



全球12%鱼子酱 竟来自中国西南这个小镇(上)

World-Class Caviar Hub Accounting for 12% of the Global Caviar Market

你吃的鱼子酱,有可能来自中国西南这个小镇。

The caviar you eat might come from this small town in southwestern China.

从2010年开始养鱼以来,这个位于雅安天全的小镇已经拥有了超过240口大小鱼池,可养超过400万斤鲟鱼。2022年,雅安天全县共产出鱼子酱50吨,占全球市场的12%。雅安天全县的小镇思经,可以算得上“世界级的鱼子酱重镇”,所产鱼子酱主要销往西欧和北美等地区。

Since starting fish farming in 2010, Tianquan County in Ya'an City now boasts over 240 large and small fish ponds, which can accommodate more than 2 million kilograms of sturgeons. In 2022, Tianquan County in Ya'an City, Sichuan Province, produced 50 tons of caviar, accounting for 12% of the global caviar market. Sijing Town in Tianquan County, Ya'an City, has established itself as a "World-Class Caviar Hub", primarily exporting caviar to Western Europe, North America, and other regions.



天全县生产的鱼子酱。图据川观新闻



俯瞰雅安天全养殖鲟鱼的鱼池。



工作人员正在捕捞鲟鱼。

目前,天全养殖的鲟鱼有五种,有西伯利亚鲟、史氏鲟、俄罗斯鲟、达氏鲟和海博瑞鲟。其中,海博瑞鲟是中国特有的优质鲟鱼品种。

At present, Tianquan County farms five sturgeon varieties, namely the *Acipenser baerii*, Amur sturgeon, Russian sturgeon, Yangtze sturgeon, and Hybrid sturgeon. Among them, the Hybrid sturgeon is a high-quality sturgeon species exclusive to China.

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