



Report of the Study Tour Implemented under the Project:
**“Improving environmental and social performances of mariculture enterprises
in the Yellow Sea”**

13 to 16 August 2019
Qingdao, Rizhao, Lianyungang



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Cover Photo: Oyster cage raised above water to demonstrate how they are harvested.

Background

The project, “Improving environmental and social performances of mariculture enterprises in the Yellow Sea,” received a grant from the “UNDP/GEF Yellow Sea LME Project – Phase 2” to improve mariculture practices along the Yellow Sea coast. The two main proponents, China Aquatic Product Processing and Marketing Alliance (CAPPMA) and Qingdao Marine Conservation Society (QMCS), received a grant of USD 99,968.64 to implement the project from April to November 2019.

The project’s two main objectives are:

- 1) Improved knowledge of mariculture standards: By November 2019, increase the mariculture industry’s understanding on best local and global practices (Aquaculture Stewardship Council - ASC and Integrated Multi-trophic Aquaculture - IMTA); and
- 2) Improved social standards: By November 2019, the mariculture industry initiates actions to improve its social performance.

In order to achieve Objective 1, the main proposed activities were to conduct information exchange dialogues between aquaculture enterprises in China and Republic of Korea (ROK), and engage in a study tour to visit various kinds of aquaculture enterprises along the Yellow Sea, namely in Rizhao and Lianyungang. This was accomplished from 13 to 16 August 2016.

Summary of Activities Implemented

A series of workshops and visits to mariculture enterprises were carried out from 13 to 16 August 2019 (See Annex 1 for the itinerary). Over twenty participants representing CAPPMA, QMCS, owners of mariculture enterprises from ROK, Korean and Chinese NGOs, SCS Global Services, experts in mariculture and fisheries, and programme development, monitoring and evaluation joined the study tour.

The list of participants is attached as Annex 2.

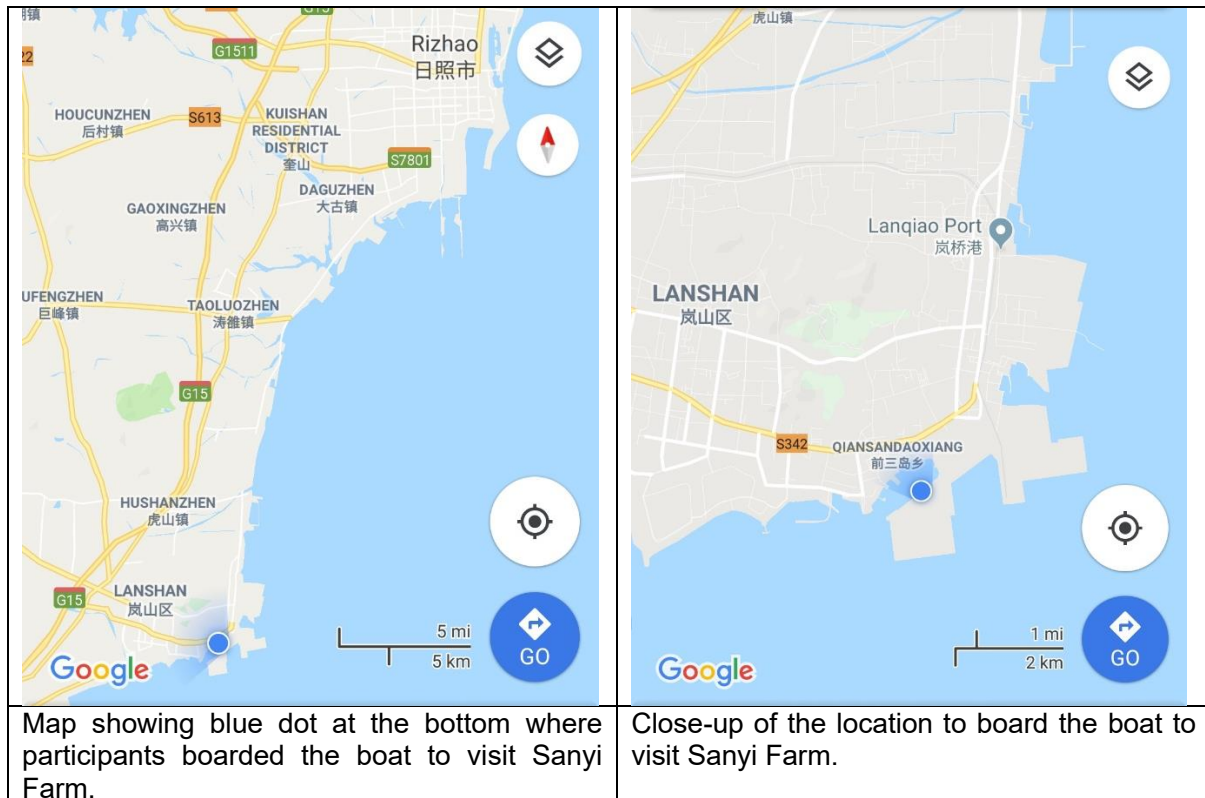
Introduction of ASC and Visit to ASC-certified Oyster and Mussel Farm - Rizhao

