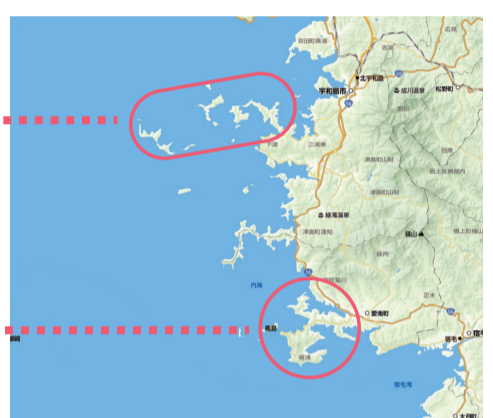
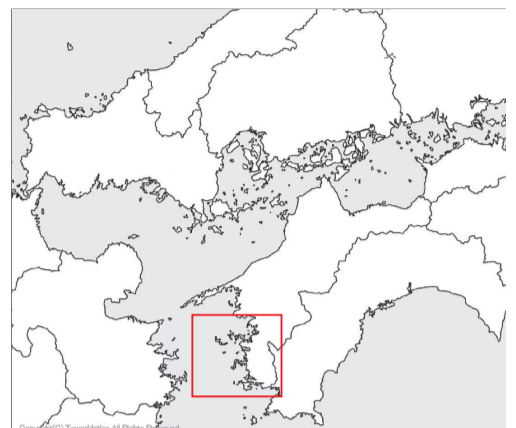




# Outline of Ehime Yonkyu Group Yellowtail Aquaculture

## Identification Number: JFRCA201712A

Information	
Name	Ehime Prefecture Yonkyu Group Yellowtail Aquaculture Farmers
Representative	Yonkyu Co., Ltd. Representative President Kouzo Kasaoka
Location	2-318-235 Tsukiji-cho, Uwajima-city, Ehime
Aquaculture Fish Species	Yellowtail
Method of Aquaculture	Small scale fish pens
Aquaculture Area	Southern area of Ehime (Uwa Sea)
Aquaculture Groups	52 Companies



### About Ehime Yonkyu Group Yellowtail Aquaculture

- We grow these yellowtail based on “Yonkyu Aquaculture Eco-Label Certified Cultivation Manual” from larvae to the final shipped product.

### Environment Around the Aquaculture Fisheries

The Uwa Sea is an excellent aquaculture area because three currents provide abundant, rich nutrients. These three are the Black Current, the tidal current from the Kanmon Straits, and the tidal current from the Seto Inland Sea. The complex and fast tidal currents increase the activity level of yellowtail and make them grow firm and delicious meat.

### About the Aquaculture Fisheries

**Hiburishima Island** The island is located 28km off shore in the middle of the Bungo Channel of Uwajima Port. Since the tidal current is fast and 60m deep, it is a good environment for fish. The Yonkyu Group feels strongly about the taste and safety of their fish and, as a result, has chosen this area to grow yellowtail since the company's establishment over 40 years ago.

**Tojima Island** The community in this area have been devoted to raising yellowtail for approximately 30 years. They work to produce yellowtail which please customers. In 2016, famous chefs came to judge our yellowtail at the Tojima Island Yellowtail Contest in Uwajima City. These chefs, renowned for their stars in the Michelin Guide, gave high praise to our wonderful fish.

Aquaculture Eco-Label Certification(as of March 31, 2018)  
Ehime Yonkyu Group Yellowtail Aquaculturists have grown 1,500,000 Yellowtail total.



### Aquaculture of Fish by Yonkyu Group Aquaculturists

Each fishery in the Yonkyu group has a fishery improvement plan explaining how they will raise fish based on Yonkyu's strict guidelines. This involves criteria such as the number of fish pens or tanks permitted in each fishery area, the total amount of fish produced, the density of fish allowed in each tank or pen, etc. This is in order to protect both our workers and the natural environment around the fisheries in addition to promoting sustainable aquaculture in the future in an eco-friendly way. In addition, Yonkyu works to take care of the area around our fisheries. We strictly monitor water quality and survey the bottom sediment quality using our own measurements in addition to data from local research agencies.

Yonkyu's Aquaculture Eco-Label certified aquaculturists have performed excellently based on Yonkyu's strict standards. Recently, we released the “Yonkyu Aquaculture Eco-Label Certified Cultivation Manual” which explains our complete process of raising fish from larvae to the final shipped product, and how to raise fish in an environmentally friendly manner.

### Safe and Reliable Aquaculture Fish

Yonkyu aims to raise fish without the use of drugs as much as possible. In addition, we strictly comply with the laws and regulations regarding vaccination and medication.

Moreover, we regularly inspect for radioactive substances and check for bacteria as needed on each fish tank for all growers. (These checks are carried out by a third party organization) Because of these checks, we are confident of the safety of our fish.



#### Inspection Report Form

検査成績報告書			
コード	626897	受付番号	10-31112
依頼者	株式会社 ヨンキョウ(株式会社 海野) (株式会社 ヨンキョウ 三崎事業所)殿	受付日	2017年10月10日
		報告日	2017年10月12日
試験名	ハナチ(愛媛県産 黄尾)	株式会社 四国中核	食品解析センター
住所	愛媛県宇和島市戸島	高松検査所	〒763-2010 愛媛県高松市東山4-1-1 TEL 0877-877-0111
番号		高松検査所	〒763-8123 高松市五台山4987-1 TEL 0878-642-5330
生産者	戸島 八田秀樹	松山検査所	〒790-1102 松山市東通町1339-1 TEL 0891-642-7600
採取年月日		伊予検査所	〒792-0122 喜多郡内子町宇石高野244 TEL 0893-642-3325
検 査 項 目	結果	検出限界	単位
総計ばらばら			
ヨウ素131	検出せず	10	Bq/kg
セシウム134	検出せず	10	Bq/kg
セシウム137	検出せず	10	Bq/kg
備考:	※ ゲルマニウム半導体検出器を用いたガンマ線スペクトロメリーによる核種分析 本検査は株式会社日本総合科学に委託したものです。		
※ 本成績書の内容を転記等する場合は、当社の承認を受けて下さい。			
検査責任者			

検査成績報告書			
コード	626801	受付番号	04-30486
依頼者	株式会社 ヨンキョウ(株式会社 海野) 殿	受付日	2017年12月4日
		報告日	2017年12月8日
試験名	赤ツブイ	株式会社 四国中核	食品解析センター
コメント		高松検査所	〒763-2010 愛媛県高松市東山4-1-1 TEL 0877-877-0111
		高松検査所	〒763-8123 高松市五台山4987-1 TEL 0878-642-5330
		松山検査所	〒790-1102 松山市東通町1339-1 TEL 0891-642-7600
		伊予検査所	〒792-0122 喜多郡内子町宇石高野244 TEL 0893-642-3325
検 査 項 目	検査成績	検査方法	
一般生菌数	6.9×10 <sup>4</sup> c.f.u./g	標準平板菌数測定法	
大腸菌群	陰性	デシメシコロト増殖法	
黄色ブドウ球菌	陰性	直接平板法	
サルモネラ属菌	陰性	増菌法	
腸炎シジミ	<3 /g	MPN法	
リスタリア菌	陰性	直接平板法	
***等出血性大腸菌O157	陰性 /25g	遺伝子増幅法・定性法 <sup>1)</sup>	
備考: <sup>1)</sup> 株式会社 日本総合科学研究所に委託検査			
※ 本成績書の内容を転記等する場合は、当社の承認を受けて下さい。			
検査責任者			