

Summary of Specification



1. Name of the GI + transcription in Latin alphabet or in international phonetic alphabet
今金男しゃく (transcription : Imakane Danshaku), Imakane Danshaku

2. Category of the product for which the name is protected
Class 1 : Agricultural product (Potato)

3. Applicant – name and address
Imakanecho Agriculture Cooperative (JA Imakanecho)
141 Aza-imakane, Imakane Town, Setana County, Hokkaido 049-4308, Japan

4. Date of first Protection in the country of origin
September 9, 2019

5. Description of product

Imakane Danshaku is a potato featuring Lyman value (starch content) about 10% higher than the average of *danshaku* potatoes from other areas, texture that is pleasantly fluffy and melts on the tongue, and beautiful appearance with white skin.

It is grown under a specialized cultivation system that separates farmers who grow potato as food from seed potato farmers. Even the original variety for seed production is grown by seed potato farmers specialized in the original variety. That allows Imakane Town to manage seed potato so that Imakane Danshaku potatoes hardly vary in quality.

Thanks to strict grading standards, Imakane Danshaku has a beautiful shape and look, which results in high yield after peeling.

In recognition of the high quality, vegetable markets rate Imakane Danshaku as top-class in quality and taste, and sell it at prices higher by 20% or more than *danshaku* potatoes from other areas.

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:

Imakane Town in Setana County and Setana Town in Kudo County, Hokkaido Prefecture

(2) Production method:

① Variety

The variety should be *danshaku*.

② Cultivation method

Use disease-free seed potatoes grown by seed potato farmers. New seed potatoes, not potatoes grown and harvested as food, should be used every year.

Before harvesting, measure samples. Harvest only in fields where samples reach the Lyman value criteria of 13.5% or higher.

③ Shipment standard

Before shipping, air-dry potatoes in storage for about one week to prevent rotting and peeling.

When shipping, check the quality with hollow inspection.

Potatoes confirmed to have deteriorated quality due to peeling or scratch should not be shipped as Imakane Danshaku.

7. Link with the Geographical Area

Imakane Town is located in the northern part of Oshima Peninsula in Hokkaido and has inland climate with big temperature difference between daytime and nighttime.

Oshima Peninsula has well-drained fertile soil due to Mount Usu volcano eruption. The climate and the soil condition is suitable for potato cultivation. Potato production in Imakane Town started around 1891. Even in those days, the market highly appreciated the white skin potato.

By 1967, the system to separate food potato farmers from seed potato farmers was established to enable farmers who have skills and knowledge required for seed potato production to focus on seed potato. For further quality improvement, it was decided to conduct hollow inspection in 1989 and to ship potatoes with Lyman value of 13.5% or higher in 1994.

Additionally, to prevent peeling and scratches and maintain quality after harvest, it is ensured that potatoes are air dried in storage for about a week before farmers ship them and then air-dried for five days or longer in storage after shipped to JA Imakanecho.

Even after shipment, JA personnel frequently visit markets and retailers as shipment destinations to directly check the quality of Imakane Danshaku. JA is also placing golden sticker in the boxes to prove that the potatoes satisfy the shipment standard and to certify the place of origin. Due to these efforts for maintaining quality not only at production sites but also at markets, Imakane Danshaku has won trust of markets and consumers.

8. History / confirmations of on-going production

As *danshaku* potato, which was very popular among consumers, was selected as an excellent variety in Hokkaido, Imakane Town unified potato variety to grow in the town to *danshaku* in 1953.

In 1955 when cooperative sorting was introduced to enable shipment of potatoes of uniform quality, the town started to ship potatoes under the name of “Imakane Danshaku.” The place of production has since continued concerted efforts for quality improvement.

In 1967, when the specialized cultivation started, Imakane Danshaku was grown in an area of 245 ha (75 ha for food and 170 ha for seed), yielding 5,500 tons of potatoes. The production increased that, in 2017, the area totaled 375 ha (307 ha for food and 68 ha for seed), yielding about 12,000 tons.

Markets in the metropolitan area, namely, Kanto and Tokai, as Imakane Danshaku's major shipment destinations, its brand has been established due to the quality and rarity. In 2018, Imakane Danshaku was registered as a product that can use the "Regional Collective Trademark" in Japan.

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 Imakanecho.

In addition, MAFF regularly monitors the condition of quality control in the process of production, through the examination of annual report submitted by JA Imakanecho.

11. Outline of the quality control plan

JA Imakanecho will check ① Variety, ② Cultivation method, ③ Shipment standard. If a producer fails to abide by the specification, JA Imakanecho will conduct appropriate measures for preventing market distribution of illicit products such as instruction, advice and so on. In case the producer does not follow the instruction, JA Imakanecho will issue a warning and request a correction of his/her production. If the producer does not follow the warning, JA Imakanecho may expel the producer from the association. In addition, JA Imakanecho 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