The first activity consisted of a study tour to an ASC-certified farm. This started on 13th August 2019 with the gathering of all participants in Qingdao, China.

On 14th August 2019, participants visited Sanyi Aquaculture Farm, in Lanshan District, Shandong Province, near the city of Rizhao.

Sanyi Aquaculture Farm of 700 ha is ASC-certified for oyster and mussel. The farm is a cooperative of many farmers and consists of sub-parcels of farms owned by Sanyi company as well as local fishermen. The company manages the sea use area. The entire area is not ASC-certified, but only certain parcels are. The reason for some individual owners to not be certified is that they do not see any added-value or benefit to be certified. They are currently satisfied with their operations and revenues and do not wish to engage in extra modification work to become certified. As they also have not been deemed to operate unsustainably, it is difficult to convince this group to become certified.

The certified tracts produce an annual average of around 3,000 tonnes of oysters, and around 1,200 tonnes of mussels. These products are exported to Coles Supermarket in Australia, Walmart in USA, and Ludlow in Canada. The ASC farms also provide canned and smoked products following the request from processors and clients.



Participants of the study tour took a boat to the near shore area where the oyster and mussel farms are located. Based on ASC requirements, all participants also joined hands-on in the safety practices of the operators. This included the wearing of life jackets and helmets and being seated when the boat crew gave the instructions. Upon return to port, the boat crew demonstrated the discharge of cooling waters which was clear, illustrating that they were not discharging oil-laced waters back to the sea.

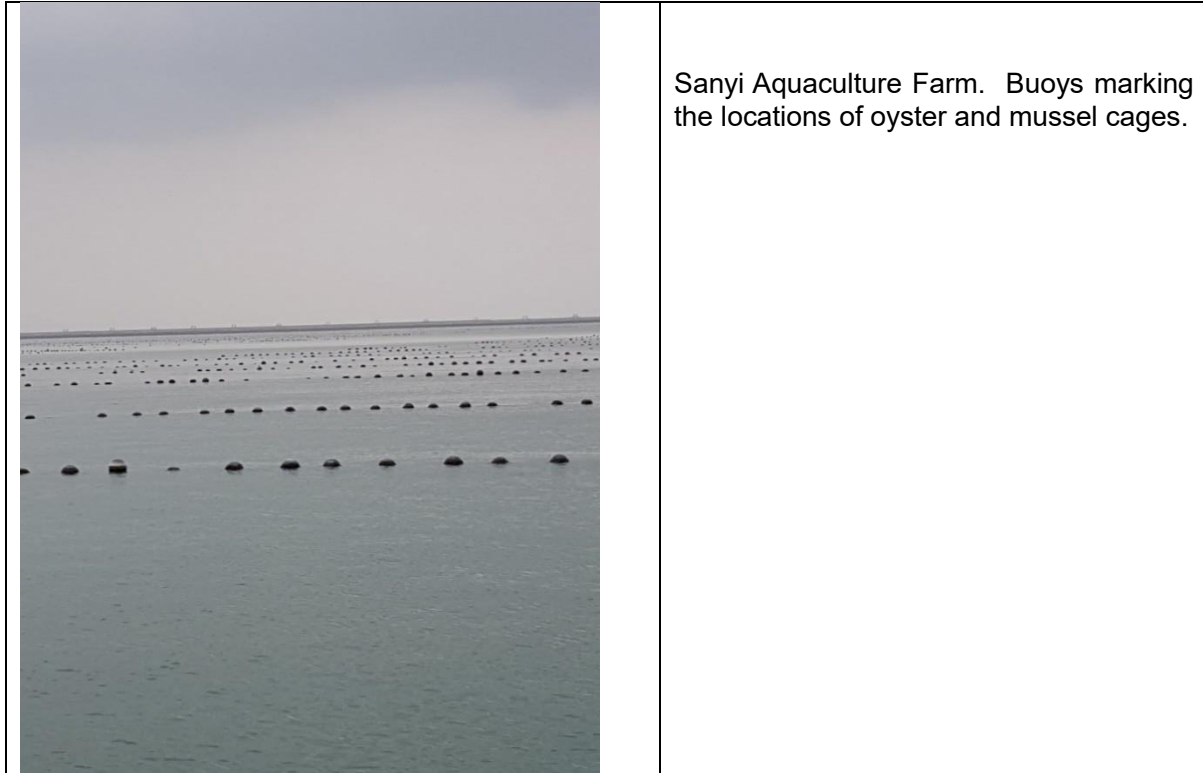
While viewing the aquaculture sites, participants were informed that the harvest of stocks is carried out in May. As it was now August with higher seawater temperatures, the cages were coated with barnacles. The communications team operated a drone to take a video of the area and to visually document the study tour.

