

## Summary of Specification



**1. Name of the GI + transcription in Latin alphabet or in international phonetic alphabet**

二子さといも (transcription: Futago Satoimo), 二子いものこ (transcription: Futago Imonoko)

**2. Category of the product for which the name is protected**

Class 1 : Agricultural product (Taro)

**3. Applicant – name and address**

Futago Satoimo Association

1-1 Yoshi Town, Kitakami City, Iwate Prefecture 024-0095, Japan

**4. Date of first Protection in the country of origin**

September 27, 2018

**5. Description of product**

Futago Satoimo is indigenous taro and heirloom vegetable that has been cultivated only in Futago District in Kitakami City, Iwate Prefecture, over centuries. When cooked, it has strong stickiness, rich flavor and smooth texture unrivaled by any other taro.

The flavor, elasticity and viscosity measurement has revealed that Futago Satoimo has more bitterness and complex tastes than taros from other places available on the market so that its rich tasting immediately spread throughout the mouth, and that it leaves its rich flavor for some time even after swallowed because of the soft yet viscos texture.

Futago Satoimo, tasty and soft without becoming mushy when cooked, is popular among locals. As soon as its shipment starts in early September, it accounts for more than 80% of all taro products traded at the central wholesale market of the prefecture. The market also highly appreciates it and trades it at prices two-fold higher than that of taros shipped from other places around the same time.

**6. Description/delimitation of the Geographical Area and of specific steps in production that must take place in the identified geographic area.**

(1) Producing Area

Kitakami City, Iwate Prefecture

(2) Cultivar

Use the local indigenous variety, *Futago Satoimo*.

(3) Cultivation method

Cultivate in Kitakami City.

(4) Shipment standard

Following should not be shipped:

- Rotten or deteriorated
- Deformed or injured
- Damaged by a disease or insect
- Frostbitten or damaged by low temperature

Even when the product falls under any of the above, it can be shipped as out-of-standard as long as the damage is minor and removed.

## 7. Link with the Geographical Area

Located on the basin surrounded by the Kitakami River and hills of Kitakami mountain system, Futago District is built on fertile alluvial soil with good drainage, deposited as river sand flew in every time the Kitakami River flooded. The deep plow layer is suitable for cultivating taro that sets its roots deep.

Futago Satoimo has not taken root in other districts because it is low-yield and difficult to store. However, advanced technique to store seed tuber of Futago Satoimo had been passed from generation to generation in this district to preserve the unique, difficult-to-grow variety. In addition, when any of local producers fails to secure seed tuber, others provide the producers with seed tuber. People in Futago District have very strong attachment to the community and have passed on and preserve their ancestors' land, techniques and seed tuber from generation to generation.

Futago Satoimo has deep connection with local traditional food culture, and is indispensable to imonoko-kai (outdoor party to cook and eat taro stew) as traditional autumn event in Iwate Prefecture. Futago Satoimo enjoys its popularity when it is provided to autumn events.

## 8. History / confirmations of on-going production

Futago Monogatari (Futago story) (published in 1831), which refers to "imo" as a vegetable of that time, is the first literature where Futago Satoimo appeared.

The other document records that Futago Satoimo was the second to rice in terms of value of agricultural production around 1910, implying that it had been an important cash crop even in those days.

In 1980, the Futago Satoimo production association was established to unify selection methods and shipment standards and to improve cultivation techniques. In the following year, Futago District became the place of production that was nationally designated as the place of production of taro where stable taro production and shipment is possible. Even after that, the production association took lead to improve cultivation techniques of individual producers for stable production of high-quality taro.

These efforts led to the establishment of Futago District as the large taro producer.

**9. Specific rules concerning labelling and using, if any**

N/A

**10. Control body / control authority responsible for checking the respect of the product specifications**

Control body is Futago Satoimo Association.

In addition, MAFF regularly monitors the condition of quality control in the process of production, through the examination of annual report submitted by Futago Satoimo Association.

**11. Outline of the quality control plan**

Futago Satoimo Association will check (1) producing area, (2) cultivar, (3) cultivation method, (4) shipment standard and final products. If a producer fails to abide by the specification, Futago Satoimo Association will issue a warning and request a correction of his/her production. In case the producer does not follow the warning, Futago Satoimo Association will prohibit the producer from using the geographical indication and the GI mark for a given time. In addition, Futago Satoimo Association will prepare an annual performance report and submit it to the Minister of Agriculture, Forestry and Fisheries.

**12. Information of registered trademark(s) identical or similar to the GI (if applied by the GI holder in other Party's territory)**

N/A