

## Summary of Specification



### 1. Name of the GI + transcription in Latin alphabet or in international phonetic alphabet

伊達のあんぽ柿 (transcription : Date No Anpo Gaki), DATE NO ANPO GAKI, DATE NO ANPO KAKI

### 2. Category of the product for which the name is protected

Class 5: Processed agricultural product (Dried persimmon)

### 3. Applicant – name and address

Date Chiho Anpo Gaki Renraku Kyogikai (Date Region Anpo Gaki Liaison Council)  
7-33-3 Hobara Town, Date City, Fukushima Prefecture 960-0777, Japan

### 4. Date of first Protection in the country of origin

### 5. Description of product

Date no Anpo Gaki (or Kaki) is a dried persimmon which has bright orange flesh with good color and luster; the surface is dry but soft as a whole, and the inner part is semi-raw, juicy and thick with a pleasant texture.

As the ratio of fructose and glucose is moderately good, the calm sweetness lasts for a long time in the mouth, and as the sugar content is lower than other dried persimmons with high sugar content, it provides an elegant or refined sweetness.

Whereas the sugar content of ordinary dried persimmons is from 60% to over 70%, Date no Anpo Gaki has a sugar content of only around 50% due to its drying process. The product has a fructose content of 17.5% (raw material: *Hachiya Gaki*) and 19.1% (raw material: *Hiratanenashi Gaki*), which is a sugar composition with a property that gives a strong sweet taste but rapidly decreases as the temperature rises. Meanwhile, the sweetness of the glucose, which is slow-acting and is less affected by temperature, is 18.8% (raw material: *Hachiya Gaki*) and 21.3% (raw material: *Hiratanenashi Gaki*); the glucose sweetness appears and continues in place of the loss of strong sweetness of the fructose, which means that the calm, soft and gentle sweetness is really

long-lasting in the mouth, in the case of Anpo Gaki. Vitamin C, which is usually rich in *Nama Gaki* (meaning fresh persimmons), decreases remarkably when it is processed into dried persimmon, while Date no Anpo Gaki contains 7 to 15 times more Vitamin C than other dried persimmons.

The characteristics of Date no Anpo Gaki are brought about by the sulphur fumigation technology to utilise the properties of the pulp that the original persimmon possesses, and by the drying technology that has been developed over many years. Therefore, the same characteristics are obtained regardless of whether *Hachiya Gaki* or *Hiratanenashi Gaki* is used as the raw material.

## **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:

Date City, Kunimi Town, Koori Town, Iizaka in Kawamata Town in Date County, and Tatsugoyama, Iizaka Town, Miyashiro, Okabe, Oozasou, Onami, in Fukushima City, Fukushima Prefecture; Kosugou and Oodaira in Shiroishi City, Miyagi Prefecture

### (2) Production method:

#### ①Variety

*Hachiya Gaki* or *Hiratanenashi Gaki*, designated by the Date Region Anpo Gaki Liaison Council (hereinafter referred to as “the Council”), is used.

#### ②Processing method of dried persimmons

Persimmons are produced and ripened after harvest, according to the 'cultivation guidelines' stipulated by the Council. Then, they are processed in accordance with the 'Agricultural Production Process Management Practice Manual' stipulated by the Council, and then processed in compliance with the standards for the sulphur fumigation and the drying management.

#### ③Shipping standard

The product is sorted and shipped according to the "grades" and "shipping standard" stipulated by the Council.

## **7. Link with the Geographical Area**

The area centered on Date City, Fukushima Prefecture, where Date no Anpo Gaki is produced (hereinafter referred to as "the production area") is located in the Fukushima Basin, that has an inland basin climate with hot summers and a temperature difference between day and night in early autumn, with annual sunshine hours similar to the national average. As the annual rainfall marks about 400 mm less than the national average, and less damage from typhoons, which causes a lot of dropping down of fruits in the late growing season, the natural conditions of this area are suitable for the cultivation of persimmons and the production of dried persimmons, which require a temperature difference during drying.

In the production area, persimmon cultivation began in the Edo period (1603-1868) and the persimmon fruits were peeled and hung on a rope for drying (it was called *Ren*). At that time, it was named and called Amaboshi Gaki. Later, after the Meiji Restoration (1868) at the latest, the persimmon used as a raw material was started to be called *Hachiya Gaki*, and processed product, Amaboshi Gaki, was started to be called “Anpo Gaki” with an accent, hence the name.

The *Hiratanenashi Gaki*, which was introduced to the production area at the end of the Taisho period (1912-1926), has also been used as a raw material of Anpo Gaki in earnest since the Second World War ended.

The sulphur fumigation technique for producing Anpo Gaki is the most important production

process in giving the persimmon its current characteristic of bright orange flesh with a glossy colour, but it is difficult to achieve both this appearance and complete astringency removal. Anpo Gaki in the early days had a dark appearance similar to that of ordinary dried persimmons, and it was therefore called Kuro Anpo (meaning Black Anpo).