Following the boat tour, a workshop was held where Mr. LI Haifeng explained the procedure on how Sanyi Aquaculture became ASC certified. Sanyi's processing and purchasing clients gave the request that they would like to provide internationally certified products and Sanyi agreed to proceed with this initiative. Training on ASC guidelines was provided to Sanyi as well as stakeholder consultations with local government and aquaculture farmers. Altogether, it took two years from the training in 2017 until voluntarily joining the certification programme.

Early challenges for the farm in revising some operational practices to meet ASC standards included:

- 1) Boat operation – There was a risk of diesel fuel leaking to the sea as many boat engines were old. Cooling waters sometimes contain oil and the release of these waters needed to be treated to remove the oil-based compounds.
- 2) Sulfide deposition to the seabed – Vertical cages in which oysters and mussels are grown will cause sulfide deposition to the seabed, thus impacting benthic communities.

- 3) Marine debris management – While many aquaculture farmers know about the negative impacts of throwing litter into the sea, they still forget out of habit, and this practice had to be changed to keep the seas and their farms clean.



Upon receiving ASC training and certification, the above three challenges were addressed and now have been mitigated. See below.

Some of the improvements upon joining ASC included:

- More regulated working hours and pay being recorded in a logbook.
- The use of more hardy plastic buoys that are more resilient to being battered by wind and waves compared to previous use of styrofoam buoys.
- Training on waste management for the farm crews in that they now bring the trash back to shore for proper disposal.
- Monitoring at 11 stations of water quality and sulfide deposition to benthic areas, and
- Training on how to report marine wildlife sightings. Participants were informed that a whale had been spotted early this year around the edges of the farms.

Workshop and Visits to Various Aquaculture Areas - Lianyungang

The Lianyungang City Department of Agriculture and Rural Affairs and approximately 20 aquaculture companies from Lianyungang area joined the second workshop on 15 August 2019 focused on sharing information about Yellow Sea's environment and the situation in research and development of aquaculture. Many of the local enterprises are already operating sustainable aquaculture enterprises, with some also engaged in seafood processing. The purpose of the workshop was to share information on what China and ROK are doing

especially in terms of ASC certification. Presentations were given by CAPPMA, QMCS, experts from Institute of Oceanology-Chinese Academy of Sciences (IOCAS), Yellow Sea Fisheries Research Institute (YSFRI), and Chungsanbada Eco Institute – an NGO in ROK.

CAPPMA

Ms. ZHU Yaping opened the workshop and explained the purpose of the meeting to exchange information to improve aquaculture practices along the Yellow Sea. Representatives of Lianyungang City's Department of Fisheries and Rural Affairs representatives and participants from the project side were introduced to the meeting.

Lianyungang is important for capture fisheries and aquaculture and hence important for partnering with for certification schemes and internationally to broaden the export of high-quality seafood and seafood products.

