

あじの水揚げ量日本一！

松浦魚市場

Japan's Largest Catch of Horse Mackerel!

Matsuura Fish Market



松浦魚市場は、『日本遠洋旋網漁業協同組合』所属の大中型まき網漁業、小型まき網漁業、イカ釣り漁業などの集積基地として、昭和54年に松浦市が開設した地方卸売市場である。開設以来、まき網漁業によるアジ、サバ、イワシなどを主体とした水揚げ基地として発展し、年間10万トン前後の水揚げ量を誇る日本有数の産地市場となっている。

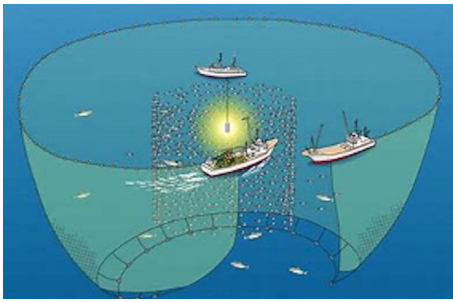
平成28年度から令和2年度にかけ、更なる衛生面の強化、鮮度保持向上などによる高付加価値化及び輸出拡大を視野に、更なる取扱量増加を目的として、施設の再整備を行い、最先端の「高度衛生化閉鎖型施設」として生まれ変わった。漁場は、五島西沖から対馬をはじめ、東シナ海などの海域で、水揚げされる魚種は、アジ、サバが全体の70%を占めており、その他はイワシ、カツオ、ブリ、サワラ、イカ等である。

The Matsuura Fish Market is a regional wholesale market established in 1979 by Matsuura City as a base for large-and-medium scale purse seine fishing, small-scale purse seine fishing, and squid fishing belonging to the Japan Ocean Purse Seine Fishing Cooperative. Since its opening, the Matsuura Fish Market has developed into a base for landing purse seine caught horse mackerel, mackerel, and sardine. It is one of Japan's leading production markets, boasting an annual catch of around 100,000 tons.

From 2016 to 2020, the Matsuura Fish Market was redeveloped as a state-of-the-art advanced sanitary closed-type facility. This was done to increase handling capacity with a view to expanding exports and generating higher added value through the enhancement of hygiene and improving the preservation of freshness. The fishing grounds stretch from the western coast of the Goto Islands to Tsushima and other areas of the East China Sea. Horse mackerel (aji) and mackerel account for 70% of the fish caught, with other species caught including sardine, bonito, yellowtail, Spanish mackerel, and squid.

【まき網漁業】

まき網漁業とは、役割をもった複数の船(網船、灯船、運搬船など)が協力し、魚群を網で包囲して漁獲する漁法。



Purse Seine Fishing

Purse seine fishing is a method of fishing where schools of fish are encircled with nets by several ships working together, such as seiners, lightships, cargo ships, and others.

【流通形態】

水揚げされた魚は、鮮魚、冷凍加工、飼料向けの大きく3種類に分類される。主な鮮魚出荷先は、関東、四国、金沢、大阪、名古屋、広島、岡山(中国地方)。市場から食卓へ届くまでの経緯は、生産者(漁業者)→産地市場(水揚、セリ、立替、配送)→消費地市場(セリ)→スーパー・鮮魚店→家庭の食卓という流れだ。魚市場で水揚げされた鮮魚を、いかに迅速に鮮度を保ったまま消費者へ届けるかが重要なのだ。

Distribution System

Caught fish are classified into the three categories, fresh fish, frozen processed fish, and fish used for livestock feed. The main regions for fresh fish exports are Kanto, Shikoku, Kanazawa, Osaka, Nagoya, Hiroshima, and Okayama (Chugoku region). Below is the route fish take from the fish market to the dinner table. Producer (fisher) - production market (landing, auction, packing, shipping) - consumer market (auction) - supermarket/fishmonger - dinner table. For fresh fish landed at the fish market, what matters is how quickly fish can be delivered to consumers while maintaining freshness.

【高度衛生化閉鎖型施設での作業】

陸揚げ～選別～荷捌き～冷凍～出荷まで一貫して一連の閉鎖型施設内で行うことで、鳥や外気の遮断に加え、紫外線殺菌海水、電解水、高圧水等を使用し、高度な衛生管理が図られている。

Operations at the Advanced Sanitary Closed-Type Facility

A high level of hygiene management is achieved by carrying out the entire process of landing, selection, sorting, freezing, and shipping at the closed-type facility, shutting out birds and outside air, along with using ultraviolet-sterilized seawater, electrolyzed water, and high-pressure water.



