

Summary of Specification



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

徳島すだち (transcription : Tokushima Sudachi) , Tokushima Sudachi

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

Class 1: Agricultural product (Sudachi [Citrus])

3. Applicant – name and address

Tokushima Sudachi / Yukou Consumption Association

5-12 Kitasako-Ichibancho, Tokushima City, Tokushima Prefecture, 770-8537, Japan

4. Date of first protection in the country of origin

5. Description of product

Tokushima Sudachi is an aromatic citrus fruit that has been cultivated in Tokushima Prefecture for many years and is characterised by its beautiful appearance and refreshing aroma, harvested when the peel is green.

Market participants have highly praised the product for its high and stable quality throughout the year, strong inquiries from customers, and ability to meet various demands from mass merchandisers, etc., due to its continuous stable shipments.

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

Tokushima Prefecture

(2) Producing method

(i) Cultivar

A strain selected from the native "Sudachi" of Tokushima Prefecture shall be used.

(ii) Cultivation method

Production is carried out in accordance with the cultivation methods recommended by Tokushima Prefecture.

(iii) Storage method

It should be managed in accordance with the storage methods specified by Tokushima Prefecture, if stored after harvesting.

(iv) Shipping standards

Fruit shall be sorted according to the 'shipping standards' set by Tokushima Prefecture.

7. Link with the Geographical Area

Tokushima prefecture belongs to a warm southwestern region with a mild climate and abundant sunshine, and is surrounded by the Shikoku Mountains and the Sanuki Mountain Range, with many well-drained slopes, making it an area generally suitable for fruit tree cultivation.

The name "Sudachi" comes from the Japanese word "Sutachibana", which has been native to Tokushima since the Manyo period (about 1350 to 1250 years ago), and was first mentioned in the Kojiki (Record of Ancient Matters). In the Kojiki, there is a record that Tajimamori, under the command of Emperor Suinin, traveled to the "Land of Everlasting Life" in search of "a fruit that emits a wonderful fragrance". This fruit is the original species of Sudachi, and there is a theory that the land of everlasting life is Tokushima. On the other hand, in literature, it is mentioned as a fruit called "Liman" in the book "Yamato honzo (1706)" written by the herbalist Kaibara Ekiken, and later annotated by the same herbalist as "Awa province dialect Nudachi". In addition, an old tree estimated to be over 200 years old is still standing in Kamiyama Town, Nishi Country, indicating that Sudachi was already being cultivated in Tokushima Prefecture during the Edo period (1603-1868).

Although Sudachi is mainly grown by individuals who plant it separately, economic shipment of fruit and vegetables began around 1965, following the price collapse of Unshu mandarins due to overproduction around 1960, and the Unshu mandarin orchard conversion promotion project started in 1979, furthermore, the project to introduce saplings that were severely damaged by the Unshu mandarins caused by the cold wave of 1981, etc. were conducted. The introduction of Sudachi in mid-mountainous areas, where the climate was originally unsuitable for Unshu mandarins, led to a rapid expansion of the area under cultivation.

As economic cultivation began, Tokushima Prefecture began to search for the commercial value of the Tokushima Sudachi, and as the fruit's unique characteristics are its refreshing aroma and acidity, Tokushima Prefecture has worked with the government over many years to develop and select superior strains by conducting cultivation trials with selected varieties to verify the fruit's ability to maintain these characteristics.

With the start of nationwide shipments and the diversification of food life, the Prefecture was able to establish a stable sales system by taking advantage of the characteristics of "Sudachi" and at the same time maintaining its quality at the sales destination (market), as well as a year-round supply system aimed at establishing its value as an economic commodity.

In 1971, the word 'Sudachi' was used at the beginning of the lyrics of the Tokushima Prefectural Song, and in 1974, the 'Sudachi flower' was designated as the prefectural flower of Tokushima Prefecture.

8. History / confirmations of on-going production

The cultivation area of Tokushima Sudachi started from about 4 ha in 1932 to 660 ha in 1992, but due to the ageing of the population, the cultivation area decreased to 397 ha in 2016, and has recently been hovering around 400 ha.

However, Tokushima Prefecture has held the national share (harvested volume) of the Sudachi market in the upper 90% range since 1964 when records were started to keep, and is promoting the expansion of sales channels, including overseas development, such as exporting to the EU in 2013.

In Tokushima Prefecture, Sudachi is commonly placed on the dining table in households and used as a garnish for various dishes, it is in high demand mainly at udon noodle (a kind of Japanese noodle made from wheat) restaurants and fried food restaurants for eating out.

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 Tokushima Sudachi / Yukou Consumption Association.

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

11. Outline of the quality control plan

Tokushima Sudachi / Yukou Consumption Association will check (1) Producing area and (2) production method, etc. If a producer in the group fails to abide by the specification, Tokushima Sudachi / Yukou Consumption Association will issue a warning and request a correction of his/her production to JA, etc. In case the producer does not follow the warning, Tokushima Sudachi / Yukou Consumption Association may prohibit shipping with "Tokushima Sudachi" and the GI Mark, and may suspend their membership.

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