

## Summary of Specification



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

八代特産晩白柚 (transcription :Yatsushiro Tokusan Banpeiyu), Yatsushiro Tokusan Banpeiyu

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

Class 1: Agricultural product (Pomelo)

### 3. Applicant – name and address

Yatsushiro GI Brand Promotion Association  
2690 Furushiro Town, Yatsushiro City, Kumamoto Prefecture 866-0043, Japan

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

March 30, 2020

### 5. Description of product

Banpeiyu is a cultivar of pomelo which produces large fruits. Yatsushiro Tokusan Banpeiyu has become large sized due to the perfect growing environment for Banpeiyu and the cultivation method that suited the local setting. The average shipping size of Yatsushiro Tokusan Banpeiyu is 20 cm in transverse diameter. Some large specimens weigh more than 4 kg. In 2005, Yatsushiro Tokusan Banpeiyu was awarded a Guinness record as the world's heaviest pomelo in the pomelo category of the citrus group.

A coloring standard is in place for shipping. A fully ripened fruit that meet the standard exhumes a refreshing citrus fragrance from the peel, and has an excellent quality for eating with a right sweetness and mild acidity.

Due to its distinctive size and excellent taste, Yatsushiro Tokusan Banpeiyu has long been enjoyed as Yatsushiro's typical local winter fruits. Now it has obtained reputation from market participants as a perfect gift for various occasions including year-end celebrations.

They are being exported to Hong Kong from 2014, which are purchased as a gift for the Chinese New Year.

## **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:

Yatsushiro City, Hikawa Town, Yatsushiro County, in Kumamoto Prefecture, in Japan

(2) Production method:

① Cultivar

Use the variety Banpeiyu.

② Cultivation method

- Artificial pollination is carried out at the flowering stage to promote fruit bearing and increase the fruit size.

- Fruit thinning is conducted to increase the size of the fruit

- Pruning and Bagging are conducted to improve the appearance

③ Shipping standard

The fruit must have a transverse diameter of 15cm or more, and have mostly taken on the original color.

Those with half of the exterior bruised by wounds, diseases and pests will be provided to processing operators.

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

Located on a fertile land with abundant water brought by Kuma River and Hikawa River, Yatsushiro area is blessed with rich and well-drained soil. Facing Yatsushiro Sea, the area enjoys the mild climate with long sunshine hours. In the winter, the sea breeze blows away the dew, preventing frosts from settling. All these make this area a suitable place for Banpeiyu cultivation.

Furthermore, Yatsushiro pomelos have been grown in the area as garden trees since around the 17th century, which meant that citrus cultivation techniques had been familiar to the local people since long ago. Skills and management methods necessary for producing extremely large Banpeiyu, and various techniques for quality improvement including artificial pollination, fruit thinning, pruning and bagging spread in the area, and combined with the geographical factors, the area established its position as a notable Banpeiyu producer.

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

Banpeiyu were introduced to Japan in 1930. The fruit was named Banpeiyu (literally, late-white-citrus) because it ripened later than the white-citrus grown in Taiwan.

After being introduced to Japan, it took a while before Yatsushiro area was found to be a suitable region for cultivation in 1951. Kumamoto Prefecture Citrus Growers Meeting was held around 1955, where characteristics of the fruit was announced, and then this expanded the cultivation of the fruit. In 1965, Federation of Yatsushiro Fruit Agricultural Cooperatives, Banpeiyu Group was launched, and the current shipping standard was established. The cultivation of Banpeiyu spread rapidly when the fruit was presented to the Emperor Showa. Prompted by the selection of the fruit in 1975 as a recommended cultivar of Kumamoto Prefecture, Banpeiyu cultivation area increased and eventually, the fruit established itself as the local specialty citrus of Yatsushiro area.

Banpeiyu is often used in local events and also prized as a gift for various occasions, winning

acclaim from market participants and consumers.

According to FY 2016 statistics released by the Ministry of Agriculture, Forestry and Fisheries, Yatsushiro area accounted for 90% of the Banpeiyu cultivated in Japan, posting the shipping volume of 800 tons in FY 2018.

**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 Yatsushiro GI Brand 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 Yatsushiro GI Brand Promotion Association.

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

Yatsushiro GI Brand Promotion Association will check (1)producing area, (2)cultivar, (3)cultivation method, (4)shipping standard and final products. If a producer fails to abide by the specification, Yatsushiro GI Brand Promotion Association will issue a warning and request a correction of his/her production. If the producer does not follow the warning, Yatsushiro GI Brand Promotion Association may prohibit the shipment of the product as Yatsushiro Tokusan Banpeiyu or may expel the producer from the association. In addition, Yatsushiro GI Brand 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