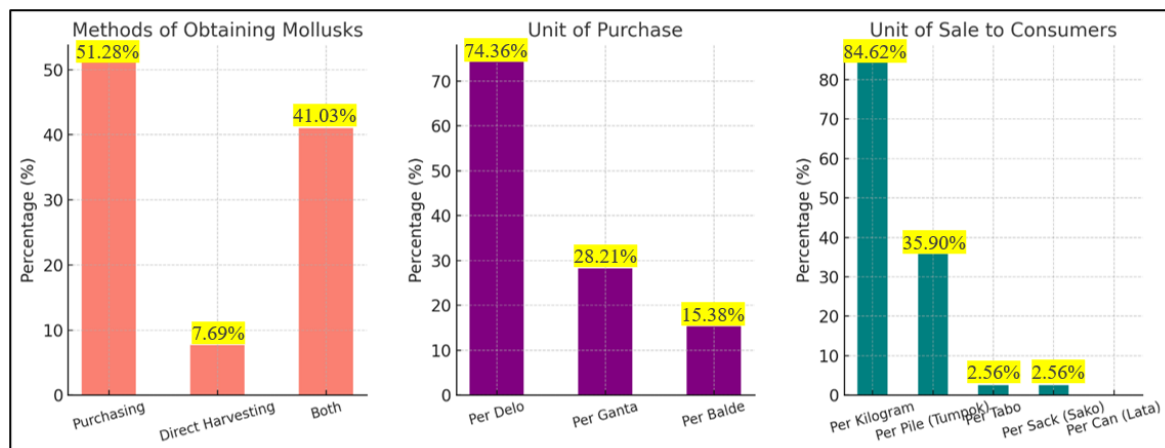


Figure 4b. Obtaining method and unit of purchasing and selling of edible mollusk.

3.3.2 Marketability

The most frequently sold edible mollusks in Capiz local markets are *Perna viridis* (Asian green mussel) and *Magallana bilineata* (Philippine cupped oyster), available in all markets, with a majority of vendors selling them. Conversely, less commonly sold species include *Tegillarca granosa* (blood cockle), *Anodontia edentula* (toothless clam), *Bractechlamys vexillum* (distant scallop), and *Dolomena turturella* (dog conch), which are sold in a few local markets and by a few vendors. Out of the nineteen species in the study, *Perna viridis* (tahong) was identified as the fastest-selling edible mollusk, while *Telescopium telescopium* (bagongon) was the slowest-selling. *Magallana bilineata* (talaba) ranked second as a fast-selling mollusk and third as a slow-selling species.

Additionally, *Marcia hiantina* (punaw), *Antigona lacerata* (tuway), *Telescopium telescopium* (bagongon), and *Modiolus philippinarum* (abahong) were observed to be both fast-selling and slow-selling

in various local markets within the province. The speed of sale appears to correlate with market demand, with high-demand species being sold quickly and those with lower demand moving more slowly. This may also be true for other coastal commodities in the province.

Based on the interviews, the marketability of edible mollusks can also be affected by the seasonal availability of the species. Vendors noted that they considered *Perna viridis* (Asian green mussel) the fastest-selling mollusk because it is always available. On the other hand, this would imply that this particular mollusk is a highly in-demand commodity in the area.

3.3.3 Commercial value

Pholas orientalis (diwal) commands the highest market price, ranging between 300 and 500 pesos per kilogram, as illustrated in Figure 5.

