

Introduction of high-quality sea fish processing facility in JAPAN



June 2024

MFFCA (MIE : Prefectural Federation of Fisheries Co-operative Associations)
 MLFC (MIURA Live Fish Distribution Center)



- FDA** (U.S. Food and Drug Administration)
HACCP (Hazard Analysis and Critical Control Point)
MEL (Marine Eco-Label Japan) :
- Red Sea Bream culturing method : MEL-JFR-A240003
 - Seaweed culturing, processing method
 - Sea Bream/ Flounder/Yellow tail/ Seaweed processing method

} June 2023 – November 2026

} March 2023 – March 2026



MFFCA (MIE : Prefectural Federation of Fisheries Co-operative Associations) has had its own processing facility in greater Tokyo area since 1984, processing farmed sea bream, yellowtail, kampachi, and other fish brought in from Mie and other coasts of Japan into fillets and loins.

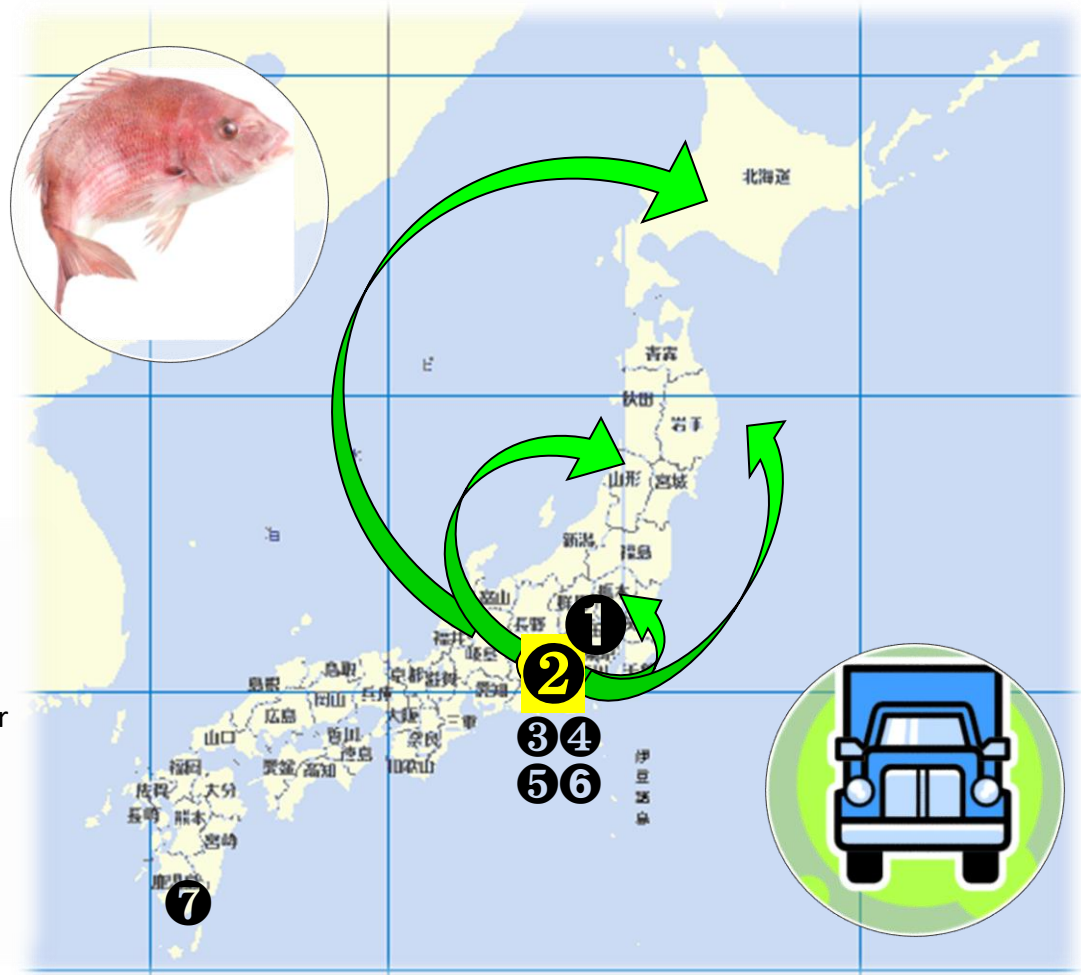
The fish is shipped to wholesalers, supermarkets, and restaurants in the Tokyo metropolitan area, Tohoku, and Hokkaido.

