

The history of Aichi and "the sweetfish"

It is said that the place name called "AICHI" comes from "whole area" that was the shore at the time of sweet fish City Iman (AYUCHI, Atsuta-ku, Nagoya-shi, a thing of Minami-ku) which are read by a song "I let the crane sweet fish City Iman ebb tide which it calls, and lasts kick it, and a crane calls, and to last for Sakurada" in Manyoshu tanka collection. "AYUCHI" became "AICHI" later, and the place name of the Aichi county was created. When establishment of prefectures in place of feudal domains was carried out, it is said that a name of a prefecture became "AICHI" from the place where the then prefectural office was put in Nagoya-jo Castle of the Aichi county.

In addition, I show "a sweetfish" to come from because I live in only one year than old times with "the sweet fish" of "sweet fish city Iman (AYUCHIGATA)" (opinion called the deep water which a lot of sweetfishes can regard as "AYUCHI").

A large quantity of "seasoning with salt of the sweetfish" that is "the foods boiled down in soy of the sweetfish" are put in Kyoto for tax from here in the Heian era the origin of the "Aichi" name shows a meaning called the land where sweet fish (sweetfish) were produced abundantly, and to support it, and there are "the sushi of the sweetfish" and the record that were given whether "you sell" in the Tokugawas in the Edo era.

I am happy if I have you understand Aichi and the relation with "the sweetfish" from three major generals, the history of Aichi that produced Nobunaga, Hideyoshi, Ieyasu and the origin of the name, food culture, the history.

"A sweetfish" is "Aichi" prefecture of the origin of the place name

The Mito home

The Mito home

20-2, Mitochi shimosawaki hirono, Toyokawa-shi, Aichi 〒441-0302
Tel 0533-76-3003代 Fax 0533-76-3010

It is a place for Irago

Ehima share grounds, examination room



I cultivate sweetfishes in Maine. It is Chikuyou pond, a shipment processing place, a feed product in rearing pond Work ground is adjacent. To Chikuyou pond, the shipment processing place a large truck The shipment that is smooth because it can come alongside it is possible.

It is a place for Irago

Nishiyamacho, Tahara-shi, Aichi Ohira 192 〒441-3615
Tel 0531-35-1138 Fax 0531-35-1138



Fabrication plant

From each cultivation pond, it is transportable to a full shading type Chikuyou pond through a live fish carrier line. The fish transported to the direct shipment processing place from the Chikuyou pond is sorted out and packed by the processing in the hall by which temperature management was carried out, and is stored in a cold-packed warehouse. It takes up and puts into practice the temperature management for freshness maintenance to shipment.

Ehima share grounds, examination room

Ehimacho, Tahara-shi, Aichi Nishisunahata 54 〒441-3615
Tel 0531-37-1156 Fax 0531-37-0999



I work on the cultured study except the sweetfish in the share ground. Culture do it to date and wrestles for the culture study of the lever fish class which became in KANEMASU and acts so that the Japanese eating habits become richer. I develop a land culture of new saltwater fish technology including the culture of flatfishes using the stable water temperature, quality of the water at the examination room. A start in earnest cultured as for the cultured sea eel than 2000. The land cultured seawater which was managed ship it to the markets of the whole country as a fish and get a high evaluation from stable supply and quality.



About a food traceability basic policy and purpose, the object

I make efforts in the systems construction in order I bring up the fish with the production record and put an important point in sending a fresh fish to a dining table by the best freshness to shipment, the circulation to an end user from unloading, and to cope as reliable safe food.

Batch number attachment of the fresh fish shipment sweetfish

Internal traceability for batch number is possible. I manage the records from egg collection, incubation to shipment and aim at the food with the further transparency by wrestling so that I plan expansion of the further internal traceability, and crossing type traceability in the circulation builds it.



It was registered as Tokyo production reporting food company

I carry out "Tokyo production reporting food registration system" to be able to go ahead through the offer of the production information from 2004 so that consumers can choose food in peace in the Tokyo food security room. Our association is registered as a supplier (registration line number 07276), registration food (registration food number 0000647) on June 12, 2007 at registration.



▲Production information QR seal

KABEMASU fish breeding fishery output association

兼升養魚漁業生産組合

20-2, Mitochi shimosawaki hirono, Toyokawa-shi, Aichi 〒441-0302
Tel : 0533-76-3003代 E-mail : info@kanemasu.or.jp



Fish farm KANEMASU cooperative AICHI JAPAN

兼升養魚漁業生産組合
http://www.kanemasu.or.jp

LOHAS & Slowfood

I am beautiful in the river which the sweetfish swims, And to the future ...