

Summary of Specification



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

はかた地どり (transcription : Hakata Jidori), Hakata Jidori

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

Class 2: Fresh Meat (Chicken and its Offal Meat, Torikawa (skin), Gara (bones) and Cartilage)

3. Applicant – name and address

Fukuoka Prefectural Hakata Jidori Promotion Council
4-5-23 Tenjin, Chuo-ku, Fukuoka city, Fukuoka Prefecture 810-0001, Japan

4. Date of first Protection in the country of origin

March 31, 2022

5. Description of product

"Hakata Jidori" is the meat, offal, skin, bones and cartilage of Jidori(Japanese Native Chicken) that are bred from native breeds such as gamecock, crossbred rooster which is bred specifically for Hakata Jidori production with female White Plymouth Rock chickens, and raised on farms in Fukuoka Prefecture under conditions that allow free movement inside the chicken coops.

The meat of the Hakata Jidori contains high levels of inosinic acid, which forms elements of umami, and has a good taste because the male parent chickens inherit the characteristics of native breeds such as gamecocks, which are reputed to be delicious. In addition, the meat has high-density, good elasticity and chewiness, making it difficult for it to fall into pieces when cooked in stewed dishes. This makes it a good match for Fukuoka Prefecture's local dishes such as Mizutaki (chicken stew in a pot) and Game-ni (stew of chicken with bones and vegetables).

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:
Fukuoka Prefecture

(2) Production method:

① Breed

As based chicks, the chicken shall be bred by crossbreeding roosters for breed of (a) and hen for breed of (b). However, they shall conform to the standards for the based chicks in the production methods of the "Japanese Agricultural Standards for Jidori (Japanese Native Chicken) Meat" established by the Ministry of Agriculture, Forestry and Fisheries.

(a) Roosters for breed shall be produced by crossing native breeds such as gamecocks maintained by the Fukuoka Prefectural Agriculture and Forestry Experiment Station as the original breed of Hakata Jidori in accordance with a breeding style that has been confirmed to be suitable for imparting the characteristics of Hakata Jidori.

(b) Hens for breed shall be White Plymouth Rock.

② Breeding methods

(a) Breeding period

The chicks shall be received at farm by the day following the hatching date except in unavoidable cases such as transportation conditions and raised until they have been kept for at least 80 days after hatching (or 75 days after hatching if the characteristics of the Hakata Jidori can be secured, such as improved growth potential through improved breeding techniques, etc.).

(b) Breeding method

After 28 days of age, chickens shall be kept in flat-feeding (a method in which chickens are allowed to freely exercise on the floor or ground) in the chicken coops at the production site.

(c) Density of breeding

The stocking density after 28 days of age shall be 10 birds or less per square meter.

(d) Feed

Feeds with metabolic energy value and high crude protein percentage appropriate for the developmental stage shall be commonly used in each farm.

7. Link with the Geographical Area

Fukuoka Prefecture has a long history of poultry farming. In the late Edo period (1790's-1850's), as part of the Fukuoka Domain's policy of promoting industrial development, poultry farming for egg production developed in various parts of Fukuoka prefecture. In the Meiji period (1868-1912), the poultry industry became even more prosperous in order to produce eggs, which were a valuable product, and food culture spread in which the parent chickens that had finished laying eggs were utilized as foodstuffs.

In addition, Fukuoka City, which had long flourished as a commercial center, gathered an abundance of chickens and vegetables from the Chikugo Plain and surrounding mountainous farming villages, giving rise to chicken dishes such as Mizutaki and Game-ni using these ingredients, which became widely popular among Fukuoka residents as representative local dishes of Fukuoka Prefecture.

After World War II, the production of broilers, which can be grown and shipped in a short period of time, flourished and became widely used. On the other hand, people in Fukuoka Prefecture, who

have long been familiar with chicken meat, began to demand chicken meat that is less likely to fall into pieces and is suitable for local dishes such as Mizutaki and Game-ni.

In light of this situation, the Fukuoka Prefectural Agricultural Experiment Station (renamed the Fukuoka Prefectural Agriculture and Forestry Experiment Station in 2014) set the goal of "producing chicken meat that is ideal for Mizutaki and other dishes, rich, tasty, chewy and juicy, which is what the people of Fukuoka Prefecture are looking for", and as a chicken breed to be used as an ingredient, gamecock had selected, which has long been raised as a fighting chicken within Fukuoka Prefecture. Then the original Hakata Jidori breeding pattern, in which a group of source chickens was created using large gamecocks raised by Japanese chicken amateurs in Fukuoka Prefecture, and the male gamecocks and female White Plymouth Rock selected at the same experiment station were crossed based on the source chicken group, was completed in 1987.

