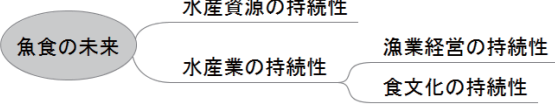
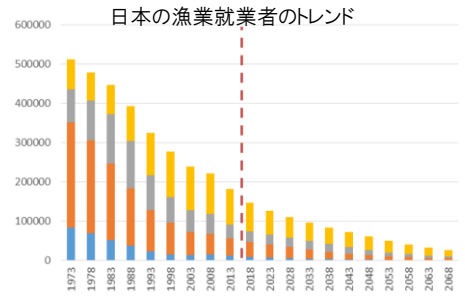


伝統的和食文化資源(海産物)管理手法の研究開発と、産地と消費地の連携実践及び国内・国際発信

東京海洋大学 勝川俊雄
伝統的和食文化資源(海産物)管理手法研究会

背景と目的

- 水産資源の減少、および魚価の低迷により、日本漁業は衰退の一途を辿り、漁業を基幹産業とする地域コミュニティの限界集落化が進んでいる。
- 水産資源を持続的に利用していくために、我が国固有の状況を踏まえた実装的な漁業管理手法の確立に取り組む。
- 漁業が行われている地域(長崎県壱岐市などを中心に)と、大消費地である東京等におけるステークホルダー(消費者・飲食・小売りを含む)の交流による問題意識の醸成、付加価値付け、および、政策提言。
- 2020年東京オリンピック開催に向けて、世界のスタンダードに準拠した持続的水産物が提供できるように、国民的な議論実践をしていく。



実施体制

統括

東京海洋大学
勝川研究グループ

生産者

連携

消費者 飲食・小売り

各種事業を実施

伝統的和食文化資源(海産物)
管理手法研究会

活動成果



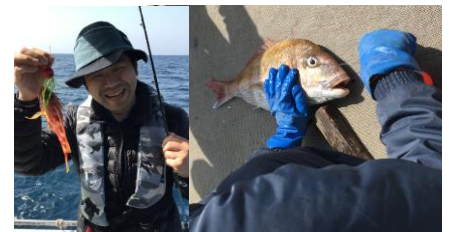
W-BRIDGE 第二領域報告会
流通革命！ニッポンの漁業と食の未来を守る
(早稲田大学)



2016 マグロサミット in 壱岐



フェイスブックで情報発信
ファン数 16,000人突破

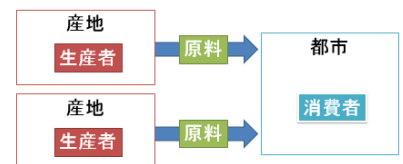


離島漁業と年消費者をつなぐための実地調査

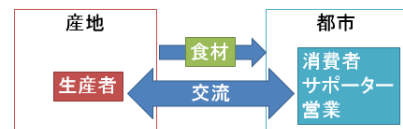
今後の展開

- 日本全国の生産者と連携して、水産資源の持続的管理の必要性についての情報発信を継続する。特にタイハイヨウクロマグロに関する情報発信を精力的に行う。
- 国内外の資源管理の成功事例を調査して、日本国内の現状に合致した管理手法について政策提言を行う。
- 産地と消費地の連携を促進するために、「水産資源の持続性」という理念に共感できる消費者・生産者、飲食を結びつけて、持続的な水産物を適正価格で消費することで、消費者が生産者を支える仕組みを作る。
- 伝統的和食文化資源(海産物)管理手法研究会の母体である「海の幸を未来に残す会」が、水産資源の持続的な利用に貢献した個人・団体に与えられる賞であるシーフードチャンピオンのファイナリストにノミネートされた。日本の漁業管理の現状と問題点を世界に向けて情報発信する。

これまでの漁業



これからの漁業



Research and Development on Management Methods for Traditional Japanese Food Cultural Resources (Seafood Produce), Practical Cooperation Between Production and Consumption, and Domestic/International Information Dissemination

