

AI台灣鯛



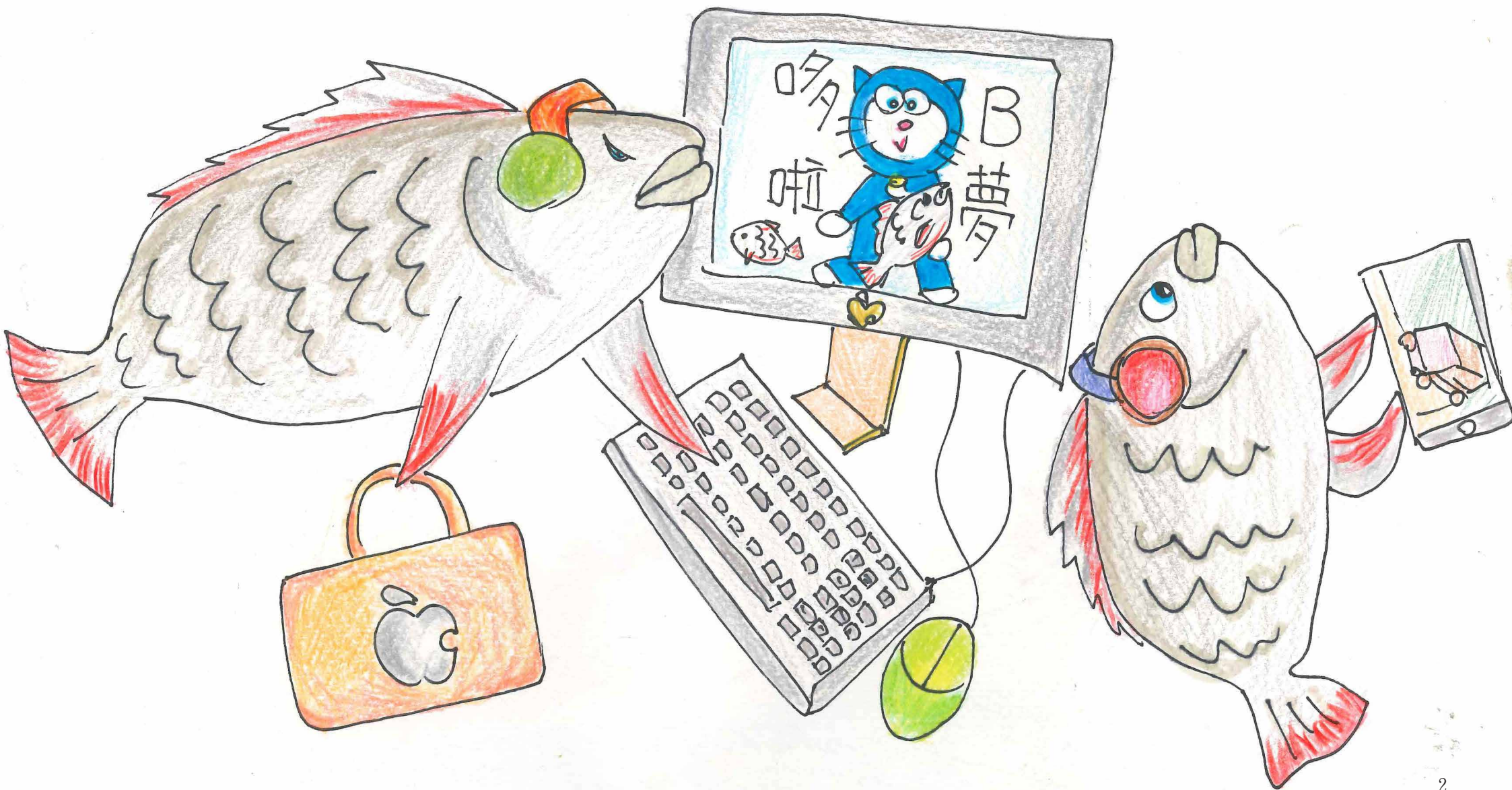
圖/文 施彥全

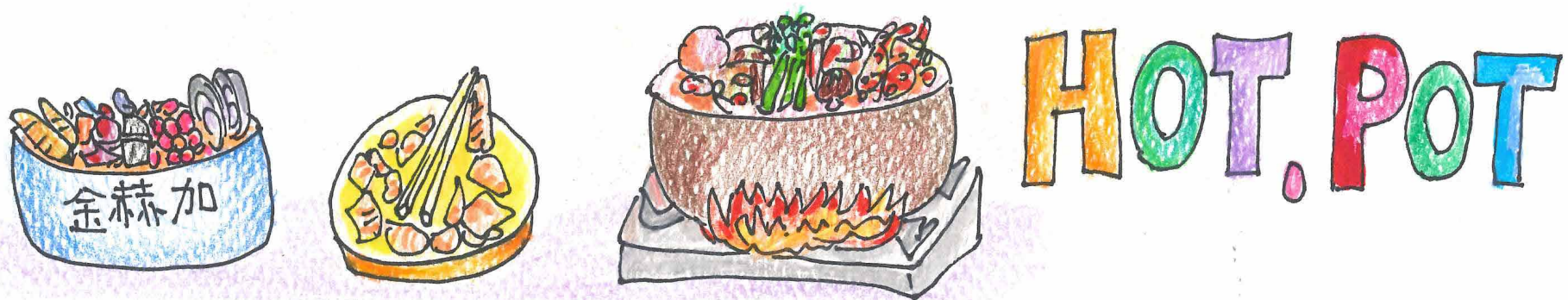


AI 台灣鯛

圖/文

施文全



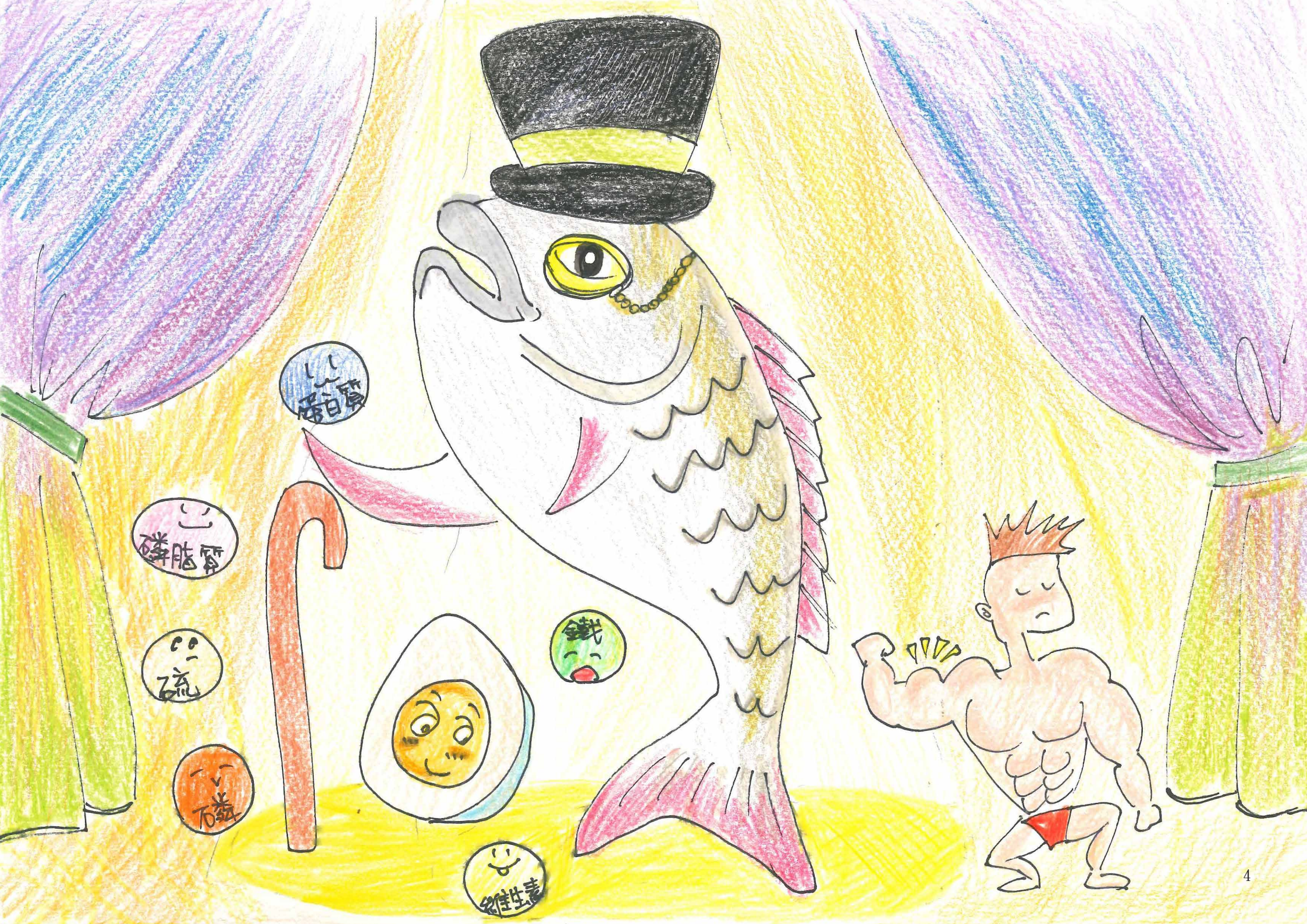


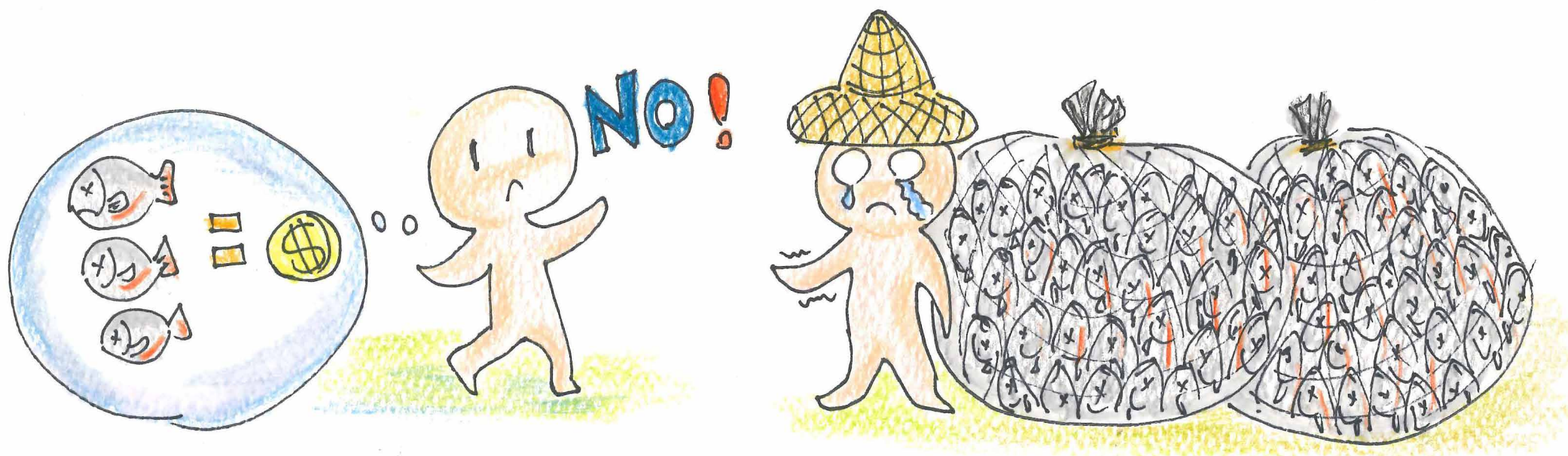
大家好！我是漁產界新貴——人稱「國寶魚」的台灣鯛。

這幾年，我快速竄紅，不僅連鎖超市的生鮮食品架上有我；各大火鍋店、料理餐廳的食材裡也常見到我。我低脂又高蛋白，深受消費者喜愛。

Hello everyone! I am the new noble of the fishing industry—Taiwan Tilapia—known as the "national treasure fish".

In recent years, I have quickly become popular and can be found not only on the shelves of fresh food in supermarket chains, but also in the ingredients of hot pot shops and restaurants. I am low-fat, high-protein, and popular with consumers.

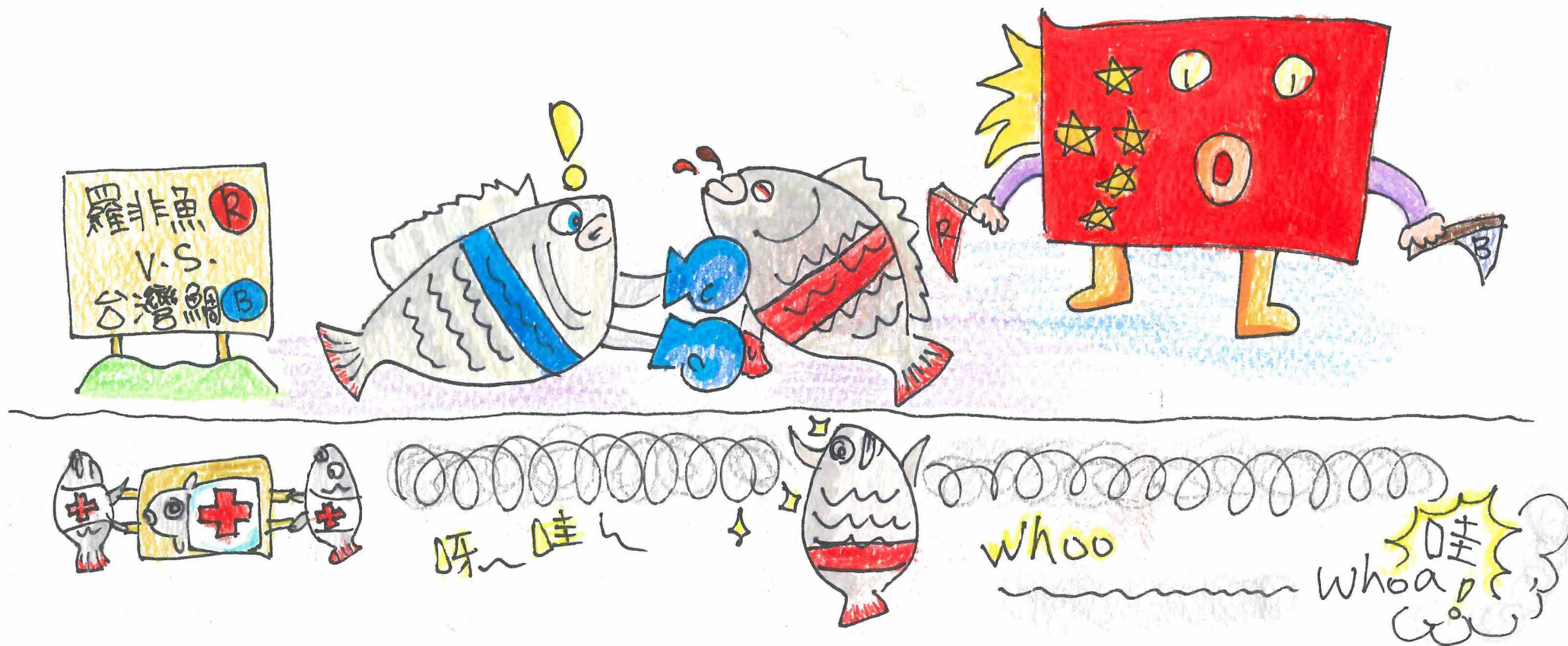




遙想當年，我和雞豬鴨混養在一起，時常被嫌有土腥味。養殖量大，價格卻低落，以致曾有
魚販惡意毀約，拒絕向漁民收購。

Recalling those years when I was polyculture with pigs and ducks, I was often despised for fishy and the smell of soil. Large aquaculture production resulted in such low prices that some wholesalers maliciously breached contracts and refused to buy us from fishermen.





