

## Summary of Specification



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

南郷トマト (transcription: Nango Tomato)

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

Class 1 : Agricultural product (Tomato)

### 3. Applicant – name and address

Nango Tomato Production Association

22-1 Miyatoko-Aza-Kawakubo, Minami Aizu Town, Minami Aizu County, Fukushima Prefecture 967-0622, Japan

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

August 6, 2018

### 5. Description of product

Nango Tomato, which is harvested between summer and autumn, has been cultivated for more than 50 years since the cultivation started in Nango Village (currently Nango in Minami Aizu Town) in 1962.

The weather conditions of cooler climate than flatland and big temperature difference between day and night, which is suitable for tomato fruit growth, and many years of local organizational efforts to secure quality and improve cultivation technique have resulted in stable good quality and taste. Over the past 40 years, they have provided stable and sufficient supply of more than 2,000 tons per year.

In vegetable markets in the early 1980s, Nango Tomato had already earned a reputation as a product having stable good quality and taste and available in a quantity that can be delivered widely to customers. In vegetable markets Tokyo and Yokohama, price of Nango Tomato is higher by about 10% than that of other Fukushima-grown tomatoes.

### 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

Minami Aizu Town, Tadami Town and Shimogo Town in Minami Aizu County, Fukushima Prefecture

(2) Variety

Use the variety specified by the group of producers in light of taste and suitability for cultivation in the producing area.

(3) Cultivation method

- a. Transplant seedlings (including grafted seedlings) in fields in the producing area between May and June, and cultivate them. The period for transplant can be earlier or later than the abovementioned period depending on the weather conditions.
- b. Cultivate in greenhouses to avoid rain.

(4) Shipment standard

Tomato fruits that have a cut from where juice is leaking, that noticeably turned soft, or that are found to have equivalent quality decline should not be shipped.

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

Cultivation areas of Nango Tomato are situated in the mountains at an altitude above 350 meters in Minami Aizu, Tadami, and Shimogo towns known for heavy snowfall.

A certain temperature difference between day and night is desirable during the growth period of tomato fruits. The producing area, where in summer the temperature can exceed 30°C during the day but falls down to around 20°C at night, have natural conditions suitable to cultivate summer/fall tomato.

In 1979, they introduced umbrella rain cover as a method unique to the producing area. In 1989, they introduced greenhouse cultivation to avoid rain, which were fully used at all production fields of Nango Tomato by 2000.

Furthermore, in 1976, a cooperative fruit selection facility was built to establish the system for cooperative fruit selection, making it possible to check the quality of tomatoes for shipping and to ship tomatoes packaged by size. In 2003, taking advantage of the weather conditions of the snowy region, precooling facility using snow with capacity to store 600 tons of snow was built to improve freshness of tomatoes to be shipped.

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

Nango Tomato cultivation started in 1962, with the guidance of Fukushima Prefecture. volunteers in Nango Village tried tomato Nango Tomato Production Association was established in 1974. The association has since accepted new farmers to spread the cultivation of Nango Tomato to the current producing area.

Efforts have been made to standardize cultivation techniques of all producers at high levels, which include verification experiment for cultivation technique improvement conducted by a group of producers and guidance for new farmers comprising representatives from Fukushima Prefectural office and parties related to production.

In 2007, Nango Tomato was registered as a regional collective trademark.

Local producers continue Nango Tomato production by sharing an idea that tomato cultivation is a precious local industry.

**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 Nango Tomato Production Association.

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

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

Nango Tomato Production Association will check (1) producing area, (2) Variety, (3)cultivation method, (4) shipment standard and final products. If a producer fails to abide by the specification, Nango Tomato Production Association will issue a warning and request a correction of his/her production. In case the producer does not follow the warning, Nango Tomato Production Association may prohibit the shipment of the product as “Nango Tomato” and/or the distribution of Nango Tomato’s seeds and for a given time, or expel the producer from the association. In addition, Nango Tomato Production 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