In response to the sharp fall in the price of cocoons and silk thread due to the depression after the First World War in 1920, the villagers of this area, where the sericulture industry was flourishing and many farmers were specialising in it at the time, took the initiative in improving and researching Anpo Gaki to develop a side business as a measure against the recession. Inspired by the sulphur fumigation technique primarily used in the USA for drying grapes, this producing area solved various problems and established the unique sulphur fumigation technique for drying persimmons, and later spread to dried persimmon production nationwide, thus making the Isazawa area in Yanagawa Town (now, it is reorganized and included in Date City, Fukushima Prefecture) the birthplace of the sulphur fumigation technique for dried persimmons.

The drying technique for the product is an important production process in imparting quality characteristics such as touch, texture and appearance. As it is extremely difficult to remove the astringency completely while keeping the persimmon half-raw, dried persimmons are generally dried with a moisture content of around 25% to 30% and the flesh is brown or dull orange in colour with white powder (crystallized sugar) on the surface, but the production method of Date no Anpo Gaki makes the uses of temperature difference between late autumn to early winter in the production area, and of the humidity-regulating effect of the cold, dry, weak winds blowing from Mount Handa and the 'Abukuma River mist' generated by the cool morning and evening temperatures, and the products are slowly dried over time to a moisture content of around 50 %.

In addition to the characteristics of this product with regard to water and sugar contents, the vitamin C content per 100g of Date no Anpo Gaki is high for a dried persimmon; 14mg in the case of Hachiya Gaki and 29mg in the case of Hiratanenashi Gaki. It is also considered to be a characteristic given by the drying process of Date no Anpo Gaki as well as the texture and sweetness of the product.

The texture and tactile sensation, sweetness and vitamin C content of Date no Anpo Gaki are considered to be the result of the drying process.

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

Isazawa area is the birthplace of Anpo Gaki and the birthplace of the sulphur fumigation technique for dried persimmons.

Persimmon cultivation in the Isazawa area is said to have begun in the Horeki period (1751-1763), when one of residents in Isazawa area brought in and planted persimmon trees.

Sericulture has also flourished in the area since the early Edo period (1603-1868) and there were many farmers specialising in sericulture. In 1920, the price of cocoons and silk yarn plummeted due to the depression after the First World War, then many sericultural farmers in the area, mobilised their surplus labour to develop a side business as a countermeasure against the recession. The villagers worked together to apply the sulphur fumigation method of drying grapes used in California, the USA, in order to produce Anpo Gaki. After having much trial and error, they solved the problems of the sulphur smell and the lingering astringency, they finally succeeded in producing the first Anpo Gaki with a bright orange-coloured pulp in November 1922. As a result, Isazawa area became the birthplace of the sulphur fumigation technique for dried persimmons, including Anpo Gaki.

The sulphur fumigation technique was popularised among producers in all villages in the Isazawa area by the booklet "Sulphur Fumigation: Isozawa Anpo Gaki" published in 1929,

and the Anpo Gaki improved by this technique was well received throughout Japan and its name became popular throughout the country. In around 1965-1975, agricultural producers' groups from all over the country visited the area to observe the production method of Anpo Gaki, including the sulphur fumigation technique for dried persimmons, and the production of dried persimmons with the name Anpo Gaki could be seen here and there in the country.

Isazawa area was designated as an 'Anpo Gaki processing village' by the Ministry of Agriculture and Forestry in 1949.

Since 1961, the product has been offered to the Ise Shrine, and from 2007 to 2010 to the Imperial Household. In February 2010, it was certified as a processed product in the Fukushima Prefecture Brand Certification.

The orange curtain-like drying scene of persimmons in the production area has become a winter tradition there, often featured in the media from mid-November to mid-December. It was awarded the 'Director-General's Prize of the Village Development Promotion Headquarters' in the '6th Beautiful Japanese Village Landscape Contest' organised by the Ministry of Agriculture, Forestry and Fisheries in FY1997.

In February 2015, 'Anpo Gaki Cooking Competition' was held, and in July 2015, the 'Ganbappe (meaning "Let's do our best" in the Fukushima dialect)! Anpo Gaki Council" was established in order to position Date no Anpo Gaki as local food industry and food culture, a brand representing Fukushima Prefecture and a traditional industry to be handed down to the next generation. Three elements - producers, the council and all relevant organisations in the entire production area - are working together to promote it.

#### **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 Date Region Anpo Gaki Liaison Council.

In addition, MAFF regularly monitors the condition of quality control in the process of production, through the examination of annual report submitted by Date Region Anpo Gaki Liaison Council.

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

Date Region Anpo Gaki Liaison Council will check (1)producing area and (2)production method, etc. If a producer fails to abide by the specification, the Council will issue a warning and request a correction of his/her production. If the producer does not follow the warning, the Council may prohibit the processing and the shipment of the product as Date no Anpo Gaki until improvements are made. In addition, the Council 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