更糟的是，中國大陸還以相似的「羅非魚」搶市，企圖把我殺個片甲不留。

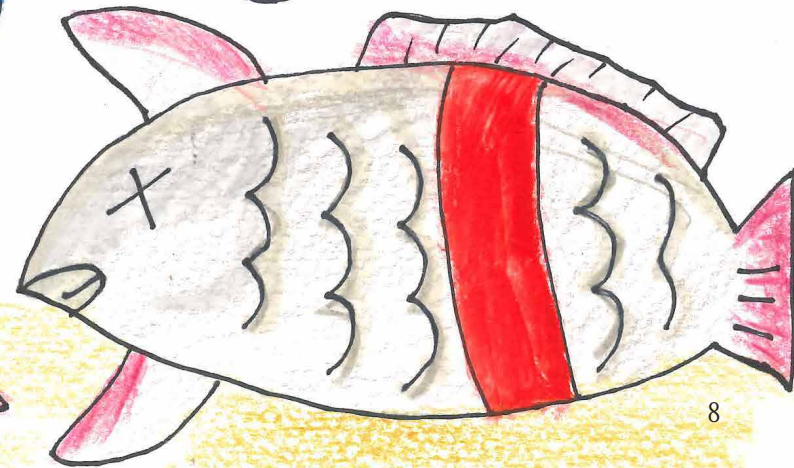
To make matters worse, Mainland China also used similar "tilapia" to muscle for the market, trying to destroy me completely.

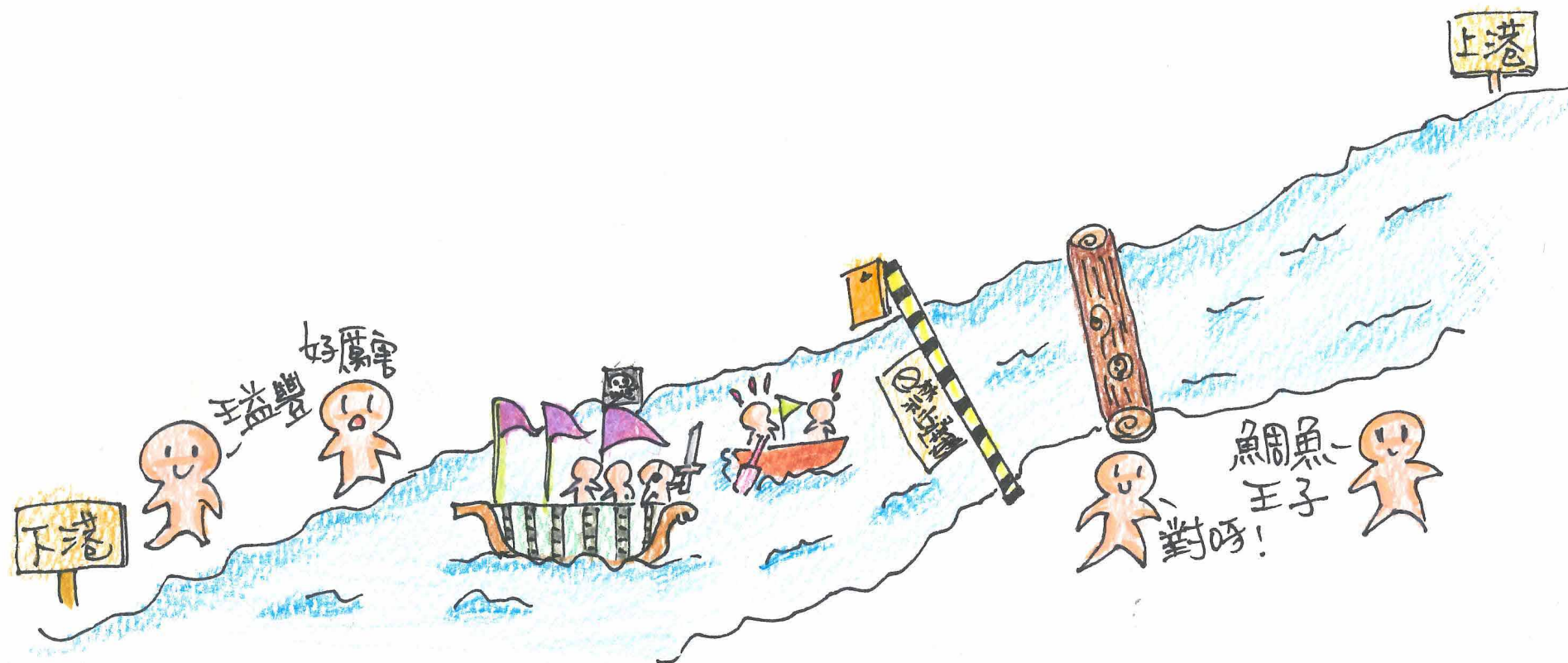


TKO勝!
winner!

羅非魚
戦力値: LV.80 攻撃力: LV.50 生命値: LV.30
魚の奧運排名
132. 羅非魚 133. 金魚

吳郭魚
戦力値: LV.30 攻撃力: LV.25 生命値: LV.15
魚の奧運排名
398. 吳郭魚 399. 鱸魚





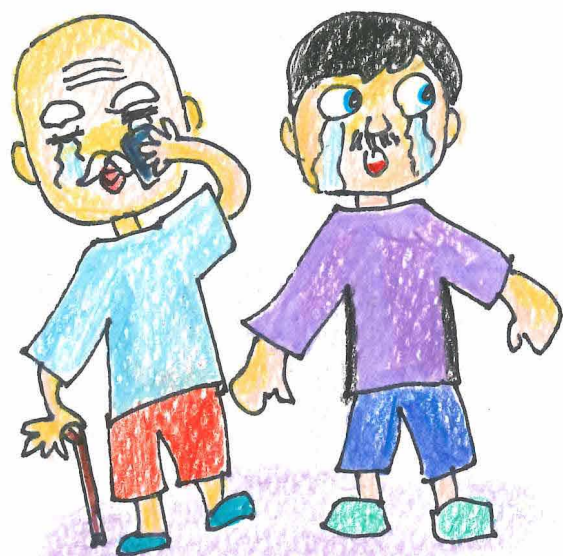
幸好，我的救世主及時出現，讓我逢凶化吉，由黑轉紅。那個人正是「頂港有名聲，下港有出名」，人稱「鯛魚王子」的口湖魚類生產合作社總經理——
王益豐先生。

Fortunately, my savior appeared in time and helped me to turn the tables. The person is Mr. Yifeng Wang, the general manager of the Kouhu Fish Production Cooperative, known as the "Prince of Tilapia".

魚周魚
王子

加馬到!!!



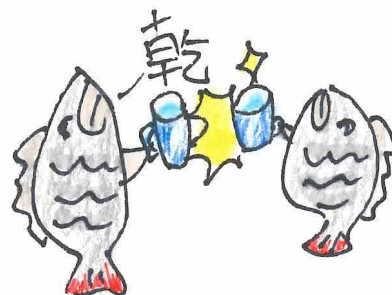
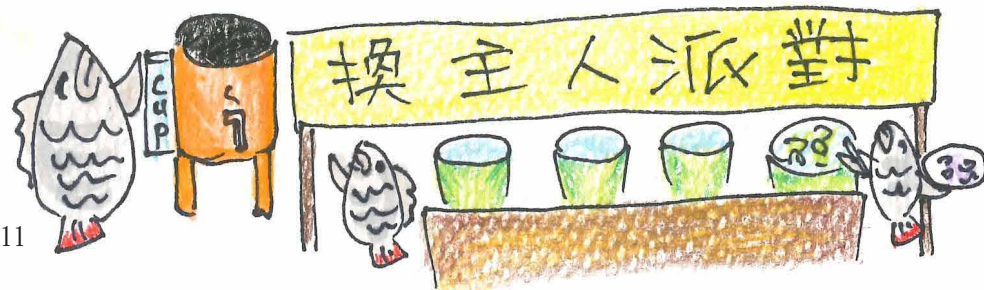


後繼有望啦!

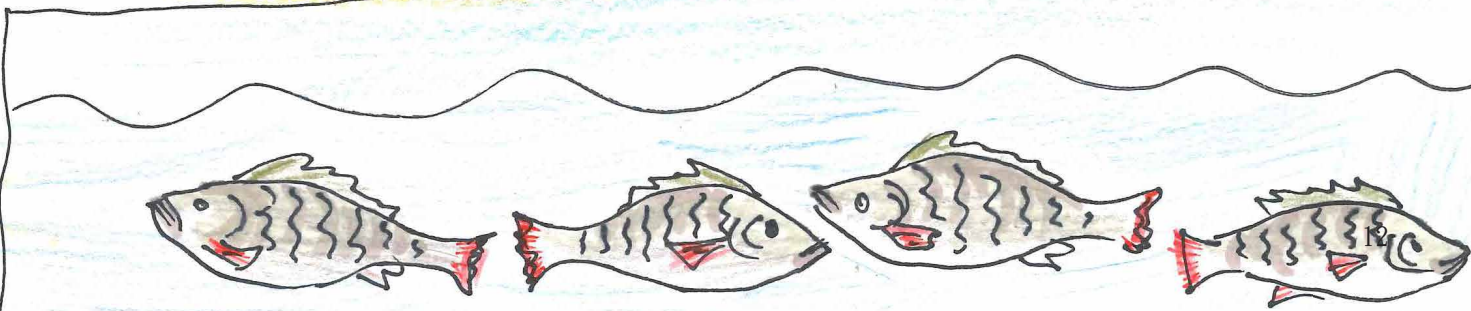
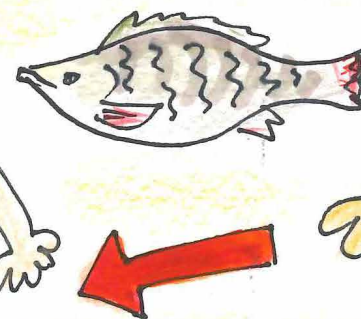
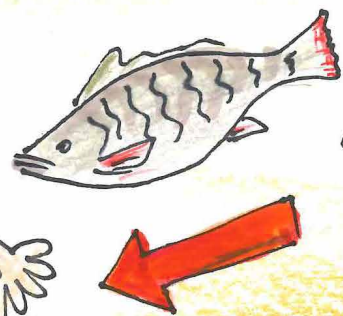
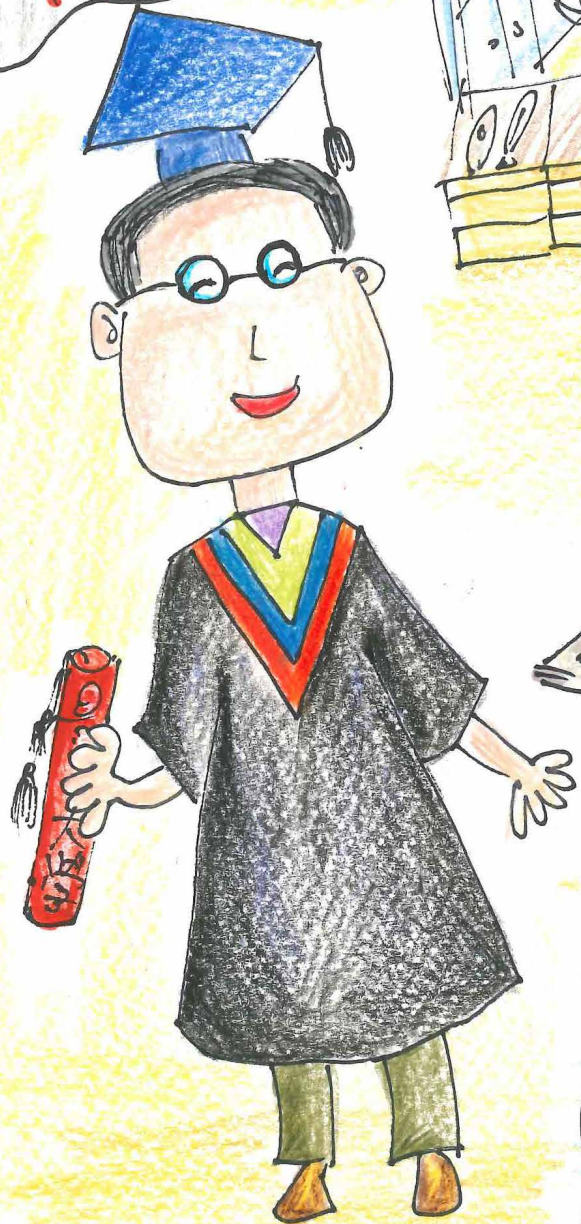
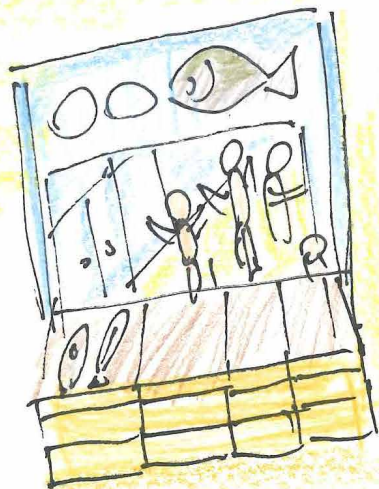


2005 年，大學剛畢業的王益豐先生，毅然決然返回家鄉，投入祖傳三代的養鯛行業。

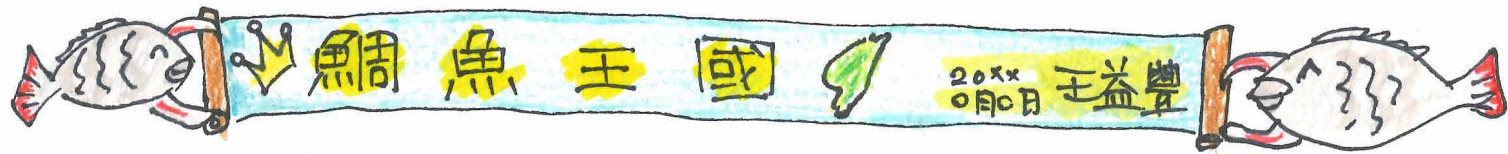
In 2005, Mr.Yifeng Wang, who had just graduated from university, resolutely returned to his hometown and devoted himself to the three-generation tilapia-farming industry.



