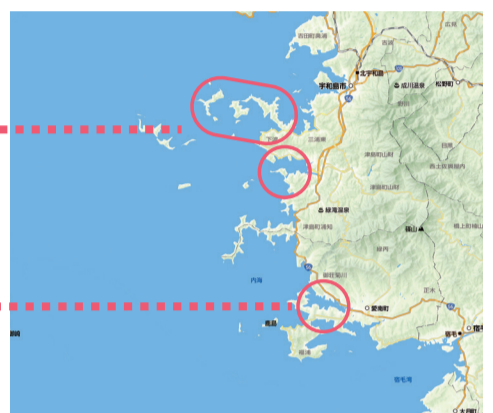
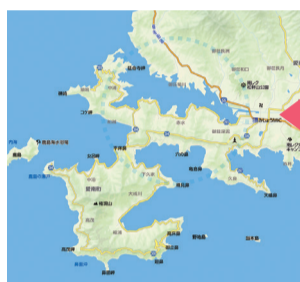
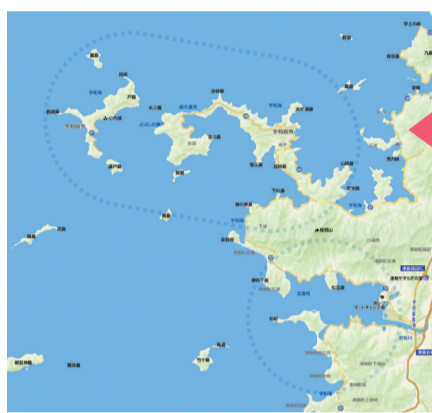
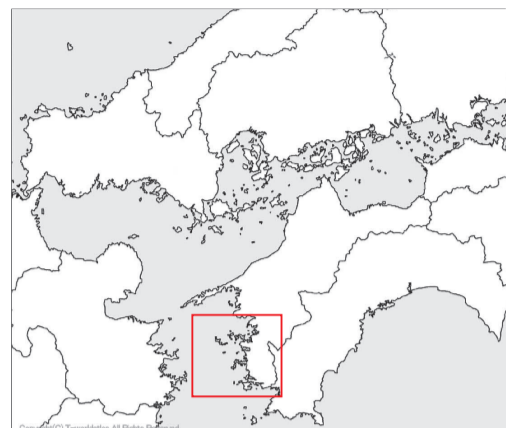




Outline of Ehime Yonkyu Group Striped Horse Mackerel Aquaculture Identification Number: JFRCA241712A

Information	
Name	Ehime Prefecture Yonkyu Group Striped Horse Mackerel Aquaculture Farmers
Representative	Yonkyu Co., Ltd. Representative President Kouzo Kasaoka
Location	2-318-235 Tsukiji-cho, Uwajima-city, Ehime
Aquaculture Fish Species	Striped Horse Mackerel
Method of Aquaculture	Small scale fish pens
Aquaculture Area	Southern area of Ehime (Uwa Sea)
Aquaculture Groups	16 Companies



striped horse mackerel



About of Ehime Yonkyu Group Striped Horse Mackerel Aquaculture

- We grow these striped horse mackerel 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 striped horse mackerel and make them grow firm and delicious meat.

About the Aquaculture Fisheries

The Tojima, Kitanada, Komobuchi, Yusu, and Nishiumi Districts are located in the southern part of Ehime Prefecture. This area has a rich natural environment because a warm climate and complex geological feature make the passage of water good. This is also an active area with aquaculture and a big production area of various fish such as tuna, yellowtail, red sea bream, and greater amberjack.

Aquaculture Eco-Label Certification (as of March 31, 2018)

Ehime Yonkyu Group Striped Horse Mackerel Aquaculturists have grown 630,000 striped horse mackerel 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.

