

Obeyime!

What is

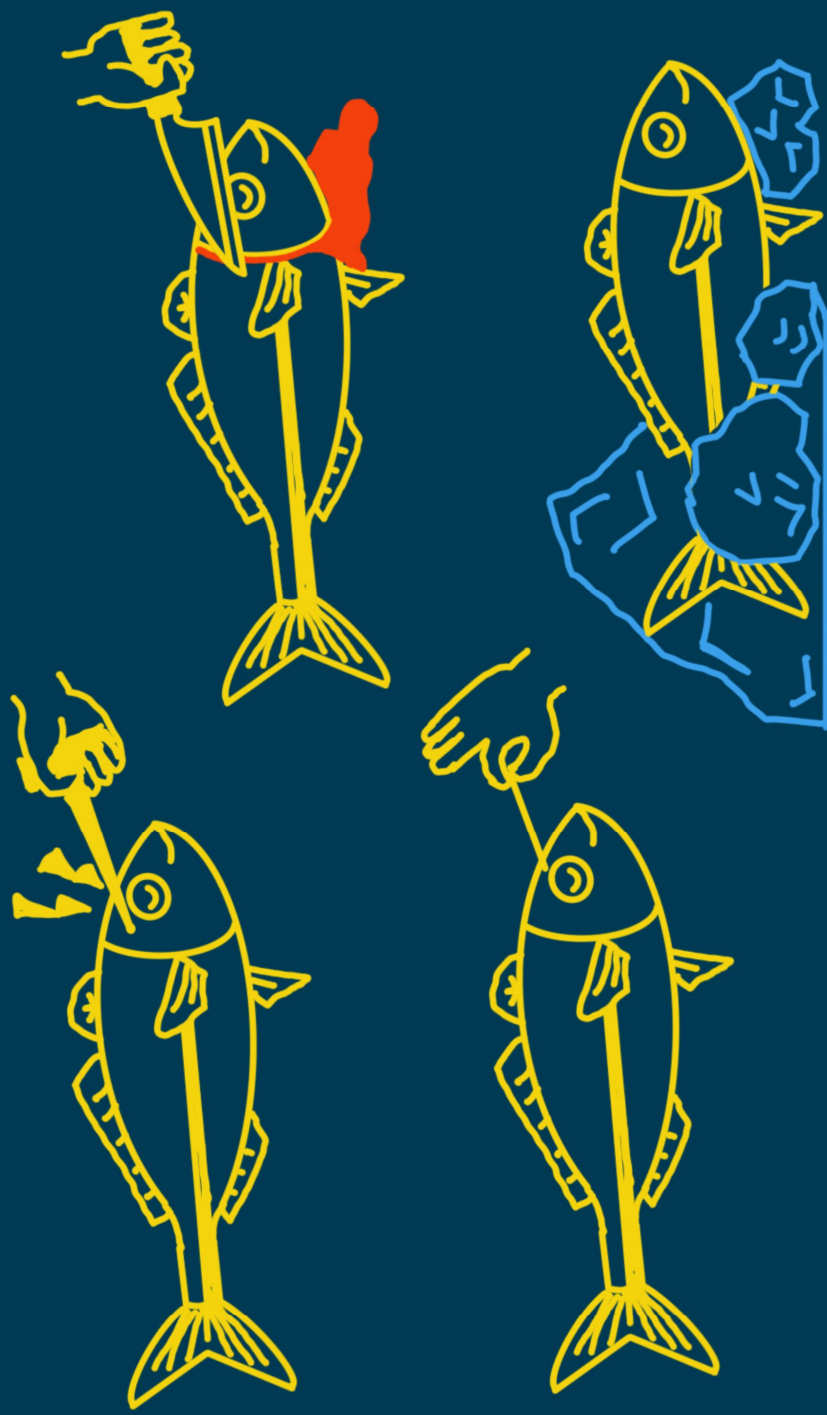
(活け締め) ee-keh-gee-meh



What is Ikejime?

Ikejime is a method of dispatching a fish that avoids stress, suppresses bacterial activity, and minimizes the intensity of rigor mortis.

