

Summary of Specification



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

深蒸し菊川茶、菊川深蒸し茶 (transcription: Fukamushi Kikugawacha, Kikugawa Fukamushicha), Kikugawa deep steamed green tea, Deep steamed Kikugawa tea, Fukamushi Kikugawacha, Kikugawa Fukamushicha

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

Class 5: Processed agricultural product (Tea leaves (except raw ones))

3. Applicant – name and address

Kikugawashi Chagyo Kyokai (KIKUGAWA GREEN TEA INDUSTRY ASSOCIATION)
61 Horinouchi, Kikugawa City, Shizuoka Prefecture, 439-8650, JAPAN

4. Date of first Protection in the country of origin

5. Description of product

When brewed, the tea has a rich yellow-green colour, low astringency and a mild taste. In addition to these characteristics, it is highly valued by consumers for its deep, rich aroma, Umami and fullness.

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:
Shizuoka Prefecture

(2) Production method:

① Raw material

Raw tea leaves produced in tea gardens in Kikugawa City, Makinohara City (Katsuta, Higashihazama, Nishihazama, Ooyori, Sugegaya, Shima, Nunohikihara, Katahama), Kakegawa City (Sayoshika, Yasaka, Tamari, Kamiuchida, Takase, Nakahou, Naka, Shimohijikata, Shinonba), Shimada City (Kikugawa, Makinohara, Kiriyaama, Kamiyashiro, Shishidoi), Omaezaki City (Niino, Kamiasahina, Shimoasahina, Kadoya, Takamatsu, Goudo), shall be used.

② Production Method of Aracha

The raw leaves shall be processed into *Aracha* (meaning ‘rough tea’) at Aracha processing plants approved by KIKUGAWA GREEN TEA INDUSTRY ASSOCIATION (hereinafter referred to as the Tea Industry Association).

(a) Steaming process

The machines approved by the Tea Industry Association are used, and the steaming and heating are carried out sufficiently in accordance with the standards set by the Tea Industry Association, including the steaming and heating time for the conveyor belt type steamer, and the body inclination angle and body rotation speed for the mesh body rotation and agitation type steamer.

(b) Following processes

Processes such as rough rubbing, twisting, medium rubbing, precise rubbing and drying follow the Steaming process shown above.

③ Finishing process

Finishing process is carried out at factories in Shizuoka Prefecture, which have the technology and facilities for the finishing of Fukamushi Kikugawacha, using the raw material, Aracha, produced and processed in accordance with ① and ② above to get green tea as the final product.

7. Link with the Geographical Area

(1) Origin and quality characteristics

Kikugawa City and its surrounding areas, where Makinohara Plateau is located, had natural conditions suitable for tea cultivation, but the tea leaves became thicker and more astringent due to the high catechin content because of the higher temperature and more sunshine hours than in other production area of a tea.

However, from around 1952, exemplary farmers in Rokugo Village (now Kikugawa City) started researching production methods and, as a result of trial and error, succeeded in producing a tea with low astringency and excellent taste by steaming the tea leaves for a long time, resulting in the creation of Deep steamed tea. Kikugawa City is recognized as the Birthplace of Deep steamed tea.

This is due to the fact that steaming tea leaves for a longer period of time increases the content of water-soluble pectin and suppresses astringency, and that the chlorophyll in the tea leaves changes to pheophytin, causing the tea leaves and water colour to change from greenish to

yellowish.

(2) Establishment of status and nationwide diffusion

The quality of Deep steamed tea improved dramatically due to the spread of the deep steaming method in the region and the improvement and enlargement of the rough rubbing machine, etc., and the organized management by the tea agricultural cooperative started ahead of the rest of the country, which established the production technology of Deep steamed tea and realized mass production of high-quality tea with stable quality.

The production of Deep steamed tea spread from the Makinohara Plateau centred on Kikugawa Town (now Kikugawa City) to the surrounding areas, and in around the late 1960s/early 1970s it spread outside Shizuoka Prefecture, and further, in around the latter half of 1970s it was produced in tea production areas throughout Japan.

In 1969, when there was not yet a regular category of Deep steamed tea at the National Fair of Tea (hereafter referred to as ‘the Fair’), Deep steamed tea produced in Kikugawa Town was entered for the first time in the free style category of the Fair. Since then, 89 different Deep steamed teas, or about a quarter of the 363 entries submitted over the next 10 years, have been submitted from Kikugawa Town. Thus, in 1979, a new category "Deep steamed sencha" was officially established in the regular category of the Fair.

According to the monthly magazine “*Cha* (meaning ‘Tea’)” published in 1983-1984, among 545 Deep steamed teas entered in the Fairs held in the 14 years up to 1982, 188 Deep steamed teas, or more than 30%, were entered from Kikugawa Town. Furthermore, 70 Deep steamed teas from Kikugawa Town won prizes, making Kikugawa Town the largest number of prize winners in the 14 years of this competition and enhancing Kikugawa’s reputation as one of the leading Deep steamed tea production areas in the country.

In this way, Fukamushi Kikugawacha has contributed greatly to the establishment of Deep steamed sencha category at the Fair and to the nationwide promotion and expansion of this product.

8. History / confirmations of on-going production

The production of Fukamushi Kikugawacha began with research into deep steaming, which was undertaken in around 1952, and the technology established by local persons has been maintained, and the production has been continuing for about 60 years up to the present day.

For more than 100 years, Kikugawa City and its surrounding municipalities have also been producing fresh tea leaves using the traditional farming method, *Chagusaba Noho* (meaning ‘Tea grassland farming’), which is symbiotic with the environment and continues to provide organic matter to the tea by spreading grasses such as silver grass cut from the tea grassland over the tea plantations. This has created a characteristic landscape of semi-natural grassland interspersed with tea plantations, and has led to the production of high-quality tea as well as the protection of living creatures. The compatibility of agriculture and biodiversity has been recognized and in 2013, the Food and Agriculture Organization of the United Nations (FAO) certified the area as the Globally Important Agricultural Heritage Systems (GIAHS).

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 KIKUGAWA GREEN TEA INDUSTRY ASSOCIATION.

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

11. Outline of the quality control plan

KIKUGAWA GREEN TEA INDUSTRY ASSOCIATION will check (1) producing area and (2) production method, etc. If a producer in the group fails to abide by the specification, KIKUGAWA GREEN TEA INDUSTRY ASSOCIATION will conduct appropriate measures such as instruction, warning, and so on. If the producer does not follow the warning, the Tea Industry Association may prohibit using the geographic indication of this product and GI mark.

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