

安全・安心な農畜産物

大雪山の麓からオホーツク海沿岸までの東西約110kmにわたる広大な自然の中で、太陽と豊かな大地の恵みを受けて、稲作、麦類・馬鈴しょ・てん菜・豆類の畑作、たまねぎなどの野菜に加え、酪農・肉用牛・養豚などの畜産による多様な経営が行われています。

各地域の気候や特性を存分に生かした多様な農産物の生産に取り組んでおり、化学肥料や化学合成農薬の使用を最小限にするなど、環境との調和に配慮したクリーン農業を目指し、安全・安心な品質の高い農産物を消費者へ届けています。

Safe and reliable agricultural and livestock products

Extensive farmland surrounded by grand nature stretches over 110 km east to west from the foot of the Taisetsu mountains to the Sea of Okhotsk coast. Abundant sunlight and fertile soil support the production of diverse produce, including rice, wheat/barley, potatoes, beet, beans and other upland crops, onions and other vegetables, as well as dairy products, beef, pork and other livestock products.

Efforts are being made to produce diverse farm products by making the most of the climate and characteristics of each district. Clean agriculture harmonious with the natural environment is promoted by minimizing the use of chemical fertilizers and synthetic pesticides to deliver safe, reliable and high-quality farm products to consumers.



北見市の産業

農・林・漁、オホーツク圏の中核都市としてあらゆる分野に発信可能な産業体制

山・海、広大な農地を有し、オホーツクの流通の中核である北見市は、地域資源を活用した産学官一体で進めるものづくりや、多様な商業でにぎわう都市です。



オホーツクの自然と共存した漁業

資源豊かなオホーツク海とサラマ湖に面し、外海ホタテ漁業、サケ・マス定置網漁業を基幹産業としています。その他に毛ガニやウニ、カレイなどの水揚げがあり、「資源管理型漁業」を進めています。湖内では、ホタテやカキの養殖、ホッカイシマエビ漁が盛んです。

より安全で安心な魚介類の提供に向け、「衛生管理型漁港」を目指した常呂漁港の拡張整備が進められています。

また、漁場環境保全にも目を向け、漁業者自ら森を育てる植樹活動に積極的に取り組んでいます。

Fisheries in harmony with Okhotsk's nature

Kitami faces the Sea of Okhotsk and Lake Saroma, which abound with resources. Open-sea scallop and fixed-net salmon/trout fisheries are among the city's key industries. Hairy crabs, sea urchins and flatfish are also caught, and resource management-type fisheries are promoted. Scallop and oyster cultivation and Hokkai shrimp fishing are conducted in the lake.

To provide safer and more reliable seafood, an extension of Tokoro Fishing Port is currently under way to make it a "hygiene management-type fishing port."

Focus is also placed on the environmental conservation of fishing grounds. Fishing operators are actively involved in tree-planting to create forests with their own hands.

豊かな森を活かした林産物

森林面積は、行政面積の約66%を占めています。植栽や間伐などの森林施策が進められているほか、豊富な森林資源を背景に、道内有数の集成材工場をはじめ木材を活用した林産業も盛んで、あらたな木製品の開発や販売促進、木材の未利用資源を利用した木質バイオマスの取り組み、木育の普及・啓発などオホーツク圏全体で連携して進められています。

Lumber production making the most of bountiful forests

The forest area accounts for approximately 66% of Kitami's administrative area. In addition to tree-planting, thinning and other forest operations, the forest products industry is flourishing by making the most of the abundant forest resources. One of the largest laminated wood factories in Hokkaido is in Kitami. The development and sales promotion of new wood products, the production of woody biomass using unused wood resources, the dissemination of mokuiku (wood education) and other measures are being promoted through joint efforts throughout the Okhotsk area.





商業

北見市は、オホーツク圏の中核都市として小売商圏の規模を拡大してきた商業の活発なまちです。中心商店街は、昔から小売・サービス・飲食業などの機能が集まる市民交流の場であり、さまざまなイベントを通して魅力ある商店街づくりに取り組んでいます。

一方、郊外には新たなショッピングゾーンが形成され、商業のまち、北見市をさらに活気づけています。地域の創意工夫を生かし、「出会い」「発見」「賑わい」の活力あふれる市民参加のまちづくりを進めながら、活気ある多様な商業活動を推進します。

Commerce

As the central city of the Okhotsk area, Kitami has expanded its retail trading zone. The commercial district in the downtown area, where retail, service and restaurant establishments are concentrated, has long been a place for interaction among citizens. Various events are held to make the commercial district more attractive.

