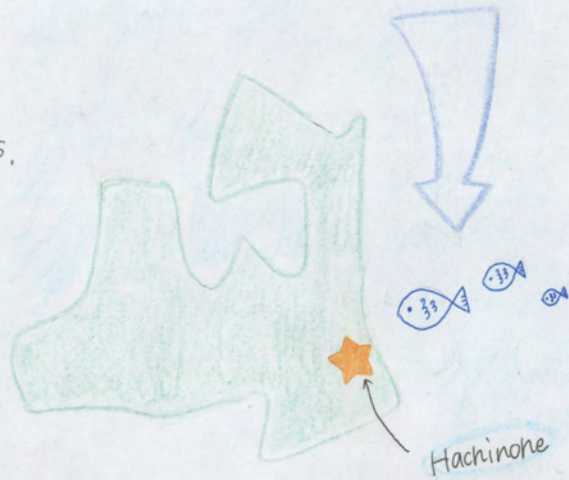


What is "Hachinohe Maeoki Mackerel"?



It is mackerel fished in Hachinohe Maeoki during the period when a meeting of fishermen recognized it as "Hachinohe Maeoki season" and landed in the Hachinohe Port. It has a lot of rough fat content and abundant unsaturated fatty acid. For mackerels weighing more than 600g fished Hachinohe Maeoki in a top season, there is rough fat content reaching more than 30%. Even Hachinohe Maeoki Mackerel weighing about 400g has more than 15% of rough fat content. Considering that chub mackerel has about 12% of rough fat content, we can say Hachinohe Maeoki Mackerel has a lot of rough fat content. Unsaturated fatty acids such as EPA and DHA are contained in the crude fat of mackerel. The unsaturated fatty acid has the characteristic that it increases as crude fat content increases. The sea's temperature is low and planktons with plentiful energy are easy to breed. Also the mackerel, which comes to Hachinohe mae oki, and fry eat the planktons. That's why Hachinohe mae oki mackerel is considered delicious.



Secret of

Hachinohe Maeoki Mackerel



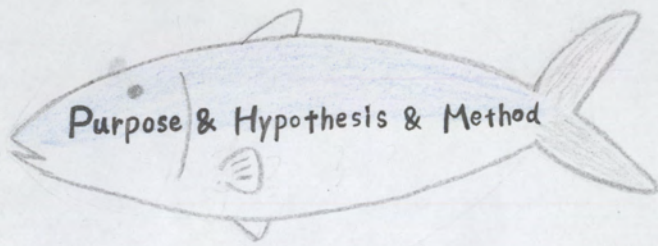
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First grader 12 HR group 10

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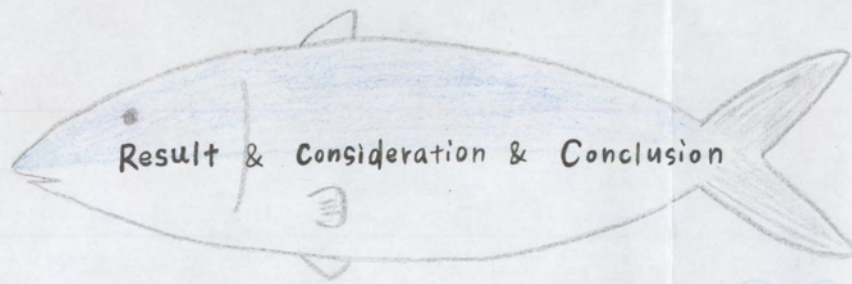




When the water temperature is  $16 \sim 18^{\circ}\text{C}$  of the mackerel it's said to raise the fat content.

The water temperature of the sea in Hachinohe is exactly right for mackerel. There was a lot of plankton in the northern sea and we think that it's also rich.

So, the difference in taste depends on baits the mackerel eats.



During our research, we found other reason why the mackerel produced in Hachinohe is delicious, and compare it with different mackerel produced in other places.

Chiba prefecture - Chosen Gyoko

Miyagi prefecture - Ishinomaki Gyoko

Shizuoka prefecture - Aizu Gyoko

Fukushima prefecture - Hakata Gyoko

Tottori prefecture - Sakai Gyoko

They may come from southern ocean, and their habit at may be different from food the mackerel produced in Hachinohe. So we want to compare Hachinohe Maeoki Mackerel with other mackerel.