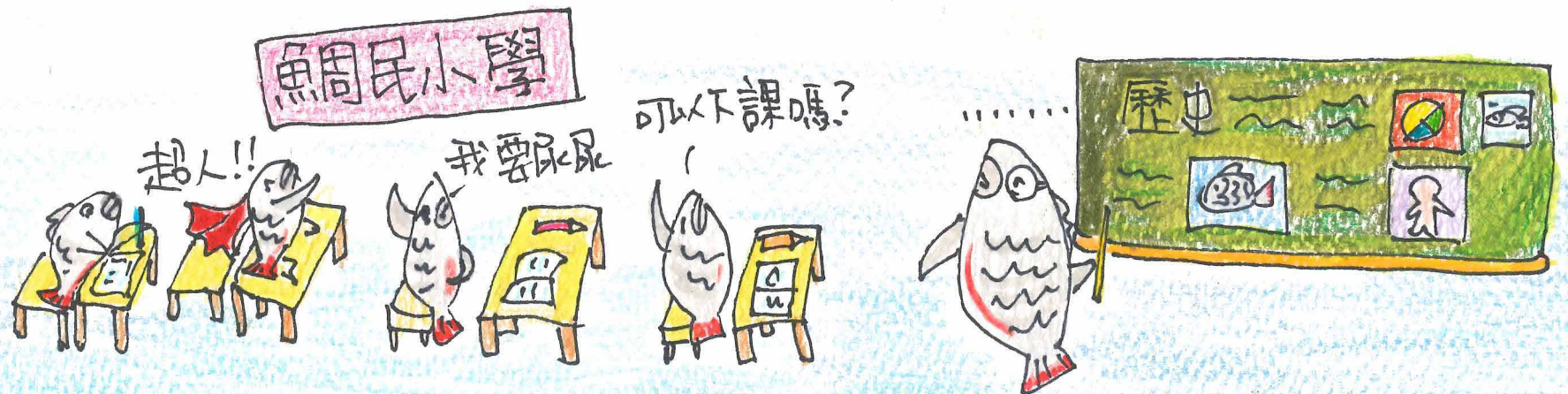
2005年
6月
15日



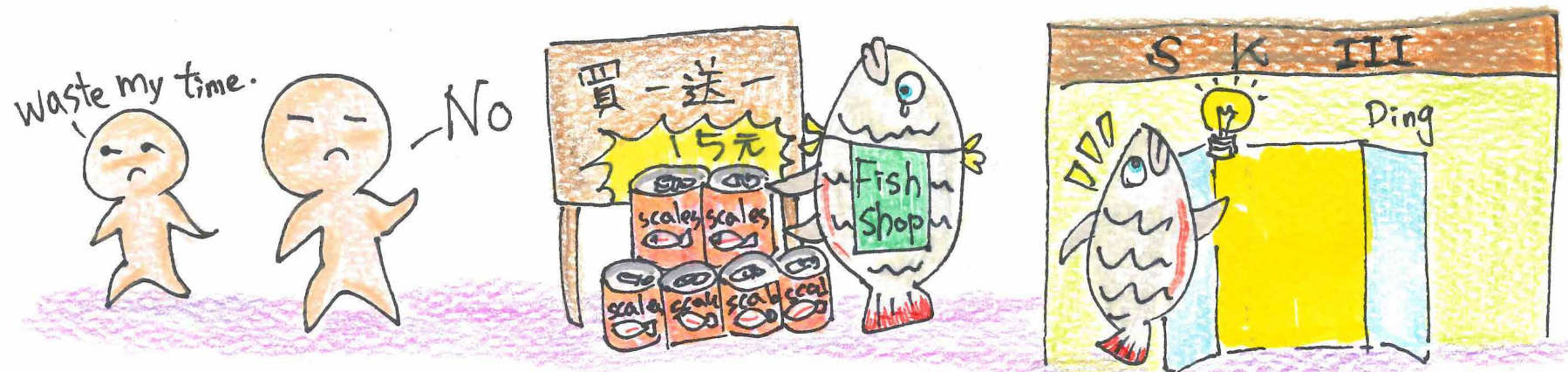
他看到漁民辛苦養殖的鯛魚價格長年不佳，深知唯有提高鯛魚的附加價值，才是王道。於是，開始苦心研究，與台日專家交流，最終成功研發出各種鯛魚商品，讓臺灣贏得鯛魚王國的美名。



Seeing that the price of the tilapias which the fishermen worked so hard to farm was not good for many years, he knew that to increase the added value of the tilapias as soon as possible was the most important thing. As a result, he began to study painstakingly as well as communicate with Taiwan and Japanese experts. Finally, he successfully developed a variety of tilapia products, allowing Taiwan to win the reputation the kingdom of tilapia.

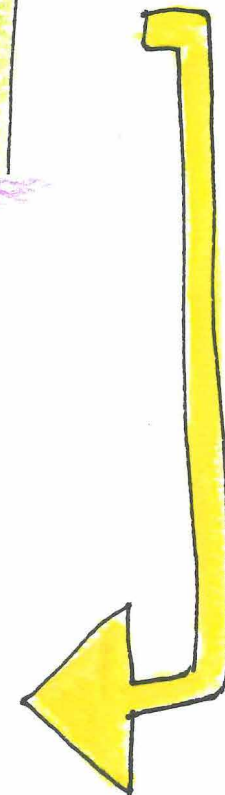


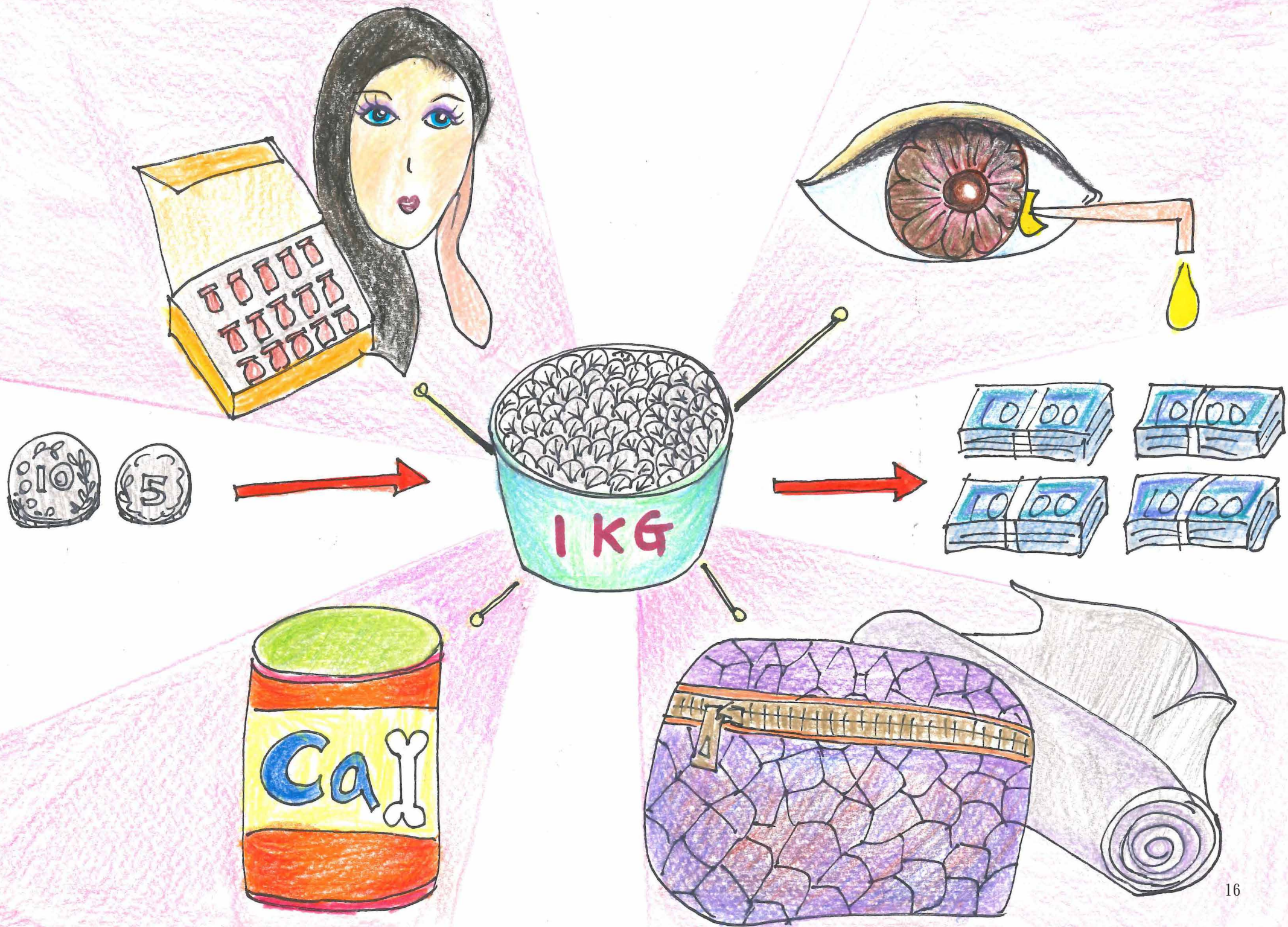


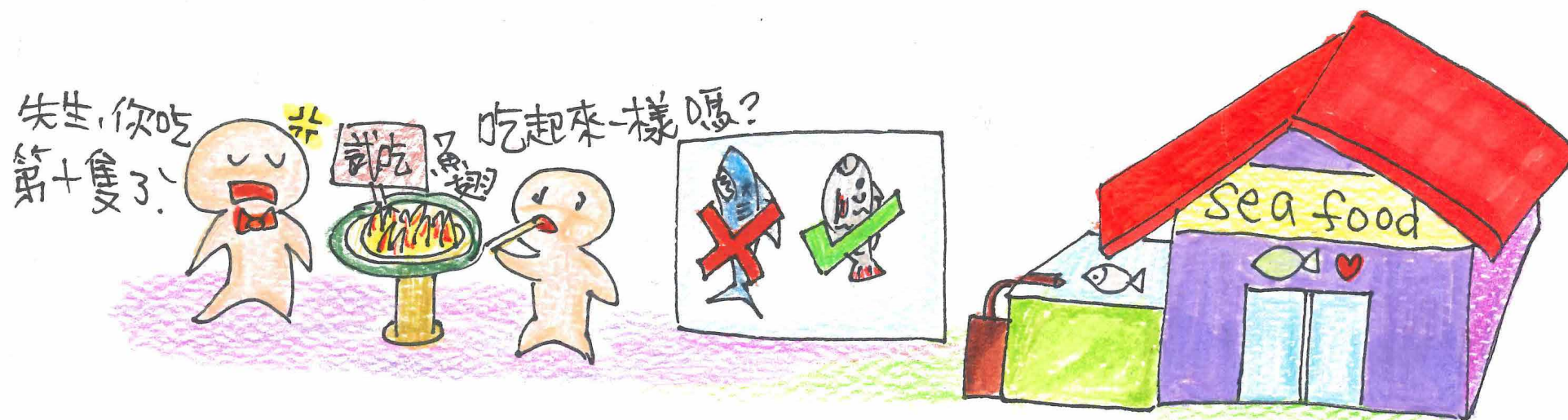


原本被人棄如敝屣，一公斤才 15 元的鯛魚鱗，搖身一變，成為膠原蛋白、人工眼角膜、骨粉和機能布料的最佳原料，價格自然也就水漲船高，飆升到一公斤 40 萬元。

The tilapia scales originally casted aside like old shoes and sold for only 15 dollars per kilogram, became the best raw material for collagen, artificial cornea, bone meal, and functional fabric. The price consequently rose to 400,000 dollars per kilogram.