Ms. Zhu gave an overview of CAPPMA which consists of members of aquaculture enterprises and seafood processing. The alliance facilitates governmental agencies to implement projects in this field, and helps with developing fisheries strategies, food security, and sustainable aquaculture. It also collaborates with various institutes to monitor food safety. In the context of conservation, CAPPMA helps to ensure that CITES red list species are not illegally traded, e.g. some shark products, or that they receive the correct permits for transboundary shipment.

Ms. Zhu went on to say that seafood processing and export is a large industry and international collaboration with organisations such as certifications can help farmers, and this project can help with linking with international initiatives, as promotion of ASC is one of the project objectives. CAPPMA is working with local governments towards consumer access to "cleaner" food products. As China is the world's largest aquaculture producer, there is a need to find platforms to exchange best practices and adapt good models from one another. CAPPMA facilitates such events for this purpose, an example being the Qingdao Seafood Expo.

Ms. Zhu also mentioned that the media can help to promote good brands, and as aquaculture farms are increasing, there is a need to improve on the annual reporting of farmed goods along the entire supply chain. More environmentally friendly procedures for aquaculture are needed such as improved waste management, better feed ratios, and increasing public awareness for people to understand and purchase certified and safe food items.

QMCS

Mr. WANG Songlin talked about how IMTA and ASC can help restore the ecosystem services of the Yellow Sea. The Yellow Sea is a semi-enclosed sea facing threats of habitat loss, overfishing, pollution, and unsustainable mariculture. Surveys have revealed fish species of 280 kinds and 500 kinds of invertebrates that provide food for migratory birds. Therefore, there is a need for healthy habitats to ensure sufficient benthic, demersal and pelagic organisms and habitats are available to sustain the food chain.

In order to proceed with a region-wide approach to environmental conservation that can help sustainable aquaculture to succeed, China and ROK continue in various forms of collaboration and experience exchange on Yellow Sea mariculture practices. One tool is to up-scale IMTA and another is to expand the number of ASC-certified farms in both countries, learning best practices for different species from each country. Increasing the number of Marine Protected Areas will help in maintaining ecosystem services, but many of these areas already contain aquaculture farms. Therefore, there needs diplomatic and beneficial ways to balance livelihoods and conservation. ASC is a good tool to consider, as it includes environmental and social principles. Furthermore, from an economic point of view, retailers are increasingly demanding good and safe quality seafoods. Chinese aquaculture companies now supply to

Walmart, AEON, and Metro supermarkets as examples of ASC products now sold in foreign markets. All these should be incentives for both ecosystem protection and economic benefits.

Institute of Oceanology Chinese Academy of Sciences (IOCAS)

Dr. WU Fucun gave an overview of China's mollusc industry, the progress of the industry from 2009, and disease control mechanisms.

Approximately 72% of the total mariculture in China is dominated by mollusc farming. Dr. Wu showed the meeting various data on the types of molluscs and their breakdown in terms of percentage of production. He noted that Liaoning and Shandong are areas of high mollusc farming, while mollusc farms are widespread along China's coast from north to south. He then showed examples of the different organisms that are farmed with Manila clam being a very popular product, while China is the world's largest producer of abalone, undertaken in the northern Yellow Sea. Abalone farming is done via recapture and not restocking aquaculture. Other examples of popular farmed products include mussels, clam farmed in ponds, and pearl oysters in the south and southwest. IMTA is being promoted for mollusc farming. Other methods include sea ranching, pond culture, intertidal culture, and indoor culture research to increase production.

Research and development in molluscs have included breeding and dissemination of genetically improved varieties over the past ten years with 17 new varieties introduced. Research has also addressed processed foods, such as storage systems, economies of responding to market fluctuations, safe genetically modified products, and the development of policy recommendations and reports.

Dr. Wu ended by stating that it is important that the future direction moves towards "greener" industrial practices and food safety.

Yellow Sea Fisheries Research Institute (YSFRI)

Dr. JIANG Zengjie shared with the workshop the need to promote the good practices of China's aquaculture to the world. Aquaculture has been a long-standing practice in China, and has seen a big increase from 1950 to 2018. Coastal land reclamation has contributed to the increased volume of aquaculture with some areas seeing increase in density of farms.

