

## Summary of Specification



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

菊池水田ごぼう (Transcription: Kikuchi Suiden Gobo), Kikuchi Suiden Gobo

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

Class 1 : Agricultural product (Burdock)

**3. Applicant – name and address**

Kikuchi-Area Agricultural Cooperative (JA Kikuchi)

1875 Kyokushikawabe, Kikuchi City, Kumamoto Prefecture, 869-1205, Japan

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

March 20, 2019

**5. Description of product**

Kikuchi Suiden Gobo is, as the name suggests, a burdock cultivated in paddy fields (“suiden” means paddy field and “gobo” means burdock in Japanese.). In addition to the characteristics in its appearance that its skin is whiter and it has fewer bends compared to the common burdock cultivated in fields, Kikuchi Suiden Gobo has the feature that it is soft with less harshness so that it can be cooked without the need to remove harshness.

There are two types for Kikuchi Suiden Gobo. One is a spring burdock, which is shipped from around late March to around mid-July, and the other is a winter burdock to be shipped from around late November to around mid-March. Therefore, Kikuchi Suiden Gobo can be shipped throughout the year. On the market, its stable quality and quantity during the shipping period as well as its long shipping period are highly appreciated.

**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:

Kikuchi City, Koshi City, Ozu Town and Kikuyo Town in Kikuchi County,

## Kumamoto Prefecture

### (2) Production method:

#### ①Cultivar

Early varieties (Watanabe Wase or other varieties) selected after test growing in the region by the producers' group.

#### ②Cultivation Method

Cultivation takes place in paddy fields. Before sowing, fully matured compost is applied, and deep plowing is conducted using trenchers or other tools.

#### ③Preparation for Shipment

Preparation for shipment include washing harvested burdocks, removing dirt or fibrous roots from them, and subsequently running the burdock under cold water and removing harshness.

#### ④Shipping Standard

Shipping Standard for Kikuchi Suiden Gobo are defined as a length of 20 cm or more, without any significant level of raw wounds, disease, and pest damage, or other damage.

## 7. Link with the Geographical Area

Kikuchi Region (Kikuchi City, Koshi City, Ozu Town and Kikuyo Town in Kikuchi County), the producing area of Kikuchi Suiden Gobo, is situated in the northeastern area of Kumamoto Prefecture. The region includes the Kikuchi Water Source and is also nestled between two rivers. One is Kikuchi River flowing in the north and the other is Shirakawa River in the south of the region. In the region, wet rice cultivation using the rich water is flourishing.

Kikuchi Suiden Gobo is cultivated in a region where the soil drains well. It is appropriate for cultivating dry field crops. Also, the soil in the region has become aggregated by soil cultivation to plow fully matured compost consisting mainly of organic substances into the soil, which ensures adequate water retentivity. Therefore, coupled with the use of rich water in the region, the soil is water-retentive and also drains well, and can be used for both paddy fields and dry fields.

Since the livestock industry is also flourishing around the producing area, the producers of Kikuchi Suiden Gobo can be stably provided with fully matured compost by exchanging paddy straw with compost. They have cultivated the soil using the compost.

The cultivation of Kikuchi Suiden Gobo was in paddy fields where the soil includes very few stones. Also, through plowing compost consisting mainly of organic substances into the soil and plowing the soil deeply with the use of

trenchers or other tools, the soil becomes soft deep into the ground. Therefore, Kikuchi Suiden Gobo can grow under very few constraints but stand upright with few bends.

In addition, using underground water from the Kikuchi Water Source, the harvested burdocks can be washed and run under a large amount of cold water to remove harshness, which leads to the features of white skin and little harshness.

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

In 1965, burdocks were being cultivated in dry fields in Kikuchi Region, causing problems such as injury by continuous cropping at that time. As a measure against these problems, producers tried to cultivate the burdock as a secondary crop in paddy fields after harvesting wet rice. As a result, it was found out that the replant problems could be avoided, and also, soft and fragrant burdocks could be steadily produced. Since then, producers have continued to cultivate Kikuchi Suiden Gobo in paddy fields for more than 50 years to the present day.

**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 JA Kikuchi.

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

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

JA Kikuchi will check (1) cultivation method, (2) preparation for shipment, (3) shipping standard and final products. If a producer fails to abide by the specification, JA Kikuchi will issue a warning and request a correction of his/her production. In case the producer does not follow the warning, JA Kikuchi may prohibit the shipments of the product as “Kikuchi Suiden Gobo” and/or suspend his or her membership. In addition, JA Kikuchi 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