



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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Automatic Fish Carrying Waterway

This is the general view of the Automatic Fish Carrying Waterway.(Only the site where the fish are taken in.)

An innovative device was recently introduced to Morimatsu Suisan Reito Co., Ltd. Its name is "Automatic Fish Carrying Waterway"!!!

Up till now, the round fish that were unloaded from a 4-ton water-tank truck were carried to the sorting site by means of a lift. Moreover, there was a need to put the fish that fell on the floor back into the one-ton water tank by hand work. Blood of fish, which spilled out of the tank truck and mixed with water, splattered over workers, and cleaning of floor stained all red with the blood was a hard labor.

But as a result of introducing the Automatic Fish Carrying Waterway, this process of work was automated, eliminating the need of hand labor and getting rid of splattering of blood on workers, and resulting in both enhancement of efficiency and hygienic improvements.

In the following, we would like to introduce briefly the Automatic Fish Carrying Waterway.



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Automatic Fish Carrying Waterway



1 The round fish are carried by a 4-ton tank truck.



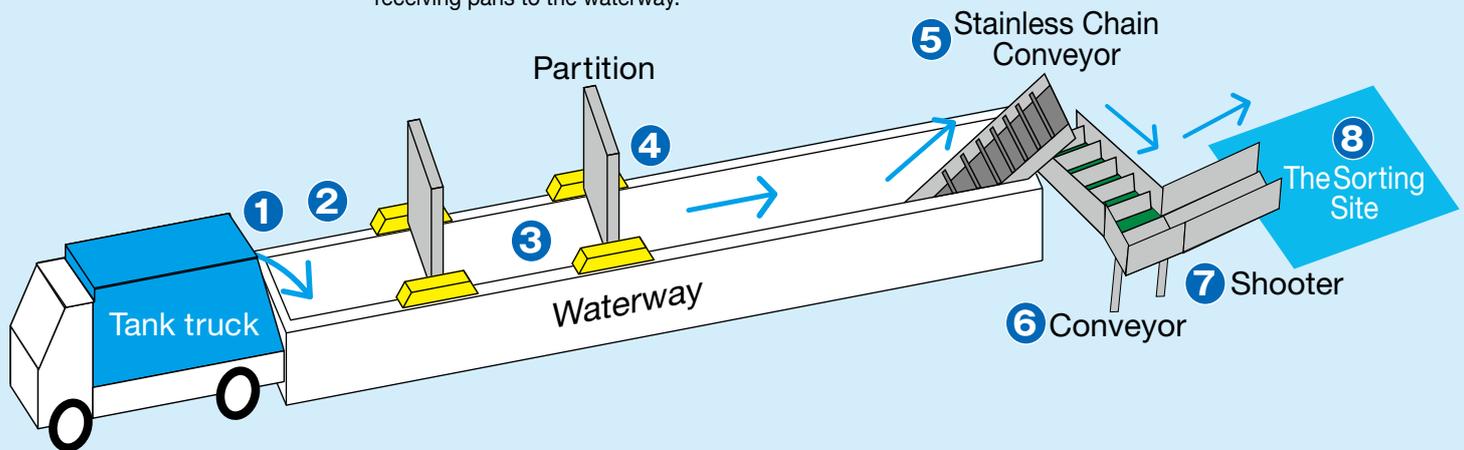
2 The back door of the truck is opened and the round fish are released with speed from the fish receiving pans to the waterway.



3 The waterway is soon filled with round fish.



4 Net-like partition is lowered to push out the round fish to be carried away.



5 The fish are lifted by the Stainless Lift Conveyor and are carried from the fish receiving site to the sorting site.



6 Another Stainless lift conveyor carries the fish one by one. (height: about 2m)



7 The round fish slide down to the sorting site by means of a shooter.



8 The carried fish are sorted at the sorting site.

In this way, the Automatic Fish Carrying Waterway succeeded in saving labor from unloading to sorting, realized automation, and alleviated the workload of the employees. Further, by eliminating the use of the electric lift, we could curtail lift purchase costs as well as annual inspection and repair costs. We count much on the newly-introduced device as we will have busier days toward the end of the year. We expect that the waterway will play a great role in the work to process about 10,000 round fish a day during the year-end season.

Foodstuff in season, November

Now Prawns come into season.

Japanese Tiger Prawn's stripes make it look like a wheel when it curls up, so that its Japanese name is headed "kuruma" (wheel)-prawn.

