

A scenic view of a coastal area, likely in Japan, featuring a bay with numerous oyster farming racks (kagiri) floating in the water. The background shows rolling green mountains under a blue sky with scattered white clouds. In the foreground, there are several white buildings, possibly part of a fishing cooperative or processing facility, and a few parked cars. The overall atmosphere is peaceful and scenic.

# Restoration support for the Tsunami-hit oyster farming and its contribution to rational fishing ground management

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Chairman of the Management Committee,  
Karakuwa Branch, Miyagi Prefectural  
Fisheries Cooperative Association



# Appalling sight of oyster rafts





# Bird's-eye view of Mohne Bay, Karakuwa after Tsunami





# Bird's-eye view of Mohne Bay, Karakuwa (Present)



# Sorting of Sea bottom debris by flag color sign (Fisherman's self approach)





# Site operation support of oyster farmers from Hiroshima Prefecture



Together with  
sacred  
members

Raft constructing  
work

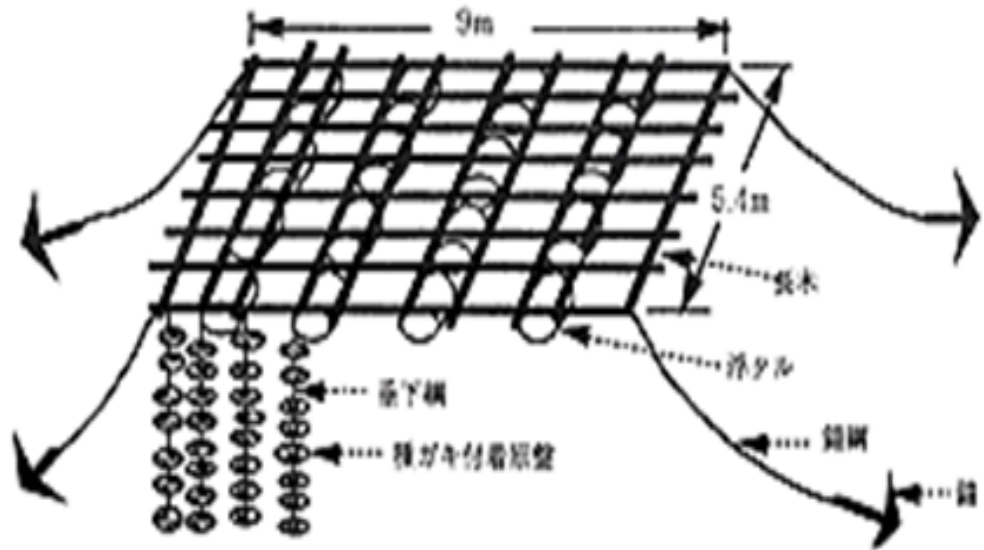




# Warm support from France



# Hanging culture system by rafts



- Deeper and calm sea area
- Holds a total of 62,000 oysters with 160 hanging ropes
- Raft size 5.4×9m

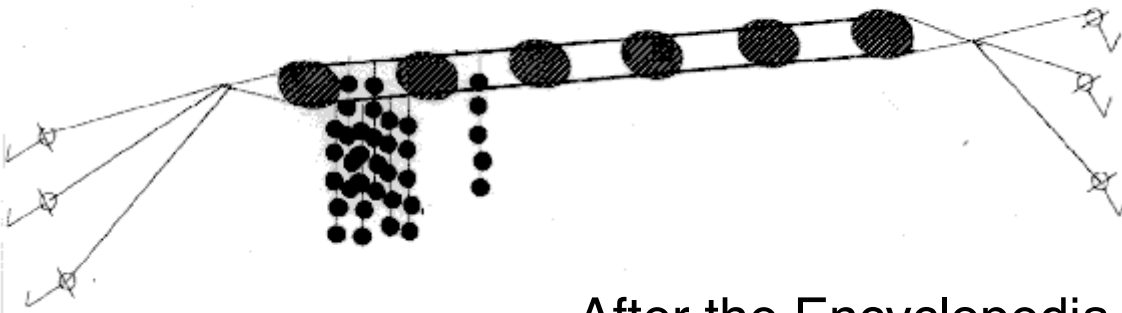
After the Encyclopedia of seawater fish in Miyagi