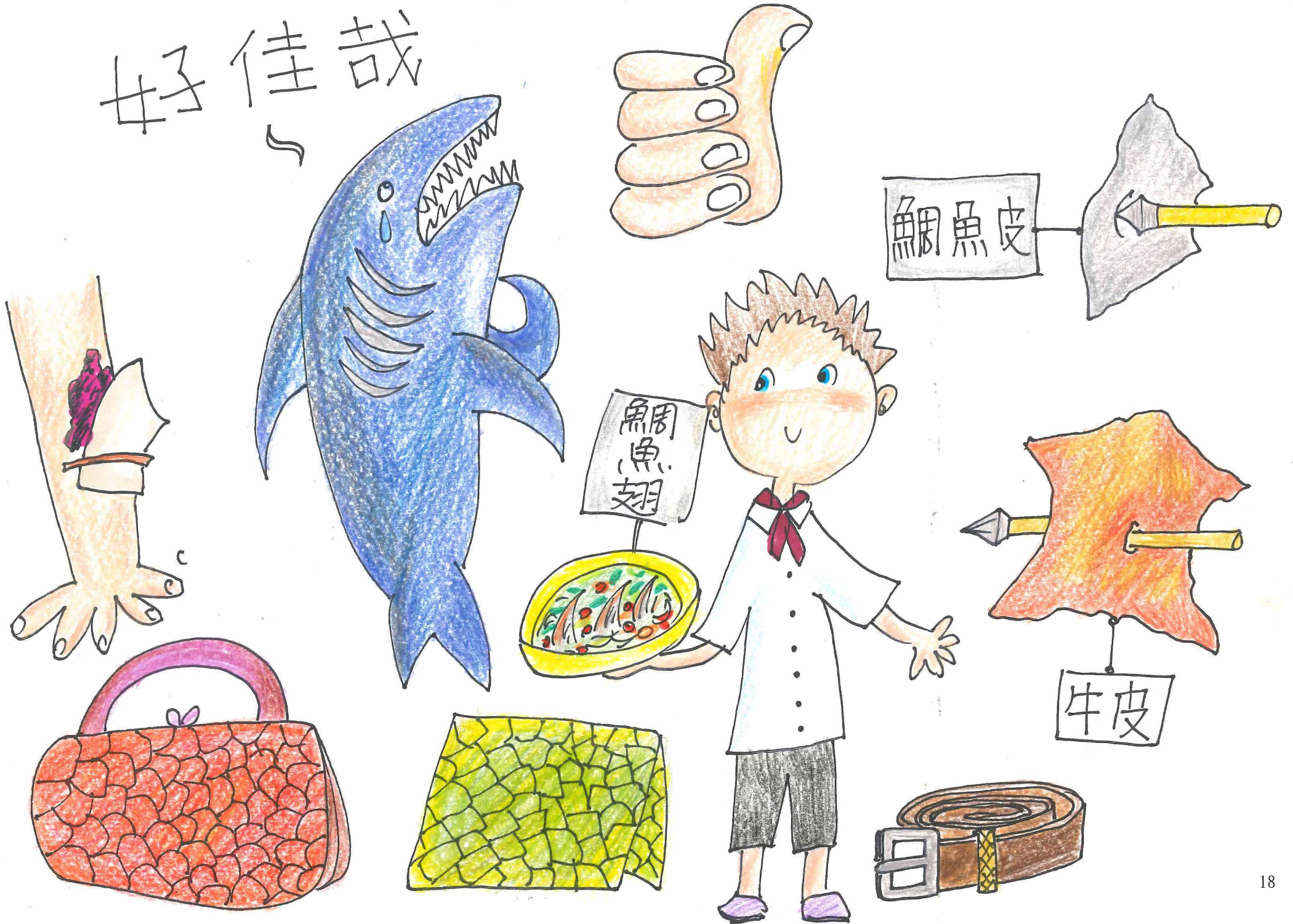


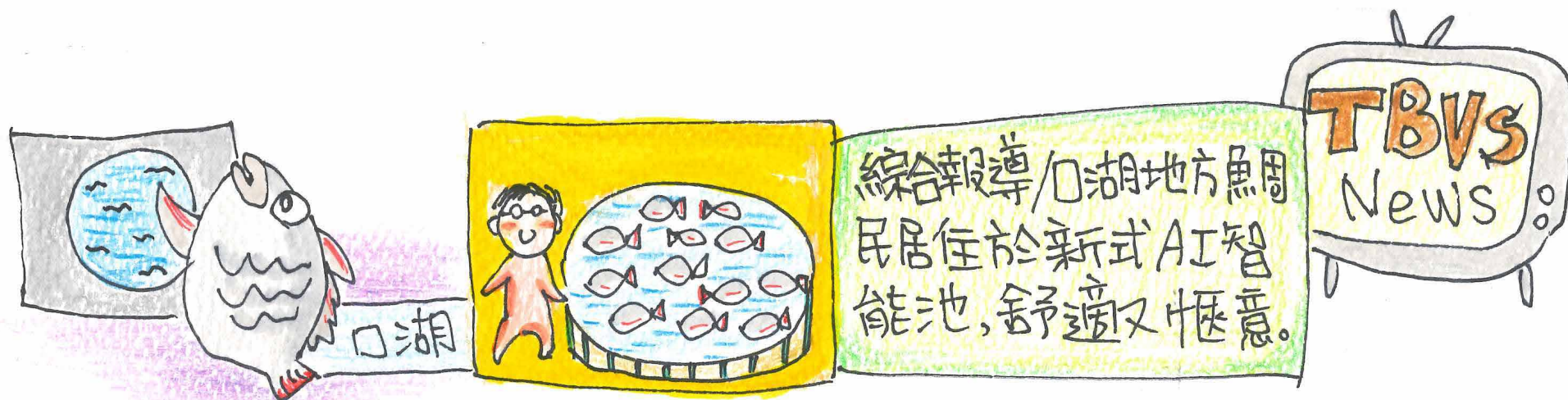


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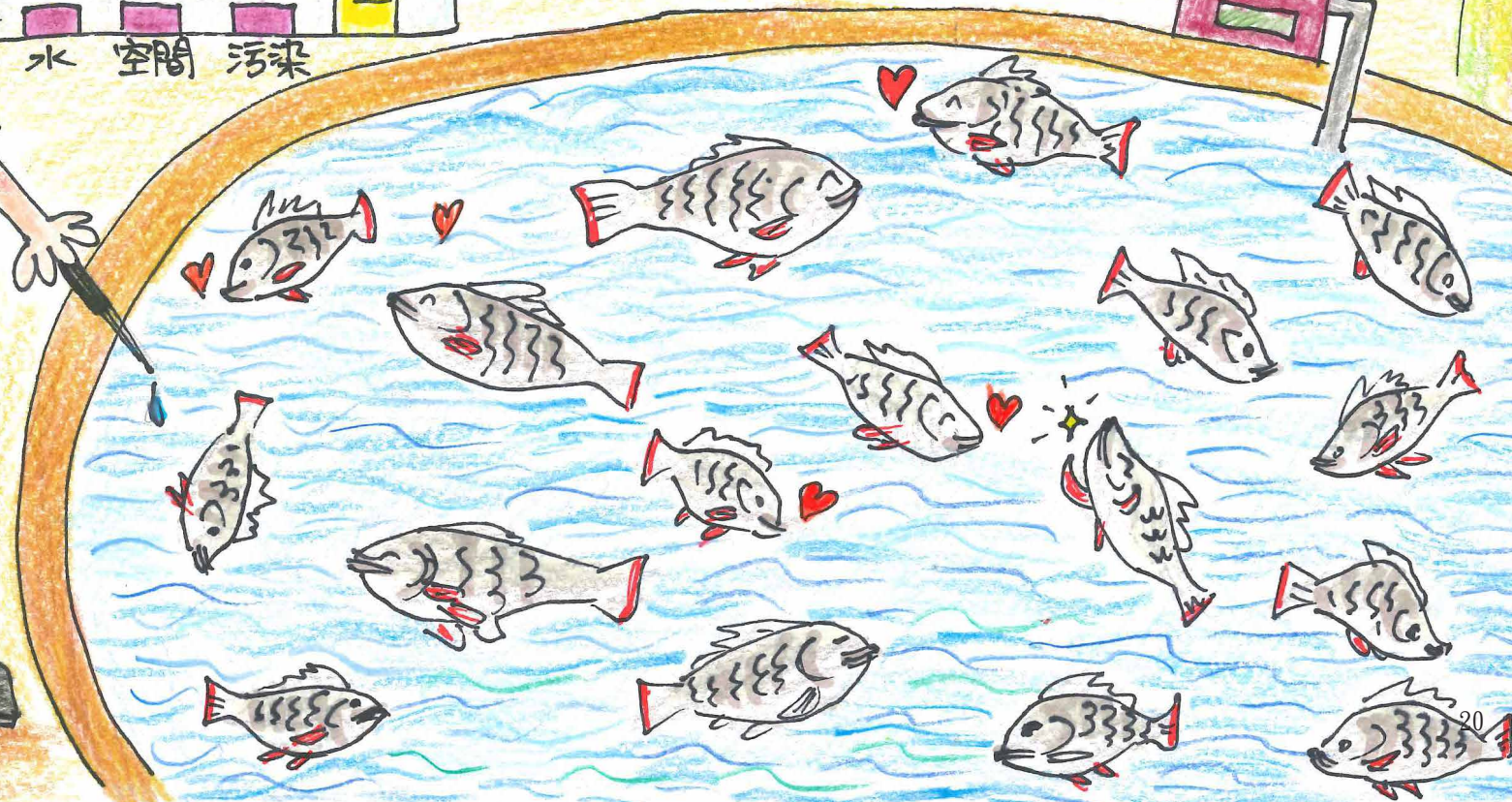
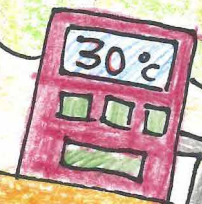
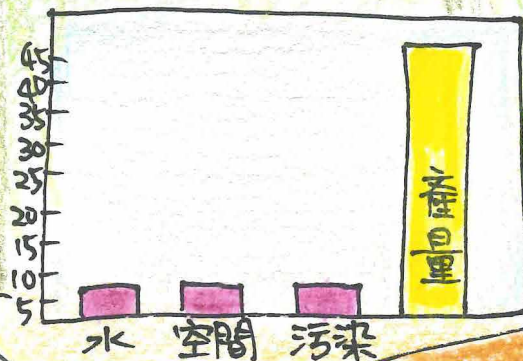
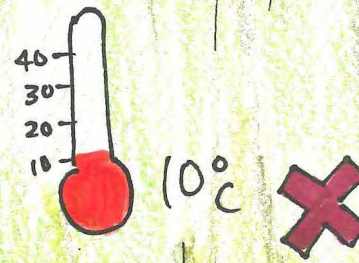
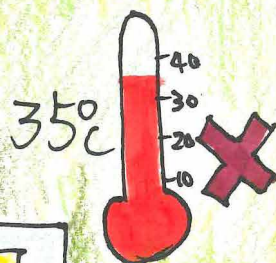
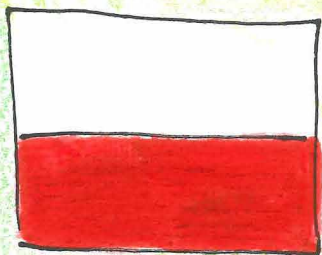
好佳哉



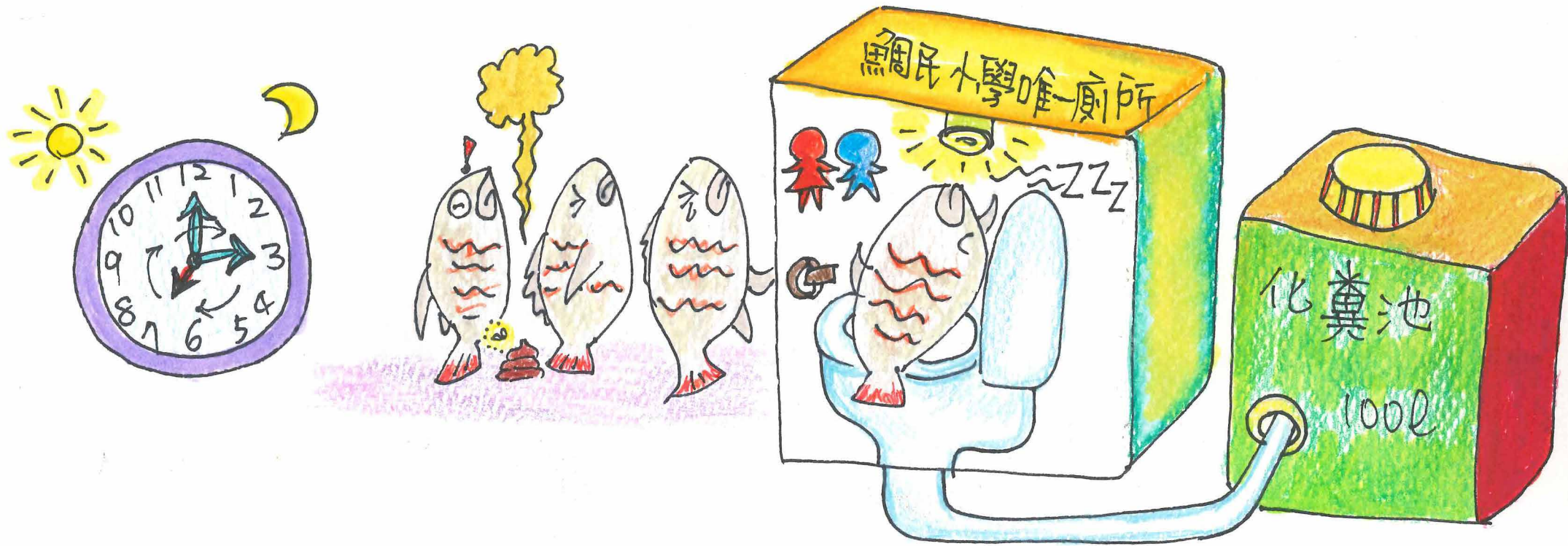


為了穩定我們台灣鯛的品質與數量，王益豐先生取經波蘭與以色列，為我們打造「少用水、少汙染、少空間、高產值」的圓形AI智能養殖場。住在AI養殖池裡的我們，既不怕高溫報到，也不怕寒流來襲，舒適又愜意。

