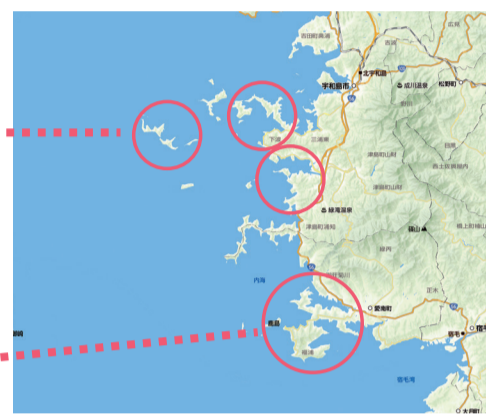
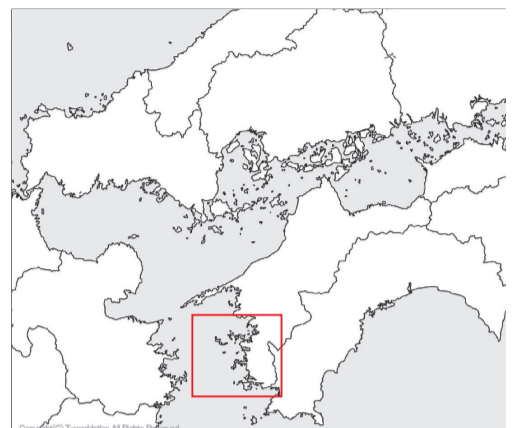




Outline of Ehime Yonkyu Group Red Sea Bream Aquaculture Identification Number: JFRCA211712A

Information	
Name	Ehime Prefecture Yonkyu Group Red Sea Bream Aquaculture Farmers
Representative	Yonkyu Co., Ltd. Representative President Kouzo Kasaoka
Location	2-318-235 Tsukiji-cho, Uwajima-city, Ehime
Aquaculture Fish Species	Red Sea Bream
Method of Aquaculture	Small scale fish pens
Aquaculture Area	Southern area of Ehime (Uwa Sea)
Aquaculture Groups	17 Companies



About Ehime Yonkyu Group Red Sea Bream Aquaculture

○ Eco-Madai (Red Sea Bream) are Aquaculture Eco-Label (AEL) certified from birth and include the fish, fish eggs and larvae. We raise the parent fish and oversee their egg production. We grow these red sea bream based on the "Yonkyu Aquaculture Eco-Label Certified Cultivation Manual" from eggs 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 red sea bream and make them grow firm and delicious meat.

About the Aquaculture Fisheries

Our aquaculture fisheries are located in the Kitanada, Komobuchi, Yusu, Shitaba, and Nishiumi districts, in the southernmost part of Ehime Prefecture. This area has a rich natural environment because the warm climate and complex geological features make the water very good for fish. In this active area for red sea bream aquaculture farms, top class aquaculturists produce a large amount of high quality fish.

Aquaculture Eco-Label Certification(as of March 31, 2018)
Ehime Yonkyu Group Red Sea Bream Aquaculturists have grown 4,350,000 red sea breams 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 eggs 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	626801	受付番号 19-30450
依頼者	株式会社 ヨンキュウ加工課	受付日 2017年1月19日
		報告日 2017年2月1日
試料名	タイ	
コメント		
株式会社四国中核 食品解析センター 高松検査所 〒763-2101 高松市東川町東原1-2-2 電話 (087) 877-0111 高松検査所 〒763-8226 高松市東山4-4-887-1 電話 (088) 883-0530 松山検査所 〒790-1202 松山市東東原町1339-1 電話 (089) 955-7800 徳島検査所 〒773-0122 徳島市川内町平石真野224 電話 (087) 462-3225		
検査項目	検査成績	検査方法
一般生菌数	1.7×10^3 c.f.u./g	標準平板菌数測定法
大腸菌群数	< 10 c.f.u./g	デコシコレート増培法
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
腸炎ビブリオ	< 3 /g	MPN法
Listeria monocytogenes	陰性	PDA ^(*)
備考: #1 FDA(Bacteriological Analytical Manual,Chapter 10(2016)) #2 一般財団法人日本食品分析センター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