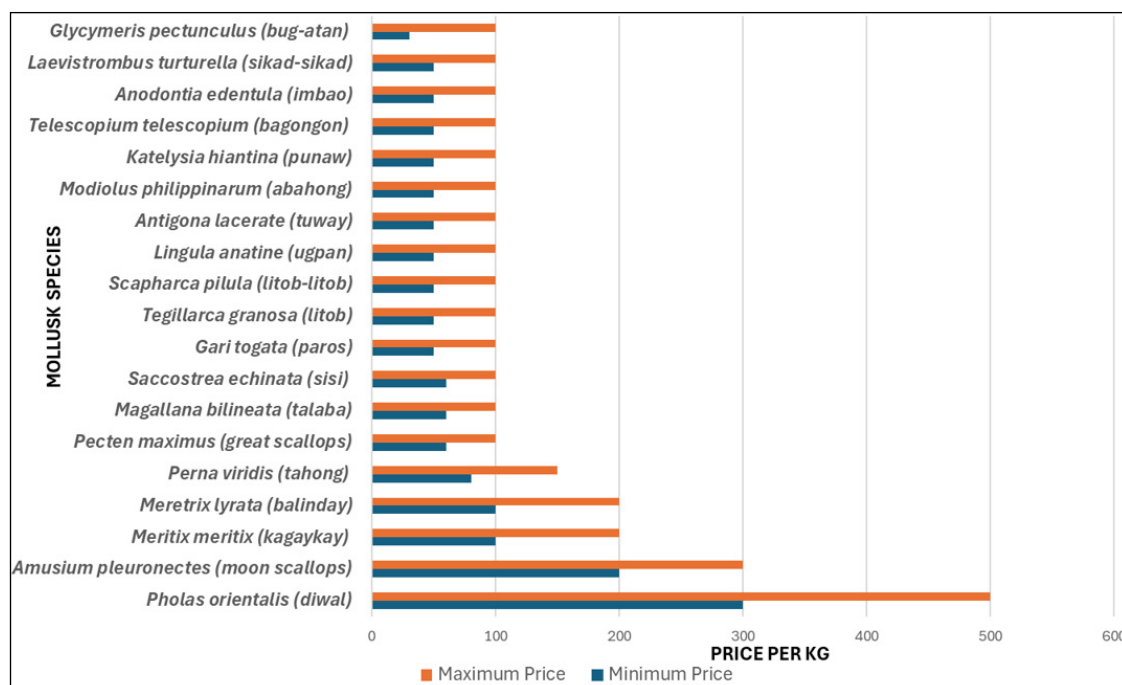


Figure 5. Commercial value of edible mollusk.

Following closely is *Amusium pleuronectes* (Asian moon scallop), which can be sold for 200 to 300 pesos per kilogram. *Meretrix meretrix* (kagaykay) and *Meretrix lyrata* (balinday) are priced at 100 to 200 pesos per kilogram. *Tucetona pectunculus* (bug-atan) holds the lowest commercial value, ranging from 30 to 100 pesos per kilogram. *Telescopium telescopium* (bagongon) is priced between 50 and 100 pesos per kilogram. *Gari virescens* (paros), *Tegillarca granosa* (litob), *Anadara pilula* (litob-litob), *Antigona lacerata* (tuway), *Modiolus philippinarum* (abahong), and *Marcia hiantina* (punaw) are sold from 50 to 100 pesos per kilogram. *Perna viridis* (tahong) can be sold from 80 to 150 pesos per kilogram. Other species, such as *Bractechlamys vexillum* (distant scallop), *Magallana bilineata* (talaba), and *Saccostrea echinata* (sisi), are priced between 60 and 100 pesos. *Anodontia edentula* (imbao) and *Dolomena turturella* (sikad-sikad) are priced at 50 to 100 pesos per kilogram.

The commercial value of mollusks is affected by various factors. One of these is the difficulty of collecting certain mollusk species. *Pholas orientalis*, for example, requires diving into deep water, unlike other species that can be collected on shore. Additionally, the source of the mollusk is considered one of the factors in its commercial value, as in the case of *Amusium pleuronectes*, which is sourced outside the province.

Out of 39 vendors, approximately 15.38% sell processed shell products. The majority of these

processed shells undergo shucking (66.67%) and fermentation (33.33%). Commonly processed mollusk species include *Gari virescens* (paros) (50%), *Modiolus philippinarum* (abahong) (33.33%), and *Perna viridis* (tahong) (16.67%). Additionally, fermented *Saccostrea echinata* (sisi) is also available.

Aside from shell-on oysters, vendors also offer shucked oysters, which are opened with a sharp knife. The meat is removed from the shells and placed in a container filled with clean water. Closely, vendors in Capiz's local market sell both shell-on and processed edible mollusks. Of 39 market vendors, 15.38% sell processed shells, most of which are shucked. Common species processed include *Gari virescens* (paros), *Modiolus philippinarum* (abahong), and *Perna viridis* (tahong). These processed shells are priced higher than mollusks sold in their shells. The majority of vendors derive profits from both raw and processed edible mollusks. Wild oysters are often offered at cheaper prices than aquaculture-farmed oysters and have long been associated with the canning business. However, customer preferences are shifting toward fresh, raw oysters (Litembu et al. 2023)

Pholas orientalis (diwal) ranked second in the study conducted by Del-Norte Campos (2019), while *Nautilus pompilius* ranked first, both sold per kilogram. Similarly, it was discovered that *Pholas orientalis* (diwal) had the highest commercial value, with prices ranging from 300 to 500 pesos per kilogram.

In contrast, *Tucetona pectunculus* (bug-atan) was found to be less valuable, selling for 30 to 100 pesos per kilogram. Furthermore, 42.10% of the species of this study, including *Pholas orientalis* (diwal), *Telescopium telescopium* (bagongon), *Amusium pleuronectes* (moon scallops), *Tegillarca granosa* (litob), *Meretrix lyrata* (balinday), *Meretrix meretrix* (kagaykay), *Gari virescens* (paros), and *Anadara pilula* (litob-litob), were reported as commercially important edible mollusks (Del Norte-Campos et al. 2019).

