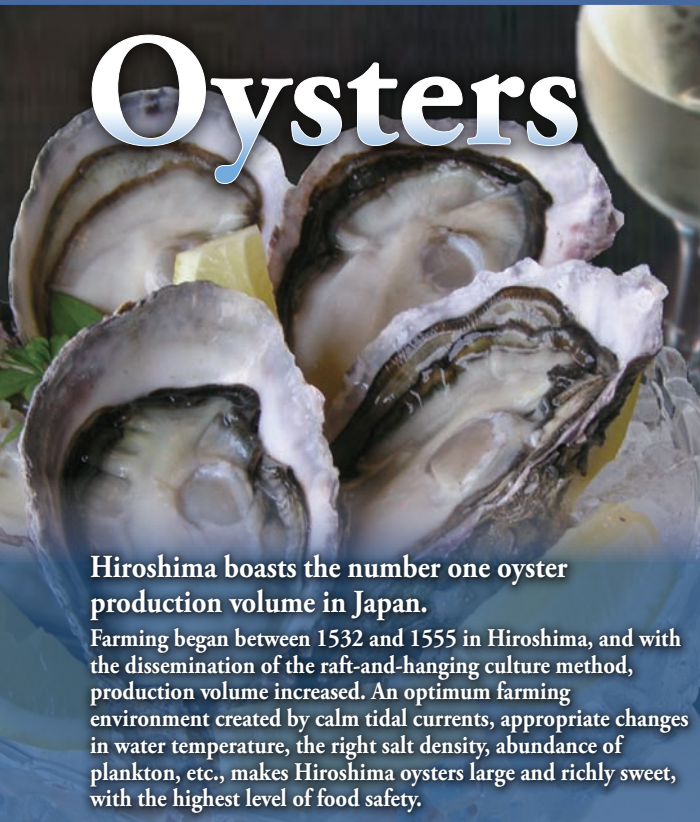


Oysters



Hiroshima boasts the number one oyster production volume in Japan.

Farming began between 1532 and 1555 in Hiroshima, and with the dissemination of the raft-and-hanging culture method, production volume increased. An optimum farming environment created by calm tidal currents, appropriate changes in water temperature, the right salt density, abundance of plankton, etc., makes Hiroshima oysters large and richly sweet, with the highest level of food safety.

Farming technology honed over a period of 470 years in a blessed natural environment. The rich flavor and stringent shipping standards are the pride of Hiroshima, the home of the best oysters.

What are Oysters?

Shellfish with a creamy taste, eaten all over the world from ancient times. Oysters are tasty raw, but also great using various ways of cooking such as grilling and frying. They are well known for their ability to cleanse seawater, and their shells are used for medicinal purposes and pigment for Japanese-style painting.



Oyster rafts used to farm oysters float in Hiroshima Bay

Overseas opinion

Large and tasty! Hiroshima oysters are chosen for their high quality and trusted safety!



KS & Co., Ltd.

URL <http://www.kunihiro-jp.com/>

Defrost the product to be greeted by the fragrance of the sea! Sending delicious oysters to all over the world.

Processed Frozen Oyster Products

Plump oysters harvested at the prime of the season are flash-frozen. Rich in glycogen, the *umami* source of oysters, the defrosted oysters provide the fragrance of the sea as well as a delectable taste. Also popular are Frozen Fried Oysters that are ready to be fried, Chinese Oysters marinated in a special sauce, and Sushi Oysters.



- Product name: Processed Frozen Oyster Products
- Product description: Frozen oysters
- Main ingredients: Oysters 100% produced in Hiroshima Prefecture
- Net content: 850 g
- Domestic suggested retail price: 1,418 yen (when going through domestic trade firm)
- Case size: 45.0 cm (length) x 37.5 cm (width) x 16.0 cm (height)
- Weight/quantity (per case): 10.5 kg/10 bags
- Possible shipment period: Year-round
- Minimum lot: 10 cases
- Storage: Freeze (-18 degrees Celsius or below)
- Best before: 1 to 2 years
- JAN Code: 4972832609903
- Exporting countries/regions: Asian region including Hong Kong and Taiwan

Corporate Data

■ Year of establishment: 2008 ■ Capital: 9 million yen
 ■ Number of employees: 3
 ■ Address: 15-13 Higashi-onomichi, Onomichi-shi, Hiroshima 722-0051, Japan
 ■ TEL: +81(848)47-4580 ■ FAX: +81(848)47-4580
 ■ E-mail: fujikawa-carps@mopera.net



TAKANOBU FOODS CORP.

URL <http://www.takanobu.jp/>

Enjoy plump, early spring oysters all-year round.

HIROSHIMA FROZEN OYSTER IQF

Raw oysters are purchased directly from oyster producers in Hiroshima, with large ones being carefully picked out in a sanitary plant for IQF (individual quick-freezing). Freshness and *umami* are well preserved, and losses are eliminated since you can defrost only what you need, when you want. Enjoy oyster dishes with convenience throughout the year.