# Long line culture system

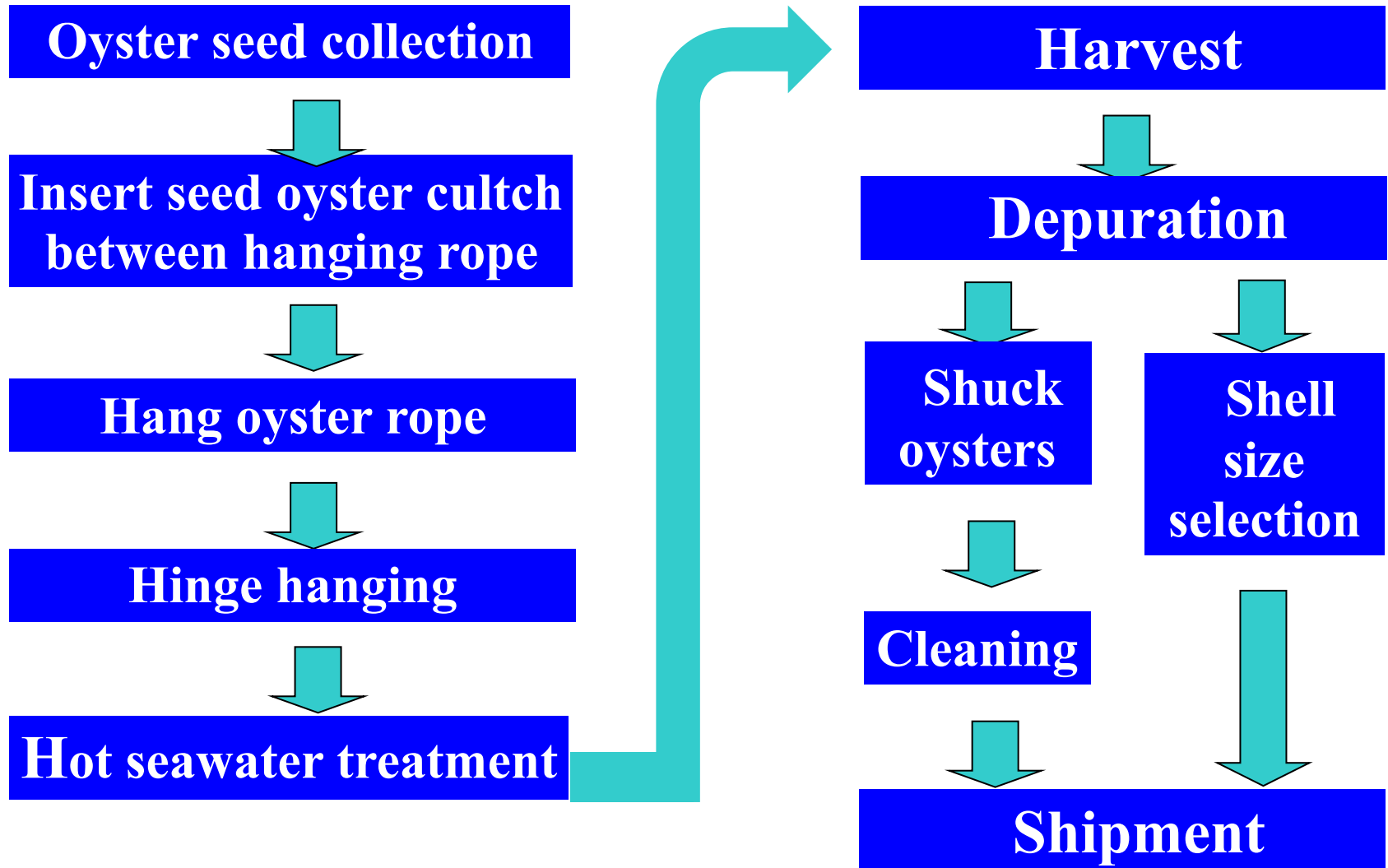


- Major system in Miyagi
- Deep off shore area
- Length of 1 unit set is 100m
- Holding 72,000 oysters with 180 hanging ropes



After the Encyclopedia of seawater fish in Miyagi

# Oyster producing process





# Oyster seed

Collected by the scallop cultch



20-50 seed oysters on one scallop shell cultch

# Insert seed oyster cultch between hanging rope





# Karakuwa brand oyster

## “Momare Kaki”

### Features



- Over 15cm in two years
- Outstanding quality
- Milky white, sweet

“Momare”= Harden by wave oscillation

# Device for higher quality (1)



## Hinge hanging

Provide enough space between each oyster for better feeding.

Put an unit of 6 oysters in a cluster



## Device for higher quality (2)

**Culture at offshore raft for finishing**



**Select best offshore ground along oyster growth.**

**Harden by wave oscillation**

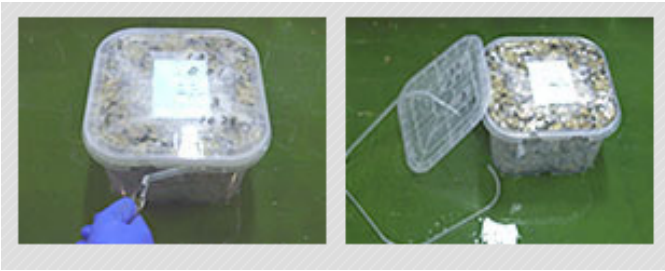
# Depuration system



Landed oysters were depurated 10 hours by sterilized seawater before shucking. “Eat raw” oysters with shell were depurated over 22 hours before shipment.



# Adopted one-way container through packing to delivery



Unified lid to avoid  
contamination



Sanitation guaranteed by sealed  
and translucent container



Traceability support

# Traceability system

Record history of producer, packer, processor and transporter for safety shipment





# Tag display

場所名	富山	001
理場名	富山	
加工者氏名	10℃以下	
保存基準	宮城県気仙沼湾海域	
採取海域		
*001990100068292*		
消費期限	平成	年 月 日
組合名	宮城県漁協 唐桑支所	
処理場所在地	宮城県気仙沼市唐桑町宿満456番地	
処理場名	藤北かき処理場	
加工者氏名	富山 政則	ID 00199010006829
保存基準	10℃以下	
採取海域	宮城県気仙沼湾海域	
*00199010006830*		
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採取海域	宮城県気仙沼湾海域	

- Name of item
- For raw or cook
- **Expiration date**
- **Shucking facility**

**Name & address**

- **Processor's Name**
- Temperature standards
- Harvested area
- **ID**

# We will deepen our engagement

**Human exchanges  
through restoration  
support**



Change our mind with  
the feeling “fishing  
activity were considered  
by so many people”

**Thank you very much!**