Name of facility	MLFC of MFFCA*
Headquarters	658-7 Jogashima, Misaki-cho, Miura-city, Kanagawa prefecture TEL +81- (0) 46-887-0320
Establish	June 2004
Director	Ken-ichi KIMISHIMA
Employees	Fulltime 13, Parttime 15, Trainee 24, : total 52
Business	Live fish processing
Plans for now	Branding of MIE sea products Marketing expanding for world Strategic alliance

Efforts to keep farmed fish fresh



The Miura Live Fish Distribution Center (MLFC) is located closer to Tokyo market. We have expanded the area where we can deliver fresh fish by fully utilizing the advantages of having facilities in the greater Tokyo area, enabling us to process fillets and other products immediately after live-finishing.

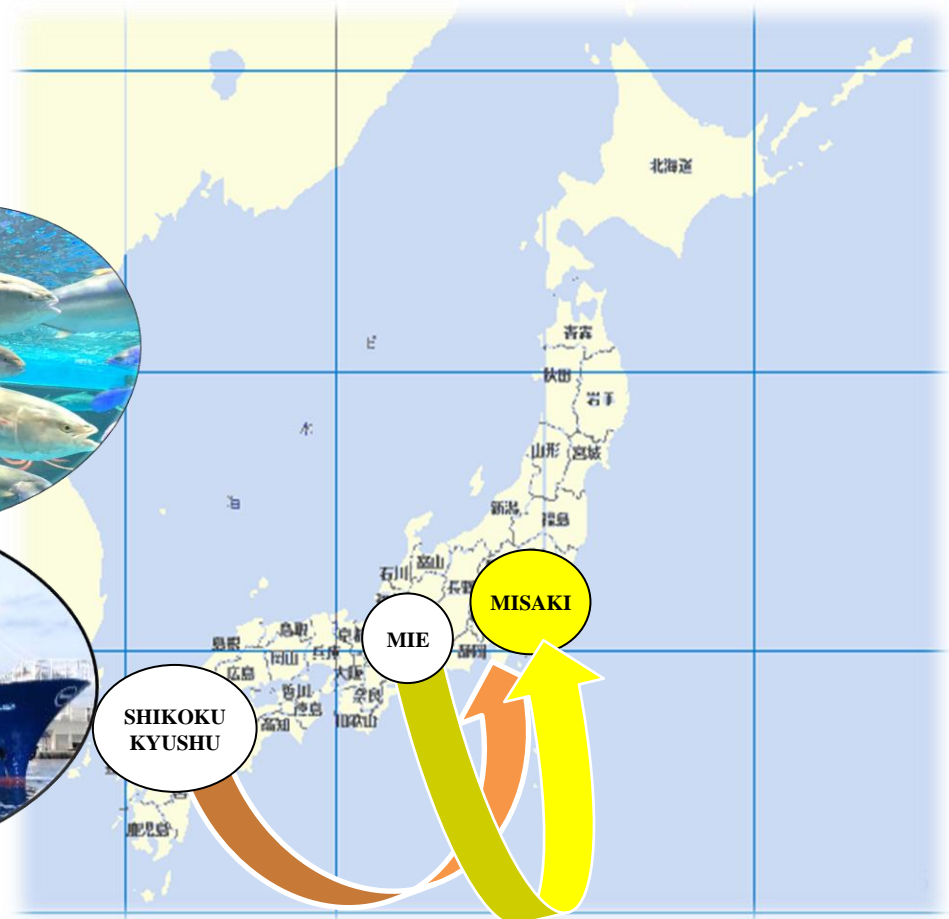


MFFCA's Facilities

- 1 Tokyo Office
- 2 MIE Headquarters
- 3 Minamishima Sea food distribution center
- 4 Minami-Ise Sea food distribution center
- 5 Nishiki Sea food distribution center
- 6 Owase Sea food distribution center
- 7 Kagoshima Plant Office

Transporting cultured fish from west coast to Tokyo

Hamachi are brought to the Miura Live Fish Center (MLFC) from Shikoku and Kyushu, and sea bream are brought to MLFC from loading areas in Mie and Ehime prefectures by live fish boat or live fish truck.



Transferring to the fish cage in the sea of MIURA

The fish cage is brought to the sliding door attached to the side of the live-fish boat. To prevent the fish from escaping, the nets on the side of the boat and the side of the fish cage are connected together and the fish are released from the boat into the fish cage in the sea.



Management of offshore fish cages

The fish cages that receive fish are connected to a barge, and are managed by the fish cage number and fish number according to species, place of origin, and girth.

Number of fish cages: **22**

Number of fish per fishpond (about 800 Yellowtail and about 2,000 Red Sea Bream)



Shipment of farmed fish (round)

In order to deliver fresh fish, workers are required to be skilled and fast. Here we introduce the process from landing to shipping.

★ Processing Yellow tail



Shipping.
Prepare for shipping from the livestock pens.



