

## Summary of Specification



**1. Name of the GI + transcription in Latin alphabet or in international phonetic alphabet**  
江戸崎かぼちゃ、江戸崎カボチャ、江戸崎南瓜 (Transcription: Edosaki Kabocha)

**2. Category of the product for which the name is protected**  
Class 1 : Agricultural product (Squash)

**3. Applicant – name and address**  
Inashiki Agricultural Cooperative (JA Inashiki)  
3016-3, Edosaki Ko, Inashiki City, Ibaraki Prefecture, 300-0504, Japan

**4. Date of first Protection in the country of origin**  
December 22, 2015

### **5. Description of product**

Edosaki Kabocha is a sweet squash with a soft and fluffy texture and sweetness unique to a full-blown squash, because it is harvested when it is ripe and mature in a way different from that of typical squashes produced in other producing areas.

In general, squashes are harvested before they are fully ripe and kept in a storage house to ripen them more, but in principle, Edosaki Kabocha is harvested more than 55 days after bearing fruits. The fluffy texture and sugar content is well-balanced, and when steamed or boiled in water, there is a texture and sweetness like that of ‘fluffy boiled potato.’ Regarding appearance, the green of the pericarp is dark and rugged, while the pulp color is a deep orange. Also, the producers of Edosaki Kabocha have been working to harvest ripe and mature squashes ahead of anybody else in Japan and have performed thorough quality management including the inspection of all the squashes before shipment. Therefore, Edosaki Kabocha has been highly valued and traded at a high price at the Wholesale Market.

### **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:

Inashiki City, and Katsura Town in Ushiku City, Ibaraki Prefecture

(2) Cultivation Method:

The cropping type for its cultivation is made by a combination of semi-forcing cultivation

(greenhouse), premature cultivation (tunnel), ordinary cultivation (open fields), and retarding cultivation :

Soil diagnosis is conducted, and by adequate application of fertilizer based on the diagnosis (components such as nitrogen, phosphoric acid, and potash [potassium carbonate] in the fertilizer are input in the amount necessary for cultivating squashes), the soil is improved to be suitable for squashes production .

Moreover, Edosaki Kabocha is harvested when it is fully ripe and mature. In principle, it is harvested more than 55 days after bearing fruit. Therefore, investigations on the status of the bearing fruits are conducted by visiting all the fields, and prediction about harvesting time is performed through visual check and examination by touch.

In addition, samples are collected from all fields before harvesting and the ripeness level is confirmed by trial splitting, and the starting times for harvesting and shipment for each field is specified so that the squashes are harvested when they are fully ripe and mature.

### (3) Shipping Standard

For shipment, squashes are sorted out according to the “List of Shipping Standards for Squashes”.

Also, the quality inspection on all items (all squashes are checked for ripeness, weight, shape, burning or heating, damage from insects, injury, and other problems) are conducted to prevent unripe squashes or irregular squashes from being mixed.

## 7. Link with the Geographical Area

The soil surface of the production area is covered widely with a layer of volcanic ash called Kanto loam layer, which has very good drainage. The average annual temperature is 14.1 °C and the annual rainfall is 1,350 mm. The climate is stable, and there is moderate precipitation throughout the year, which prevents the soil from over-drying or over-humidity. Therefore, it is suitable for the production of squashes that are vulnerable to over-humidity, and favor fields with good drainage.

The feature of Edosaki Kabocha that it has a soft and floury texture and sweetness unique to a full-blown squash is largely due to the fact that the producers have continued to inherit the cultivation method that has been developed during about 50 years’ production history and the strict inspection system, with strong belief and pride.

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

The production of Edosaki Kabocha started in 1966 mainly in the Kimiga District, Edosaki Town (current Inashiki City), and the production has been continued from the first cultivation to the present day.

## 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 Inashiki Agricultural Cooperative.

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

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

Inashiki Agricultural Cooperative will check (1) cultivation method, (2) shipping standard and final products. If a producer in the group fails to abide by the specification, Inashiki Agricultural Cooperative will issue a warning and request a correction of his/her production. In case the producer does not follow the warning, Inashiki Agricultural Cooperative will stop the shipment of the products. In addition, Inashiki Agricultural 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