

## Summary of Specification



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

甲子柿 (transcription : Kashi Gaki), KASSHI GAKI, KASSHI KAKI, KASSHI PERSIMMON

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

Class 1: Agricultural product (Japanese Persimmon)

### 3. Applicant – name and address

Kasshi Kaki no Sato Production Association  
2-81 Kasshi-cho, Kamaishi City, Iwate Prefecture 026-0055, Japan

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

March 12, 2021

### 5. Description of product

Kashi Gaki (or Kaki) is a persimmon which is produced mainly in Kasshi-cho, Kamaishi City, Iwate Prefecture, and prepared by removing astringency through using traditional techniques. The Product is known for its scarlet flesh that looks like a ripe tomato and soft, jelly-like texture. Kashi Gaki is smoked in a *muro* (chamber) to remove astringency and sweeten it. This method is unique to the Product and a reason for its appreciation in the market. The Product is a traditional local specialty and a popular autumnal item in the Kamaishi region.

### 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:  
Kamaishi City, Iwate Prefecture
- (2) Production method:

- ① Cultivar  
Use the native variety *Koeda Gaki*, grown in the producing area.
- ② Production Method  
After the harvest, ‘Astringency removal’ is practiced.  
The fruit is smoked for about a week in a *muro* (chamber) that is wood-heated to keep the internal room temperature around 20 degrees Celsius.
- ③ Shipping standard  
Only uninjured fruit is shipped. Injured fruit may be used for processed foods.

## 7. Link with the Geographical Area

In the Tohoku region, the area around Kamaishi City has a relatively mild climate, carrying less risk of damage from snow (and the accompanying broken branches, etc.), typhoons, storms, and frost, which provides suitable conditions for fruit cultivation. In particular, this area is known as the northern limit for the cultivation of persimmon in Japan.

Kasshi Gaki is smoked in a *muro* (chamber) to remove its astringency, a unique process used only for the Product. This process is effective only on the selected species to develop the characteristic properties of the Product, such as the distinctive color and soft texture of the flesh, meaning that no other species produces similar results. Standard astringency removal processes adopted for marketed products apply carbon gas or alcohol and keep the fruit’s flesh firm. Compared to this, Kasshi Gaki has distinctively soft flesh, making the fruit effortlessly easy to peel by hand.

*Koeda Gaki* is a seedless variety of persimmon, which is cultivated only in the area producing the Product. The fruit has been grown in the area over about 150 years since it was brought from the Kesen region, which was located on the border of the prefectures of Iwate and Miyagi. People in those days found that the fruit could lose astringency and be sweetened when placed in the attic to be exposed to smoke rising from the open hearth, and began to apply the principle to produce Kasshi Gaki.

In 1945, the *muro* system was introduced to the smoking process to shorten the processing duration and achieve the scarlet color and soft texture that are essential characteristics of the Product.

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

Kasshi Gaki began to be shipped to local markets from 1945 to 1950, and its name gradually became known in the market. Since 1988, the Kasshi Kaki no Sato Production Association has continued to provide guidance in pruning and fertilizer management to ensure the production of fruit of stable quality and quantity, and launched nationwide shipping of the Product in 1989. At the same time, appropriate packaging systems were developed that replaced the previous practice of using crates and corrugated boxes as needed, and introduced commonly used standardized corrugated boxes. Individual packaging materials also began to be developed. After many improvements, the fruit cap was created to protect the fruit against possible cracking and crushing due to impact during transport.

In 2002, the association received the Encouragement Prize in the Iwate Prefectural Fruit Production Promotion Competition, in recognition of preserving grafts from species with excellent characteristics, propagating the species through the prefectural seeds and seedlings center, providing seedlings to its members, and controlling the growth of trees planted from 1989 to keep a low height.

In 2007, Japan Food Research Laboratories published analysis results showing a high concentration of functional ingredients occurring in the species, including lycopene and  $\beta$ -

cryptoxanthin.

The association runs various succession programs for young local residents, such as harvest experience events, tours around the *muro* site, and a Super Science High School project planned to study Kasshi Gaki.

Previously, one major issue of the Product was its limited marketability due to a short shipping period from mid-October to mid-November, and a short shelf life resulting from a best-by period of about a week at room temperature. As a solution, frozen storage technologies have been introduced. For this purpose, a distribution system has been built to deliver the Product nationwide throughout the year.

**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 Kasshi Kaki no Sato Production Association.

In addition, MAFF regularly monitors the condition of quality control in the process of production, through the examination of annual report submitted by Kasshi Kaki no Sato Production Association.

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

Kasshi Kaki no Sato Production Association will check (1) producing area, (2) cultivar, (3) production method, (4) storage, (5) shipping standard and final products. If a producer fails to abide by the specification, Kasshi Kaki no Sato Production Association will issue a warning and request a correction of his/her production. If the producer does not follow the warning, Kasshi Kaki no Sato Production Association may prohibit the shipment of the product as “KASSHI GAKI”. In addition, Kasshi Kaki no Sato Production Association will give instruction, advice and so on, to members, at least once a year, and 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