In general, it is essential to keep native breeds such as gamecock free from stress in order to produce high quality meat. The Hakata Jidori is also difficult to expand production because it inherits boisterousness of the gamecock and is more difficult to raise than broilers. However, Fukuoka Prefecture has abundant nature, including the Chikushi Plain, the largest plain in Kyushu area, and it was easy to secure a spacious breeding space suitable for flat-feeding with little noise. In addition, local producers have made efforts to standardize feed and rearing methods so that the difference in quality from farm to farm has almost disappeared. These factors have contributed to the production of Hakata Jidori with stable quality.

Furthermore, the Hakata Jidori rooster was bred by crossing gamecock, which had been the male breed chicken of the Hakata Jidori, with a native breed of Barred Plymouth Rock hens, which had been maintained for many years at the Experiment Station and which were docile nature, and whose meat quality was suitable for imparting the characteristics of the Hakata Jidori, in order to improve the tenderness of the meat and chicken bustle during fattening in the Experiment Station in 2009. The breeding was then successfully improved to the current breeding style in which female White Plymouth Rock hens are crossed and bred. The result was a further improvement in production while maintaining the characteristics of the Hakata Jidori, which is well suited to Fukuoka Prefecture's local cuisine, such as strong umami flavor and good elasticity and chewiness.

8. History / confirmations of on-going production

Hakata Jidori is produced in Fukuoka Prefecture, but since it was developed as a chicken meat suitable for Mizutaki and Game-ni in Fukuoka City, a major chicken consumption area, the name "Hakata" has been used as a representative name for the area since its production and sale in 1988.

Hakata Jidori is highly evaluated by mass merchandisers and restaurants for its suitability not only for Mizutaki and Game-ni but also for other dishes such as yakitori and fried chicken. The offal meat such as gizzards and livers which are more voluminous and have less odor than those of ordinary broilers, and skin and cartilage which are thicker and more elastic and have more flavor as they are chewed, are in strong demand from yakitori restaurants in Fukuoka Prefecture. Chicken bones are also in strong demand from chicken restaurants for use in soup stock for nabe (hot pot) dishes.

The number of birds shipped in FY 1988 was approximately 80,000, but the scale of shipments has expanded to 200,000 in FY 2002, 300,000 in FY 2009, and further to over 400,000 in FY 2013, reaching 556,000 in FY 2017.

Chickens processed at poultry slaughterhouses are divided into various parts, such as meat from the midsection and the meat from the main meat, organ meat, and bones, and are shipped fresh or frozen.

There were 8 production farms when production began in 1988, however, in response to the subsequent increase in the number of farms (currently 11) and expansion in the scale of breeding, a system was gradually established to ensure a high level of breeding techniques through the preparation of breeding management manuals and workshops on breeding techniques. In 2006, the

"Fukuoka Prefecture Hakata Jidori Promotion Council" was organized, which is comprised of production-related parties and organizations, as well as Fukuoka Prefecture related departments and organizations.

In addition to the strengthening of the production system, a traceability system was introduced for meat chickens in 2004, ahead of any other poultry farms in Japan, and in 2009, one of the production farms became the first in Japan to obtain Livestock Farm HACCP certification for meat chickens.

Furthermore, in 2012, the National Federation of Agricultural Cooperative Associations registered Hakata Jidori as a regional collective trademark, leading to further enhancement of the brand power.

According to a prefectural government monitor survey conducted by Fukuoka Prefecture in 2014, approximately 70% of respondents knew about Hakata Jidori and approximately 50% had purchased Hakata Jidori. As this shows, Hakata Jidori has become firmly rooted among Fukuoka Prefecture residents. In addition, the shipment destinations are not limited to Fukuoka prefecture, but also include the Tokyo metropolitan area and the major consumption area in Kansai region. The number of birds shipped in FY 2017 was approximately 50-50 split between in-prefecture and out-of-prefecture shipments. In addition, since FY 2016, the company has also begun exporting its birds overseas, and in FY 2017, approximately 3,000 birds were shipped to Hong Kong.

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 Fukuoka Prefectural Hakata Jidori Promotion Council.

In addition, Ministry of Agriculture, Forestry and Fisheries monitors the condition of quality control in the process of production.

11. Outline of the quality control plan

The Council will check (1) producing area and (2) production method, etc. If a producer fails to abide by the specification, the Council will issue a warning and request a correction of his/her production. If the producer does not follow the warning, the Council may revoke the Council's designation of the member's poultry slaughterhouse.

In the event 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