

## Summary of Specification



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

サヌキ白みそ (Transcription: Sanuki Shiro Miso), sanuki shiro miso

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

Class 8: Seasonings (Miso Paste)

**3. Applicant – name and address**

Kagawa Prefecture Miso Industrial Cooperative

10-27-52 Marunouchi, Takamatsu City, Kagawa Prefecture, 760-0033, Japan

**4. Date of first protection in the country of origin**

**5. Description of product**

Sanuki Shiro Miso is a sweet white miso with a smooth, translucent cream-coloured appearance, low salt content of up to 6% and high sugar content.

**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:

Kagawa Prefecture

(2) Production method:

i) Ingredients

The main ingredients are rice, soybeans and salt, with rice used twice as much as soybeans as an ingredient for rice malt.

ii) Raw material processing and production method

Soybeans are soaked in water for at least eight hours after being dehulled in order to make the final product smooth and white, and the water is changed at least twice during boiling.

iii) Preparation

‘Hot preparation’ is carried out by mixing freshly boiled soybeans and rice malt.

iv) Fermentation and maturation

The prepared miso is packed into containers and left to mature for a short period, within seven days.

v) Grinding

The matured miso is grinded with a mortar or other similar equipment to make a smooth cream.

vi) Final product form

The final product form of Sanuki Shiro Miso is Miso Paste (processed product).

## 7 Link with the Geographical Area

The Seto Inland Sea region, where Sanuki Shiro Miso is produced, has long been known for its warm climate and low precipitation, which has led to the production of crops such as soybeans, wheat and rice, which are the raw materials for miso. In addition, the production of high-quality salt has long been practiced in Kagawa Prefecture. From long ago, local farmers used to make homemade Shiro Miso (meaning white miso) by preparing and maturing steamed soybeans with rice malt more than a standard amount and salt, right after the autumn rice harvest was finished, and this was the basis for the current commercial production of Shiro Miso.

The production of Shiro Miso began to be corporatised in the Taisho period (1912-1926), and production increased after the brand name was unified as Sanuki Shiro Miso and then shipments to the Kyoto-Osaka-Kobe area began. The background to have the production of Sanuki Shiro Miso with low-salt-polysaccharide-type in Kagawa Prefecture is said to have been strongly influenced by the Kyoto-Osaka-Kobe area, particularly by Kyoto cuisine.

The reason why the product has a high sugar content and a sweet taste is because twice as much *koji* (malted rice) amount of soybeans is used as an ingredient, and the starch saccharification is accelerated by brewing the soybeans while they are still hot. The transparent cream-coloured appearance is brought about by the use of dehulled soybeans and changing water for several times while boiling them, which process removes the colouring components, and by the short maturation period of less than seven days, which suppresses the reaction between the amino acids and the sugar contained in soybeans and/or malted rice during maturation and the change to brown pigment. Further, by grinding as the finishing operation, smoothness of the product is brought out.

Sanuki Shiro Miso has long been an essential ingredient in many local dishes in Kagawa Prefecture. In addition, the product is also a favourite ingredient in *Shiro Miso Zoni* (White miso soup containing rice cakes and vegetables etc.), a New Year's standard dish in the Kansai region (south-western part of Japan, such as Kyoto, Osaka and surrounding areas), with shipments to the Kansai region increasing at the end of each year.

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

There are two theories on the origin of Shiro Miso (white miso) in Kagawa Prefecture. The first theory is that it was firstly made in response to the request from the Emperor Sutoku, who was exiled to Sanuki Province during the Heian period (794-1185). He missed his capital and wanted to have Shiro Miso dishes made by the villagers. The other theory is that the imperial domain of Sanuki Province, kept during the Tenki period (1053-1058), was donated to a temple in Kyoto, and that it was passed on through exchanges between the two places. Each of these theories considers that it was introduced by the imperial court in Kyoto in the 11th-12th century.

Commercial production of Shiro Miso in Kagawa prefecture has been flourished since the establishment of Kagawa Prefecture Miso Industrial Cooperative (hereafter referred to as “the Cooperative”) in 1950, after the war, i.e. relatively recently. With the arrival of the period of rapid economic growth that followed, the development of Shiro Miso production was driven by an increase in shipments to the Kyoto-Osaka-Kobe area, where transportation by ship was convenient and demand for sweet Shiro Miso was high.

Shiro Miso produced has been developed through friendly competition among the miso producers in Kagawa prefecture, with the motto of 'quality first', and the name of the product was unified to Sanuki Shiro Miso when the association was established, joint sales were conducted, and the production has been promoted mainly by the Cooperative. Now, the product is used in numerous local dishes such as *Anmochi Zoni* (White miso soup containing rice cakes with bean paste), *Miso-zuke* (cooking ways of marinating in miso) of Spanish mackerel and/or butterfish, and *Teppai* (a dish made originally from crucian carp), as well as in *Mustard Miso* (a type of seasoning), and has become an essential ingredient in the food culture of Kagawa Prefecture and on household tables from season to season.

In the National Miso Evaluation Competition, which began in 1958, the product was awarded the highest grade in the sweet miso category at the first competition and has been submitted continuously until the 61st competition in 2018, where it continues to enjoy a high reputation.

Although the volume of shipments of the product has been declining in recent years due to the diversification of eating habits, manufactures are working to expand sales channels in new markets, e.g., developing exports to overseas markets, mainly in South-East Asia.

**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 Kagawa Prefecture Miso Industrial Cooperative.

In addition, the MAFF regularly monitors the condition of quality control in the process of production, through the examination of annual report submitted by Kagawa Prefecture Miso Industrial Cooperative.

**11 Outline of the quality control plan**

Kagawa Prefecture Miso Industrial Cooperative will check (1) producing area and (2) production method, etc. If a producer in the group fails to abide by the specification, the Cooperative will issue a warning and request a correction of his/her production. In case the producer does not follow these warnings, the Cooperative may expel the producer from the producer group.

In addition, Kagawa Prefecture Miso Industrial Cooperative will prepare an annual performance report and submit the report 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