Dr. Jiang introduced the history and development of IMTA from Canada. IMTA is a nature-based concept whereby in the food chain one species always finds a feeding niche in the waste generated by another species. Canadian researchers tested the theory that nutrients fed to finfish would generate high-quality organic and inorganic waste that shellfish and marine plants depend on to grow. Filter-feeding animals such as mussels, oysters and scallops help to filter wastes out of the water column. IMTA thus cultivates organisms in a way that allows the uneaten feed, wastes, nutrients and by-products of one species to be recaptured and converted into fertiliser, feed and energy for the growth of the other species. In a sense, this "recycling" of aquaculture nutrients results in a reduction of the waste products in the marine environment, including on the ocean floor. It can also decrease the risk of algal blooms and cloudy water around the IMTA site.

Dr. Jiang shared with the workshop the research methods and assessment data needed to establish a good IMTA system. He gave examples from China, such as raising fish in cages and needing to know how much feed is required, then know how much seaweed and benthic organisms are needed to utilise the waste. From this information, one can then extrapolate to know the carrying capacity for cultivation. Dr. Jiang also gave an example of abalone feeding on seaweed with sea cucumbers feeding on abalone waste that can help to create a circular system consistent with IMTA principles.

Dr. Jiang reminded the workshop that technical expertise is needed to set up, operate and optimise the production. This requires consideration of environmental factors, species life cycle and species combinations, seasonality, and different amounts of feed for different species. Additionally, the physical oceanographic characteristics of the site should be understood as well as modelling to predict how much production can be sustained in each area.

Haidilao Hot Pot Restaurant

Mr. LIU Hui shared his outlook from the point of view of a retailer's requirement in supplying safe, high quality foods to customers. Haidilao Hot Pot restaurants serve seafood soup stock and wish to highlight new attractive menu items to customers, but as yet, are unable to find a good supplier. In addition to serving high quality foods, they also wish their suppliers to be able to provide "pre-processed" food items, e.g. sliced fish, that will not have adulterated tastes. The wish is for the supply chain to the restaurants to consist of high-quality products throughout, and therefore, the restaurant is seeking to collaborate with like-minded partners. Mr. Liu thanked the organisers for giving him the opportunity to join the workshop and network with potential suppliers for his restaurant.

Chungsanbada Eco Institute

This is an NGO in ROK working on sustainable fisheries, protected areas and ecotourism. Dr. KIM Kyoungwon presented the prospects for sustainable aquaculture farms in ROK, the ASC process in ROK and why fishermen in ROK might wish to obtain the certification.

The western coast of ROK along the Yellow Sea is heavily developed. In the past 30 years, many parties have tried to protect the coastal area, but it has been difficult as fishing communities wish to stop fishing and engage in a more economically viable lifestyle. However, in the south, there are still some healthy coastal habitats that can be used in sustainable aquaculture. These areas still do face environmental problems and aquaculture farmers worry about how long the areas can be sustained for continued aquaculture usage.

Fishermen wish to have high priced goods to sell, but there has been a great loss of coastal habitats, hence there is a much greater level of importation of seafood vs. export. The environmental situation of the Yellow Sea is well-known, but in reality, there is still a low level of willingness to address these issues.

Therefore, some fishermen that wish to maintain a fisheries-based lifestyle are transitioning towards ASC certification of their farms. Abalone-seaweed aquaculture is being undertaken, a form of IMTA. Abalone prices have decreased in the past years due to over-supply. The next generation are worried about how to maintain this fishery, how to sell overseas, and perhaps a certification scheme will help provide increased revenue.

Stakeholder consultations were held with fishermen to explain the benefits of engaging in a certification scheme. NGOs used ASC as a tool to promote coastal habitat protection. In parallel, ASC was introduced to help explain and convince some aquaculture enterprises on the environmental and social benefits of obtaining ASC certification. The impacts to the wider community were considered, as were economic benefits. Collaboration with academia and fisheries agencies were established to obtain scientific data. Science-policy dialogues were held to convince local governments to support ASC. Study tours were also taken to abalone farms in Japan to determine the Japanese market for this product. After extensive efforts on awareness programmes with fishermen and policy makers, this resulted in an increase in ASC-certified farms in ROK.

Marketing of ASC-certified seafood needs to be improved. While there are domestic ROK buyers, there is a plan to expand the export of ASC products globally. To do so, awareness programmes continue to be implemented domestically and with international collaborators.

Research efforts are being carried out in collaboration between academia and fishermen to examine what other seafood could be ASC certified.

