

Summary of Specification



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

わかやま布引だいこん (transcription : Wakayama Nunohiki Daikon), Wakayama Nunohiki Daikon

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

Class 1 : Agricultural product [Japanese white radish (daikon)]

3. Applicant – name and address

Wakayama Agricultural Cooperative (JA Wakayama)
642 Kurusu, Wakayama City, Wakayama Prefecture

4. Date of first Protection in the country of origin

May 31,2021

5. Description of product

Wakayama Nunohiki Daikon is a green-necked radish which has a uniform cylindrical thickness from top to bottom, and fine-textured smooth surface with few whisker roots and shallow pores.

These characteristics are brought about by cultivating the radish in the sandy soil of the production area, selecting the right variety for the area based on adaptability test of strains and ensuring timely harvesting by controlling the number of growing days calculated from the date of seeding.

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:

Nunohiki, Uchihara, Kimiidera and Kemi districts in Wakayama City, Wakayama Prefecture.

(2) Production method:

①Variety

The variety shall be selected from the results of the adaptability test of strains conducted every year, and a green-necked radish strain that has the characteristics of "Wakayama Nunohiki Daikon" as stated in 5. Description of product shall be used.

②Cultivation method

The radishes shall be grown within the production area and harvested, in principle, within the harvesting period set corresponding to the date of seeding. The harvesting period shall be set to reach 2L size, which is the popular class of Wakayama Nunohiki Daikon, with reference to the class of radishes shipped the previous year and the weather forecast for the target year.

③Shipping standard

The radishes must be washed and meet the conditions (i) to (iii) below.

However, with regard to (ii) and (iii), if the parts of the product that do not meet the specifications are removed, they shall be considered to meet the standard.

(i) Products with no cavities inside.

(ii) Free from pests, frost damage, injury, etc.

(iii) Those without branching or split roots.

7. Link with the Geographical Area

The area where Wakayama Nunohiki Daikon is produced faces Wakaura Bay, and the soil in the area is sandy soil consisting mainly of light sand grains.

Radishes are plants that requires a lot of oxygen, and those are prone to occur root abnormalities and quality deterioration due to the inhibition of root zone respiration, but the sandy soil in the production area has good aeration and drainage, and provides a good supply of oxygen deep into the soil. Moreover, the soft soil is also suit for growing vegetables, and radishes and carrots grown in such soil are said to be soft and beautiful both inside and outside (Source: "Characteristics and Transition of Sandy Land Agriculture", Department of Geography, Faculty of Education, Wakayama University).

The production area is also close to the Kino River. This river has abundant groundwater which makes water management easy. And the sandy soil with little clay facilitates the production of radishes, which require a large labour load for harvesting, as the soil does not stick to the radishes and can be easily pulled through.

However, according to the results of adaptability test of strains using the same crop type and the same variety conducted mainly by producers since 1984, in the production area, the roots grew longer and thinner than in the Kawanishi area, which produces radishes in the same sandy soil in Wakayama City, resulting in unsuitable root shape, an increased proportion of large classes with low sales demand, and also a tendency to produce more bent radishes. Therefore, a strain with the characteristics of Wakayama Nunohiki Daikon suitable for the soil conditions and cultivation methods of the production area has been selected.

Since 1999, the adaptability test of strain have been taken over from the initial producer-led implementation to collaboration with agricultural advisors of the JA Wakayama Society and prefectural extension advisors, and more than 15 items, such as root shape, appearance, internal

conditions and sugar content, have been verified.

In addition, Quality deterioration due to hardening of the rhizome and fading of the green neck part caused by delayed harvesting is prevented by thorough management of the number of growing days, including the setting of harvest time calculated from the date of seeding to the weather forecast for the year.

8. History / confirmations of on-going production

In the production area, there is a record that radish was cultivated as the main agricultural product in the area around the end of the 17th century (early Edo period), and in 1967, Wakayama City was designated as the designated production area for autumn and winter radish based on the Act on Stabilization of Production and Shipment of Vegetables of the Ministry of Agriculture, Forestry and Fisheries of Japan. At that time, radish from the Nunohiki area, the main production area, was shipped mainly to the Osaka area, a major consumption area.

Later, as more and more cropping of radish were increased in the Nunohiki area and neighbouring districts, the Nagusa Village Development Promotion Association and the former Wakayama Agricultural Development and Extension Office (now the Kaisou Promotion Bureau of Wakayama Prefecture) prepared guidance documents setting the harvest date based on the seeding date as the basis of production technology for Wakayama Nunohiki Daikon in 1984. The prototype of the current production system in the production area was completed.

Since then, the selection of appropriate varieties has been carried out through annual adaptability test of strains and proper harvesting based on the date of seeding has been thoroughly implemented, and the production performance of Wakayama Nunohiki Daikon has been established and is continuing.

In addition, at Kimiidera Temple, the second of the 33 sacred places of the Kannon Sacred Shrine of the 33 Goddess of Mercy pilgrimages in the western part of Japan, which is located in the production area, to wish people good health and good fortune, the event of 'Nishi-Kannon Yaku-yoke Kaiun (warding off evil and good fortune) Radish Cooking' using Wakayama Nunohiki Daikon has been held every year on 18 December since 2001 and served to visitors to the temple, which is loved by local residents who consider local products important.

In 2019, the number of producers was 50 producers and the quantity shipped was approximately 4,500 tonnes.

Market participants have also commented: (1) Wakayama Nunohiki Daikon has long, straight and voluminous roots, with a good contrast between the green of the green-necked radish and white parts, although many radish varieties are grown on sandy soil. (2) The skin of the radish is taut and shiny, with a high sense of freshness, and is fresh and very soft. (3) Shipment is stable throughout the season, and the quality is good with few broken leaves and discolouration due to timely harvesting." This has led to high prices.

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 JA Wakayama.

In addition, the Ministry of Agriculture, Forestry and Fisheries regularly monitors the condition of quality control in the process of production, through the examination of annual report submitted by JA Wakayama.

11. Outline of the quality control plan

JA Wakayama will check (1) producing area and (2) production method, etc. If a producer fails to abide by the specification, JA Wakayama will issue a warning and request a correction of his/her production. If the producer does not follow the warning, JA Wakayama may prohibit the processing and the shipment of the product as Wakayama Nunohiki Daikon. In addition, in the case that a serious violation is found that significantly undermines or is likely to undermine the trust of consumers regarding the product, it shall be promptly reported 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