



# 全球12%鱼子酱 竟来自中国西南这个小镇(下)

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

雅安地处内陆腹地,鱼子酱为何与这里结缘?据介绍,鲟鱼是冷水性鱼类,对水质水温要求很高,而雅安水质常年稳居全国前列。此外,天全县高山引流的冰雪融水,也为养殖鲟鱼提供了优质水源。

Despite being located in the interior of China, Ya'an has become a thriving hub for caviar production. It's reported that sturgeon is a cold-water fish with high requirements for water quality and water temperature, and Ya'an boasts year-round top-tier water quality. In addition, the ice and snow melt water draining from the high mountains of Tianquan County create an ideal water source for sturgeon farming.

一条鲟鱼从幼苗到产卵的时间需要8年到12年。而它最宝贵的精华即鱼子酱,从取卵到装盒需在15分钟内完成。这15分钟需要手工完成17道工序,包括杀鱼、剖腹、取卵……拌盐、装罐等,且必须在无菌环境下操作,才能保证鱼子酱的口感鲜美。

"It takes 8 to 12 years for a sturgeon fry to spawn, yet only 15 minutes to extract its most valuable



工作人员抱起产鱼子酱的鲟鱼。图据川观新闻



雅安天全生产的鱼子酱。汪衡摄

essence, caviar, from egg harvesting to packaging."?In these 15 minutes, there are 17 manual processes, including fish killing, abdominal section, egg harvesting... salt mixing, and canning. These operations must be conducted in a sterile environment to ensure the delicious taste of caviar.

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天全县冷水鱼现代农业园区。图据「指尖天全」