This species is a large size of 'Penaeidae', it maximizes up to 25cm, but average size is less than 20cm. Those who scales less than 10cm, it is called "maki", less than 5cm, "saimaki".

For the delivery, usually the prawns are put with sawdust.

Do you know why sawdust? Because those gills are positioned inside of the chest and they are covered with fine hairs, which take in the oxygen from the water. So that means, even without water, as long as the gills are wet, the prawn can breathe. The sawdust prevents from drying up the gills. It is lightweight and easy to rinse out. But nowadays high-water-retention sheet is often substituted. It also works well and it preserves freshness as well.

Now you know, fresh prawns are always wet in its gills. Confirm it when you get a chance.

Well, the recipe this month is made by Mr. Watanabe of Sushi Suigun, Manager of Imabari Fuji-grand Restaurant. Enjoy the best in season at home!

Japanese Tiger Prawn



This month's recommended recipe!

Prawns broiled with mayonnaise without removing the shell

Ingredients:

- Tiger prawns
- Mayonnaise 5 tablespoons
- 1 egg yolk
- 1 table spoon Chopped parsley
- *Mix well the mayonnaise and the egg yolk.

Directions:

- 1 Rinse the prawns under cold, salt water. Cut the back and remove back-vein. Open the back widely and cut half at intervals in order to prevent the prawn curl up.
- 2 Skewer the side and broil.
- 3 When the prawns are almost done, coat the mixture of mayonnaise and yolk on the back. Broil again until the surface gets burned.
- 4 Sprinkle some chopped parsley.

One-point advice:

Turn the sticks a little while you broil. It will be easy to pull them out from the prawns when completed.



【This month's recipe】

Mr. Watanabe



Imabari Fuji-Grand Restaurant,
Sushi Suigun



☆ Profile ☆

Name: WATANABE, Hitoshi
Manager of Imabari Fuji-Grand Restaurant, Sushi Suigun

Hobby: Handcrafting artistic works with foodstuff (Photo: Chestnut by himself. Can eat it all.)

Recommended menu in his restaurant:

Of course, Local fish of the Day!

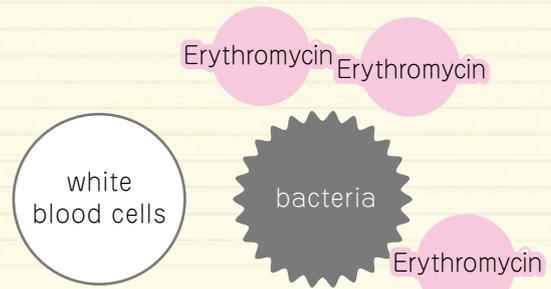
*"I do work for enjoyment", Mr. Watanabe says, spending an active life everyday. In recent days he is hung up without knowing what to do on his holidays.



in our daily life **H A C C P** Erythromycin an antibiotic substance

This time I would like to talk about erythromycin which is an antibiotic substance. Erythromycin is a kind of macrolide antibiotics. As effects on cultured fish, we can expect lowering of mortality rate caused by streptococci and staphylococci. It is also prescribed for humans and is effective against infectious pneumonia, Chlamydia and flu caused by bacteria. Although it is an antibiotic, Erythromycin does not disinfect directly. It only controls propagation of bacteria. Then, how is it used in treatment of diseases? The answer is in the animal's immune mechanism. To start with, the immunized Erythromycin is absorbed and taken into the body's white blood cells. The white blood cells that have taken in Erythromycin are attached to the body's cells infected by the disease and attack the cells. I suppose you may know about the functions of the white blood cells fairly specifically as they are often taken up by television and other media. It is at this moment that Erythromycin is released to control the propagation of bacteria.

As the propagation is controlled, it will become easier for white blood cells to fight against bacteria, and thus the disease is treated swiftly. However, as resistant bacteria have emerged lately, it does not mean that Erythromycin can always have the above effects against all kinds of diseases. Moreover, since sterilization itself depends on the immune strength of the host, it naturally depends on the host whether the complete recovery can be realized. However, Erythromycin is still used, along with OTC and ampicillin, and seems to be an easy-to-use and reliable antibiotic.



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Please cooperate with the questionnaire from Morimatsu Suisan

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

③ Please give us your comments on this newsletter.

④ Please forward to us any opinion and request to our company.

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