A new shopping zone formed in the suburbs has further livened up the commercial sector of Kitami. Lively and diverse commercial activities are promoted by making the most of local creativity while facilitating the participation of local residents in the development of a community full of encounters, discoveries and excitement.

工業

地域資源を最大限に活かした北見工業団地・北見ハイテクパークなどへの企業立地や産業間連携による新製品開発の取り組みを積極的に進め、付加価値を高めることによって物流コストを克服し、積極的な販路開拓を行うなど地域経済の活性化に取り組んでいます。

また、北見工業大学社会連携推進センターが民間との共同研究の窓口となり、地域の研究開発・事業化までを支援する「ワンストップサービス拠点」として「オホーツク産学官融合センター」と「中小企業基盤整備機構北海道本部北見オフィス」が設置され、産学官が連携を深めながら技術力の向上や新製品の開発など地場産業の振興を図っています。



Industry

Efforts to revitalize the local economy include the cultivation of new sales channels and the development of new products with higher added value to overcome the problem of logistics costs. Product development is promoted via inter-industry collaboration and by attracting enterprises to the Kitami Industrial Complex and Kitami High-Tech Park, both of which make the most of local resources.

Kitami Institute of Technology's Cooperative Research & Community Collaboration Center serves as a contact point for joint research with the private sector. The Okhotsk Collaborative Research Center and the Kitami Office of the Hokkaido Branch of the Organization for Small & Medium Enterprises and Regional Innovation have been established as "one-stop service bases" to support R&D and commercialization in the local community. Measures to promote local industries, such as the enhancement of technological capabilities and the development of new products, are taken while strengthening industry-academia-government collaboration.

オホーツクの恵まれた環境で育まれた豊富な特産品



たまねぎ 2017年度のたまねぎ総生産量は約23万9千トンで、北海道全体の生産量の約30%を占め、日本一の生産量を誇ります。市内のたまねぎ畑の総面積は約3,500ヘクタール。農家は春になると苗の移植作業に追われますが、秋には丸々と大きく育ったたまねぎが広大な畑に並びます。

Onion

Total onion production in 2017 was approximately 239,000 tons, accounting for about 30% of Hokkaido's total and representing the largest yield in Japan. The total onion field area in the city is approximately 3,500 hectares. Farmers work hard transplanting seedlings in spring, and fully-grown onions fill the extensive fields in autumn.



ホタテ

サロマ湖は、ホタテ養殖発祥の地。漁業者が苦難の末、確立した増養殖技術が世界有数のホタテ産地・常呂地域の礎となりました。サロマ湖とオホーツク海が育んだホタテは肉厚で甘味があり、食感も格別。世界各地で高級食材として重用されています。

Scallop

Lake Saroma is the home of scallop cultivation. The Tokoro district became a leading scallop producing area in the world based on breeding/cultivation technology established by local fishermen. Scallops nurtured in Lake Saroma and the Sea of Okhotsk are thick and sweet and have an exquisite texture. They are valued as a luxury food item throughout the world.



カキ・ホッカイシマエビ

10月中旬から3月末まで、サロマ湖ではカキ漁が盛ん。小粒で濃厚なうまみをもつサロマ湖のカキは、特に生食で高い評価を得ています。

また、出荷時期が7月から8月に限られたホッカイシマエビは、主に塩ゆでされ、市場に出回ります。

お酒の肴にピッタリな塩加減、ほどよい弾力、プリプリした歯触り、口の中に広がる甘味。オホーツクの夏を代表する逸品です。

Oyster/Hokkai shrimp

The peak season for gathering oysters in Lake Saroma is between mid-October and the end of March. The small but richly flavorful oysters from the lake are highly valued especially for eating raw.

Many Hokkai shrimps, which are shipped only in July and August, are put on the market after being boiled in salt water.

With a salty taste perfect as an accompaniment for alcohol, a moderately resilient springy palate and sweetness that spreads in the mouth, Hokkai shrimps are known as a summer specialty of the Okhotsk region.



白花豆

白花豆(しろはなまめ)は、いんげんの一種で「豆の女王」と呼ばれ、純白で大粒のこの豆は、高級和菓子の白あんの原料として使われています。

内陸で冷涼な気候の北見市は白花豆の栽培に最適で、道内を代表する産地となっています。北見市の白花豆は大粒で食味が良く、豆類の中でも高級品として流通しています。

Shirohanamame beans

Shirohanamame is a kind of kidney bean known in Japan as the "queen of beans." The large, pure white beans are used as an ingredient of white bean jelly for luxury Japanese sweets.

Kitami, which is an inland city with a cool climate, is a leading shirohanamame producing area in Hokkaido. The especially large and tasty shirohanamame produced in Kitami are marketed as high-grade beans.