

<Marine Organism Rearing Log>

9 AM, June 27, 2023

Weather: Sunny

Water temperature: 18.2°C

The ratio of the weight for edible parts (parts that can be made into Sashimi) to the total weight of the flounder is called “yield rate.” The yield rate of flounder varies depending on obesity and maturity status, but generally it is around 50%. In last week's log, the tritium concentration was calculated conservatively using a yield rate of 75% to avoid underestimation.

