

Summary of Specification



- 1. Name of the GI + transcription in Latin alphabet or in international phonetic alphabet**
岩出山凍り豆腐(transcription: Iwadeyama Koridofu), 岩出山名産凍り豆腐(transcription: Iwadeyama Meisan Koridofu)

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

Class 5 : Processed agricultural product (Freeze dried bean curd)

- 3. Applicant – name and address**

Shin-Miyagi Agricultural Cooperative (JA Shin-Miyagi)

43-1 Daigahara, Tsukidate-Aza-Terukoshi-Kurihara City, Miyagi Prefecture 987-2233, Japan

- 4. Date of first Protection in the country of origin**

August 6, 2018

- 5. Description of product**

Iwadeyama Koridofu is freeze dried tofu prepared in an old-fashioned recipe, using only soybeans grown in Miyagi Prefecture and bittern. It is spongy yet pleasantly firm to bite, and smooth on the tongue. The following unique manufacturing process makes them rich in soy flavor. The tofu is frozen, aged at freezing temperature, thawed in water, squeezed to drain and remove scum, and re-frozen. It looks white and fine-textured.

Iwadeyama Koridofu easily soaks up soup and maintains the firmness without becoming mushy when it cooked.

In recognition of such qualities, it is priced twice as much as general freeze-dried tofu.

- 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

Iwadeyama, Osaki City, Miyagi Prefecture

(2) Raw materials

Soybeans produced in Miyagi Prefecture.

(3) Production method

- i) Produce in the production area by using soybeans grown in Miyagi Prefecture and bittern.
- ii) Cut into the unique standard size of 5-cm squares and age for 15 days at about -3°C in a freezer.
- iii) Thaw in water, squeeze to drain, remove scum and impure flavor.
- iv) Freeze for the second time in a freezer to further improve the texture.
- v) Dry outdoors or in a dry warehouse.

(4) Shipment standard

After checking the appearance with visual inspection and eliminating poor-shaped products, check contamination with a metal detector.

7. Link with the Geographical Area

Iwadeyama District, located in the east of Ou Mountains, is exposed to severe cold but has less snowfall and less strong wind than the surrounding areas. It is vital to avoid humidity and strong wind for producing freeze dried tofu, and the producing area has suitable climatic conditions. As a cash crop during winter when rice paddies and farm fields are covered by snow and as a precious source of protein, the production has spread throughout the district. For 170 years since then, Iwadeyama Koridofu has been produced with unique improvement efforts.

Tofu-making processes are difficult to be automated or unattended and still require artisans' skills that check with their eyes and hands while making tofu. In particular, the way tofu curdles varies depending on the soybeans, so it takes experience to determine the amount of bittern and how to churn to make tofu with the unique firmness. Such experience and techniques have been passed from generation to generation.

Miyagi Prefecture is the second largest soybean producer in Japan. Iwadeyama District is one of the districts that have actively produced soybeans from old times and can supply abundant amount of high-quality soybeans.

8. History / confirmations of on-going production

Iwadeyama Koridofu has a long history that started in 1842 at the end of the Edo period.

The oldest record on the yield of Iwadeyama Koridofu states that freeze-dried tofu was carried from Iwadeyama to Sendai, Ishinomaki and other neighboring villages in 1876. The other records states that, as a result of joint efforts of the town and businesses for expanding the production of the traditional industry, the Iwadeyama Koridofu association was established in 1959

Iwadeyama Koridofu has produced sticking to Miyagi-grown soybeans and traditional recipe from the Edo period.

The locals find Iwadeyama Koridofu an invaluable ingredient for local dishes, oden stew, and other hot-pot dishes, as well as Sendai zoni (traditional New Year's soup with rice cakes and other Sendai-specific ingredients).

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 Shin-Miyagi.

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

11. Outline of the quality control plan

JA Shin-Miyagi will check (1) producing area, (2) raw materials, (3) production method, (4) shipment standard and final products. If a producer fails to abide by the specification, JA Shin-Miyagi will issue a warning and request a correction of his/her production. In case the producer does not follow the warning, JA Shin-Miyagi may stop the distribution of Soybeans produced in Miyagi Prefecture and/or prohibit the shipment of the product. In addition, JA Shin-Miyagi 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