Table 6
Principal Flavoured Herring Roe Processors in Japan

| Processors | Location | 1986 | 1987 (Units – Tons) | 1988 Estimate |
|-----------------------|------------|-------|------------------------|------------------|
| Honma Suisan | Sapporo | 1 200 | 1 200 | |
| Hokuei Shokai | Sapporo | 150 | 500 | |
| Kaneshime Shokuhin | Sapporo | 200 | 500 | |
| Kasei Foods | Sapporo | | 400 | |
| Mitsuwa Shokuhin | Sapporo | 100 | 250 | |
| Daiyoshi Takashima | Sapporo | 200 | 200 | |
| Tezukuri Shokuhin | Sapporo | . 50 | 100 | |
| Shinrei Shokuhin | Niigata | 750 | 1 000 | |
| Yamazu Reizo Shokuhin | Niigata | 250 | 300 | |
| Maruta Shokuhin | Niigata | 200 | 100 | |
| Kyoshoku | Nationwide | 1 500 | 1 500 | |
| Ohno Suisan | Rumoi | | 100 | |
| Kawakami Shoten | Yoichi | 200 | 200 | |
| Nichirei | Tokyo | | 400 | |
| Chugai Shokuhin | Tokyo | 200 | 250 | - |
| Marine Foods | Tokyo | 100 | 100 | |
| Minami Shokuhin | Shiogama | 100 | 100 | |
| Marutomo | Shikoku | 150 | 500 | |
| Yamaki | Shikoku | 50 | 200 | |
| Marunami Shokuhin | Nagoya | 100 | 100 | |
| Mashige Yamani Suisan | Mashige | | 100 | |
| Kaneka Seafoods | Kesennuma | • | 300 | |
| Yamaya | Hakata | • | 200 | |
| Yamamoto Shokuhin | Aomori | 300 | 300 | |
| Okamura Shokuhin | Aomori | | 100 | |
| Other | | 600 | 1 600 | |
| TOTAL | | 6 400 | 10 600 | 11 800 |

Source: Daily Hokkai Keizai, August 11, 1988.

Other companies visited during the June study visit included Takahashi Suisan Co. Ltd. of the Sapporo Central Fish Market as well as the Hokkaido Fish Processors Co-operative (Hokkaido Processing Fish Products Co-operative Federation) in Sapporo, Hokkaido.

A subsequent mission in November of 1988 provided representatives of the Atlantic Canadian hering roe industry with the opportunity to develop a dialogue with Japanese industry representatives regarding minimum grade standards, market situation and opportunities for market development and promotional activities.

5 Quality Concerns

The major quality concerns regarding Atlantic Canadian roe identified through discussions and observations in Japan include the following:

- Freshness was a major concern for 75 per cent of the Japanese companies. Problems observed included high incidence of breakage or egg seepage, discolouration, poor textural qualities, bitterness detected in end products and short shelf life.
- Small roe size was a major concern for 65 per cent of the Japanese companies. This problem was localized in the 1987 Bay of Fundy fishery where reportedly an increasing percentage of the catch had a whole fish weight of less than 200 g. Roe weight must be a minimum weight of 10–15 g per piece. The 1988 Bay of Fundy fishery reflected a substantial increase in average roe weight, thus roe size was not a concern for the majority of the 1988 product.