Finally, the fish are removed from the fish cage. A large, specially crafted net tied to a crane is used here.



The fish are then scooped up and placed on the barge's work platform. A special machine is used to finish the fish.



To ensure the freshness and quality of the fish, the fish are chilled in an ice water tank immediately after they are fresh-finished.



The fish are then placed in baskets and lifted to the wharf on a conveyor. The fish are weighed and placed one by one in a tank of ice water while being counted. (50 yellowtails, 150 ties)

★ Packing (boxing work)



When the fish are sufficiently chilled, they are placed in a Styrofoam container, a perch is placed over the fish, crushed ice is placed on top of the perch, and the lid is closed.



The boxes are clearly labeled with the name of the shipping destination and center, or picked by store, etc., to complete the process.



The completed product boxes are placed on the delivery truck and departed.

Shipment of farmed fish (processed products)



We make various efforts to ensure that fresh farmed fish reaches consumers. Scales and heads are removed, and the fish is processed into the form that best suits the order, from triplicate to boiled. Here we introduce the processing system of the Miura Live Fish Distribution Center of the Mie Fishery Federation.

★ Pretreatment Room



The scales are removed from the raw fish, the head is removed, the tail fins are cut off, the internal organs are removed, and other parts of the fish that are unnecessary for processing into products are removed.

★ Primary processing room



The raw material that flows from the pretreatment room is sliced into three pieces by a machine, and further processed by skinning and boning.

We also offer a variety of product forms, such as "fillet" and "loin," to meet all kinds of needs.

★ Hygiene Room



Sashimi, slices, and fillets are manufactured in especially clean rooms.

★ Shrimp Processing Room



Frozen raw materials are placed in a water tank, filled with cold water, and thawed using a blower. Since shrimps are allergenic, packing, packaging, and printing are all done in the same room.

A thorough quality control system

★ Vacuum packaging room (clean room)



Processed products are vacuum-packed with high freshness.

★ Weighing and packaging room



Inspects vacuum-packed products for foreign objects using a metal detector, weighs and labels the products, and packs them in Styrofoam containers with ice.

★ Quality Control Office








We conduct daily inspections of shipped products for general viable bacteria count, coliform group, food poisoning bacteria, etc., as well as a simple test for antibiotic residues. We also perform "taste information management" such as flavor components.

Volume of production



MLFC production is expanding every year. Our share of the domestic market is also increasing, and we plan to further expand production with an eye to overseas exports.

2022	Shipped volume (tails)	Shipped weight(kg)	Total tails	Total weight
 Red sea bream	1,084,871	1,194,156	1,654,837 tails	2,631,624 kg
 Yellowtail	398,231	1,059,607		
 Greater amberjack	113,988	331,806		
 Striped jack	21,853	24,616		
 Flounder	35,894	21,440		

Rebooted in 2018

Features of MLFC

① Ensuring food safety

- ◇ HACCP-compliant facilities
- ◇ Indoor temperature always set at 18°C or lower
- ◇ Quality control room
- ◇ Establishment of primary and secondary sanitary facilities

② Ensuring high freshness of distribution

- ◇ Rapid processing with two straight processing lines
- ◇ Installation of advanced processing equipment
- ◇ Installation of temporary storage tanks/cage for live fish



Facility

- Steel-framed, partly three-story building
- Total floor area 2917.22 m²
- Ice making facilities: 15 tons/day,
- ice storage: 25 tons/day
- Septic tank facilities: 100 tons/day
- Indoor temperature setting ≤ 18 degrees Celsius



MEL is Japan's first fishery eco-label certification system

A third party examines and certifies businesses (fisheries and aquaculture) that give consideration to the sustainability of marine resources and the environment. Businesses that use, distribute, and process such marine products also need to be certified, and after going through these processes, the marine products are given the MEL logo mark and delivered to consumers.

This Certificate certifies that the following business conforms to the Marine Ecolabel Japan CoC (Chain of Custody) Certification Standard Ver. 2.0.

MFFCA HQ received certification for primary processing, secondary processing, higher processing, bookkeeping, packaging, and repackaging related to red sea bream, flounder,, kampachi, yellowtail, and wakame seaweed.

Date of certification issued: March 27, 2020
Certification expiration date: March 26, 2026

FDA | U.S. Food and Drug Administration
Food Facility Registration

Please review your registration. If all information is correct, click the Submit button below.
To make changes to a section, click the Edit button for that section.

