

Summary of Specification



- 1. Name of the GI + transcription in Latin alphabet or in international phonetic alphabet**
東出雲のまる畑*ほし柿 (transcription : Higashiizumo no Maruhata Hoshigaki,) ,
Higashiizumo no Maruhata Hoshigaki, Higashiizumo no Maruhata Hoshikaki

※ The portion of “まる畑” is indicated by the mark mentioned in paragraph 9.

- 2. Category of the product for which the name is protected**
Class 5 : Processed agricultural product (Dried Japanese persimmon)
- 3. Applicant – name and address**
Shimane Prefecture Agricultural Cooperative (JA Shimane)
19-1 Tonomachi, Matsue City, Shimane Prefecture 690-0887, Japan
- 4. Date of first Protection in the country of origin**
December 10, 2019

- 5. Description of product**

Higashiizumo no Maruhata Hoshigaki is dried Japanese persimmon, made by drying a persimmon variety called “Saijo Gaki,” which has a high sugar content, without fumigation using sulfur dioxide, in two- to four-story sheds dedicated to drying persimmon in Hata area in Kamiito district of Higashiizumo-cho, Matsue City, Shimane prefecture. While the flesh of the dried persimmon is in deep orange color, the surface is covered by powdery white persimmon sugar. Although even the center of the fruit is fully dried, the dried fruit has soft texture. Its sugar content reaches around 80% but its sweetness is exquisite because of high fructose content.

In recognition of the 400-year history of production, tradition and quality, Higashiizumo no Maruhata Hoshigaki is in high demand, particularly as a luxury year-end gift. It is also traded for higher unit prices than dried persimmon from other places at the vegetable and fruit market in Osaka.

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:

Hata area in Kamiito district of Higashiizumo-cho, Matsue City, Shimane Prefecture

(2) Production method:

① Method of cultivating the raw material

a) The raw material should be “Saijo Gaki” variety cultivated within the producing area.

b) To maintain the line of high sugar content, only Japanese persimmon grafted onto excellent designated seed trees grown in Hata area should be used for cultivation.

② Method of processing and drying

a) After harvesting Saijo Gaki persimmons with the stem attached to them, process the fruits by cutting the stem to a certain length to tie to strings, removing the sepal, and peeling. Then tie the processed fruits to strings from their stems, ten fruits per string in principle. Persimmon fruits that weigh 110g or less after sepal removal and peeling should not be used.

b) Suspend persimmons in two- to four-story sheds dedicated to drying persimmons within the producing area and air dry them until they become fully dry in the center. Use a fan or warming room as well for drying, when needed, considering the climate conditions.

c) Fumigation using sulfur dioxide should not be conducted.

③ Shipment standard

Only dried Japanese persimmons that satisfy the following standards should be shipped as Higashiizumo no Maruhata Hoshigaki:

a) The dried fruit has deep orange color.

b) The dried fruit has not reabsorbed moisture and remains as soft as human ear lobes.

c) The surface of the dried fruit is covered by white powdery persimmon sugar.

d) The dried fruit is not contaminated.

7. Link with the Geographical Area

Hata area as the producing area of Higashiizumo no Maruhata Hoshigaki is in the eastern part of Shimane Prefecture. It is bordered on the west by Izumo City and on the east by Yasugi City, and has two brackish-water lakes, Lake Nakaumi and Lake Shinji on the north. Hata area is located on a slope at altitudes between 120 and 200 meters of a basin surrounded by mountains. The area is unlikely to be affected by strong wind and is frost-free because of the air current specific to

sloping land from April to October when persimmons as the raw material are cultivated, so that it is possible to avoid damage of leaves by strong wind and damage of young buds by early spring frost. The area's clay-rich soil excels in water and fertilizer retention, its sloping land drains well and can supply appropriate water for persimmon cultivation. The environment of the area is suitable to "*Saijo-Gaki*" (a Japanese persimmon's variety) fruits production.

The area has also the environment and climate suitable for producing sun-dried persimmons: continuous dry days between late autumn and early winter because of cool north-west seasonal wind blows into Hata area from the Sea of Japan; and big temperature difference between daytime and nighttime because in the basin.

In this ideal place for dried persimmon production, careful maintenance of only a few persimmon trees of high sugar content (excellent designated seed trees) existing in Shimane Prefecture allows production of "*Saijo-Gaki*" fruits of high sugar content, and drying the fruits, taking advantage of cool seasonal wind, in two- to four-story sheds dedicated to drying persimmon in Hata area allows production of dried persimmons having concentrated high sugar content.

8. History / confirmations of on-going production

In Hata area, a history of Saijo Gaki cultivation and dried persimmon production is estimated to date back more than 400 years because there is an old persimmon tree aged 400 years or older with a graft scar.

There is a record that, in 1809, Sasuke Ishibashi, a resident in Hata area, built the first shed for drying persimmons. During the Bunka era of about 200 years ago, it is assumed that production of sun-dried persimmons using dedicated drying space was conducted.

The name, "Higashiizumo no Maruhata Hoshigaki" in Japanese uses the circled kanji character of "hata" that is pronounced as "maruhata." The name "maruhata" has been established; it is confirmed that, by 1936, dried Japanese persimmon produced in Hata area was shipped and sold under the name using the circled "hata" character.

In 1955, Hata Dried Japanese Persimmon Production Association was established to start shipment to markets in Okayama Prefecture.

In 1959, all households in Hata area joined the association to start concerted efforts for local dried persimmon production.

At Expo 2015 Milano, Higashiizumo no Maruhata Hoshigaki was officially exhibited as one of the leading traditional food products in Japan.

Today, about 304,000 dried persimmon fruits were shipped with value of about 38,500,000 yen in fiscal 2017 (actual shipment results at JA Shimane).

9. Specific rules concerning labelling and using, if any

The following mark representing "Maruhata" may be attached with the

products.



10. Control body / control authority responsible for checking the respect of the product specifications

Control body is JA Shimane.

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

11. Outline of the quality control plan

JA Shimane will check (1) producing area; (2) Method of cultivating the raw material; (3) Method of processing and drying, (4) Shipment standard. If a producer fails to abide by the specification, JA Shimane will issue a warning and request a correction to the relevant producer. Moreover, JA Shimane may prohibit the shipment of the product as “Higashiizumo no Maruhata Hoshigaki”. In addition, JA Shimane 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