Lianyungang City Department of Agriculture Fisheries and Rural Affairs

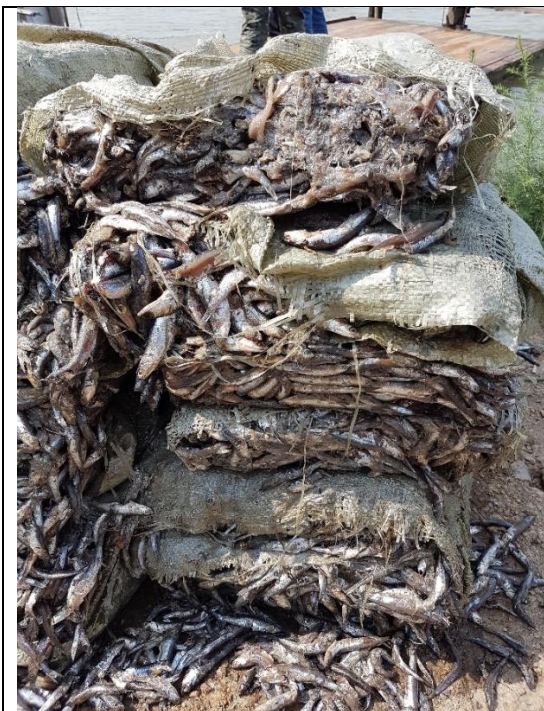
After the presentations, Mr. SHI Weidong from Lianyungang City's Department of Agriculture Fisheries and Rural Affairs welcomed all participants to Lianyungang and stated that he appreciated the time of experts to gather together under the opportunity of the project to share their knowledge about IMTA and certification methods.

Site Visits to Aquaculture Farms around Lianyungang

After the workshop, participants visited various kinds of aquaculture farms in the Songzhuang area, north of Lianyungang City. None of the sites visited are members of any certification programme or engage in IMTA.

The first site visited cultivates razor clams along the Linhong River. It is the only place in Jiangsu Province cultivating razor clams in a wetland. Clam cultivation takes place in a wetland under *Spartina* coverage. *Spartina* is an invasive species in China and as its roots grow deeper into the soil, this forces the clams to also bury deeper down into the soil to grow. This causes difficulties at harvest time. The clams require about one year and 2 months to mature to harvestable size and are sold only in local markets. They weigh on average 30 grams at harvest. Seedlings of clams are wild caught stocks that provide food for shorebirds and seagulls; therefore, farmers have to use firecrackers to scare off the birds.

The second site visited consists of local cooperatives that cultivate swimming crab and various shrimps that are fed with anchovies. See photos below. White clams and hairy clams are also cultivated as benthic organisms in the ponds. There was some debate as to whether this farm was an example of IMTA. While different trophic level species were in existence, there was no information as to whether the wastes were efficiently absorbed by relevant organisms.



Anchovy used as feed at a cooperative pond culture in Songzhuang area.



Loading the boat in preparation to feed the fish and shrimps.

	
<p>Some of the participants going into the pond to harvest shrimp.</p>	<p>Example of a shrimp bred in the pond.</p>

The third and final visit was undertaken to the Yulechun processing plant for seaweed snacks. Participants were able to observe the production line from cutting the seaweed to the correct size, weighing the amount for each can, and packing and labelling the product.

Challenges in Project Implementation

Most of the challenges faced in project implementation thus far have been related to the administrative procedures.

After submitting a proposal and signing the contract with UNOPS, it is not clear how to proceed should changes need to be made in activities and spending of the budget. The deliverables listed in the contract is not exactly the same as what was proposed, although the proposal is attached as an Annex to the contract. Also, the contract gives a template for the narrative report, but for the first narrative report, UNOPS requested the use of a different template. This has made reporting confusing and also caused some extra work and time to be spent to modify the narrative report.

Finding a common time for the large number of participants to join activities has also been a bit of a challenge to have everyone be available at the same time. This has caused slight modification of the study tours (see below in Next Steps).

Lessons Learned and Recommendations

The visit to Sanyi Aquaculture Farm allowed participants to observe the operations of an ASC-certified farm. The good practices of this farm can serve as a model for other farms that wish to improve their environmental and social standards. The information provided by the experts

at the workshop in Lianyungang serve as good material for those enterprises that wish to consider embarking on IMTA, certification standards, and also the need for environmental protection to provide naturally healthy habitats for sustainable aquaculture. These activities provided a platform for information exchange and further transboundary collaboration between China and ROK.

