

Japanese GIs

(*) White characters : Registered name / *Italic characters* : Reference information

あおもりカシス
Aomori Cassis (*)

Category of product : Class 3 Fruits (Cassis)

Registered Group:
Aomori Cassis
Association

Producing area: Tousei area of Aomori (**)

(**) Aomori city, Hiranaimachi, Imabetsumachi, Yomogitamura and Sotogahamamachi



Characteristics

This cassis has a refreshing sour taste and a special fragrance. Moreover, it is rich in Anthocyanin. Ripe Aomori Cassis must be harvested by hand picking.

Link with the local area

A Hirosaki University professor received an offer in Germany in 1965 to introduce cassis seedlings which seemed to adapt to climate of Aomori. Since then, this brand has been planted in Aomori. Cultivation of the original brand has protected consistently without making any selective breeding.

但馬牛
但馬ビーフ
Tajima Beef (*)

Category of product : Class 6 fresh meat (Beef)

Registered Group : Kobe Beef
Marketing & Distribution
Promotion Association

Producing area: Hyogo



Characteristics

Tajima cattle is bred in mountain valleys in Tajima area, northern part of Hyogo Prefecture, the quality of Tajima cattle has been improved from generation to generation. As a result, this tender beef is rated high-grade.

Link with the local area

Tajima cattle comes from a working cow since 1200 years ago for farming in Tajima region, northern side of Hyogo Prefecture. This breed was then recognized as good quality beef in the Meiji era. Since then, the cattle has been continuously improved many times over the years as a result of rigid selection of breed.

神戸ビーフ
神戸肉
神戸牛
KOBE BEEF (*)

Category of product : Class 6 fresh meat (Beef)

Registered Group : Kobe
Beef Marketing &
Distribution Promotion
Association

Producing area : Hyogo



Characteristics

Tajima cattle is bred in mountain valleys in Tajima area, northern part of Hyogo Prefecture, the quality of Tajima cattle has been improved from generation to generation. As a result, this tender beef is rated the highest-grade.

Link with the local area

Tajima cattle comes from a working cow since 1200 years ago for farming in Tajima region, northern side of Hyogo Prefecture. This breed was then recognized as good quality beef in the Meiji era. Since then, the cattle has been continuously improved many times over the years as a result of rigid selection of breed.

夕張メロン
YUBARI MELON (*)

Category of product : Class 2 Vegetables (Melon)

Registered Group : JA
Yubari (Japan Agricultural
Cooperative)

Producing area: Yubari city in Hokkaido



Characteristics

Flesh of this melon is orange color. Also, this melon has little fiber, so it is very soft and juicy. Yubari Melon is made of "Yubari King" variety which has a strong mellow flavor. Sugar content (brix) is more than 10 degrees.

Link with the local area

Yubari area has 3 geographical characteristics for harvesting excellent melon : (1) surrounded by mountains and has wide temperature difference between day and night, (2) light rainfall, and (3) has good drainage in the volcanic ash soil. Moreover, Yubari Melon is cultivated only in Yubari area because of self-established cultivation technology and well-managing knowledge of the local community.

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八女伝統本玉露

Traditional Authentic YAME GYOKURO

Yame Green Tea with Gyokuro Method (*) (***)

Category of product : Class 32 drinks and other products except for alcoholic beverages (Tea leaves)

Registered Group : Traditional Authentic YAME GYOKURO Promotion Association

Producing area: Fukuoka

(***)A kind of green tea, which is produced from new leaves grown under sun-shade



Characteristics

In order to block out sunlight, the plantation is covered with knitted items out of rice straw before harvesting green leaves. Therefore, it contains high level of "Ooi-ka (covered flavor)". It is very rich in taste, mellow and full-bodied.

Link with the local area

Mountainous geographical condition causes wide temperature difference between mornings and evenings. This results in the highest grade of green tea richly containing umami (tasty) component. Production method (covering plantations with rice straw, making with natural resources and picking by hands) has been passed down from generation to generation for more than 110 years.

江戸崎かぼちゃ

江戸崎カボチャ

江戸崎南瓜

Edosaki Squash (*)

Category of product : Class 2 Vegetables (Squash)

Registered Group : JA Inashiki (Japan Agricultural Cooperative)

Producing area: Inashiki city & Katsuracho of Ushiku city, Ibaraki



江戸崎かぼちゃ

Characteristics

This squash is not harvested until it is fully ripened, so it has soft texture and rich sweet taste. Its rind is deep green with a rough surface and its flesh is deep orange color.

Link with the local area

The producing area has volcanic ash soil (Kanto loam layer) having a high drainage and has moderate rainfall throughout a year, so this area is suitable for squashes production which are vulnerable to over-humidity. Producers have to observe production management rules which restrict harvesting unless squash is fully ripened, and are imposed strict inspection to check the conformity to the rules.