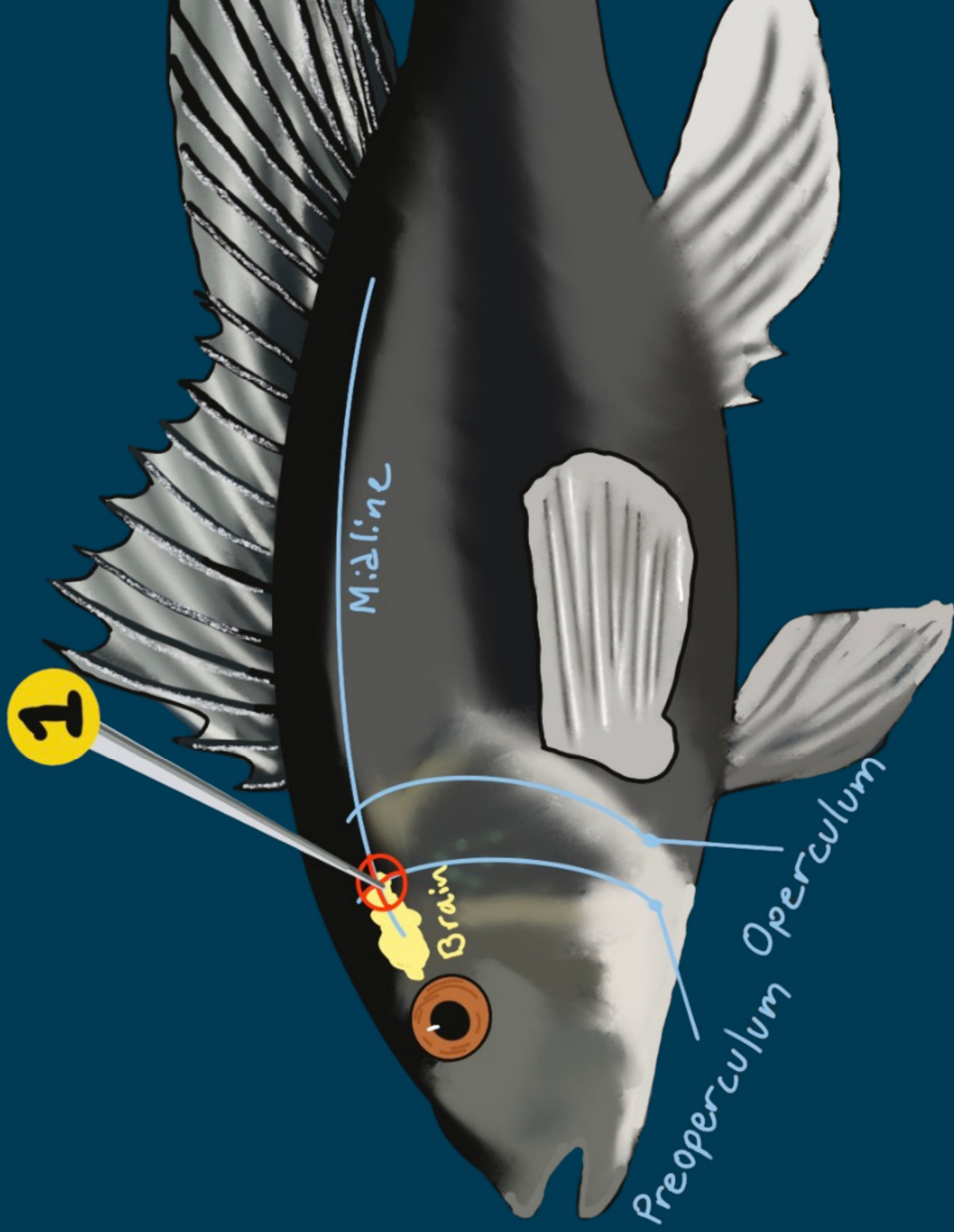
All of these traits are a concern in conventional dispatching methods, leading to fishy smell, limited shelf life, and muscle tearing.



How to Perform Ikejime

Step 1: Brain Spike

The brain spike is what makes ikejime *ikejime*. This instantly kills the fish in order to minimize the stress caused by conventional suffocation. A spike is inserted through the brain of the fish, usually located at the intersection between the midline and preoperculum as indicated below.



Step 2: Bleeding/Exsanguination

This step is important in any method of dispatch to minimize bacterial activity, as the blood holds most of the bacteria. Bleed the fish by cutting through its gills.



Step 3: Spinal Cord/Shinkejime

While not always included in the process, shinkejime reduces rigor mortis by destroying the muscle response. This step is completed by inserting a wire through the fish's spinal cord.



Step 4: Chill/Ice-Water Slurry

Finally, the fish should be chilled to further reduce the possibility of bacterial growth, as bacteria tends to proliferate and thrive in warmth.

