

## Summary of Specification



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

大野あさり (transcription: Ono Asari) , Ono Asari

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

Class 4 : Marine product (Clam)

**3. Applicant – name and address**

(1) Onomachi Fisheries Cooperative

3-4-21 Okishioya, Hatsukaichi City, Hiroshima Prefecture 739-0443, Japan

(2) Ono Fisheries Cooperative

2-8-5 Ono, Hatsukaichi City, Hiroshima Prefecture 739-0434, Japan

(3) Hamakebo Fisheries Cooperative

4-17 Shimonohama, Hatsukaichi City, Hiroshima Prefecture 739-0433, Japan

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

December10, 2019

**5. Description of product**

Ono Asari is Japanese littleneck clam harvested in Ono Seto Strait in Hatsukaichi City, Hiroshima Prefecture.

Ono Asari is mostly 35 mm or larger in shell width, because of special local fishing ground management and usage methods, including zoning to allocate fishing grounds to individual fisherpersons and hand-digging only using rakes at low tide. The method helps to get clams not containing much sand, and to keep their stable quality.

Ono Asari's flesh is plump and soft, has strong umami flavor, and makes soup rich.

Thanks to these characteristics, Ono Asari looks good and boosts good taste whatever dishes it is used. The quality is highly appreciated by consumer, restaurant and distribution industries, and traded at high prices at Hiroshima City's central wholesale market and other markets.

## **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 / Fishing ground:**

Clam fishing ground in Ono Seto Strait in Hatsukaichi City, Hiroshima Prefecture

### **(2) Production method:**

(a) Each fisherperson should manage the fishing ground within the individually allocated zone and harvest clams only within the zone. To enable fishing grounds to effectively fulfil their function, fisherpersons may stock clam seeds within their zones.

(b) Fishermen should harvest clams by hand using rakes when the fishing grounds are exposed at low tide. No other fishing method should be used.

(c) When harvesting clams, fishermen should return small-sized clams that do not satisfy the characteristics of Ono Asari to the fishing ground. Besides, fisherpersons should sort harvested clams to select clams determined as live by the appearance of the shell or by the sound at the time of screening.

## **7. Link with the Geographical Area**

Ono Seto as the fishing ground of Ono Asari is a strait of 9 km in total length and 600 m in width, where narrowest, lying between the mainland of Hatsukaichi City in southwestern part of Hiroshima Prefecture and Miyajima Island. The seas are smooth and have stable amount of phytoplankton as feed because of tidal currents occurring in the strait and subsoil water and river water poured into from rich forests within the National Park in Miyajima, so that clams inhabiting in the seas grow healthily and become high quality. Ono Seto is therefore known as a good fishing ground even in the Hiroshima Bay which is the leading producer of farm-raised oysters.

Meanwhile, tidal flats scattered within Ono Seto have an area of 5 ha or smaller on average. For fair and sustainable use of these small tidal flats as clam fishing grounds among fisherpersons, the local community has used the method of allocating fishing grounds to individual fisherpersons, who must manage the grounds and harvest clams by hand when the fishing grounds are exposed at low tide.

The method eliminated competition among fisherpersons for fishing grounds, and helped establish, across the local community, the practice of improving clams' market value by growing them until they become large. Additionally, careful hand-digging at low tide when clams tend to close their shells and thorough selection resulted in minimizing sand contained in the shells and stabilize the quality.

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

Production of Ono Asari has a long history; it started presumably around 1900 when local fisherpersons association was established. Fishing grounds has been managed with zoning for nearly a century. There are records of fishing ground areas allocated in 1926. To date, the local community has used the same production method, including fishing ground zoning with piling into tidal flats and harvesting by hand.

In recent years, average annual production of Ono Asari has been stable: 51 tons between 1988 and 2007 and 58 tons between 2008 and 2017. Ono Asari accounts for 47%, on average, of total annual clam production in Hiroshima Prefecture between 2008 and 2017. Its percentage of total clam production in the entire Seto Inland Seas has reached a

quarter. The stable production of Ono Asari is mainly attributable to the excellent natural conditions of the place of production and the unique local management method of harvesting clams only after they become large.

Other local efforts include maintaining the function of fishing grounds by using cover nets to prevent fish from causing feeding damage. In recent years, fisheries industries from across Japan are visiting the place of production as a model case of sustainable clam use. Local schools use the local clam production for career experience and creation of educational materials for integrated study.

The three fisheries cooperatives who, having fishing rights in the clam fishing grounds, jointly make efforts to pass on expertise in fishing ground management, including creation of a clam fishing ground management manual. Currently, about 200 fisherpersons as members of these cooperatives produce Ono Asari.

**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 Onomachi Fisheries Cooperative, Ono Fisheries Cooperative and Hamakebo Fisheries Cooperative.

In addition, MAFF regularly monitors the condition of quality control in the process of production, through the examination of annual report submitted by Onomachi Fisheries Cooperative, Ono Fisheries Cooperative and Hamakebo Fisheries Cooperative.

**11. Outline of the quality control plan**

Onomachi Fisheries Cooperative, Ono Fisheries Cooperative and Hamakebo Fisheries Cooperative will check (1) Fishing ground, (2) Production Method.

If the producer does not follow the warning, Onomachi Fisheries Cooperative, Ono Fisheries Cooperative and Hamakebo Fisheries Cooperative may prohibit the shipments of the product as “Ono Asari” until a corrective action is taken. In addition, Onomachi Fisheries Cooperative, Ono Fisheries Cooperative and Hamakebo Fisheries Cooperative 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