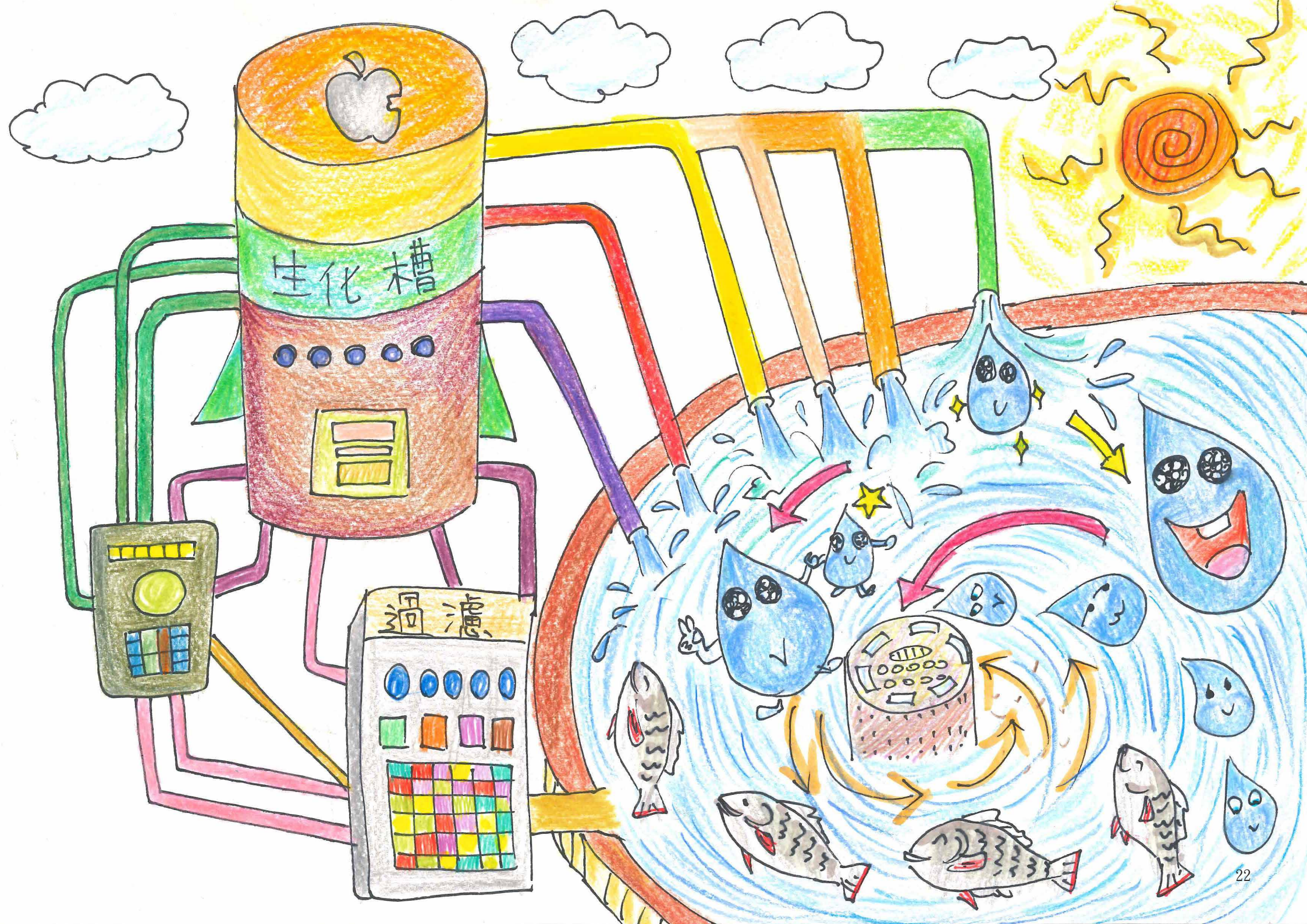
In order to stabilize the quality and quantity of Taiwan tilapia, Mr. Yifeng Wang learned from Poland and Israel to create a circular AI smart pond with "less water, less pollution, less space, and high value of production" for us. Living in the AI breeding pond, we are not afraid of high temperature and cold snaps. It is comfortable and cozy.

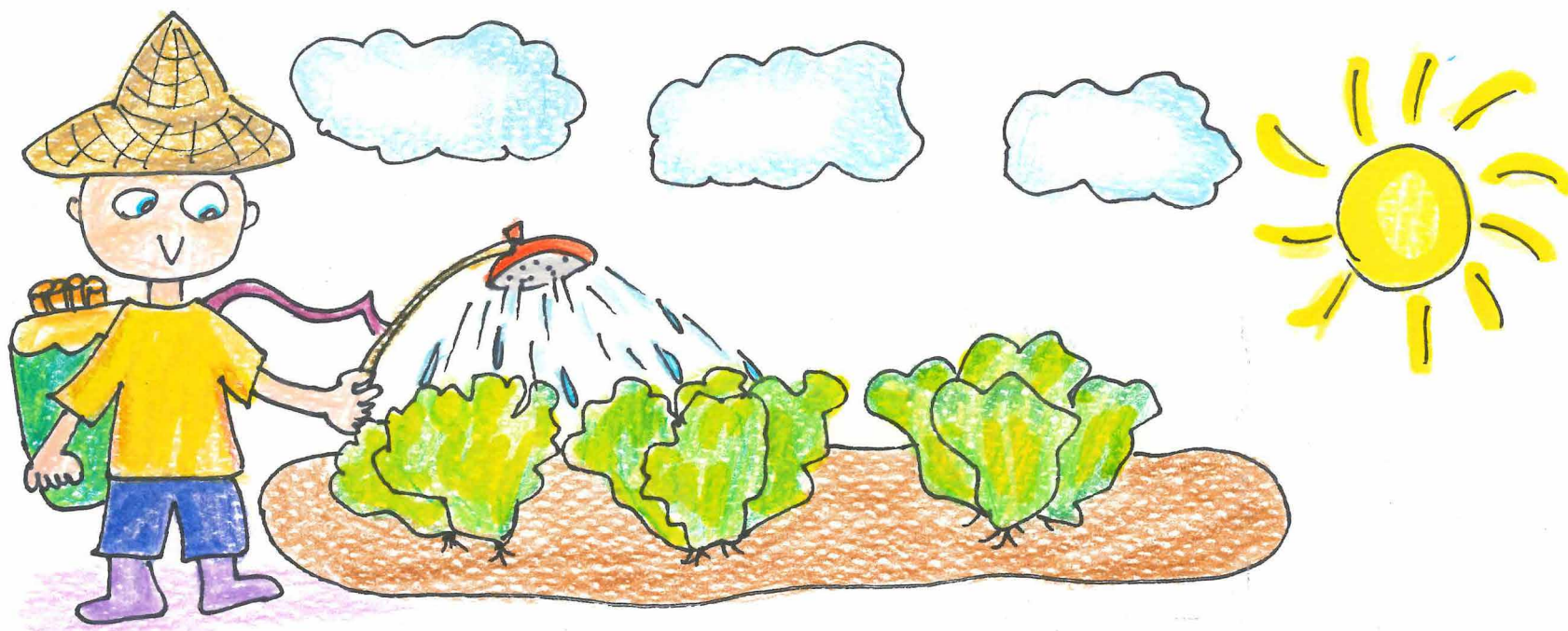


養殖池底部設置排污孔，污水過濾完糞便後，流至生化槽，再打回原本的養殖池，24 小時不間斷循環，減少飼養需水量。



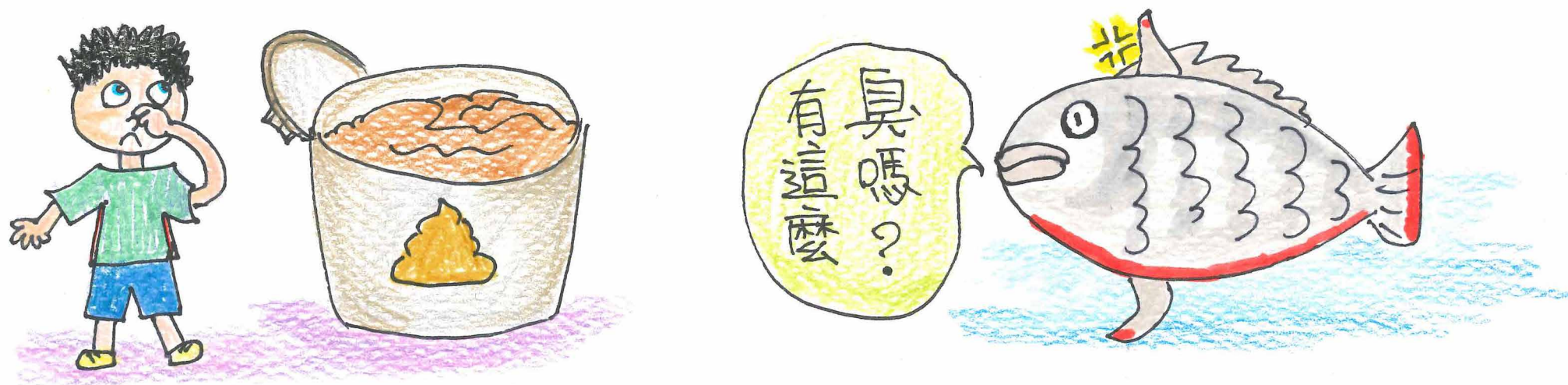
The bottom of the breeding pond is equipped with a sewage hole. After the sewage is filtered, it flows to the biochemical tank, and then returns to the breeding pond. It is circulated incessantly for 24 hours to reduce the water demand for breeding.

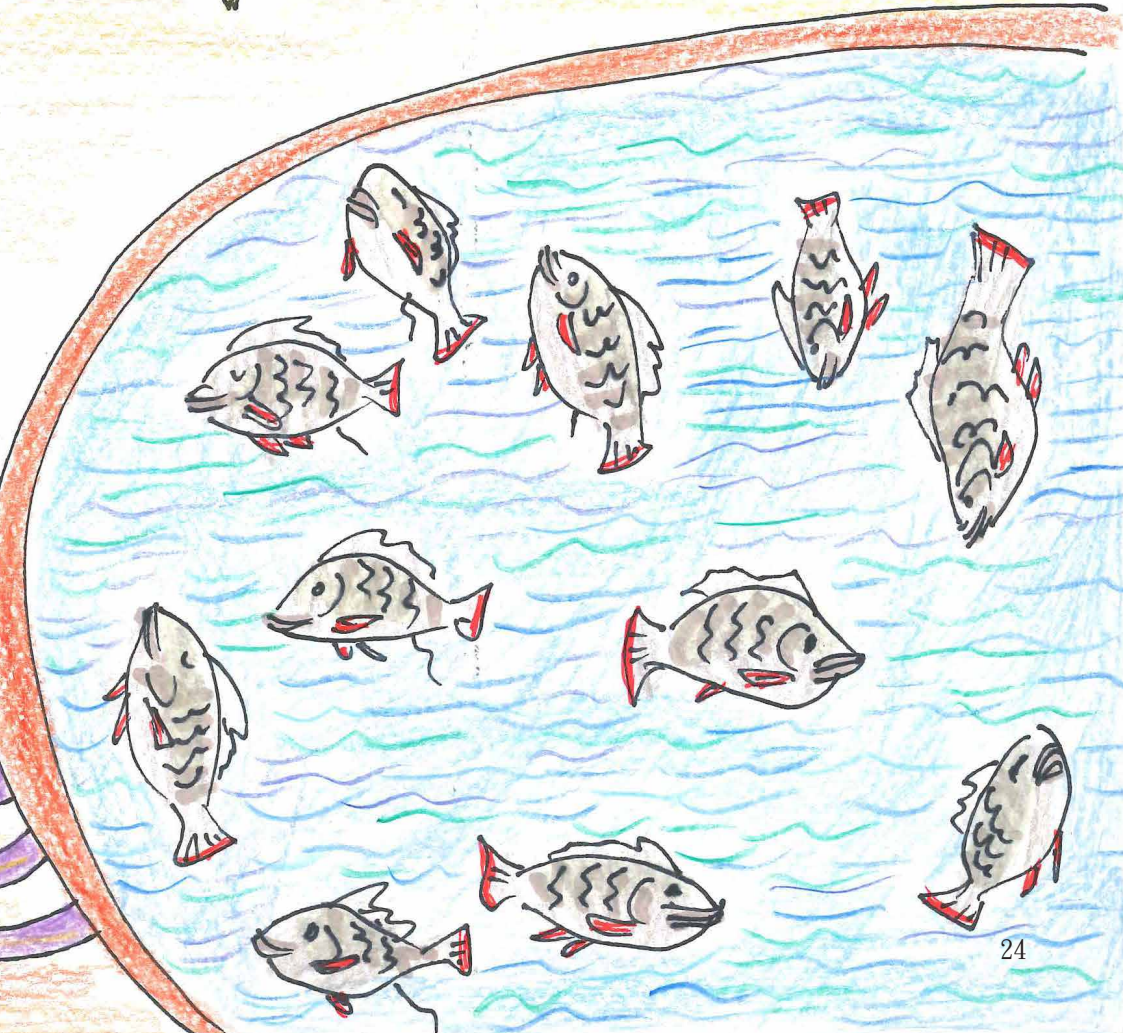
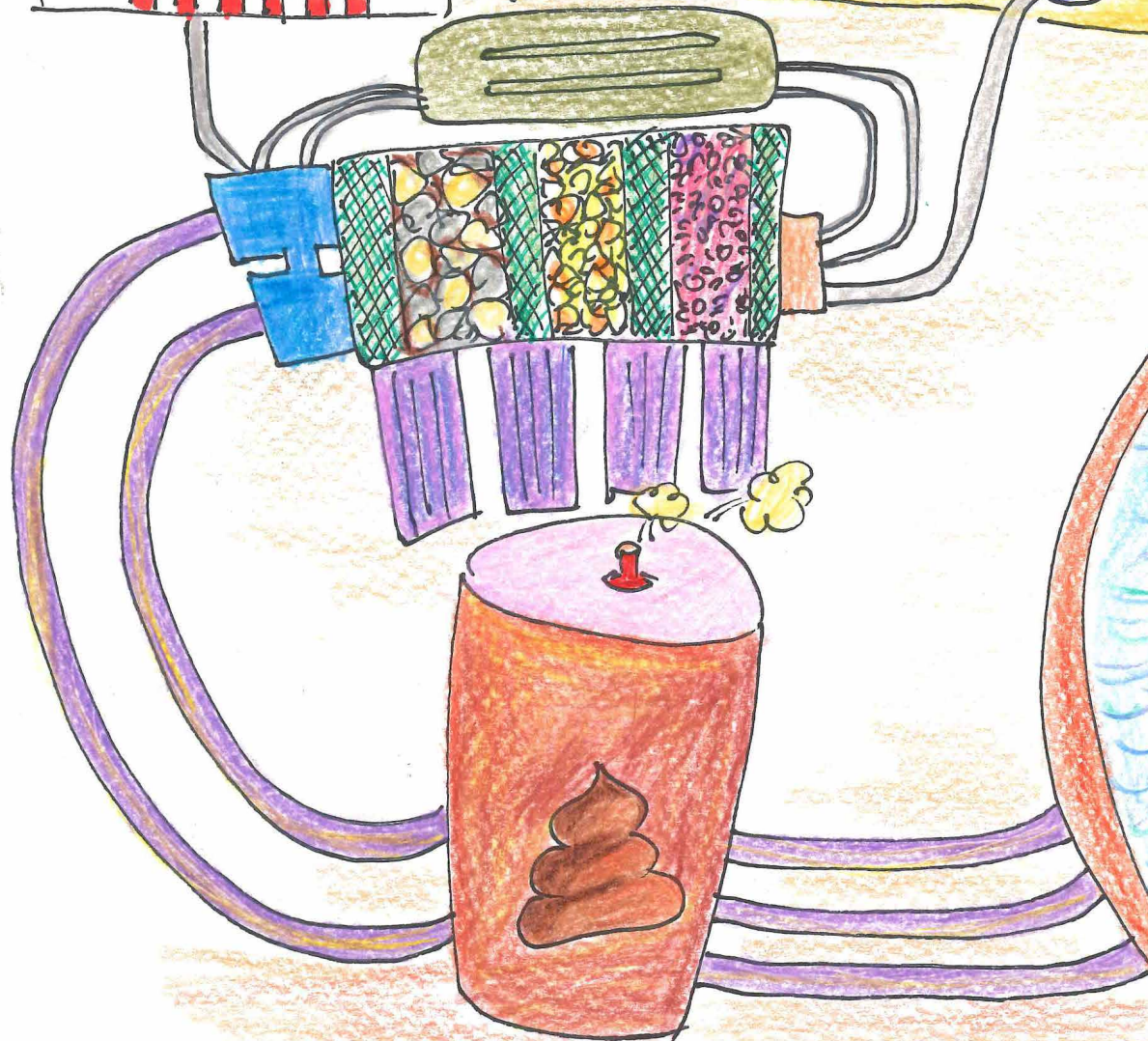
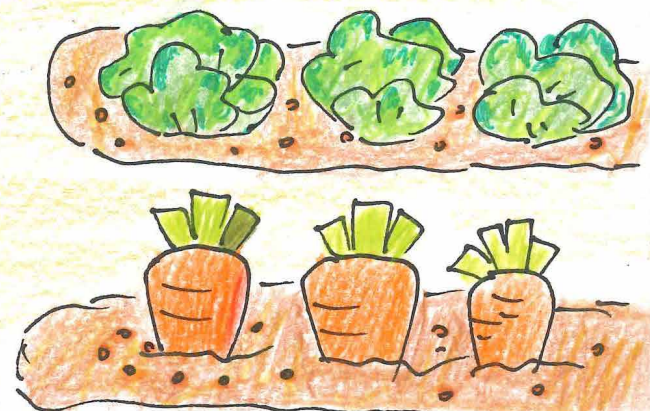
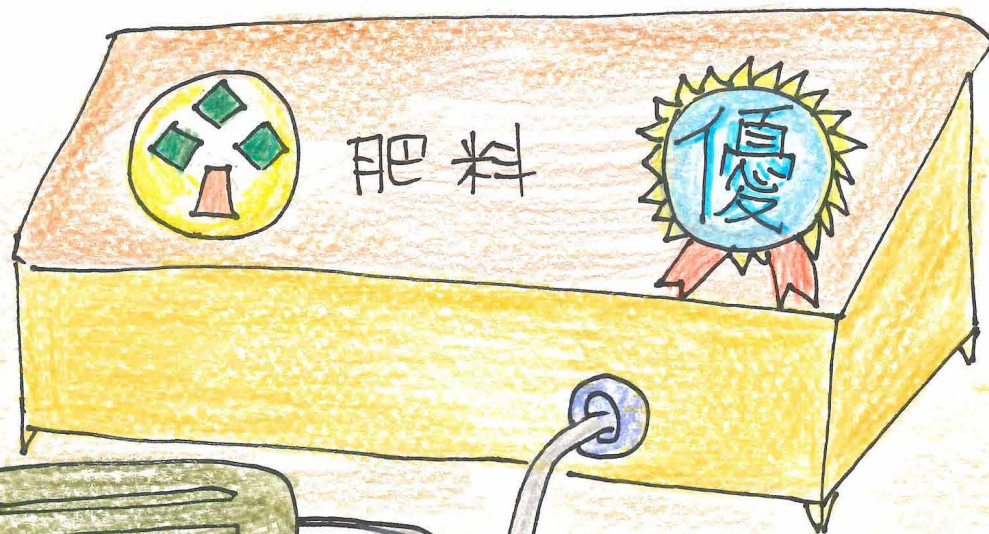
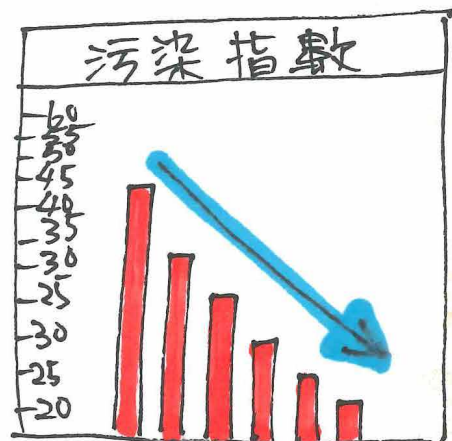