The majority of these less commercially valuable edible mollusk species are typically sold in tumpok or “Caltex”. Conversely, species with higher commercial value are usually sold by the kilogram. It is noteworthy that the price of mollusks varies with size: larger ones command higher prices, while smaller ones command lower prices. The geographical origin of mollusks is also a critical determinant of their market price, with those from distant coastal sources generally commanding higher prices. Source distance affects seafood prices, with the distance effect significantly larger when accounting for pricing-to-market and self-selection bias (Kano et al. 2021).

3.4 Coastal sources

Most of the vendors in the province's local markets obtain edible mollusks from coastal areas like Ivisan (46.15%), Roxas City (28.21%), and Panay (25.64%).

In the coastal areas of Capiz province, twenty-seven (27) different types of shellfish belonging to seventeen (17) families have been identified. Among these, the Municipality of Panay exhibits the highest shellfish diversity, followed by Pontevedra, Sapián, and Roxas City, while Ivisan shows the lowest (Tuckerman et al. 2020). This contrasts with the distribution of mollusks sold in local markets, where Ivisan, Capiz, is the primary source, followed by Roxas City and Panay. Sapián is reported as the least significant source. Furthermore, specific barangays such as Basio and Cabugao in Ivisan, Capiz; Pawa and Buntod in Panay; and Talon in Roxas City are noted as major suppliers of edible mollusks. Additionally, other markets, particularly in the Ivisan Public market, source some of their mollusks, such as *Pholas orientalis* and *Amusium pleuronectes*, outside Capiz, particularly in Iloilo, which significantly increases their price.

3.5 Other sources of income during red tide

During red tide occurrences, 64.10% of mollusk vendors rely exclusively on this trade for

income. 28.21% sell fish, 5.13% sell dried fish, and 2.56% sell kakanin (local delicacies). There are a number of marine events that significantly impact the well-being and economic stability of coastal communities. One such event is a red tide, which is common in the province. Red tide has adverse impacts on human health, aquaculture, the tourism industry, and the entire coastal economy (Zohdi and Abbaspour 2019).

Shellfish poisoning occurs when individuals consume mollusks contaminated with harmful toxins, leading to neurological and gastrointestinal symptoms. Red tides are considered to have a significant impact on fisherfolk, as multiple detection methods are being studied, including deep-learning methods that can detect red tides with high probability, potentially helping minimize socioecological impacts on fisherfolk's livelihood (Lee et al. 2019). This results in shellfish vendors losing their primary source of income and livelihood during these occurrences. In Capiz, nearly 64.10% of mollusk vendors have no alternative income when red tide strikes, while others turn to selling fish, dried fish, and traditional delicacies like *kakanin* to make ends meet.

3.6 Conversion of local units of sale

Table 2 shows the approximate kilogram equivalents of common local units used in markets.

Table 2. Approximate kilogram equivalents of common local units used in markets.

Units	Equivalent in Kilograms
Delo	~25 kg
Ganta/Lata	~2–3 kg
Balde	~10–15 kg
Tabo	~1–1.5 kg
Caltex	~1–1.5 kg
Tumpok	~1–3 kg
Sako	~50 kg

4. CONCLUSIONS

Perna viridis (Asian green mussel) and *Magallana bilineata* (Philippine cupped oyster), the most abundant mollusks sold in Capiz's local markets, indicate a rich and favorable shore for this type of mollusk. With this, it would be reasonable to look into more detail on the trade and production of this species to determine whether trade and production are sustainable and to boost market availability in parallel with demand. Regarding diversity, the Capiz local

market boasts 19 different shellfish belonging to twelve (12) families. This diversity underscores the richness of these shores for shellfish production. Moreover, among the coastal sources, Ivisan has been identified as the primary supplier of shellfish sold in Capiz's local markets. Therefore, it would be reasonable to look into the practices and ways of collecting shellfish in this area to ensure sustainable practices are present.

Various studies have documented the rich diversity of commercially and economically significant edible mollusk species in Western Visayas, particularly in Capiz. This finding is further supported by observations of vendors selling a range of edible mollusk species throughout the province. These mollusks are marketed not only in Capiz but also in neighboring regions and countries due to their high commercial value. Given these mollusks' significant role in local livelihoods and the provincial economy, it is essential to enhance support programs for local vendors and implement measures to protect coastal areas, especially during red tide events.

Total production and other relevant data on the merchandise, commercialization, distribution, and source availability of edible mollusks in the province are currently unknown. There are species in some municipalities in the province that have not yet been commercialized or introduced to other municipalities.

CONFLICTS OF INTEREST

No conflict of interest to declare.

ETHICS STATEMENT

Additional informed consent was obtained from all individuals for whom identifying information is included in this article.

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AUTHOR CONTRIBUTION

The sole author contributed to all roles, including conceptualization, methodology, investigation, data curation, formal analysis, and writing (original draft and review).

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