Companies that wish to further explore these options should contact the relevant experts and/or seek assistance from CAPPMA to facilitate further dialogues.

IMTA is not simply culturing different trophic level species in the same site. Establishing an IMTA site requires scientific assessment of the physical, chemical and biological characteristics of the proposed site.

Next steps

The next set of activities will be implemented in mid-September and late October/early November 2019 to meet the project's second objective. A second study tour will be organised from 20 to 21 September 2019 to visit abalone IMTA farms in Rongcheng. This will be only for domestic aquaculture enterprises and experts, due to a combination of reasons including schedule of numerous participants including the time of aquaculture farmers and local governments, prioritised interest of participants, and available budget

The October/November event will consist of a workshop to convene the Voluntary Enterprise Alliance. The alliance should prepare bylaws embracing principles distilled from IMTA and ASC standards. The workshop participants will also participate in the Qingdao Seafood Expo where CAPPMA will be one of the main exhibitors and announce the establishment of the Voluntary Enterprise Alliance. Participants from ROK for the study tour this time voiced a plan to bring more aquaculture business representatives from ROK to join the activities in October and November.

Annexes

Annex 1 - Itinerary

日期 Date	时 间 Timeline	地点 Place	日程 Agenda
8月13日 13 Aug	17:00	晚餐 Dinner	韩方人员 协会 海研会 Arrived experts/CAPPMA/QMCS 晚餐地点: 酒店 Pullman Hotel
8月14日 14 Aug	7:30	青岛——日照 Qingdao-Rizhao	乘大巴前往日照 Bus (Meet at the lobby at 7:30 AM) 日照酒店: 日照雅禾国际大酒店 酒店地址: 日照市兴海路 96 号 Rizhao Artwell International Hotel
	9:30	前往山东龙德海洋 科技有限公司 (三 义养殖场) Sanyi farm visit	地址: 日照市岚山区安东卫街道荻水社区 日程: 养殖场会议室座谈及该养殖场 ASC 认证工作介 绍 Workshop & farm ASC work introduction
	12:00	午餐 Lunch	午餐地点: 农家乐
	14:00- 16:30	绣针河养殖场登船 出海实地观摩 Farm visit on the boat	牡蛎养殖区, 贻贝投苗区, 紫菜养殖作业区。实地感 受养殖作业情况, 人员需带好遮阳帽。看当天天气及 潮汐状况 (潮汐显示 14 点至 18 点是出海最佳时期) Oyster farm, mussel farm, algae farm visit (Sunhat will be needed).
	18:45	晚餐 Dinner	回酒店办理住宿 Hotel check-in & Dinner 酒店: 日照雅禾国际大酒店 晚餐地点: 酒店 Rizhao Artwell International Hotel
8月15日 15 Aug	7:30	连云港 Lianyungang	集合出发去连云港 Bus 酒店: 和安湖酒店 地址: 连云港赣榆区银滩路 8 号 Heanhu Hotel
	9:30	地点: 酒店一层 会议室一 Meeting Room 1, 1 st floor, Heanhu	负责任水产养殖座谈会 Responsible mariculture workshop 报告嘉宾: Speaker -刘慧 Hui Liu

日期 Date	时 间 Timeline	地点 Place	日程 Agenda
		Hotel	-蒋增杰 Zengjie Jiang -吴富村 Fucun Wu -王松林 Songlin Wang - Sunyoung PARK、 Kyungwon KIM (Using ASC as a tool to engage farmers and government towards responsible mariculture in Wando, Republic of Korea)
	12:00	午餐 Lunch	人数: 连云港当地企业+考察团全体成员 地点: 和安湖酒店 With local enterprises at Heanhu Hotel
	14:00	地点 Local farm visit	连云港养殖地考察 与当地海洋渔业局洽谈中 Local farm visit
	18:00		结束考察 晚餐 Dinner
	20:00		回酒店办理入住 Hotel check-in
8月16日 16 Aug		连云港——青岛 Lianyungang-Qingdao 连云港——上海 Lianyungang-Shanghai	1. 韩方五位专家 Connie 李海峰 乘坐 MU9416 10:10-11:25 航班前往上海 Korean delegation, Connie, Haifeng Li Lianyungang-Shanghai Hongqiao airport, MU9416 10:10-11:25 虹桥酒店: 柏阳君庭酒店 Hongqiao airport: Narada Boutique Hotel Shanghai Hongkou 浦东酒店: 上海南航明珠大酒店 Pudong airport: Southern Airlines Pearl Shanghai 2. 大部队乘大巴返回青岛 Others Lianyungang-Qingdao Bus