① 陸揚げ

浮き桟橋で船から陸揚げされた魚は、屋根付き浮き桟橋から岸壁側の庇の下を通って、荷捌き所内に搬入される。施設は、リフト通過時に高速で開閉するシートシャッターにより、外気や鳥の侵入を防いでいる。

1) Unloading

Fish unloaded from ships at the floating pier are carried into the sorting area under the eaves of the covered floating pier on the quayside. Infiltration by outside air and birds is prevented by using rapid opening sheet shutters when forklifts enter the facility.



② 選別

搬入された魚は、シャーベット氷(魚に傷が入りにくく、素早く冷却できる)が供給される魚体搬入口に投入され、改良型魚体自動選別機により、大きさごとに分けられた後、魚種の選別を行う。この改良型魚体自動選別機には、自動箱出機能や定買投入機能が付加されており、魚の選別作業時間の短縮や省力化が図られ、魚体の鮮度が保たれているのだ。

2) Selection

The fish brought into the facility are placed into an entrance where sherbet ice (fast-cooling ice that is unlikely to damage the fish) is provided. The fish are then sorted by species after being separated by size by an automatic fish sorting machine. The fish sorting machine includes functions such as automatic boxing and insertion functions, which reduce fish sorting time and labor. This helps preserve the freshness of the fish.

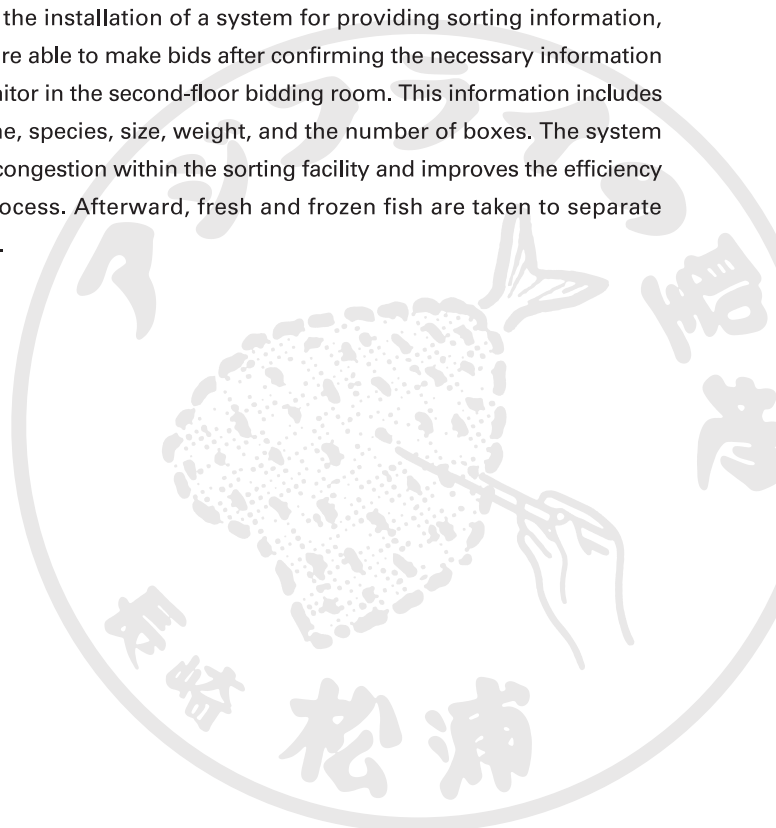


③ セリ

「荷捌き情報配信システム」の導入により、仲買人は2階の入札室のモニターで船名、魚種、サイズ、箱数、重量等入札に必要な情報を確認しセリを行うことが可能となり、荷捌き施設内の混雑緩和や作業の効率化が図られている。この後、鮮魚と冷凍で運び込まれる建物が異なる。

3) Auction

Through the installation of a system for providing sorting information, brokers are able to make bids after confirming the necessary information on a monitor in the second-floor bidding room. This information includes ship name, species, size, weight, and the number of boxes. The system reduces congestion within the sorting facility and improves the efficiency of the process. Afterward, fresh and frozen fish are taken to separate buildings.



