

## Summary of Specification



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

福山のくわい (transcription : Fukuyama no Kuwai), Fukuyama no Kuwai

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

Class 1: Agricultural product (Arrowhead)

### 3. Applicant – name and address

Fukuyama City Agricultural Cooperative (JA Fukuyama City)  
2-7-1 Hanazono Town, Fukuyama City, Hiroshima Prefecture 720-0803, Japan

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

June 29, 2020

### 5. Description of product

Fukuyama no Kuwai refers to a blue arrowhead cultivated in Fukuyama City, Hiroshima Prefecture.

The main features of Fukuyama no Kuwai is its beautiful appearance of the bright blue peel, and the excellent texture that is soft and moist to the tongue.

The crop has earned high reputation from not only market participants in Fukuyama but also in Tokyo and Osaka, to the effect that “The Fukuyama’s produce has unrivaled popularity among the entire arrowheads produced nationwide, because it has maintained high quality and stable supply over the long term. The strict selection and sorting processes have contributed to establishing sales channels by grade.”

## **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:

Fukuyama City, Hiroshima Prefecture

(2) Production method:

① Cultivar

Use the seed bulb of a blue arrowhead, a indigenous variety that are selected from the bulbs harvested in the producing area in the previous year and kept refrigerated.

② Cultivation method

- Cultivated in the producing area
- Ensure that crops do not run out of water throughout the cultivation period.
- Crops are washed twice to remove mud and dead leaves, upon harvest.
- Sort by quality and size.

③ Shipping standard

Arrowheads that are rotten or were floating on the water are not shipped.

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

Suitable climate condition for arrowhead cultivation is, a mild climate throughout the year particularly with no early frost during and after the period when the tuber develops. It is considered that the bigger the temperature difference between the highest and lowest temperature in a day, the larger the tubers, and the better the color and gloss of the produce come from. With the average temperature of 15.7°C, temperature range between the highest and lowest temperature in a day of 9.7°C, amount of precipitation at 1,160 mm, and duration of sunshine 2,082 hours (1995 to 2019 average based on Japan Metrological Agency's past data), Fukuyama City, having a mild climate typical of the Seto Inland Sea area with abundant sunshine, is suitable for growing blue arrowheads.

Furthermore, it had established a network of irrigation channels to draw water from the Ashida River to develop new rice fields in the Edo Period (1604-1867). This laid the ground for securing water essential for production of Fukuyama no Kuwai, which requires a large amount of water at various stages including cultivation in the water, during the process of collecting the crops, and pre-washing after harvesting.

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

The cultivation of Fukuyama no Kuwai reportedly began around 1902, when wild arrowheads that grew in the marshland in the current Senda Town, Fukuyama City were transplanted to the fertile land.

From around 1955, sales of New Year dishes increased at department stores. In line with this, eating arrowheads, considered a good omen as they sprout, became customary as dishes for the new year nationwide. Therefore, arrowhead-growing area increased mainly in the southern part of Fukuyama City.

In 1967, Fukuyama no Kuwai Shipping Cooperative was established. Through cooperative work including implementation of training sessions with the aim of improving cultivation skills, cool storage of seed bulbs, thorough compliance with the shipping standard checked by inspectors, and long-haul transportation and long distance selling, arrowhead farmers succeeded in winning trust from the market, making Fukuyama the top arrowhead producer. As of 2016, the shipping volume of Fukuyama no Kuwai was 162 tons, accounting for 72.3% of arrowheads produced in Japan. (Source: 2016 Survey on Production Status of Indigenous Vegetables,

MAFF).

To continue to thrive as a major arrowhead producer, the area is continuing its efforts such as by designating Kuwai Meistars, who provide technological guidance to farmers

Cultivated by the excellent cultivation technology, in compliance with appropriate cultivation/shipping standard, and keeping a farming record, Fukuyama no Kuwai is recognized as a Fukuyama brand agricultural product by Fukuyama City and are shipped with the symbol mark. Furthermore, Fukuyama City launched a public relations activity to make the arrowhead a familiar product to the local people. For example, elementary school children experience arrowhead farming and eat the arrowheads as ingredients in school lunch.

Fukuyama no Kuwai is registered as a regional collective trademark by Japan Patent office.

**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 Fukuyama City.

In addition, MAFF regularly monitors the condition of quality control in the process of production, through the examination of annual report submitted by JA Fukuyama City.

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

JA Fukuyama City will check (1) cultivar, (2) cultivation method, (3) shipment standard and final products. If a producer fails to abide by the specification, JA Fukuyama City will issue a warning and request a correction of his/her production. If the producer does not follow the warning, JA Fukuyama City may prohibit the shipment of the product as “Fukuyama no Kuwai” In addition, JA Fukuyama City 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