

## Summary of Specification



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

物部ゆず (transcription : Monobe Yuzu), Monobe Yuzu

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

Class 1: Agricultural product (Citrus)

### 3. Applicant – name and address

Kochi Prefecture Agricultural Cooperative (JA Kochi)  
2-27 Kitagoza, Kochi City, Kochi Prefecture 780-0083, Japan

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

June 29, 2020

### 5. Description of product

Monobe Yuzu is a yuzu citrus harvested in Kami City, Kochi Prefecture, having a beautiful appearance with few scars and a long shelf-life. It is also perfect for fresh vegetable purpose.

Yuzu peels are susceptible to scratches as yuzu trees are covered with sharp thorns. Since good appearance is highly prioritized for fresh vegetable yuzu, yuzu production involves a great deal of care in terms of cultivation management including pruning and harvesting. As an indication of this, of the entire yuzu shipped nationwide in 2017, fresh vegetable yuzu account for only 18%. In this regard, it is outstanding that 69% of Monobe Yuzu is shipped for fresh vegetable purpose.

Monobe Yuzu has obtained high reputation from the market due to the stable supply over the long term and thorough selection and sorting of fruits upon shipping. The fruits also come in regular sizes and quality and have a long shelf life. In particular, it has won trust from culinary professionals, who often make purchase orders designating the Monobe Yuzu.

## **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:  
Kami City, Kochi Prefecture
- (2) Production method:
  - ① Storage  
Harvested yuzu are stored at a precooling facility (3 to 5°C).
  - ② Shipping standard  
Harvested yuzu will undergo two stages of sorting (rough sorting and final sorting) based on the shipping standard table prescribed by JA Kochi .

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

Yuzu is considered to grow well in cooler temperature (12 to 15°C) than other citrus fruits , and not suitable for cultivation on an extremely dry soil.

The average temperature of Kami City, the producing area of Monobe Yuzu, is 14.9°C. Although the area has high precipitation, many of the orchards are well drained, resulting in production of yuzu with the firm flesh and peel. The average temperature of the area from October onwards, when yellow yuzu, which accounts for more than 90% of the entire shipping, begins to take on its yellow color, is lower than those of other producing areas. This enables Kami City to produce vividly yellow citrus, which are traded at higher prices.

In addition to the advantageous climate conditions, thorough cultivation management has been carried out in the area since around 1955. This includes harvesting with a great deal of care so as not to damage the fruit in an effort to reduce risks that cause fruit rotting, two rounds of sorting to ensure potentially rotting fruits are removed before shipping, and pre-cooling. All these have contributed to the long shelf life of the fruit.

These have led to the beautiful appearance and the higher rate of being shipped as fresh vegetable, which are a distinctive feature of Monobe Yuzu, establishing the area as Japan's no. 1 fresh vegetable yuzu producer.

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

The production of yuzu in Kami City using grafted seedlings dates back to 1960, when MATSUDA Umataro planted 130 yuzu seedlings in the former Negiya District in Monobe Village. Whereas the main use of yuzu at the time was its juice as an ingredient, the area was among the first to work on cultivation and sales of fresh vegetable yuzu.

By 1971, yuzu cultivation spread in the entire districts in Monobe Village, and in 1975, Monobe Village Agricultural Cooperative, Yuzu Production Group (the name was changed to Kochi Prefecture Agricultural Cooperative, Kami District Monobe Yuzu Production Group in 2019) was re-launched. The production method including delicate harvesting, double sorting process, and precooling storage, that contribute to the distinctive features of Monobe Yuzu began.

As of 2018, Monobe Yuzu-growing area is 145 ha, the number of producers is 172, and the production volume (shipped as fresh vegetables) is 807 tons, which prove that the area is Japan's top producer of vegetable yuzu.

As a measure to respond to the problem of aging of farmers, Association of Yuzu Producing Areas, comprising the prefecture, the Yuzu Production Group and the city government, among others, is striving to maintain yuzu production through various efforts. These include establishment of a framework to solicit people to the area to engage in the production, as well

as regular surveys on yuzu farmers' intent on the succession of business. When it was found that a farm can no longer be managed, the association will work to pass over the business to a new successor.

**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 Kochi.

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

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

JA Kochi will check (1) producing area, (2) storage, (3) shipping standard and final products. If a producer fails to abide by the specification, JA Kochi will issue a warning and request a correction of his/her production. If the producer does not follow the warning, JA Kochi may prohibit the shipment of the product as "Monobe Yuzu". In addition, JA Kochi 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