- Product name: HIROSHIMA FROZEN OYSTER IQF
- Product description: Frozen Oysters
- Main ingredients: Oysters 100% produced in Hiroshima Prefecture
- Net content: 850 g
- Domestic suggested retail price: 1,400 yen (tax included) (when going through domestic trade firm)
- Case size: 44.8 cm (length) x 36.8 cm (width) x 13.5 cm (height)
- Weight/quantity (per case): 12 kg (product weight: 10 kg)/10 bags
- Possible shipment period: Year-round
- Minimum lot: 10 cases
- Storage: Freeze (-18 degrees Celsius or below)
- Best before: 1.5 years
- JAN Code: 4938690400021
- Exporting countries/regions: Hong Kong, Singapore, China, Taiwan

Corporate Data

■ Year of establishment: 1970 ■ Capital: 20 million yen
 ■ Number of employees: 100
 ■ Address: 209 Fukawa-cho, Fuchu-shi, Hiroshima 726-0004, Japan
 ■ TEL: +81(847)45-7500 ■ FAX: +81(847)45-3554
 ■ E-mail: norihisa-shirakami@takanobu.jp



With the simple hanging method, shelves are created by erecting stakes in mudflats.



Bread and fry them for juicy fried oysters, or cook them with rice for delicious oyster rice!



Unique stringent shipping standards!

In shipping standards for shellfish toxicity, while the FDA (the U.S. Food and Drug Administration), a U.S. government agency, restricts shipping at a detectible amount of 8 MU (mouse unit). The Hiroshima standard is 4 MU. Our unique and stringent standards are twice that of the FDA's, which also serves as the world standard, increasing the level of safety of our products.

From farming to shipping oysters

1 Planting

Oyster larvae are planted on cultches made of scallop shells hanging from oyster rafts.

To cultivate strong oysters, the oyster seeds are moved to shelves in mudflats.

2 Control

3 Cultivation

Oysters are hung below the offshore farming rafts (10 m (l) by 20 m (w)).

A crane about 10 meters tall is erected on a ship in order to pull the oysters up with a winch.

4 Harvest

5 Cleansing

Oysters with their shells are placed in cleansing machines to remove dirt and various organisms.

Oysters are immersed in a clean, seawater pool to purify even the inside of the oysters.

6 Purifying

7 Shucking

Oysters are shucked one by one, by cutting the adductor muscles and taking out the plump inside.

The shucked oysters are thoroughly washed with sterilized or sanitary seawater.

8 Cleansing



Oyster shells have various shapes, depending on the surrounding environment.



Harvesting oysters is a grand-scale event, using cranes.



Each oyster is shelled individually, a process called "kaki-uchi."

Oyster facts

The oyster has been designated as the symbol fish of Hiroshima Prefecture.



There are approximately 12,000 oyster rafts floating in Hiroshima Bay.

Whether being eaten raw or grilled, not only the flesh but also the juice is rich in nutrients.

Summer oysters do not lay eggs, and therefore use all the nutrients for their own growth.

Oysters can survive without water for at least a week.

When winter comes, oysters become unisexual without any distinction between male or female (hermaphrodites).



Kanawa Suisan Co.

URL <http://www.kanawa-oyster.com/>

The top-restaurant taste of Oyster Boat Kanawa, an established restaurant of Hiroshima oyster cuisine.

Deep-Fried Oyster

Oysters fresh enough for raw consumption are flash-frozen to preserve umami, the taste of the ocean, and rich nutrients. The flour, eggs and breadcrumbs used for the batter are carefully selected; the oysters are fried with minimum batter and seasoning so as to enable their full flavor to burst in your mouth.



- Product name: Deep-Fried Oyster
- Product description: Fried oysters
- Main ingredients: Oysters produced in Hiroshima Prefecture
- Net content: 8 pieces
- Domestic suggested retail price: 1,000 yen (when going through domestic trade firm)
- Case size: 33.0 cm (length) x 50.0 cm (width) x 17.5 cm (height)
- Weight/quantity (per case): 4.68 kg/20 bags
- Possible shipment period: Year-round
- Minimum lot: 10 cases
- Storage: Freeze (-18 degrees Celsius or below)
- Best before: 1 year
- JAN Code: 4984098
- Exporting countries/regions: Hong Kong, Singapore, Australia, the U.K.

Corporate Data

- Year of establishment: 1981 ■ Capital: 25 million yen
- Number of employees: 40
- Address: 3-1-4 Niho, Minami-ku, Hiroshima 734-0026, Japan
- TEL: +81(823)57-7373 ■ FAX: +81(823)57-4400
- E-mail: info@kanawa-oyster.com