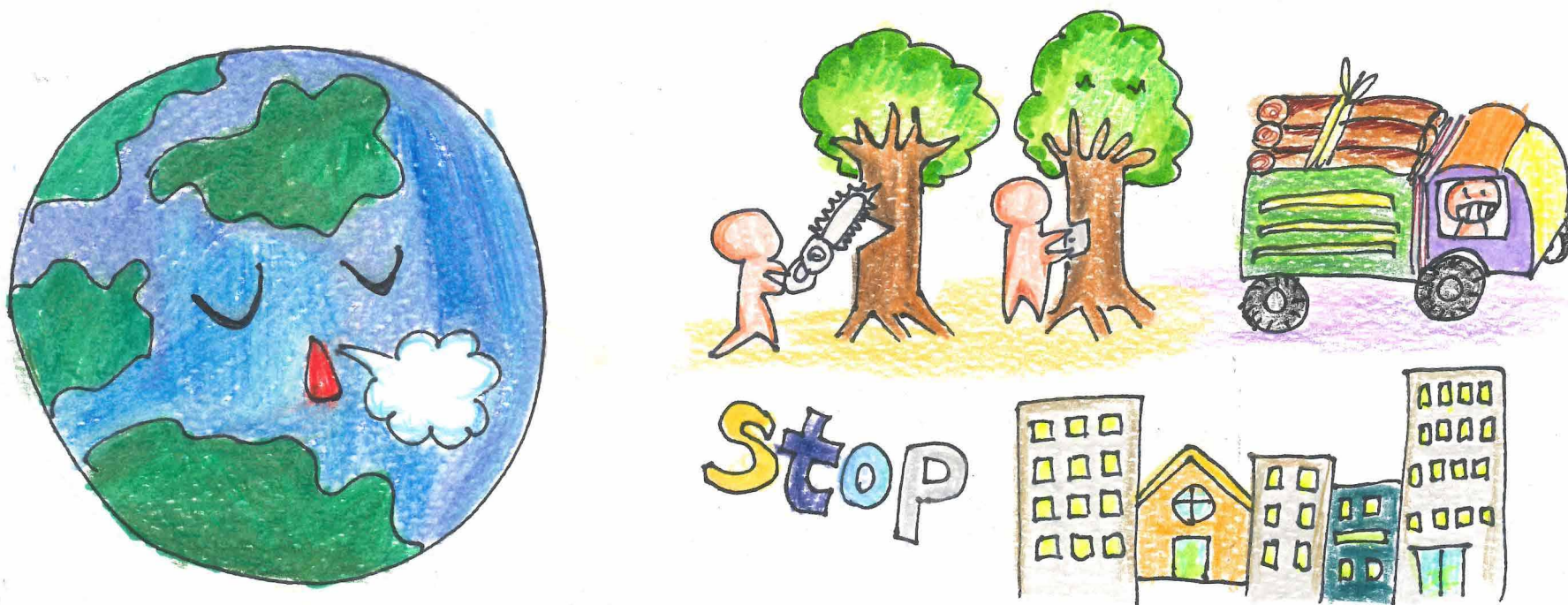


排泄物經過濾後，作成肥料，用來種植蔬菜，減少環境汙染。

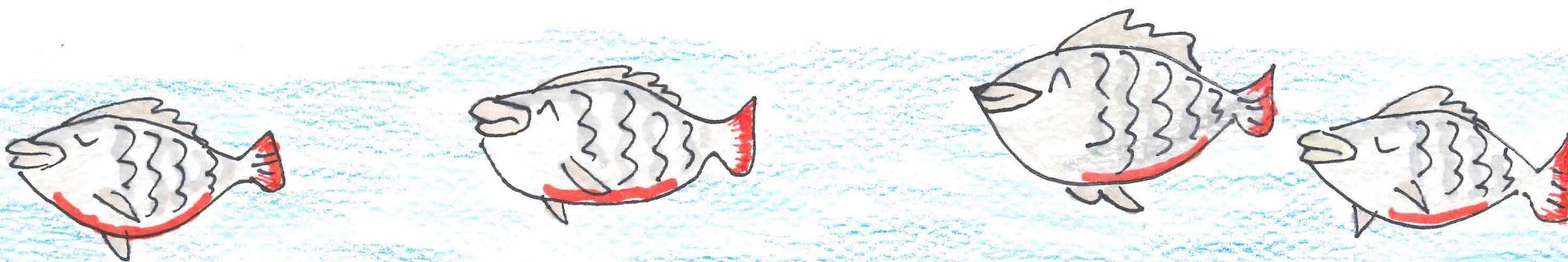
The excrement is filtered and used as fertilizer to grow vegetables and reduce environmental pollution.

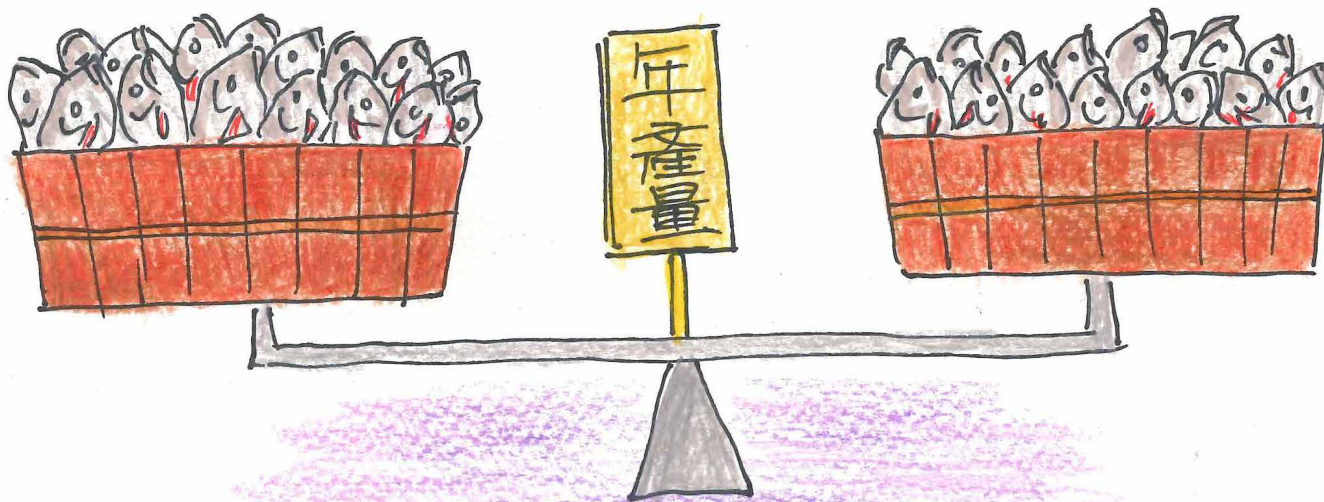
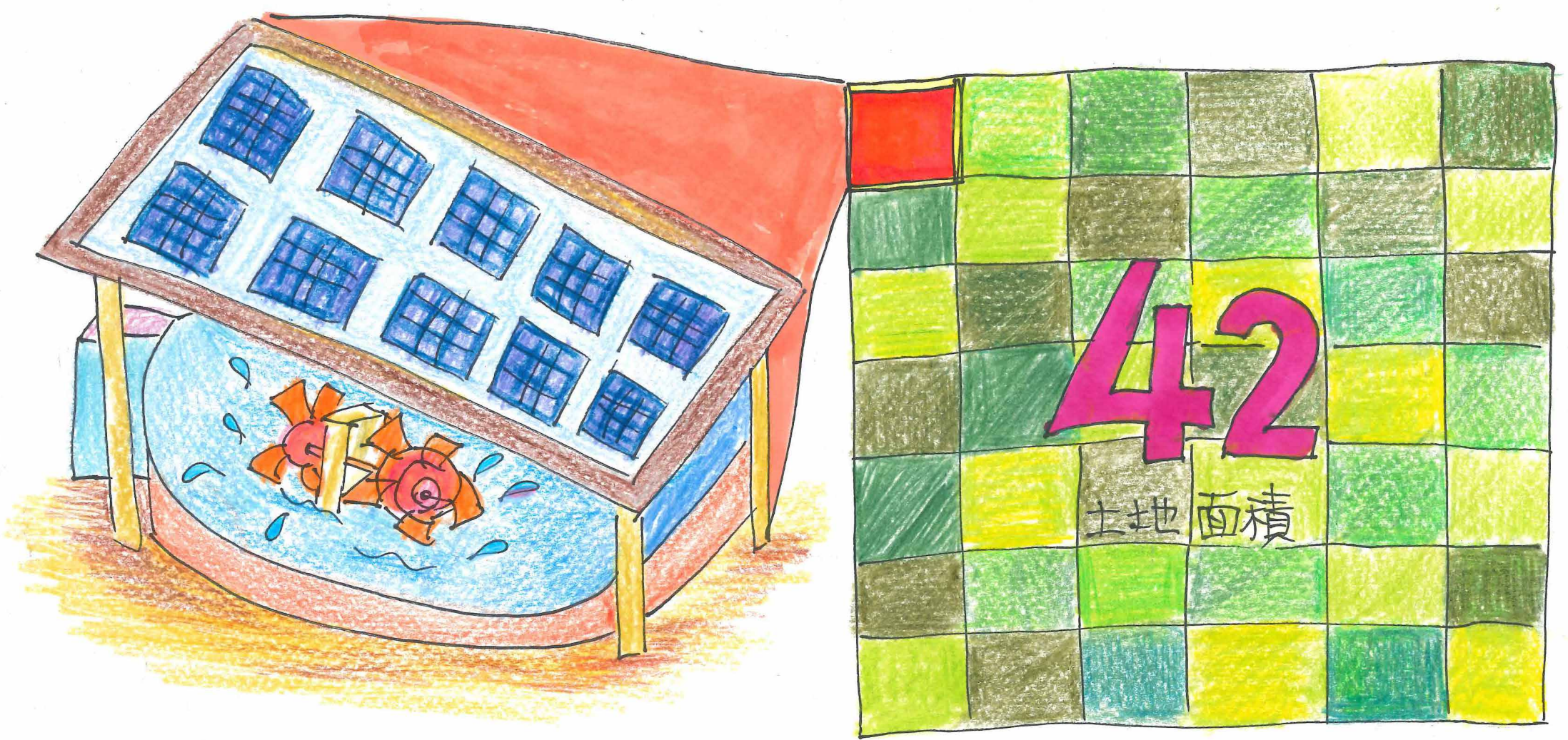


