

## Summary of Specification



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

ところピンクにんにく (transcription : Tokoro Pink Ninniku), TOKORO PINK GARLIC

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

Class 1 : Agricultural product [garlic]

### 3. Applicant – name and address

Tokoro-Town Agricultural Cooperative (JA Tokoro)  
608 Tokoro, Tokoro Town, Kitami City, Hokkaido

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

March 31, 2022

### 5. Description of product

Tokoro Pink Ninniku is a native species of garlic cultivated in Hokkaido, since the pioneer days of Hokkaido. It is characterised by its pink outer skin, strong garlic flavour and aroma, and a piquant, strong pungency when eaten raw.

Compared to the white variety commonly distributed in Japan, it has a higher sugar content and contains more organic sulphur compounds (alliin, etc.), which are the main components of the aroma, and thiosulfinates and pyruvic acid, which are the components responsible for the pungency, and has been described as 'pungent with impact' by the trade market, and is well received by users who prefer the strong pungency and aroma of garlic, who also rate its quality highly.

### 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:

Tokoro Town, Kitami City, Hokkaido

(2) Production method:

① Variety

Seeds of the pink variety distributed by Tokoro-Town Agricultural Cooperative (hereinafter referred to as JA Tokoro). The seed phosphorus cloves selected and propagated as Tokoro Pink Ninniku (hereinafter referred to as 'original seed') based on the propagation system specified by JA Tokoro.

② Cultivation method

The original seed is regularly renewed in accordance with the propagation system specified by JA Tokoro.

③ Shipping standards

For shipment, sorting shall be carried out in accordance with the handling guidelines for the respective year set out by JA Tokoro, and those that are free of disease, pests, and other damage, and whose stalks are 35 mm or larger in diameter, will be designated as 'Tokoro Pink Ninniku'.

(Excellent) The garlic shall be shiny, well dried, well compacted, with a diameter of 50 mm or more and three or more cloves.

(Superior) The garlic shall be free from peeling and foreign matter that may lead to deterioration in quality, and shall have a diameter of 35 mm or more. The products which would not be classified the standard for adjustment of excellent quality.

## 7. Link with the Geographical Area

Tokoro Pink Ninniku is a native species of garlic that has been cultivated in Hokkaido since the pioneer days of the island. Tokoro Town in Kitami City is located on the coast of the Sea of Okhotsk, where drift ice comes in contact with the shore in winter and it becomes inland climate, resulting in severe cold temperatures persist. In addition, the wind is strong and snow cover is low, so the soil freezes and the surface of the soil dries out, making it difficult for general garlic to overwinter.

However, the use of the pink variety, a cold-weather type native to Hokkaido suited to the harsh weather conditions, has long been used to cultivate garlic in the region.

The outer skin of Tokoro Pink Ninniku contains high levels of phenolic compounds, the components from which red pigments are derived, which are thought to be derived from environmental stresses caused by cold and dry winter conditions, and which are responsible for the pungency and aroma of the garlic and the pink colour of the skin at harvest.

Hokkaido native varieties of garlic are grown on a subsistence basis in some parts of Hokkaido, but JA Tokoro is the only producer group organised to grow it using original seed produced from its own propagation system.

It is produced in stable quality and yield while maintaining its characteristics as a native Hokkaido garlic species, and is highly valued by the fruit and vegetable markets.

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

A group from Kochi Prefecture settled in Tokoro Town, Kitami, in 1895 as part of the Hokkaido development after the Meiji Restoration, which was the first agricultural settlement

in Tokoro Town. It is said that native Hokkaido garlic has been cultivated since the pioneering days, but full-scale cultivation for the purpose of marketing began in 1962 when it was planted in the Tomigaoka area of the town.

The native Hokkaido variety of garlic was suitable for cultivation in cold regions, and its fertility and stable yield made it a highly profitable crop that spread throughout the town of Tokoro, and by 1973, the cultivation area had increased to 116 ha, establishing the largest cultivation group in the country as a municipal unit.

In the late Showa period, the cultivation area decreased to 0.9 ha as consumers became weary of the apparent quality of the crop and prices stagnated, and the shift to mechanised farming led to a reduction in the cultivation area. However, the high functionality of the product as a pharmaceutical ingredient attracted attention and contract cultivation was started, and the quality and yield were improved through a unique propagation system, enabling the cultivation area to recover to 11 ha in 1994 and stable production to become possible. In 2014, Nihon Seiyaku Kogyo Co., Ltd. (Japan Pharmaceutical Industry Co Ltd) (Aichi Prefecture) opened the Kitami Plant in Tokoro Town for the production of pharmaceuticals and health food ingredients made from 'Tokoro Pink Ninniku'.

JA Tokoro established the 'Tokoro-cho Garlic Cultivators' Committee', which aims to expand production while maintaining the propagation system of the original seed of 'Tokoro-Pink Ninniku' variety, which has been inherited and popular since the pioneering days.

#### **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 Tokoro.

In addition, the Ministry of Agriculture, Forestry and Fisheries regularly monitors the condition of quality control in the process of production, through the examination of annual report submitted by JA Tokoro.

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

JA Tokoro will check (1) producing area and (2) production method, etc. If a producer fails to abide by the specification, JA Tokoro will issue a warning and request a correction of his/her production. If the producer does not follow the warning, JA Tokoro may prohibit the processing and the shipment of the product as Tokoro Pink Ninniku. In addition, 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