Annex 2 - List of participants

单位名称	姓名	职务
Company Name	Name	Position
中国水产流通与加工协会 (CAPPMA)	朱亚平 Zhu Yaping	副秘书长 Deputy Secretary-General
中国水产流通与加工协会 (CAPPMA)	张琳琳 Zhang Linlin	主任 Director
青岛海洋生态研究会 (QMCS)	王松林 Wang Songlin	理事长 Chairman
青岛海洋生态研究会 (QMCS)	方清 Fang Qing	副秘书长 Deputy Secretary-General
中国水产流通与加工协会 (CAPPMA)	董红盼 Dong Hongpan	秘书 Secretary
中国水产流通与加工协会 (CAPPMA)	于晓彤 Yu Xiaotong	秘书 Secretary
青岛海洋生态研究会 (QMCS)	曾铭 Zeng Ming	传播总监 Communications Director
青岛海洋生态研究会 (QMCS)	李玉强 Li Yuqiang	秘书长 Secretary-General
青岛海洋生态研究会 (QMCS)	房璐 Fang Lu	可持续渔业专员 Sustainable Fisheries Officer
中国水科院黄海水产研究 (YSFRI)	刘慧 Liu Hui	信息中心副主任 Deputy Director, Information Center
中国水科院黄海水产研究 (YSFRI)	蒋增杰 Jiang Zengjie	养殖生态团队学科带头人 Leader, Aquaculture Ecology Research Team
中国科学院海洋研究所 (IOCAS)	吴富村 Wu Fucun	副研究员 Associate Researcher
国际认证专家 (SCS Global Services)	李海峰 Li Haifeng	独立专家 Independent Expert
Evaluation expert	Connie CHIANG	独立专家 Independent Expert
Chungsanbada Eco Institute (CSEI), Republic of Korea	Kyungwon KIM	韩国专家 Director
Chungsanbada Eco Institute (CSEI), Republic of Korea	Sunyoung PARK	韩国专家 CEO
Daeil Fisheries Co., Ltd Republic of Korea	Youngsok LEE	韩国专家 President
Wando-bada fishermen's Cooperative Republic of Korea	Youngtaeg JI	韩国专家 CEO
Ocean Outcomes Republic of Korea	Jie Hyoun PARK	韩国专家 ROK Program Director
北京市朝阳区永续全球环境研究所- GEI	范敏 Fan Min	NGO
阿拉善 SEE 基金会 – Alxa SEE	唐晓云 Tang Xiaoyun	NGO

单位名称	姓名	职务
Company Name	Name	Position
海底捞 Haidilao Hot Pot Restaurant	刘辉 Liu Hui	

Below are participants from Lianyungang City government agencies that joined the workshop in Lianyungang.

单位名称	姓名	职务
Company/Agency Name	Name	Position
连云港市农业农村局 Lianyungang City Agriculture and Rural Bureau	石卫东 Shi Weidong	党组成员 副调研员 Party Member, Deputy Researcher
连云港市海洋与渔业发展促进中心 Lianyungang City Ocean and Fisheries Development Promotion Center	路吉坤 Lu Jikun	主任 Director
赣榆区农业农村局 Ganyu District Agriculture and Rural Bureau	陈美福 Chen Meifu	副局长 Deputy Director
连云港市农业农村局 Lianyungang City Agriculture and Rural Bureau	宋玲利 Song Lingli	
连云港市农业农村局 Lianyungang City Agriculture and Rural Bureau	伏光辉 Fu Guanghui	
连云港市农业农村局 Lianyungang City Agriculture and Rural Bureau	陈百尧 Chen Baiyu	
连云港市农业农村局 Lianyungang City Agriculture and Rural Bureau	潘绪伟 Pan Xuwei	