

## Summary of Specification



**1. Name of the GI + transcription in Latin alphabet or in international phonetic alphabet**  
吉川ナス (Transcription: Yoshikawa Nasu)

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

**3. Applicant name and address**

Sabae City Traditional Vegetable Cultivation Research Group  
13-1 Nishiyama Town, Sabae City, Fukui Prefecture, 916-0023, Japan (Agricultural  
Public Corporation Green Sabae: Agriculture and Forestry Policy Division, Sabae City)

**4. Date of first Protection in the country of origin**  
July 12, 2016

**5. Description of product**

Yoshikawa Nasu is a round eggplant that is shaped like an oval and has been produced mainly in the former Yoshikawa Village of Sabae City (current Kawasari Town, Tamura Town). Its flesh is tight and dense. Nowadays, greenhouse cultivation is mainstream because its outer skin is thin and the vegetables are easily scratched. Also, the rich amount of moisture produces thickness when cooked. The vegetables are blackish-purple in color, glossy, and have sharp thorns in the hull. It has a diameter of about 10 cm and a weight of about 300 g. Since the eggplant is large and has a strong flavor with a unique shape, Yoshikawa Nasu is used in traditional Japanese-style restaurants and other high-class restaurants not only inside but also outside of the city.

**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:  
Sabae City, Fukui Prefecture

(2) Production method:

① Cultivar

The variety “*Yoshikawa Nasu*” is used.

## ②Cultivation Method

Cultivation takes place in Sabae City, using the variety “*Yoshikawa Nasu*”.

The process from settled planting to harvesting is controlled in accordance with “Guideline for the Cultivation of Yoshikawa Nasu”. Agricultural chemicals registered for eggplants are properly used, and rootstock is used for a measure against injury from continuous cropping. Harvest time is from mid-June to October.

## ③Shipping Standard

The eggplants are sorting out for shipment in accordance with the “List of Shipping Standards for Yoshikawa Nasu”. Only eggplants with black-purplish color, good gloss, and without damage, deformation, or sunburn are selected and classified by grade level (Excellent, Very Good, and Good). The eggplants that met the standard to be graded as Excellent are shipped. (Please note that the eggplants with the grade of Very Good are shipped for processing, and those with grades under Good are not shipped.)

## 7. Link with the Geographical Area

The former Yoshikawa Village of Sabae City (around current Kawasari Town and Tamura Town), the producing area of Yoshikawa Nasu, is situated in the river basin of the tributary of the Hino River, the Tenno River. Because of this, it is a fertile land where rich sediment has accumulated due to the flooding of the river. The average annual temperature of Sabae City was 14.9 °C(in 2014), and the annual amount of rainfall was 2,602 ml (in 2014, number of rainy days: 203 days). Sabae City is part of Sabatake Bonchi (Bonchi in Japanese refers to a basin).

As mentioned above, the area has rich soil and adequate amount of rainfall. Therefore, it is presumed that the environment has been prepared suitable for cultivating eggplants that require a lot of water and nutrients, and as such, the cropping of Yoshikawa Nasu spread.

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

It was around 1942 to 1943 when the cultivation of Yoshikawa Nasu started in full swing. Most of Yoshikawa Nasu was produced in the former Yoshikawa Village of Sabae City (around current Kawasari Town and Tamura Town) at that time. However, it gradually decreased with the emergence of improved, high-yield breeding varieties. Regardless of the situation, the variety of Yoshikawa Nasu has been protected. Currently, it is produced by the “Sabae City Traditional Vegetable Cultivation Research Group” organized by volunteer farmers in 2009.

## 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 Sabae City Traditional Vegetable Cultivation Research Group. In addition, MAFF regularly monitors the condition of quality control in the process of production, through the examination of annual report submitted by Sabae City Traditional Vegetable Cultivation Research Group.

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

Sabae City Traditional Vegetable Cultivation Research Group will check (1) cultivar, (2) cultivation method, (3) shipping standard and final products. If a producer fails to abide by the specification, Sabae City Traditional Vegetable Cultivation Research Group will issue a warning and request a correction of his/her production. In case the producer does not follow the warning, Sabae City Traditional Vegetable Cultivation Research Group will expel the producer from the association. In addition, Sabae City Traditional Vegetable Cultivation Research Group 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