

Summary of Specification



1. Name of the GI + transcription in Latin alphabet or in international phonetic alphabet
松館しぼり大根 (transcription: Matsudate Shibori Daikon)

2. Category of the product for which the name is protected
Class 1 : Agricultural product (Japanese white radish (Daikon))

3. Applicant – name and address
Matsudate Shibori Daikon Cultivation Cooperative
28 Aza-Matsudate, Hachimantai, Kazuno City, Akita Prefecture 018-5141, Japan

4. Date of first Protection in the country of origin
April 9, 2018

5. Description of product

Matsudate Shibori Daikon is a *karami daikon* (literally, pungent Japanese white radish) belonging to the local variety cultivated in Matsudate District in Hachimantai, Kazuno City. It is basically round wedge-shaped, and one of the largest varieties among *karami daikon*.

Matsudate Shibori Daikon has firm flesh due to low water content, and therefore hardly cracks even when harvested after a long growth period. It also has high storage stability. Following the usual harvest time between mid-October and November, it can be stored and shipped until the end of March of the next year.

Traditionally, it is grated with its peel, wrapped in a cloth and squeezed, so that the juice is used as condiment or dipping sauce for a wide variety of dishes, such as *soba* and *udon* noodles, boiled *tofu*, *kayaki* (local one-pot dish cooked on a shell) or other hot pot dishes, and *sashimi*.

Its juice has strong pungency; it is in fact one of the most pungent among *karami daikon* in Japan.

Also, Matsudate Shibori Daikon has greater sucrose content than other *karami daikon*, so that its juice tastes sweet, which is the distinct flavor that no other *karami daikon* have.

The market appreciates Matsudate Shibori Daikon, and with the appreciation, its main market, the Akita Market trades it at a price by far higher than the average unit price of general Japanese white radishes(Daikon).

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:

Aza-Matsudate District in Hachimantai, Kazuno City, Akita Prefecture

(2) Production method:

① Cultivar

Use “*Akita Onishibori*”, which is a variety selected out of indigenous varieties.

② Cultivation method

Cultivate in the producing area (Matsudate District in Hachimantai, Kazuno City, Akita Prefecture).

7. Link with the Geographical Area

Matsudate Shibori Daikon is said to have a low tolerance for heat and have greater flavor with bigger temperature difference between day and night. The producing area, Matsudate District in Hachimantai, Kazuno City, is a hilly area surrounded by mountains. Due to the geographical characteristics, the climate is cool, and the day-night temperature difference is high. Average temperature is a high of 18°C and a low of 5°C, with the difference of more than 10°C, in October when the Japanese white radishes(Daikon) roots grow, which is suitable for the production of Matsudate Shibori Daikon.

Matsudate Shibori Daikon features not just pungency but also great glucose content and large size. These characters are attributed to the selection of varieties that are resistant to low temperature and freezing and hard to crack during the long cultivation period under the geographical and weather conditions where cold wind comes from the surrounding mountains and the first frost comes early.

An old story says that the same variety doesn't have pungent flavor if grown outside Matsudate District, so that the variety has been cultivated in the very limited area of Matsudate District.

While it is rare to use the juice of general *karami daikon*, Matsudate Shibori Daikon owes its name to the traditional use of its juice squeezed from its grated root (“Shibori” means “squeezing” in Japanese) and that distinguish itself from other *karami daikon*.

8. History / confirmations of on-going production

Kazuno City's interview survey with local farmers reveals that Matsudate Shibori Daikon has been cultivated for more than a century as a precious vegetable consumable in winter in the cold region and as a cash crop in winter in the mining region. It is assumed that the cultivation started around 1890.

According to other survey, people mainly used Matsudate Shibori Daikon by grating the root with the peel, wrapping in a cloth, and squeezing to use the juice like *wasabi* or mustard, for example, as condiment for *soba* noodle, rice cake, boiled *tofu*, and squid or shark *sashimi*, as dipping sauce for

kiritampo (local mashed rice pressed on a skewer and toasted) and *kayaki*, or as sauce poured over pickled vegetables or *natto* (fermented soybeans).

It has also been recorded that workers, particularly those who liked meat and drink, at the Osarizawa Mine, which was a famous old local mine, preferred Matsudate Shibori Daikonto sober up or promote digestion. It suggests that the product has been connected to local dietary culture from ancient times.

The yield of Matsudate Shibori Daikon used to be limited and therefore it was consumed within the district. In 1980 the predecessor of Matsudate Shibori Daikon Cultivation Cooperative was established and started efforts to produce and sell the product as a local specialty, making it known outside the district.

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 Matsudate Shibori Daikon Cultivation Cooperative.

In addition, MAFF regularly monitors the condition of quality control in the process of production, through the examination of annual report submitted by Matsudate Shibori Daikon Cultivation Cooperative.

11. Outline of the quality control plan

Matsudate Shibori Daikon Cultivation Cooperative will check (1) producing area, (2) cultivar, (3)cultivation method and final products. If a producer fails to abide by the specification, Matsudate Shibori Daikon Cultivation Cooperative will issue a warning and request a correction of his/her production. In case the producer does not follow the warning, Matsudate Shibori Daikon Cultivation Cooperative may order the producer to stop the shipment his/her products and request the Agricultural Cooperative to the shipment of his/her products and the distribution of *Akita Onishibori's* seeds to the producer. Also, Matsudate Shibori Daikon Cultivation Cooperative may expel the producer from the producer's group. In addition, Matsudate Shibori Daikon Cultivation Cooperative 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