

## Summary of Specification



- 1. Name of the GI + transcription in Latin alphabet or in international phonetic alphabet**  
東京しゃも (Transcription: Tokyo Shamo), Tokyo Shamo
- 2. Category of the product for which the name is protected**  
Class 2 : Fresh meat (Chicken, Offal meat)
- 3. Applicant – name and address**  
Tokyo Shamo Production Association  
347 Sugao, Akiruno City, Tokyo, 197-0801, Japan
- 4. Date of first Protection in the country of origin**  
May 8, 2019
- 5. Description of product**

Tokyo Shamo is a breed developed to reproduce the taste of traditional chickens loved as a specialty dish of Edo (former name of Tokyo) called Shamo-Nabe (Gamecock Hot Pot). It inherits 75% of the phylaxis of gamecocks, developed by a ternary crossing consisting of crossbreeding of the improved gamecock breed and the Rhode Island Red breed and further backcrossing of the hybrid with the gamecock breed. Tokyo Shamo is a breed with gamecock genes that are the most dominant among many brand chickens. Therefore, the flesh of Tokyo Shamo has many characteristics of gamecocks with dominant red meat part, and its lean meat is chewy.

Tokyo Shamo is a brand chicken, its protein content in the legs is higher, and its lipid content in the legs is lower, compared even with other local chickens. In addition, as for the composition of the fatty acid, which is considered to have effects on the taste, the content of Arachidonic acid is higher than other local chickens, leading to umami taste. It also has a characteristic that the meat has no strong odor, because fish flour used for feeds has less burnt odor, without any addition of fat or oil.

In addition, the chicken liver has less accumulation of fat, creating a strong taste of the liver itself. Also, as for chicken bones (bones and bone marrow), the bones of Tokyo Shamo coming from the bloodline of gamecocks are originally strong and thick and, coupled with a long feeding period, enable to obtain a larger amount of bones from one chicken. Therefore, Tokyo Shamo can produce chicken-bone broth with a strong umami taste like its meat. In addition, the gizzard has a reputation for having crunchy texture.

## **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:

Tokyo Metropolis

(2) Production method:

①Breed of chicks

The phylaxis of gamecocks is selected, which have been fed and reared in and around Tokyo Metropolis since the Edo period. A variety is used that is produced by a ternary crossing consisting of crossbreeding of the improved gamecock breed and the Rhode Island Red breed and further backcrossing of the hybrid with the gamecock breed.

②Rearing method

The density for rearing after about 60 days of age shall be 10 chicks or less per square meter, and the method of rearing is cage rearing or floor rearing. The rearing period shall be 120 days of age or longer.

③Feeds

After about 60 days of age, the chicks are fed with feeds containing corns, soybean meal, corn gluten feed and fish flour as main ingredients. In addition, non-genetically modified corns free from post-harvest treatment and fish flour with less burnt odor are used as the ingredients. No fat, oil, or amino acid is artificially added to the feeds. Also, the feeds do not contain any antibacterial feed additive (antibiotic substances, etc.).

④Treatment of carcass (exsanguinated and plucked) and shipment

Carcasses with weight of less than 1.5 kg, those with more than half of the body affected by color change of flesh and bleeding, and those with bone fractures causing any bone to stick out from flesh are discarded.

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

As one of the townsmen cultures of the Edo period, people enjoyed cockfighting and used to eat gamecocks that had become useless for cockfighting or that were not used during the breed selection process. However, in the modern age, as

cockfighting declined, the number of gamecocks decreased to such a level that they were preserved as a protected species by the government in 1941.

Due to such a situation as mentioned above, and at a strong request from consumers and a well-established chicken dish restaurant since the Edo period, activities increased trying to revive chickens suitable for Shamo-Nabe (Gamecock Hot Pot). In response, breeding projects for such chickens were promoted with the Tokyo metropolitan government taking the initiative. In 1971, the breeds of progeny descended from gamecocks of the Edo period and maintained by fanciers in Tokyo were gathered at the Tokyo Metropolitan Livestock Experiment Station and the breeding started. It took about ten years to select suitable breeds to remove the combative nature of gamecocks used for cockfighting and establish the blood line to be reared by breeding in groups. Also, breeding methods were examined by breeding technicians and cooks to enhance productivity and reflect the flesh of pure line gamecocks as much as possible. As a result, the ternary crossing method was established consisting of crossbreeding of the gamecock breed and the Rhode Island Red breed and further backcrossing of the hybrid with the gamecock breed, resulting in a cross-breed that inherits 75% of the phylaxis of gamecocks. Therefore, Tokyo Shamo is a breed with gamecock genes extremely dominant compared to many other brand chickens in the gamecock family, so the flesh of Tokyo Shamo is close to that of pure line gamecocks.

Since surface layers of the producing area are covered by loamy layers of the Kanto Plain and gravel layers in many areas, which are easily permeated by water, water resource is scarce on the upper surface of the land. Therefore, various efforts on water supply have been made in the producing area to continue the production of Tokyo Shamo. The soil of the Kanto loam is mainly composed of red soil derived from volcanic ashes rained in ancient times. When rain passes the geological layers consisting of small size particles, impurities are filtered out, and minerals, inorganic substances derived from volcanic ashes, are melted into the water, resulting in mildly alkaline water suitable for chickens to drink.

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

In 1982, the ternary crossing method was established, consisting of crossbreeding of the gamecock breed and the Rhode Island Red breed and further backcrossing of the hybrid with the gamecock breed. The hybrid has officially started to be distributed with the brand name of Tokyo Shamo since 1984. In tandem with this naming, the distribution and spread of Tokyo Shamo chicks to poultry raising farmers in Tokyo advanced, and Tokyo Shamo has been reared and fattened for 30 years or more by poultry raising farmers in the Tokyo metropolitan area. Total

number of annual shipments in recent years has been shifting between 20,000 and 30,000.

**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 Tokyo Shamo 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 Tokyo Shamo Production Association.

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

Tokyo Shamo Production Association will check (1) breed of chicks, (2) feeds, (3) rearing method, (4) feeding period, (5) treatment of carcass, (6) shipment standard and final products. If a producer fails to abide by the specification, Tokyo Shamo Production Association will issue a warning and request a correction of his/her production. In case the producer does not follow the warning, Tokyo Shamo Production Association will not distribute chicks and prohibit the producer from using the geographical indication and the GI mark. In addition, Tokyo Shamo 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