

## Summary of Specification



- 1. Name of the GI + transcription in Latin alphabet or in international phonetic alphabet**  
佐用もち大豆 (transcription: Sayo Mochidaizu) , Sayo Mochidaizu
- 2. Category of the product for which the name is protected**  
Class1: Agricultural product (Soybeans)
- 3. Applicant – name and address**  
Sayo Mochidaizu Promotion Association  
2611-1 Sayo, Sayo Town, Sayo County, Hyogo Prefecture, 679-5380, Japan
- 4. Date of first Protection in the country of origin**  
May 8, 2019
- 5. Description of product**

Sayo Mochidaizu is soybeans using the native variety produced only in Sayo Town. Its biggest characteristic is the unique, chewy texture when it is heated.

The bean size is large, with an average weight of 100 beans being more than 40 g, about 30% heavier than ordinary soybeans. Also, the soybean is very sweet with a high content of sugar including sucrose.

Sayo Mochidaizu has a higher content of glycinin (major proteins contained in soybeans) that acts to increase water-holding ability and elasticity when heated than those of other soybeans. In addition to the large bean size and high water-absorbing power, the high content of glycinin in Sayo Mochidaizu allows for the unique texture of being soft but very sticky when heated.

These characteristics are also highly evaluated by distributors who specialize in soybeans.
- 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:  
Sayo Town, Sayo County, Hyogo Prefecture

(2) Production method:

① Cultivation methods

Cultivation takes place in Sayo Town, using seeds produced in exclusive fields for seeds.

② Shipping standards

The following conditions shall be met for shipment:

- i) The rate of damaged beans, underripe beans, and foreign grains in total is 35% or less.
- ii) The rate of significantly damaged beans is 5% or less.
- iii) The rate of foreign grains is 2% or less.
- iv) No foreign matter is included.
- v) When sifted by a sieve with a sieve opening of 7.3 mm, the ratio by weight of beans left on the sieve to total beans is 70% or more.
- vi) Moisture content is 15% or less.

**7. Link with the Geographical Area**

Sayo Town is situated in a basin of the Chikusa River system surrounded by mountains. Sayo Town has well-drained and fertile soil suitable for growing soybeans vulnerable to moisture damage. Also, the temperature gap between day and night is wide, and from September (the grain-filling period for Sayo Mochidaizu, a late ripening variety with large beans) through December (harvesting period), the temperature gap is 10 degrees Celsius or more. This temperature gap favorable growth of beans.

In an effort not to generate any disparity in the characteristics of Sayo Mochidaizu, exclusive fields for seeds are placed in Sayo Town, and seeds are strictly managed to maintain the unique characteristics of Sayo Mochidaizu.

Currently, only Sayo Town continues the cultivation as producing area by strictly managing the seeds of Mochidaizu(a native soybeans).

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

In the former Kouzuki Town of Sayo County (current Sayo Town), miso (fermented soybean paste) making has been very popular since old times. In the town, People's interests to soybeans suitable for processing are particularly high, and soybeans production was planned in early 1980s. At that time, native varieties were introduced to conduct trial cultivation, and it was Mochidaizu that received a high evaluation from all relevant parties from inside and outside of the region. In other area, there were already no other varieties having the same characteristics as the Mochidaizu introduced to former Kouzuki Town of Sayo County at that time. Therefore, it was called Sayo Mochidaizu as a unique phyletic line. Currently, a total of about 400 producers are producing Sayo Mochidaizu for about 80 tons annually (actual performance of 2017) in areas of about 70 hectares in Sayo Town.

**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 Sayo Mochidaizu Promotion Association.

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

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

Sayo Mochidaizu Promotion Association will check (1) cultivation method, (2) shipment standard and final products. If a producer fails to abide by the specification, Sayo Mochidaizu Promotion Association will issue a warning and request a correction of his/her production. In case the producer does not follow the warning, Sayo Mochidaizu Promotion Association will prohibit the distribution of the seeds for a given time, or expel the producer from the association. In addition, Sayo Mochidaizu Promotion 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