

## Summary of Specification



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

大鰐温泉もやし (transcription : Owanionsen Moyashi), Owanionsen Moyashi

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

Class 1 : Agricultural product (Bean sprouts)

### 3. Applicant – name and address

Owanionsen Moyashi Production Promotion Committee  
11-11 Aza Kawabe, Oaza Owani, Owani town, Minamitsugaru County, Aomori Prefecture  
038-0211, Japan

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

March 30, 2020

### 5. Description of product

Owanionsen Moyashi is Tsugaru region (Western area of Aomori prefecture) 's traditional vegetable that has been passed down from the Edo Period (1603-1868). The bean sprouts are cultivated for about seven days in soil using geothermal heat and hot spring water of Owani Onsen (hot spring), that boasts abundant hot spring water.

Owanionsen Moyashi can grow more than 30 cm, and their width is about the half or thinner than that of the general bean sprouts. Their unique shape gives them distinct crunchiness, and the crop also has a natural sweetness to it. Their delicious flavor can be attributed to alanine, an amino acid that gives sweetness and umami(savoriness). Owanionsen Moyashi contains 3.7 times as much alanine than the general soybean sprouts. (Source: Kato Yuji, "Study on Owanionsen bean sprouts", Hirosaki University)

Given Owanionsen Moyashi's unique cultivation method, production volume, taste,

appearance, and texture, they are traded at higher prices than the ordinary soybean sprouts at retailers in Owani Town. They are also sold at major department stores in Tokyo. The bean sprouts enjoy high popularity among consumers due to their extra crispiness as well as the superior flavor and sweetness, and sell out the minute they are on the shelves at the department stores.

## **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:

Owani Town, Minamitsugaru County, Aomori Prefecture

Production method:

① Cultivar

Use the indigenous variety “*Kohachi Mame*”.

② Cultivation method

The method for cultivation is soil culture in a structure shielded from direct sunlight. Owani Onsen’s hot spring water is used for watering and warming the crops during sowing and cultivation processes.

Harvest when they grow to 30 cm or longer.

③ Shipping standard

Must be more than 30 cm long.

However, due to the characteristics of the product, inclusion of a few pieces of irregular bean sprouts short of the 30cm standard is acceptable.

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

To grow Owanionsen Moyashi, a large volume of hot spring water is necessary for watering and warming the crops, and washing off soil after harvesting, since they grow in soil culture, unlike the ones grown in the usual hydroponic culture.

The base seed, “*Kohachi Mame*” is produced in Owani Town. The ingenious variety has been passed down in the region for hundreds of years and selectively bred to develop into the current cultivar. Soil cultivation, the use of hot spring water and “*Kohachi Mame*” are what make Owanionsen Moyashi a high-quality vegetable with unique appearance.

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

Owani Town is one of the snowiest areas in Aomori Prefecture. In old times, preserved food was the dietary staple in winter. Owanionsen Moyashi, which can be produced even in winter were therefore considered a valuable source of nutrients.

According to Owani Town history, there is a record on about “Owani Vegetable Farm” in the Edo Period and it says that through forcing culture using the hot spring water, the bean sprouts were produced and valued as the winter’s precious vegetable and a source of nutrients.

In around 1975, Owani Moyashi production Cooperative (the current Owanionsen Moyashi production Cooperative, a member of the applicant group) was launched to improve quality by information sharing among producers.

With an aim to achieve further quality, selected “*Kohachi Mame*” began to be used in 2011 to prevent crossing of “*Kohachi Mame*” with other varieties in cooperation with Agricultural and Forestry Research Center of Aomori Prefectural Industrial Technology Research Center.

Since the cultivation technique was traditionally passed down among family members, there was a concern in the shortage of successors. To address this matter, Owani Town is now

accepting new farmers to maintain Owanionsen Moyashi production. The production volume in FY 2018 was worth 72,000 bundles (300 g per bundle).

**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 Owanionsen Moyashi Production Promotion Committee.

In addition, MAFF regularly monitors the condition of quality control in the process of production, through the examination of annual report submitted by Owanionsen Moyashi Production Promotion Committee.

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

Owanionsen Moyashi Production Promotion Committee 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, Owanionsen Moyashi Production Promotion Committee will issue a warning and request a correction of production. In the case the producer does not follow the warning, Owanionsen Moyashi Production Promotion Committee may expel the producer from the committee. In addition, Owanionsen Moyashi Production Promotion Committee 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