【鮮魚での出荷】

選別機でサイズ別に分けられた生鮮の魚は「おさかなドーム」内で立替られ、保冷車に積み込まれたのち関東などの消費地市場へトラックで配送される。

【冷凍での出荷】

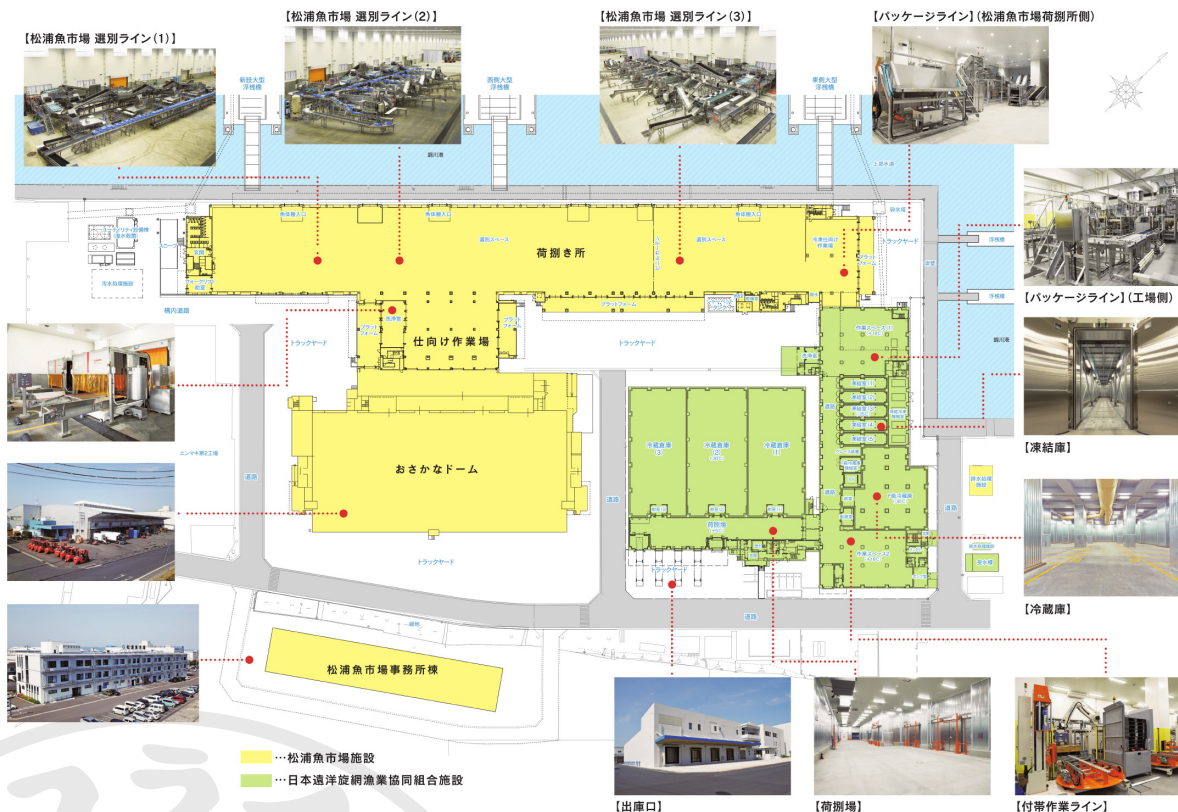
荷捌(にさば)き施設と連結している『日本遠洋旋網漁業協同組合松浦第一製氷冷凍工場』に運ばれ、素早く梱包、急速冷凍(1日最大100トン)された後、一度も外気に触れることなく保冷車に積み込まれ出荷される。

Shipping of Fresh Fish

Fresh fish that have been sorted by the selection machine are packed in the "Fish Dome," loaded onto refrigerated trucks, and shipped to consumer markets in Kanto and other regions.

Shipping of Frozen Fish

Frozen fish are moved to the Japan Ocean Purse Seine Fishing Cooperative Matsuura Primary Ice Production Refrigerated Workshop connected to the sorting facility. After being quickly packed and fast-frozen (maximum capacity: 100 tons per day), the fish are loaded onto and shipped out in refrigerated trucks without ever coming into contact with outside air.



お土産はココで！

松浦魚市場は、高度衛生化閉鎖型施設をはじめとする魚の出荷施設の他に、誰でも利用できる飲食店が2店舗、松浦魚市場で水揚げされた鮮魚・加工品が購入できる直売所や、コンビニエンスストアもあり、観光客や地元の買い物客で賑わっている。(松浦魚市場事務所棟)

Get Your Souvenirs Here!

At the Matsuura Fish Market, in addition to the fish shipping facilities such as the advanced sanitary closed-type facility, there are two restaurants that are open to the public, a store where you can purchase fresh fish and processed goods landed at the Matsuura Fish Market, along with a convenience store. That is why the Matsuura Fish Market is popular with tourists and local people alike. (Matsuura Fish Market Office Building)



松浦魚市場

長崎県松浦市調川町下免695

問 / 松浦市役所

☎0956-72-1111

(松浦市 水産課 施設管理係)

松浦市志佐町里免365

Matsuura Fish Market

695, Shimomen, Tsukinokawa, Matsuura City, Nagasaki Prefecture

Inquiries / Matsuura City Hall

☎0956-72-1111

(Facility Management Section, Fisheries Division, Matsuura City)

365 Shisachō Satomen, Matsuura City