

## Summary of Specification



**1. Name of the GI + transcription in Latin alphabet or in international phonetic alphabet**  
越前がに (transcription: Echizen Gani), 越前かに (transcription: Echizen Kani)

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

Class 4 : Marine product (Snow crab)

Class 7 : Processed marine product (Boiled snow crab)

**3. Applicant – name and address**

Fukui Prefecture Fisheries Cooperatives (JF Fukui)

2-8-10 Ote, Fukui City, Fukui Prefecture 910-0005, Japan

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

September 27, 2018

**5. Description of product**

Echizen Gani refer to snow crabs captured by trawl fishery boats off the coast of Fukui Prefecture and its surrounding waters (the Japan Sea west of the Noto Peninsula) and landed at ports in Fukui Prefecture.

Echizen Gani, landed usually still alive after stored in the cool-temperature environment between catch and landing, features freshness and high-quality meat. Leg meat of male crabs tastes very sweet with delicately melting sensation when served as sashimi. When boiled, it becomes soft and has sweet taste and high-quality crab-specific “umami” flavor. Usually, crab’s *kanimiso* (hepatopancreas, which appears like *miso* paste) and *uchiko* (ovary), prized as “red diamond”, of “*seikogani*” (female crabs) lose freshness very quickly, but Echizen Gani’s *kanimiso* and *uchiko* maintain high quality with rich and strong umami flavor because of its freshness.

The quality of Echizen Gani has gained high social reputation so that unit price per weight of snow crabs from Fukui Prefecture is higher than national average.

For over 90 years since 1922, Echizen Gani has been presented to the Emperor as a local

specialty from Fukui Prefecture. Echizen Gani was also designated as the prefectural fishery product in 1989. It has enjoyed nation-wide publicity as Fukui Prefecture's representative fishery product.

## **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:

Fukui Prefecture

(2) Production method:

① Variety

Echizen Gani should be snow crabs that satisfy the following conditions:

- a. Caught off the coast of Fukui Prefecture and its surrounding waters (the Japan Sea west of the Noto Peninsula) in medium trawl fishery or small boat trawling.
- b. Sorted by gender and stored in cold-temperature seawater pool using a seawater cooling system or on ice in fish boxes.

② Port of landing

Land Echizen Gani at fishing ports (including ports and harbors where landing of snow crabs is possible) in Fukui Prefecture.

③ Shipment standard

a. Male crab

The shell must be at least 9 cm in width, provided that crabs are not "*mizu gani*" (crabs with soft shell right after molting).

b. Female crab

Female crabs must be mature crabs carrying eggs laid under the abdomen, excluding "*akako*" (crabs carrying immature red eggs prior to the eyed period).

## **7. Link with the Geographical Area**

The Japan Sea west of the Noto Peninsula, where the habitat of snow crab spreads, is Japan's major snow crab fishing area. Fukui Prefecture, in particular, has traditionally been known as the major snow crab producer because a good fishing ground of snow crabs is formed in an area close to the Echizen Coast due to the steep and deep undersea geography.

Because of the long history as a snow crab producer, Fukui Prefecture has many distributors who have ability to determine quality of a snow crab at a glance. Thus, fisheries operators in the prefecture have made efforts for snow crab quality improvement, with the goal of landing snow crabs that stably satisfy the distributors as strict quality evaluators. By around 1989, all small trawlers engaged in snow crab fishing in Fukui Prefecture became able

to land snow crabs without damaging their freshness with thorough selection and cool-temperature storage, leading to an even higher reputation for the quality.

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

In Fukui Prefecture, catch landing of snow crabs has gradually increased since the middle of the Edo period (18th Century) with offshore Danish seine net fishery. It is said that full scale fishery started in the Meiji period (that started in 1868). In the Taisho period (1910s), trawl fishery using motor vessels was introduced to further increase the snow crab catch landed. After the World War II, with the improved ability of trawlers, snow crabs were caught off the coast of Fukui Prefecture and surrounding fishing grounds in the Japan Sea, but landing of snow crabs that are sorted by gender and properly kept at a cool-temperature like today became possible after 1989 when many fishing boats became equipped with seawater cooling systems.

After landing, snow crabs are shipped to distributors, restaurants and hotels while still alive. In retail, crabs are sold as boiled crabs, but their superior quality has received high social reputation and has made them one of the major local specialty of Fukui Prefecture.

## **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 JF Fukui.

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

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

JF Fukui will check (1) producing area, (2) variety, (3) port of landing, (4) shipment standard and final products. If a producer fails to abide by the specification, JF Fukui will issue a warning and request a correction of his/her production. In case the producer does not follow the warning, JF Fukui will stop receiving the product he/she produced as “Echizen Gani” or “Echizen Kani”. In addition, JF Fukui 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