Date: 02/08/2023 16:53:30
Created by: mie55489

Created Date: 2023-02-07 04:30:37.0
Registration Renewed Date:

Registration Expiration Date: **2024-12-31**

Last Updated: 2023-02-07

Registration Status: **VALID**

Registration Status Reason: **Pending UFI Confirmation**

Is this facility engaged in the manufacturing/processing, packing, or holding of food for human or animal consumption in the United States?
Yes No

Section 1: Type of Registration

Facility Location : **Foreign Registration**

UPDATE OF REGISTRATION INFORMATION: Registration Number: 15736354364 Pin No: chIBJC2g [Modify Pin](#)

Are you the new owner of a previously registered facility?
Yes No

Previous Owner's Title:
Previous Owner's Name :
Previous Owner's Registration Number :

Section 2: Facility Name/Address Information

Facility Name Mie Prefectural Federation of Fisheries Co-operative Associations Miura katugyo ryuutuusenta	Telephone Number 081 46 8870320
Facility Name Suffix Other	Fax Number 081 887 0292
Facility Name Suffix Other federation of cooperatives	E-Mail Address k-kimishima@miegynoren.or.jp
Facility Street Address, Line 1 658-7,Misakimachijogashima	Unique Facility Identifier (UFI) 717719965
Facility Street Address, Line 2	
City miura-shi	
State/Province/Territory Kanagawa	
Zip/Postal Code 238-0237	
Country/Area JAPAN	

FDA issues different types of export certification for different food products. In limited circumstances, other federal agencies may issue export certificates for FDA-regulated food products, usually regarding compliance with foreign standards. It is the exporter's responsibility to comply with the laws of the importing country, so you may wish to consult your importer or the relevant regulatory authorities in the importing country to determine what type of export certificate is required, if any. Please consult the lists below for descriptions of the types of export certificates offered by FDA and other federal agencies.

Registration Expiration Date
2024-12-31

Union of Japanese Scientists and Engineers



CERTIFICATE OF REGISTRATION

Union of Japanese Scientists and Engineers (JUSE) ISO Registration Center

Name of Certification : Food Safety Management Systems
Standard against the implemented audit : ISO 22000:2018
Category(Sub category) : C(CI)
R e g . N o . : JUSE-FS-301
Registered Client : Mie prefectural Federation of Fisheries Cooperative Associations, MIURA Live Fish Distribution Center
Top Management : TSUJIMURA Takumi, Executive General Manager
L o c a t i o n : 658-7, Jogashima, Misakicho, Miura-shi, Kanagawa, 238-0237, Japan
S c o p e o f R e g i s t r a t i o n h e l d : Processing of fishery products

We certify and register the above organization meets the requirements of the aforementioned standard.

Period of Validity : March 27, 2024 - March 26, 2027
Date of Initial Registration : March 27, 2024

Shinichi Sasaki
President

Masato Onodera
Director ISO Registration Center

Union of Japanese Scientists and Engineers(JUSE)
2-7-1, Nishi-Shinjuku, Shinjuku-Ku, Tokyo, 163-0704, JAPAN



Certificate of registration
The Food Safety Management System of

**Mie prefectural Federation of Fisheries Cooperative Associations,
MIURA Live Fish Distribution Center**

at
658-7, Jogashima, Misakicho, Miura-shi, Kanagawa, 238-0237, Japan
(MIURA Live Fish Distribution Center)
4F, Toso-Building, 3-7-4 Tsukiji, Chuo-ku, Tokyo, 104-0045, Japan
(Tokyo office)

has been assessed and determined to comply with
the requirements of

**Food Safety System Certification 22000
FSSC 22000**

Certification scheme for food safety management systems
consisting of following elements:

ISO 22000:2018, ISO/TS 22002-1:2009 and Additional FSSC 22000 requirements (version 5.1).

This certificate is applicable for:

Scope: Processing of fishery products
Category(Subcategory): C (CI)

This audit includes the head office function (Quality assurance, Purchase, Product development)

Certificate of registration No: JUSE-FC-144
Certified Organization Identification Code(COID code): JPN-1-2665-704295
Date of the certification decision: March 27, 2024
Initial certification date: March 27, 2024
Issue date: March 27, 2024
Valid until: March 26, 2027



Shinichi Sasaki
President

Masato Onodera
Director
ISO Registration Center

Union of Japanese Scientists and Engineers (JUSE)
2-7-1, Nishi-Shinjuku, Shinjuku-Ku, Tokyo 163-0704, JAPAN

The authenticity of this certificate can be verified in the FSSC 22000 database of Certified Organizations available on www.fssc.com.

Youtube

<https://youtu.be/FTC7RkUXoHM>



Corporate site

<https://Mie-Gyoren.com>



MFFCA (Mie Prefectural Federation of Fisheries Co-operative Associations)

International liaison

Hiroshi.Koyanagi@gmail.com