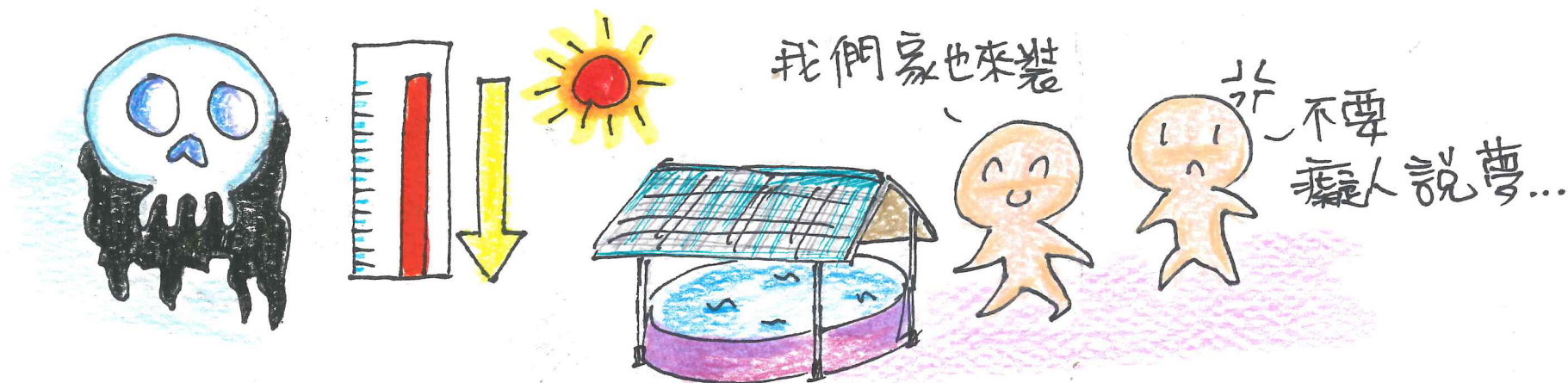




一個智能池，占地僅需傳統魚塢的四十二分之一，年產量卻與傳統魚塢相當，大大減少土地的需求量。
A smart pond occupies only one forty-two of the area of a traditional fish pond, but its annual production is equivalent to that of a traditional fish pond, greatly reducing the amount of land required.





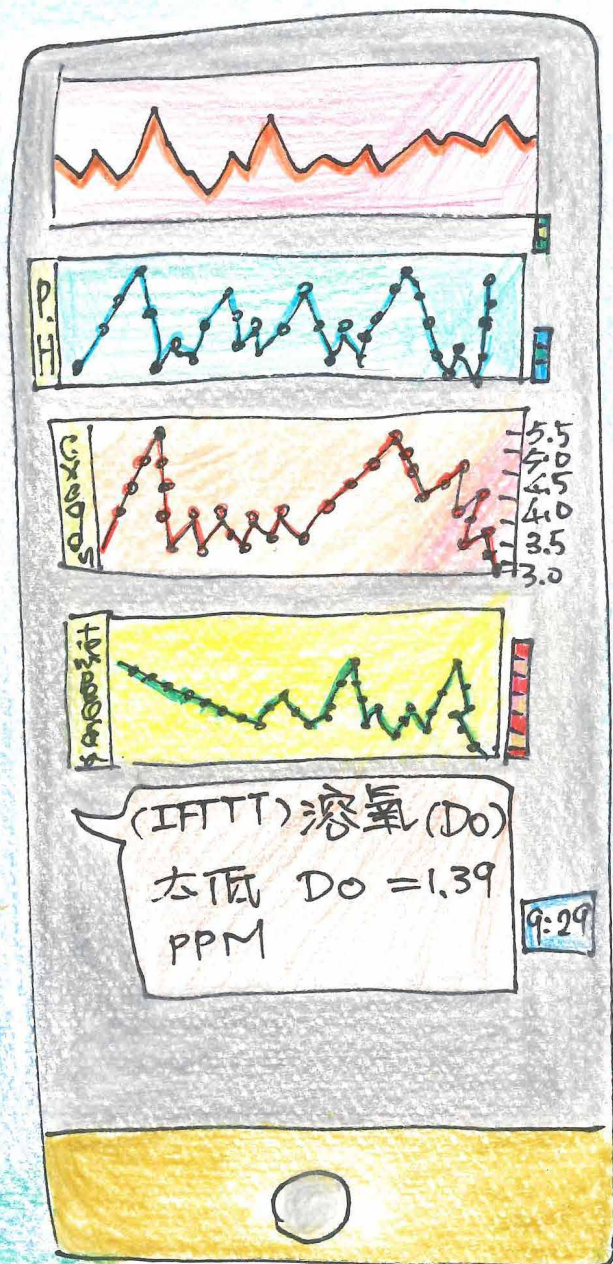


屋頂架設太陽能板，供電給打水車等周邊設備，讓漁電共生。

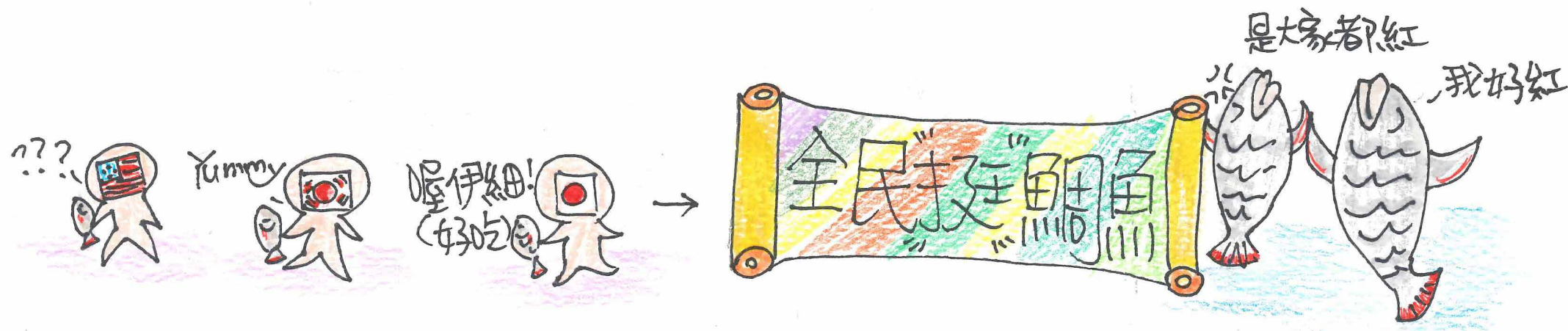
遠端監控池水的溶氧量、酸鹼值與溫度，自動投餌、投藥，大幅降低我們的死亡率，讓我們的產量再升級。

Solar panels are installed on the roof to supply power to peripheral equipment such as water wheels, allowing fish and electricity to coexist.

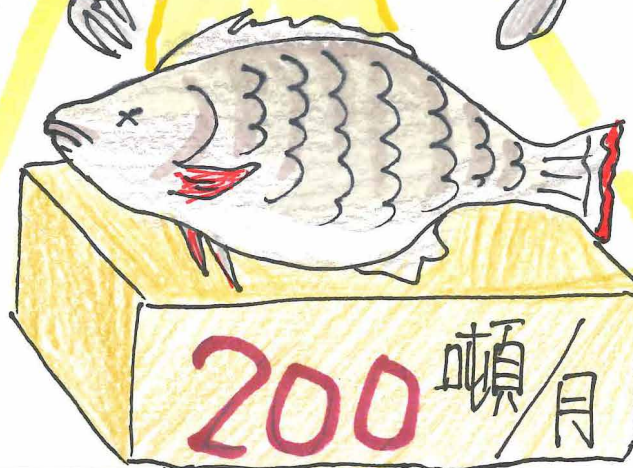
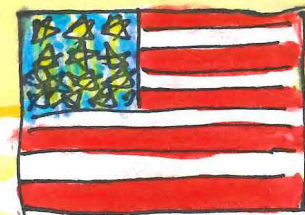
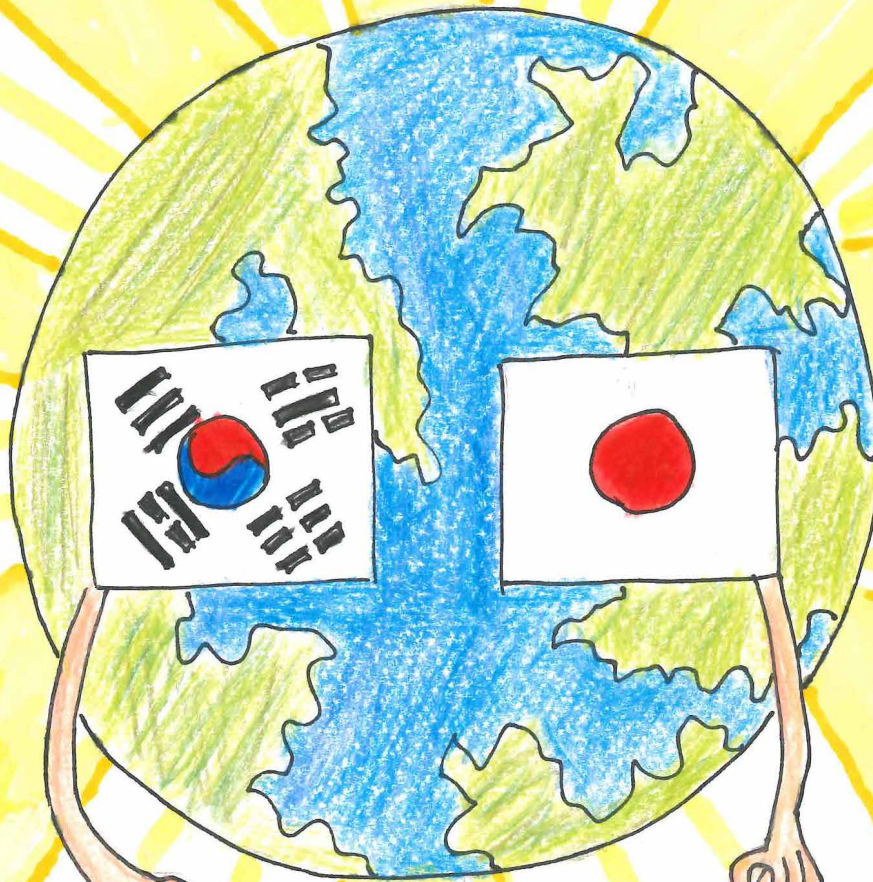
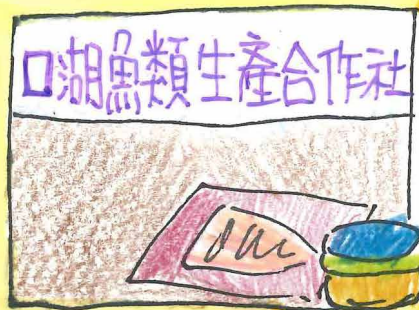
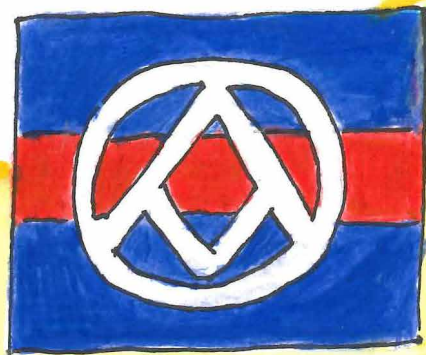
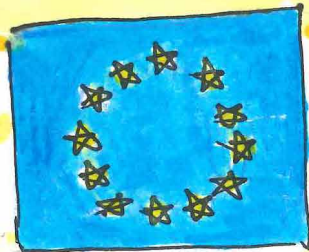
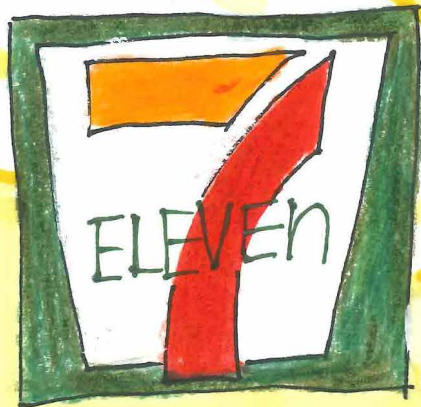
Remotely monitoring the dissolved oxygen, pH, and temperature of the pool water as well as automatically feeding bait and drugs greatly reduce our mortality rate and upgrade our production.