鹿児島島の壺造り黒酢

Kagoshima Amber Rice Vinegar in Handcrafted Ceramic Jars (*)

Category of product : Class 27 Seasonings and soups (Black vinegar)

Registered Group : Kagoshima Traditional Jar Fermentation Vinegar Association

Producing area : Fukuyamacho & Hayatocho, Kirishima city, Kagoshima



Characteristics

This amber rice vinegar is produced by unique method : fermented in ceramic jars left outside. It needs more than 6 months for fermentation and more than another 6 months for ripening. The product has special fragrance and mellow sourness.

Link with the local area

Amber rice vinegar has been manufactured using traditional method ever since early 1800s. This area has less temperature difference throughout the year and ceramic jars called "Satsumayaki" are easily obtainable. Therefore, it is the most suitable area to produce the amber rice vinegar.

くまもと県産い草

KUMAMOTO-IGUSA

KUMAMOTO-RUSH (*)

Category of product : Class 4 Other agriculture products (include industrial crops)(Rush)

Registered Group : JA Yatsushiro, JA Kumamoto Uki, JA Kuma (Japan Agricultural Cooperative)

Producing area: Yatsushiro city, Hikawa town, Uki city and Asagiri town, Kumamoto



Characteristics

This rush has a long stem and is suitable for weaving tatami facing. Only three cultivars designated as excellent varieties by Kumamoto Prefecture (*Hinomidori*, *Yuunagi*, and *Hinoharuka*) are allowed to use. The traditional "mud-dyeing" process makes the rush good quality with a neat gloss and color tone.

Link with the local area

The cultivation of three designated excellent varieties of rushes mentioned above are only permitted to producers in the producing area. The mud-dyeing process has been established as an efficient production technology in the course of the long history of the rush cultivation.

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くまもと県産い草畳表 KUMAMOTO-IGUSA-TATAMI-OMOTE KUMAMOTO-RUSH-MATS (*)

Category of product : Class 41
Tatami facings (Rush tatami facing)

Producing area : Yatsushiro city,
Hikawa town, Uki city and Asagiri
town, Kumamoto

Registered Group : JA
Yatsushiro area, JA
Kumamoto Uki, JA Kuma
area (Japan Agricultural
Cooperative)



Characteristics

Producers engage in all the processes from rush cultivation to tatami facing processing and weaving, use rush material that has undergone “mud-dyeing” process and weave with same length, which make for high quality tatami facings with a uniform color tone and characteristic of variety.

Link with the local area

Integrated tatami facing production that includes all the processes from cultivation to processing and weaving has been developed in the producing area. This area has been the biggest producing area in Japan since 1970s.

伊予生糸 Iyo Raw Silk(*)

Category of product : Class 42 : Raw silk
(Raw silk of domesticated Silkworms)

Producing area : Seiyō city, Ehime

Registered Group : Ehime Seiyō
Sericulture Industry Promotion
Association



Characteristics

This silk features a classy gloss and airy texture because the careful and slow extraction of thread from cocoons maintains the original “S-shaped” undulating thread spewed by silkworms .

Link with the local area

This raw silk is produced by special production methods originated in the producing area: use cryogenically preserved raw-cocoons, and is produced by special silk reeling machine which is capable of reeling threads from many cocoons.

鳥取砂丘らっきょう / ふくべ砂丘らっきょう (Tottori Sakyu Raw shallot/ Fukube Sakyu Raw shallot) (*)

Class 2 : Vegetables (Raw shallots)

Producing area : Sand dune fields
adjacent to the Tottori Sand
Dunes in Fukube-cho, Tottori City,
Tottori Prefecture

Registered Group :
JA Tottori Inaba
(Japan Agricultural
Cooperative)



Characteristics

This shallot has a white color and crunchy texture. This texture comes from a firm flesh and the uniform thickness of fleshy scale.

Link with the local area

Sandy fields adjacent to the Tottori Dune are characterized by low fertility, strong and dry winds, and sandy soil (the sand layer is a depth of 70 meters). This is why the fields contain no excessive water and nutrients and are suitable for cultivation of shallot.

三輪素麺 Miwa Somen (thin wheat noodles) (*)

Category of product : Class 15 Cereal
preparations (Uncooked somen noodles)

Producing area : Throughout Nara Prefecture

Registered Group :Nara
Miwa Somen Industrial
Cooperative, Nara Miwa
Somen Sales Association



Characteristics

This somen has been started the production about 1,300 years ago (the Nara era), Miwa area is said to be the birthplace of somen. Characterized by strong “koshi”, Miwa Somen provides excellent elasticity that makes for extremely thin noodles and prevents the noodles from becoming too soggy after being boiled.

Link with the local area

On February 5 every year, the “Bokujo Ritual” is held in Omiwa Shinto Shrine in Miwa area and somen producers across the country participate in this Shinto ritual. Accepted widely since the mid-1960s, production of Miwa Somen expanded throughout Nara prefecture.