



ご挨拶〜Greeting〜

"A sweetfish" was a deep freshwater fish of ties and appeared in a dining table for a Japanese as the protein source which was more precious than ancient times. A sweet fish goes up the river in a reason, the early spring, and the sweetfish grows up in a season of the fresh green and it is with an adult fish in summer and dances a river and goes down the river for laying eggs in autumn. The people felt a season in the figure of the sweetfish which swam and I valued different taste every season and brought up unique food culture in Japan. However, the figures of a sweetfish swimming in the river by the fragmentation of the river with a recent river and the environmental degradation of the coast, a dam or the dam are decreasing year by year. I protect a sweetfish spending the good figure and life when it seems to be vain and I think that the role that our association achieves because of breeding is important and wrestle for culture business. I follow natural environments through a sweetfish and think that the clean river where the sweetfish goes up makes a help to follow until the far-off future. Many people have you be interested in "a sweetfish" through our association and are happy if they have Japanese traditional foods culture and maintenance of the river environment embrace interest.

和鮎とは〜About WA-AYU〜

The calf which the famous "Japanese beef" crossed サン, sima re-増肉 and a parent of excellent lineage in the world of the stock raising, and was born of the person work hard, and "delicious high-grade beef" is completed by being able to be brought up in hygienic environment. The sweetfish which is a fish can be boiled greatly, and there are a natural sweetfish and a cultured sweetfish. As for the natural sweetfish, taste and a fragrance change by eating moss growing with the quality of the water of the river and the water. However, I become expensive because there is few it quantitatively. The cultured sweetfish can divide a fry to bring up into three with a biwa lake products, marine products, person mechanic seed and sapling greatly. I assume stable production basics in our association and carry out the culture by the artificial seed and sapling to always supply the sweetfish which "is appointed hour, fixed-quantity, quality of constant". Therefore only by the culture that was different from the nature sweetfish by being able to be brought up in the fries which chose "a tasty pro-fish", "a good pro-fish of the form", "the strong pro-fish of the fragrance" from each river, and crossed "eat, and aim at the worth delicious sweetfish". In addition, I always try for improvement of the quality by accumulating a record of environment and the breeding situation to bring up and carry out that I bring up a safe, reliable sweetfish understanding the history thoroughly. I name the sweetfish which "is the appointed hour, fixed-quantity, quality of constant", security, relief, virginity" "a sum sweetfish" in kanemasu fish breeding fishery output association.

Feature1 There are little fatback and built-in fat and they are fleshy and a being clever difference.

Feature2 The color of the body near a wild fish

Feature3 The sweetfish in which built-in became tight

Feature4 The cut before 鮎 shipment is different in the farming pond only for shipment which shaded.

It is to a table at better freshness.



1.Pro-fish upbringing

I choose "a tasty pro-fish", "a good pro-fish of the form", "the strong pro-fish of the fragrance" and bring it up.



3.Fry upbringing

I am important with the groundwater of the salinity suitable for growth of CHIAYU I bring up.



5.Adult fish upbringing

I can grow all up with stable water temperature, current, quantity of water to shipment size for prevention of epidemics in the training pond in the house.



7.Bait limit・Chikuyou

The food end is completely carried out by full shading type Chikuyou pond. Internal organs become tight.



9.I tighten ice

I take away the fish which did a bait limit with a live fish transportation pump and a large quantity of ice and water give life and close it and do it.



Fresh fish shipment

I ship fresh fish from Chikuyou pond as a table fish.



11.Boxing・Reexamination

I arrange the sorted sweetfishes to the wooden box of the hinoki carefully. At this chance I inspect it again.



12.Packing in ice・Packing

I cover with a film so that ice does not hit a direct fish and I put ice on the top and keep the freshness.



13.Temporary safekeeping

The product encased by waterproofing corrugated cardboard keeps it in a refrigerator for cold insulation at one time.



2.Egg collection・Incubation

I collect eggs by original technique and am fertilized and let you hatch.



4.Sorting・Individual breeding

I sort size with an automatic becoming permanently free from danger fish sorter according to growth and do BUNYU with the number of the appropriate accommodation tails in the breeding pond.



6.Take up・Movement

Every water transfers a fish to suction, the Chikuyou pond with a live fish transportation pump early in the morning.



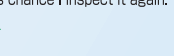
8.Live fish shipment

I ship a sweetfish living with a live fish carrier from the Chikuyou pond to a restaurant and the tourist facility.



10.Inspection・Sorting

I inspect by one of them in temperature managed processing ground and assort the size with a weight sorter.



Frozen shipment

I ship a frozen sweetfish from the Chikuyou pond as frozen food for business use.

15.Boxing・Re-inspection

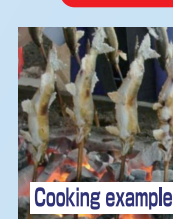
I put by one of them in a frozen bag and I encase by 1kg and wrap it.

16.Rapidly frozen processing

I freeze up in freezers less than -40 degrees rapidly.

17.Packing

18.Shipment



Cooking example