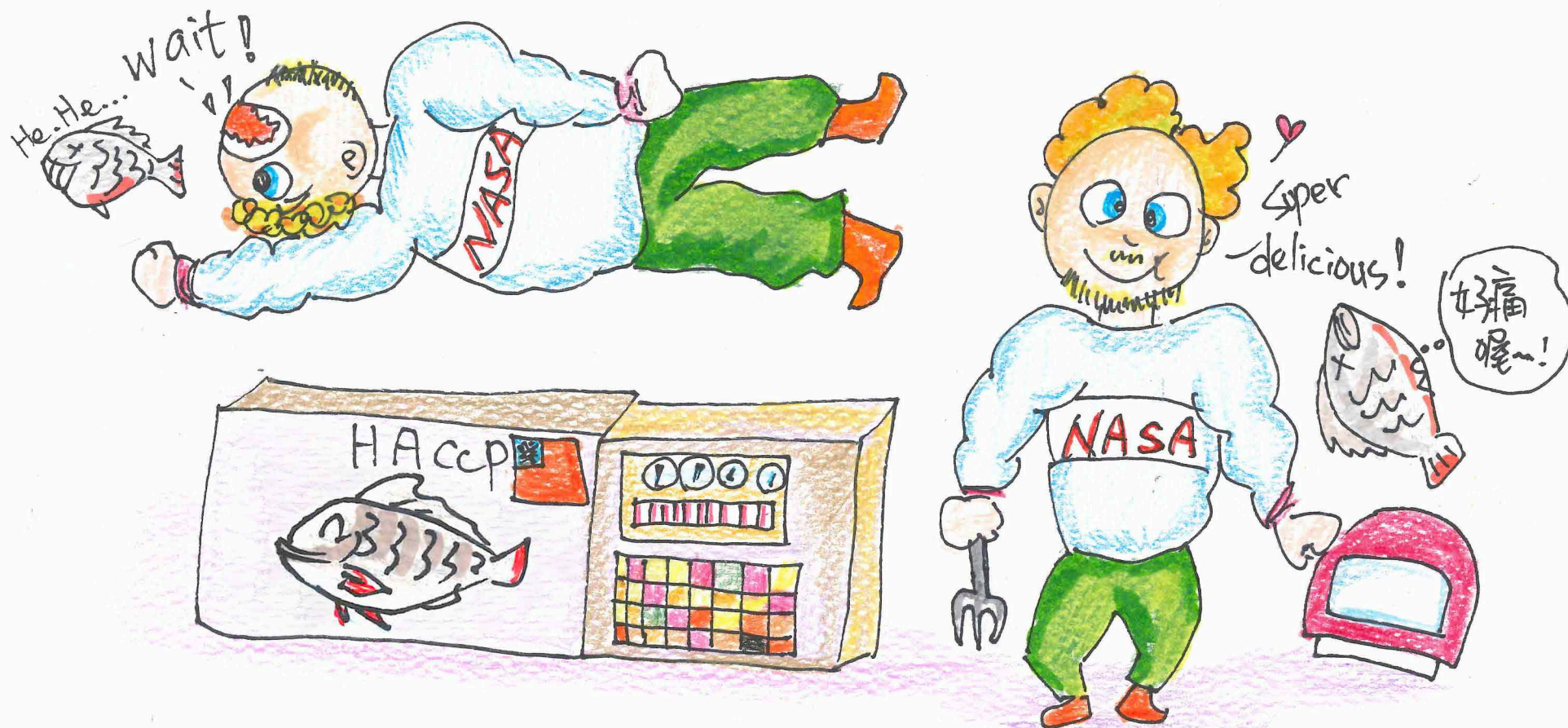


現在的我們，既是食品界的寵兒，也是美容界的聖品；不僅在國內市場受到肯定，也深獲歐、美、日、韓的青睞。華航空中廚房、統一超商 7-11、全聯福利中心及許多五星飯店固定與口湖魚類生產合作社合作，日、韓兩國，每月進口的鯛魚片就高達 200 噸呢！



Now we are not only the favorite of the food industry but also the sacred product of the beauty industry. we are not only recognized in the domestic market but also deeply favored by Europe, the United States, Japan, and South Korea. China Airlines Sky Catering, 7-11, PX Mart, and many five-star hotels are cooperating with Kouhu Fish Production Cooperatives. Japan and South Korea import up to 200 tons of tilapia fillets every month!

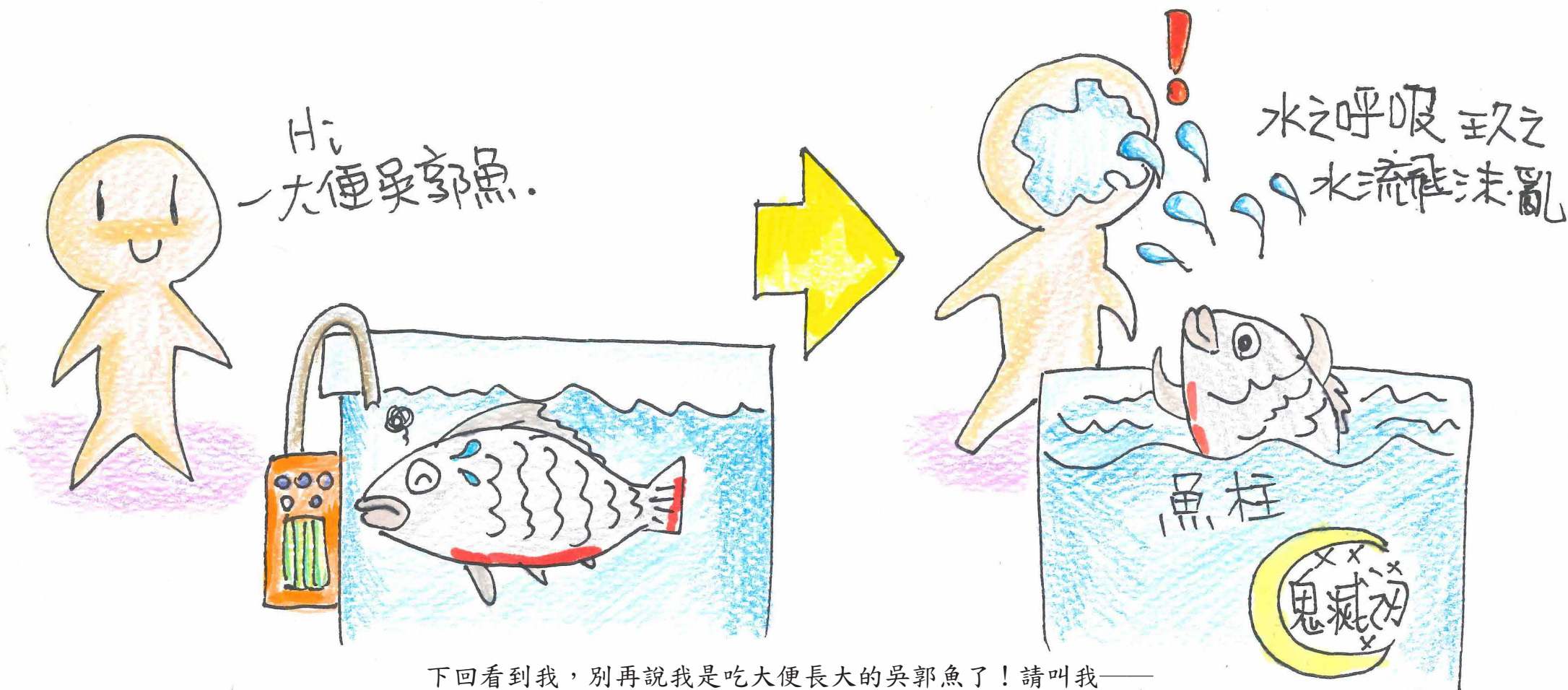




2020 年，我們又再下一城，獲得國際漁產 HACCP 認證，成為全球第一個太空漁類食品。這是何等的殊榮啊！

In 2020, we won another achievement. We obtained the international fishery HACCP certification and became the world's first space fish food. What an honor it was!



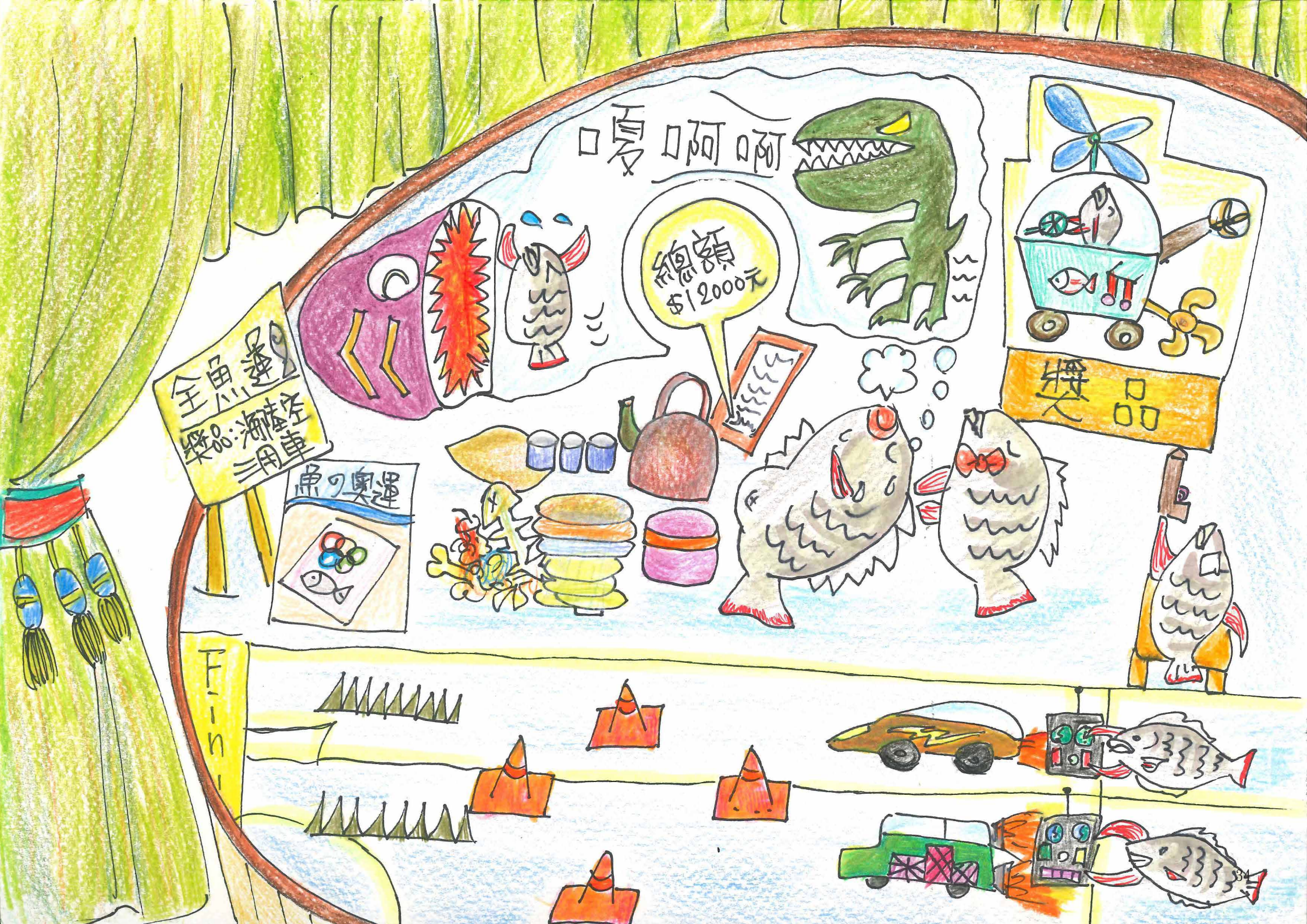


下回看到我，別再說我是吃大便長大的吳郭魚了！請叫我——

AI 台灣鯛！

Next time you see me, don' t scorn me Wuguo fish that grew
up eating shit!

Please call me —— AI Taiwan Tilapias!



啊啊阿

總額
\$12000元

全魚選
獎品: 海陸空
三用車

魚之奧運

獎品

Finis

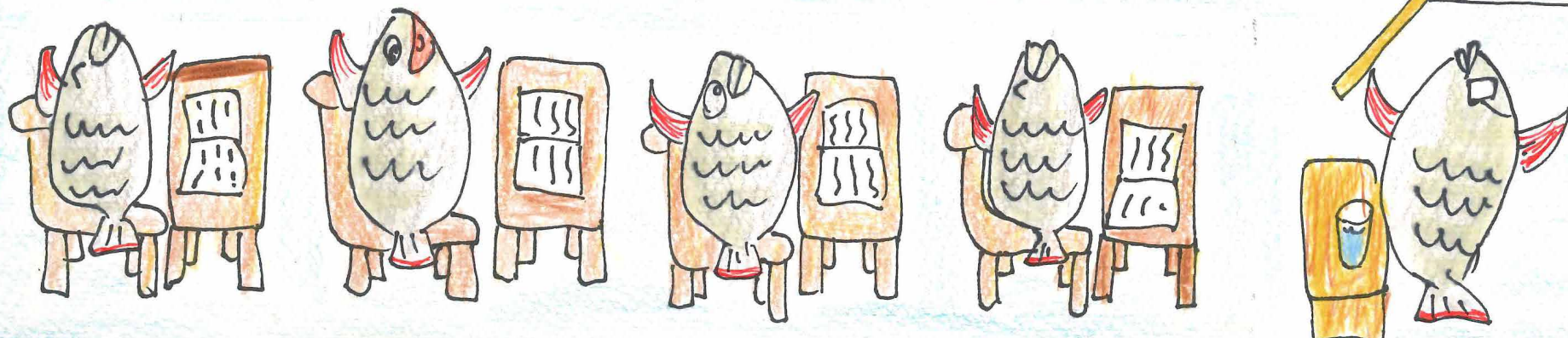
心得

我從來都不知道台灣鯛全身上下都是寶，能給我們吃，還能製成美容用品和皮包，真是太厲害了！

書上說，台灣鯛是種口卵孚魚，母魚會把卵放入口中，用嘴巴去刺激公魚，使公魚排放精子，為嘴裡的魚卵受精，接著母魚會獨自口卵孚，直到寶寶卵孚化。在這四到六天的時間裡，母魚攝食量會減少，甚至不吃東西，母愛真偉大！

中華民國110年3月31日

值日生：施彥全



台灣鯛演進史

原產非洲。屬於慈鯛科之熱帶魚類
有些具有口孵仔魚的習性。



莫三比克口孵非鯽

1954 年前後傳入到
中國華南，因越南語
中這種魚的發音為
「羅非」。所以被廣西
一帶養殖漁民稱之為
羅非魚。

1946 年吳振輝、郭啟彰先生將
魚種從新加坡引進，俗稱南洋
鯽仔。後人為了紀念他們的功
勞，便用他們的姓氏，取名為
吳郭魚。之後不斷改良...

1946 年
莫三比克種吳郭魚



1963 年
吉利種吳郭魚



1966 年
尼羅種吳郭魚



1968 年
紅色吳郭魚



1969 年
福壽魚



1974 年
歐利亞種吳郭魚



1975 年
單性吳郭魚



1981 年
賀諾魯種吳郭魚



1981 年
黑邊吳郭魚



今日之台灣鯛角主
要從福壽魚和單性
吳郭魚改良而來。
2002 年台灣鯛協
會結合「台灣」和「慈
鯛」這兩個概念，簡
化命名為「台灣鯛」

透過種苗繁殖、養殖技術、飼料配方與加工技術的提升，
成就今日高品質的**優質化台灣鯛**！