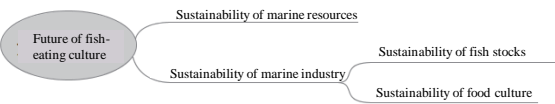
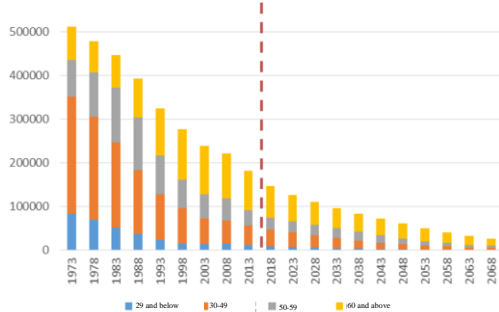
Toshio Katsukawa (Tokyo University of Marine Science and Technology)

Study Group for the Management Methods for Traditional Japanese Food Cultural Resources (Seafood Produce)

Background and Objectives

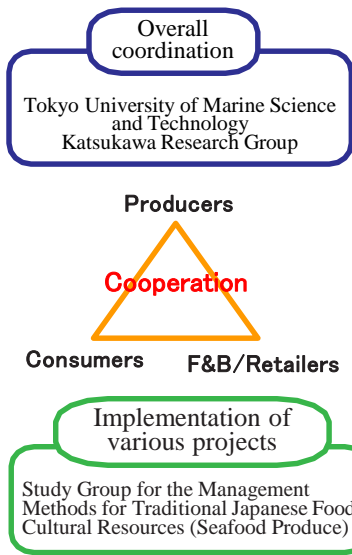
- As a result of the decrease in fishery resources and downturn in fish prices, Japan's fishery industry is on a trend of long-term decline. Local fisheries communities are becoming increasingly marginalized.
- In order to ensure the sustainable use of fishery resources, we are working toward establishing a management method for implementation that takes into consideration the specific circumstances faced by Japan.
- These efforts include policy recommendations and raising awareness of the issues through interaction between regions engaged in fishery (mainly in Iki City of Nagasaki Prefecture, etc.) and stakeholders in Tokyo, a major consumption area (including consumers, F&B companies, and retailers).
- Effort will also be put into engaging in public debates, in order to ensure a supply of sustainable seafood that meet global standards, as we head toward the 2020 Tokyo Olympic Games.

Trends in numbers of fishery workers in Japan



Implementation System

Activity Results



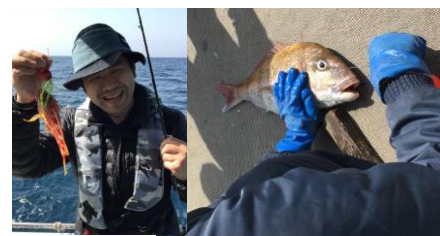
W-BRIDGE Second Area Reporting Session
"Logistics Revolution! Securing the Future of Food and the Fishery Industry of Japan(Waseda University)"



2016 Tuna Summit in Iki Island



Dissemination of information on Facebook breakthrough with 16,000 fans

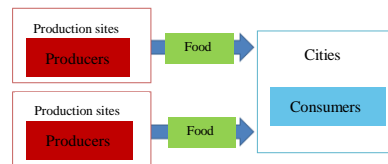


Field study linking the topics of fishery industries on remote islands with consumption

Future Outlook

- In cooperation with consumers across Japan, continuous efforts will be made to disseminate information on the need for sustainable management of aquatic resources, including the Pacific Bluefin Tuna.
- Study the successful cases of resource management in Japan and abroad, and make policy recommendations about management methods that are suitable for the current situation in Japan.
- In order to promote cooperation between the sites of production and consumption, connect the consumers/producers and the F&B industries that share the philosophy of "sustainable fishery resources," consume sustainable fishery resources at reasonable prices, and create a framework where consumers support producers.
- The "Umi no Sachi wo Mirai ni Nokosukai," which is the parent organization of the "Study Group for the Management Methods for Traditional Japanese Food Cultural Resources (Seafood Produce)," was nominated as a finalist for the Seafood Champion. This award commends individuals and organizations that have contributed to the sustainable use of fishery resources. Disseminate information globally about the current status and challenges of fishery management in Japan.

Fishery industry to date



Fishery industry in the future

