

Summary of Specification



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

たむらのエゴマ油 (transcription : Tamura no Egoma Abura) , Tamura no egoma oil /
Tamura no egoma abura

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

Class 9: Oils and fats (Perilla oil)

3. Applicant – name and address

Tamura no Egoma Promotion Council
24-1 Baba, Funehiki, Funehiki Town, Tamura City, Fukushima Prefecture, 963-4312,
Japan

4. Date of first Protection in the country of origin

5. Description of product

Tamura no Egoma Oil is an edible oil pressed from black or white Egoma seeds cultivated in Tamura City and self-seeded by members of Tamura no Egoma Promotion Council from Tamura's native species. *Egoma* that has been carefully harvested so as not to damage the seed has less miscellaneous taste due to oxidation. It also has a low proportion of aldehydes, which cause a deteriorating odour, and has a strong, natural flavour. Roasted pressed oil has a well-balanced aromatic taste in addition to the aromatic flavour of Egoma, and both fresh

pressed one and roasted pressed one have excellent eating quality.

Egoma has been cultivated in Japan for a long time, and its seed has been established in food culture as 'Junen Miso', but the oil was used as fuel for lamps and for hairdressing, and was not widely used for food. However, Shuhei Murakami, a benevolent farmer from Funehiki-machi, Tamura-gun (now Tamura City), promoted the cultivation of Egoma for the purpose of oil pressing, and since then Tamura City has been recognised as a pioneer in Egoma oil production.

6. Description/delimitation of the Geographical Area and of specific steps in production that must take place in the identified geographic area

(1) Production area:

Tamura City, Fukushima Prefecture

(2) Production method:

① Raw materials

i) Black or white Egoma seeds, home-grown by the council members and cultivated within Tamura City, shall be used.

ii) The oil is pressed from Egoma grown and harvested according to the cultivation standards of the council.

② Manufacturing process

Raw or roasted pressing shall be used.

7. Link with the Geographical Area

Egoma, which prefers a cool and humid climate, is actively cultivated in the Abukuma region, including Tamura City, and has become established as a native species. In fact, it has long been popular in local delicacy, such as Junen Miso. Tamura no Egoma Oil is pressed from Egoma seeds cultivated by lineage selection from the Tamura native species.

In 1997, Shuhei Murakami, a native of Funehiki Town, Tamura County (now Tamura City), recognised the potential of the local culture of Egoma as an edible oil. The following year, he established oil-pressing technology. He taught it to producers in Funehiki Town and commercialised it as Funehiki's Egoma Oil. Since then, Funehiki Town had been recognised as a pioneer in the production of Egoma Oil in Japan, and Egoma Oil has spread throughout the country.

Currently, Tamura City is promoting Egoma as a promotional crop. In order to improve the quality of Egoma Oil, in addition to the pressing technology, they also focus on quality control, including sorting of Egoma seeds after harvesting, proper storage management and production to order, and has been receiving orders from all over the country under the name Tamura no Egoma Oil since the municipal merger.

8. History / confirmations of on-going production

In the agricultural guidance 'The Aizu Nousho', written in 1684, the cultivation method has already been described, and in the Abukuma region, including Tamura City, it has also been known as 'Junen'(meaning 10 years) from the folklore that eating it would/will prolong one's life by 10 years and has long been cultivated as an essential part of the local food culture, such as 'Junen Miso'.

Since its commercialisation in 1998, the product has been introduced in the media as a health food and has received so many orders that it temporarily disappeared from shops. After the merging of towns and villages into Tamura City in 2005, the production area was expanded to cover the whole of Tamura City through production promotion and is now marketed as Tamura no Egoma Oil.

The number of producers temporarily plummeted due to the Great East Japan Earthquake in 2011, but thanks to the efforts and enthusiasm of the producers, Tamura no Egoma Oil has regained its credibility and the number of producers is gradually increasing.

On 27 November 2020, 'Tamura no egoma oil / Tamura no egoma abura' became a certified product under Tamura City's 'Tamura no kiwami' regional brand certification project.

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 Tamura no Egoma Promotion Council.

In addition, MAFF regularly monitors the condition of quality control in the process of production, through the examination of annual report submitted by Tamura no Egoma Promotion Council.

11. Outline of the quality control plan

Tamura no Egoma Promotion Council will check (1) production area and (2) production method, etc. If a producer fails to abide by the specification, Tamura no Egoma Promotion Council will issue a warning and request a correction of his/her production. If the producer does not follow the warning, Tamura no Egoma Promotion Council may prohibit the shipment of the product. In addition, Tamura no Egoma Promotion Council 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