

Summary of Specification



1. Name of the GI + transcription in Latin alphabet or in international phonetic alphabet
新里ねぎ (Transcription: Nissato Negi) , NISSATO GREEN ONION

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

3. Applicant – name and address
Nissato Green Onion Production Association
1170 Nissato-machi Hei, Utsunomiya City, Tochigi Prefecture, 321-2118, Japan

4. Date of first Protection in the country of origin
May 26, 2017

5. Description of product

Nissato Negi (NISSATO GREEN ONION) is a traditional vegetable that has been cultivated through home seed-raising in the producing area since the late Edo period (1603-1868).

The characteristics of NISSATO GREEN ONION regarding its eating quality are that, compared with other common green onion, it is soft and very sweet, and the green leaves are also delicious and less pungent even when eaten raw.

The shape of NISSATO GREEN ONION is different from other common green onions of other production regions. The soft white part of NISSATO GREEN ONION bends in an arc shape, while the parts of the leaf roots are narrow and loosely overlapped. The leaves are soft, easy to break, and richly covered in a slippery substance (transparent slimy parts in the leaves).

The price of NISSATO GREEN ONION sold at supermarkets, agricultural direct sales locations, and other places in the producing area is higher than other common green onions. The supply of NISSATO GREEN ONION cannot satisfy demands for local sales or shipment as gifts during its peak period around December. Therefore, it is called “legendary green onion.”

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:

Nissato Town, Utsunomiya City, Tochigi Prefecture

(2) Production method:

①Cultivar

The native variety of NISSATO GREEN ONION is used.

The native variety of NISSATO GREEN ONION refers to a variety that has been cultivated through seed production by selecting green onions that retain the characteristics of the variety from NISSATO GREEN ONION traditionally cultivated in the producing area.

②Cultivation Method

(a)NISSATO GREEN ONION is cultivated in open fields within the producing area.

(b)Direct seeding (around November or around February—raising of seedling in a tunnel) or seeding in pots to raise seedling in a greenhouse (around February).

(c)Replanting grown seedlings in a line along the ridges in the fields (first transplantation) (around April to May).

(d) Digging just beside the green onions that have grown along the ridges and are standing upright along the grooves that are dug, pushing down the green onions including its root to replant them diagonally in the grooves, and applying soil over their roots (second transplantation) (around July to September).

(e)As the vegetable grows, applying soil to white parts three to four times and creating the soft white part bowed into an arc shape (around July to November).

(f)Harvesting usually takes place from around December to March when it becomes very cold and the sweetness of the green onion increases.

③Shipping Standard

Conforming green onions: those that satisfy all the standards mentioned below.

- The soft white part is neatly bowed into an arc shape.
- The leaves do not include dead leaves.

7. Link with the Geographical Area

The variety used for the production is a native variety of the region, and producers themselves manage seeds to maintain the phylaxis. NISSATO GREEN ONION has been basically cultivated only in the producing area. The name of NISSATO GREEN ONION was taken from the name of the place.

The producing area of NISSATO GREEN ONION is flatland due to a landslide of tuff layer and has a black coarse soil of high viscosity mixed with pebbles.

Due to the clayish quality of the soil in the producing area that, once having contained moisture, easily hardens after drying, it was not possible to dig deeply with manual work using hoes, especially in the past.

For that reason, in the second transplantation, the green onions are planted diagonally in shallow grooves.

By gradually applying soil as the plant grows and tries to stand vertically, the soft white part is bowed into an arc shape.

It is said that NISSATO GREEN ONION has more sweetness and softness due to the stress of “transplanting” and “bending.”

Moreover, the soil containing pebbles can keep the soil temperature high in the winter seasons due to the heat-retention effects of stone, which is said to be prompting growth.

Furthermore, geographically, sunshine hours are long as there are few mountains in the

southern part of the cultivation area, which is a favorable condition for winter growth of NISSATO GREEN ONION cultivated in open fields.

In terms of temperature, the producing area is situated in the southeastern part of the Nikko Mountain Range, subject to the cold winter wind of the Nikko Mountain Range where snow freezes in winter. The cold air at night also increases the sweetness of the green onions.

8. History / confirmations of on-going production

NISSATO GREEN ONION has continued to be cultivated in the producing area since more than one hundred years ago, with the process from seed production, cultivation to harvesting, and traditionally without changing the variety or the cultivation method (in a bowed shape from old times).

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 Nissato Green Onion Production Association.

In addition, MAFF regularly monitors the condition of quality control in the process of production, through the examination of annual report submitted by Nissato Green Onion Production Association.

11. Outline of the quality control plan

Nissato Green Onion Production Association will check (1) producing area, (2) cultivar, (3) cultivation method, (4) shipping standard and final products. If a producer fails to abide by the specification, Nissato Green Onion Production Association will issue a warning and request a correction of his/her production. In case the producer does not follow the warning, Nissato Green Onion Production Association will expel the producer from the Cooperative. In addition, Nissato Green Onion Production Association 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