



森松水産より

エアメール

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Air Mail from Setouchi

We deliver seasonal seafoods from the bounty of the sea all over Japan

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Sunday on July 19th, we went to Odagahama beach as one of our big events. It was supposed to be rainy day, but fortunately sky was getting clear around noon. We had not held company event almost seven years.

Everyone planed to get together at 10 am in front of Morimatsu Suisan, but some people who prepared for BBQ got together 6 am. We prepared many kinds of meats, and because we are staffs of Morimatsu Suisan, of course fresh seafood was our main meal. Cheers with beer, and it was very easy to get everyone drunk with happy mood.

We headed to sea after we got full. It seemed like everyone couldn't not wait to swim. Young staffs ran to jump into sea form breakwater. Our chief of IT department, Mr. Nishida also did a great jump. He is oldest, but he did not lose any young staffs. I, Kawamata (Ms.) who is a new face of Morimatsu Suisan Co., hesitated to jump for 1 hour, but finally I did it first time in my life. I felt like that I became to be an adult through this first experience.

While we were having a party, we were not just drunk people.

There was such a warm scene. Sales department Mr. Daisuke Ochi headed out to sea for bringing back a ball of someone else's child. His physical strength and kind became a big support for their parents. They said "we will definitely go to eat Suhi Suigun! Thank you very much."

After we played around at sea, we got on our fishing boat "TOSHIMARU", which Mr. Yamauchi navigated. Beautiful Setouchi view broadened in front of our sights with feeling comfortable breeze. Of course many staffs like fishing, so they enjoyed fishing on the fishing boat. Mr. Fukuoka got a big Red grouper, and then co-factory director Mr. Yagi cut it up professionally to make gorgeous Sahimi.

This event held form 10 am through 5 pm. I thought that we deepen our bonds through communicating each other in ODA-GAHAMA event, and hoped that it was one of the great opportunities to enhance our business partnerships.



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July 19th and 31st are the Days of the Ox in 'doyo-season' or midsummer.

Following the custom, people often eat eels on this day. How about you?

This year there are 2 Days of the Ox in this 'doyo' period. Do you know the reason why there are two days?

There is a Chinese doctrine of the Five Agents (Wood, Fire, Earth, Metal, and Water). Based on this thought, one year is divided into seasons. The latter 18 days of each season is called 'doyo'. On the other hand every day is named after the twelve symbols, or animals of the Chinese zodiac. Ox is one of these twelve symbols.

Since every season has 'doyo' period, every season has a or two Day(s) of Ox, but commonly the Day of the Ox implies the one in midsummer.

Hence from time to time, there are two Days of Ox in 'doyo' in summer.



This month, let us show how the eels imported. They come by air directly from Taiwan. Each carton has 20 kg of eels. They are packed in a plastic bag and filled with water and some 100% oxygen. When they arrived, they looked a little tired but they recovered themselves in a few hours. We divide them in half, by 10kg each, put them in a net and transfer them into an aquarium. This operation is a hard work, as many as 5 men did it. And our expert staff split the eels one by one with

most care. Through this process, the eels reach you at the best timing for the Day of Ox of 'doyo'.

The photos are the eels of Taiwan. On the other hand, the eels made in Japan are continuously on demand. To meet it, we also prepare ones at home by another unit price. Up to last year, the eels of Taiwan dominate more than half. This year, they are fifty-fifty. Recent security problems on food made in China have the consumers feel apprehensive on the imported food. They prefer to choose the food home. It is said that the eels home have softer skin and taste better.

For more details, or information on fresh fish, refer to our 'President/staff weblog' on our HP.

<http://www.rumijapan.co.jp>

The hot summer still continues, enjoy yourself and take good care!



in our daily life H A C C P Antibacterial agent, Ampicillin

Hello everyone,

I will talk about one of the antibacterial agents for this month.

Normally patients get prescribe antibacterial agents at hospital in Japan. Surprisingly it is also used for farmed fish. They get sick as same as human beings.

Bacteria are the smallest single cell organisms. Although most of them have pathogenicity, others are necessary to produce food items. For example, acidophilus is essential to produce yogurt and pickled vegetable. Moreover, the material that produce antibacterial agent is bacteria. Most of them are biogenetically modified Bacillus coli.

The structure of bacteria is simple because they have only basic organ within cell wall. Today's title 'Ampicillin' disturbs the combining of cell walls between cells as dissolving bacteria.

Ampicillin is same kind of antibacterial agent 'penicillin'.

For farmed fish, Ampicillin is best medicine to heal infection disease of Yellowtail and Amberjack. (Main disease is pseudotuberculosis. It causes death due to small white dots appear in spleen and kidney.)

We checked whether our main product Yellowtails have any Ampicillin or not. As a result, they were given it by supplier. We heard that it is too late to give it after they died. When they start to die, bacteria

spread out all fish farms. It is very dangerous condition that all fish could be completely destroyed. The people of fish farm always check all conditions such as fish, sea, whether, and red tide etc. They give them Ampicillin to prevent aggravation as taking care about whole condition.

Antibacterial agent 'penicillin' - from the reason that penicillin is the oldest antibacterial agent, it is known as highly safety of use. Therefore, doctors of pediatric clinic make use of it with a sense of security. However, there are some adverse effects. Some people have diarrhea due to a case of affecting bacteria in the intestine, and other people have shock disease. For example, in sever disease, there are kidney failure, blood failure, and cutaneous manifestation. Although these diseases are very rare to happen, there are some crucial adverse effects.

About toxicity of Ampicillin; in rat examination, we found that half of rats (100 g per rat) in all died by 500 mg (or more) Ampicillin. However, it is comparatively safe numeric value, and also it is not dangerous amount for people if they use right amount of prescribed drug.

I will talk about another antibacterial agent for next newsletter.

🍴🍴🍴 This month's recommended recipe! 🍴🍴🍴

Rolled up of white fish fillets with Plum pulp, Perilla leaf and Cheese

■ **Ingredients:**

● fillets of white fish ● perilla leaves ● plum pulp ● hard-type cheese (cut into bars) ● some batter for 'tempura' (3/4 cup chilled water and one egg yolk, 3/4 cup low-gluten flour) ● oil for frying

■ **Directions:**

- ① Season the fillets with salt and pepper.
- ② Put a perilla leaf (or two), ume pulp, and cheese on the fillet. Roll the fillet and stick it with a toothpick.
- ③ Dip the roll in the 'tempura' batter to evenly coat and fry it. (You can fry it as usual with bread crumbs if you like.)
- ④ Cut and arrange the rolls in a serving dish.

■ **One-point advice:**

Please don't leave it in the oil too long, otherwise the cheese will melt and ooze out.



☆ Profile ☆

Name; Ryuji Oda

Manager of Niihama Restaurant , Sushi-suigun

Hobby; Likes drinking. Says, "No drinkers only enjoy half of the life."

Recommended dish in his shop; Seafood-mixed tempura, "Delicious, Reasonable, Hearty dish"

Comment on this month's recipe; Any fish alternatively!

【Recipe by】

Mr. ODA, Ryuji

Please tell us your opinion.

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① Please tell us about what pleased you.

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② Please tell us about what you would like to read in this newsletter.

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