

Summary of Specification



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

小笹うるい (Transcription: Ozasa Urui), Ozasa Urui

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

Class 1 : Agricultural product (Hosta)

3. Applicant – name and address

Yamagata Agricultural Cooperative (JA Yamagata)

1-12-35, Hatago Town, Yamagata City Yamagata Prefecture, 990-0047, Japan

4. Date of first Protection in the country of origin

March 20, 2019

5. Description of product

Ozasa Urui is urui (urui means young leaves of a species of hosta named obagiboshi in Japanese) which has strong sliminess and distinctive about its crunchy texture.

Moreover, as for the length of the white part of the stem, which is used for food, Ozasa Urui is about 20% longer than typical urui. Therefore, Ozasa Urui has higher value for use as food.

The urui enjoys a high reputation also from the market for its graceful taste and for its good appearance. It is traded at a higher price than common uruis.

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:

Azuma District and part of Honjo District in Kaminoyama City, Yamagata Prefecture

(2) Production method:

① Cultivar and Cultivation Method

Producers use seedlings that are divided from Ozasa Urui (Kaminoyama Phylaxis) cultivated in the producing area. They are cultivated within the producing area.

② Shipping Standards

There is no damage from disease or pest, and the length of the stem and leaf is 25 cm or more.

7. Link with the Geographical Area

The producing area is a hilly and mountainous area, which is situated at the foot of Mt. Zao, and the climate conditions are similar to those in the mountains where the urui of Kaminoyama Phylaxis grows wild. Also, since the soil in this area contains volcanic ashes and drains well, but maintains the proper level of moisture and also is viscous, the plowed soil is also deep, offering adequate soil for the cultivation of the urui.

The cultivation of Ozasa Urui is limited to this area only, since farmers in the region have built a consensus among them that they do not bring out the seedlings outside of the region.

8. History / confirmations of on-going production

The cultivation of Ozasa Urui started in the early 1890s, when a farmer who used to live in Kubokawa, Kaminoyama City at that time planted an urui near his/her house for home use. The urui was collected for edible use from the place in the mountains in Azuma District, Kaminoyama City.

Around 1945, the farmers started to sell the urui to fruit and vegetable shops as goods in trade, and around 1980, it started in full swing to ship the urui to the market via Agricultural Cooperative (JA), leading to an established reputation as Ozasa Urui in the market.

Producers themselves work to maintain the characteristics of Ozasa Urui by selecting the seedlings to hand down good quality. They have continued the chemical-free cultivation to the present day. The production area in FY2017 is about 1.3 ha and the production volume amounts to seven tons.

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 Yamagata.

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

11. Outline of the quality control plan

JA Yamagata will check (1) cultivar, (2) cultivation method, (3) shipment standard and final products. If a producer fails to abide by the specification, JA Yamagata will issue a warning and request a correction of his/her production. In case the producer does not follow the warning, JA Yamagata will stop the shipment of his/her products as “Ozasa Urui”. In addition, JA Yamagata 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