

Summary of Specification



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

水見稲積梅 (transcription : Himi Inazumiume), Himi Inazumiume

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

Class 1: Agricultural product [Ume (Plum)]

3. Applicant – name and address

(1) Tokusan Himi Inazumimue Seisankumiai (Tokusan Himi Inazumiume Producers' Association)

355-2 Inazumi, Himi City, Toyama Prefecture 935-0006, Japan

(2) Inazumi Umenosato Shinkoukai (Inazumi Umenosato Committee)

3596 Inazumi, Himi City, Toyama Prefecture 935-0006, Japan

4. Date of first Protection in the country of origin

February 3, 2022

5. Description of product

Himi Inazumiume is a type of Ume called *Inazumi*, the variety that was discovered in 1949 in the Inazumi district of Himi City, Toyama Prefecture.

Himi Inazumiume is a short elliptical sphere with slightly sharp peaks, medium-sized balls 18-25g accounting for about half of the total, and pale green in the color of the pericarp and many trichomes.

The average seed weight (seed weight/fruit weight ratio) of 57 main varieties of Ume is 9.7%, whereas the seed weight rate of the Himi Inazumiume is 8.3%, i.e., its pulp is relatively thicker. As a result, the ratio of edible parts is high, and when processed into Umeboshi (highly salt-pickled Ume), the main processed item of the product, it also becomes Umeboshi with the thick pulp. In addition, because the pericarp is thick, it is hard to tear during processing, and it is excellent in processing aptitude.

Himi Inazumiume has been praised by consumers for its small seeds, thick pulp, and good coloring and moderate acidity even when processed into Umeboshi.

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:

(2) Production method:

① Cultivar

The Ume variety *Inazumi* is used.

The *Inazumi* was bred in 1949 by the Horticulture Branch of the Toyama Prefectural Agricultural Experiment Station by selecting superior lines from accidental plum seedlings found in the Inazumi area in Himi City. In addition to its excellent fruit quality, it is a fertile plum variety with high self-fruited ability and stable fruiting even when planted singly. Furthermore, *Inazumi* is a rare variety, with a national production area of 29 ha in total, which is 0.3% of the national Ume production area (Survey of Production Dynamics of Special Fruit Trees, 2018).

② Cultivation Method

In the production area, Himi City, the plums are grown according to Himi Inazumi Plum Cultivation Calendar prepared by the Toyama Prefecture Takaoka Agriculture and Forestry Promotion Centre.

③ Shipping standard

Only fruits with a weight of at least 15g, not rotten and not significantly damaged by disease or other causes should be shipped.

7. Link with the Geographical Area

Himi City is located in the northwestern part of Toyama Prefecture and the eastern base part of Noto Peninsula and faces Toyama Bay in the east; it is surrounded by hills on three sides of the north, west, and south. The hills are engraved with valleys, and these valleys are fed by small rivers to form agricultural zones. One of the characteristic weather conditions of the city is having deep snow, e.g., with a cumulative snowfall of 238 cm, and snow remains until mid-March.

Since Ume flowers bloom during the low-temperature season, the flowering season varies considerably depending on the weather conditions of the year. In addition, because most of the cultivars of Ume have properties that cannot be fruited with the pollen of one's own variety (self-incompatibility), it is necessary to mix other varieties as pollinators. In this case, the selection of the variety to be combined (flowering time, compatibility) is also important. Furthermore, plum pollen has a high sterility rate, is viscous and weakly wind-borne, so insect vectoring by bees, horseflies and other flower-visiting insects is required.

In Himi City, the Ume blossoming season has been unstable in the early spring because of the lack of pollinating insects due to the snow cover in years when the blooming season was early or when the snow disappeared late. In 1949, the *Inazumi*, which is self-fruited and can be planted independently for stable fruit production, was selected. Since then, the local community has worked together to improve cultivation techniques and cooperate in labor-intensive tasks such as pruning, pest control, and harvesting to continue producing Himi Inazumiume. In addition to shipping Ume fruits, the region has produced many processed Ume products including Umeboshi, making it the largest Ume production area in the prefecture.

8. History / confirmations of on-going production

The first mother tree of Inazumiume, discovered in the Inazumi area in 1949, is still carefully nurtured by members of the area as a designated mother tree by Toyama Prefecture, and spare trees are also being nurtured by the district's board members.

In 1986, with the cooperation of testing and research institutes and government agencies, the cultivation method was established, and in 2001, saplings began to be planted in abandoned fields and in a park. In 2002, 200 saplings were planted along National Route

160 to create "Ume Road," and thus the cultivation area under Himi Inazumiume has been increased.

Since around 2003, the Association has also been working to increase public awareness of the Himi Inazumiume, e.g., by offering local elementary school students hands-on experience in harvesting the product and by interacting with consumers. Since 2010, in order to further increase name recognition and brand power, Ume festival has been held and members of the Association have sold freshly picked Himi Inazumiume and food made from the product face-to-face.

As a result of these efforts, the production has been expanded; the total number of Himi Inazumiume production households was 15 in 2003, with a production volume of 2.9 tons and a cultivated area of 4.5 ha, however, by 2019, the number of production households had increased to 27, with a production volume of 27 tons and a cultivated area of 8.8 ha.

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 consists of Tokusan Himi Inazumiume Producers' Association and Inazumi Umenosato Committee.

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

11. Outline of the quality control plan

Tokusan Himi Inazumiume Producers' Association and Inazumi Umenosato Committee (hereinafter referred to as "the Control body") will check (1) producing area and (2) production method, etc. If a producer fails to abide by the specification, the Control body will issue a warning and request a correction of his/her production. If the producer does not follow the warning, the Control body may prohibit the shipment of the product. In addition, the Control body 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