

■ Variety



Apples



■ Introduction

In addition to bagless Fuji apples grown in Asahi Town of Nishimurayama County in Yamagata Prefecture where the method was developed, efforts are being made for the first time in the prefecture to adopt a method used in Europe and the U.S., known as super-intensive cultivation. The temperature extremes between night and day, combined with lots of sunlight, increases the sweetness giving birth to delicious apples.

■ Characteristics

Kotoku: The nice fragrance can be smelled upon simply approaching them, and it is a rare variety packed with water cores. They are small, and not only crisp, but also very sweet.

Haruka: The flesh is yellow, and it is a rare variety. The flesh is somewhat firm, and has a sweet fragrance similar to that of bananas. It is characterized by low acidity.

Fuji: This variety has a crisp texture and is juicy making them popular in not only Japan, but also Southeast Asia. They can also be decorated with writing for use in celebrating the Chinese New Year.

■ Packaging



Delivered in packages of 2 kg, 3 kg, 10 kg, etc., depending on how they will be sold. Any pattern can be printed on the apples to suit celebratory occasions, so please feel free to ask (they have been given away as corporate gifts). Our shipment packaging facility is capable of handling export inspections.



■ Recommended way of eating them

Wash carefully with water and eat with the skin. The layer between the skin and flesh is the sweetest part.

■ Best eaten

Immediately after delivery. Please keep chilled in refrigerator.

■ Export season

December to January

■ Exported to

Southeast Asia (mainly Taiwan, Hong Kong, Vietnam)

■ Movie of production and shipment processes

Scan the QR code to enjoy watching a movie of a trip to an orchard in the growing region of Asahi Town in Yamagata Prefecture.



■ Name of producer



Manka will Tohoku Co., Ltd.

■ Address

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Yamagata Prefecture 990-2161

■ Contact information

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■ Export system and facilities

Products are gathered from producers in the Higashine area of Asahi Town, then they are sorted at our sorting facility before being packaged and shipped out.

■ Overseas PR activities

We have no particular experience in overseas PR activities due to the fact that we have so far only negotiated with domestic and international buyers.



MADE IN JAPAN

■ The characteristics and strengths of producers (the growing region)

Not as much is produced as in Aomori or Nagano Prefectures, but the apples are kept on the trees to ripen until it begins to snow. They are harvested and shipped out after fully ripening, making them extremely delicious.

■ Information on production and export quantities

Area planted with variety	Inquire for more details
Production quantity	Inquire for more details
Quantity available for export (annually)	25 t (grown by our company + procured from other producers)
Quantity available for export (per export)	Open to negotiation
Minimum quantity available for export	Open to negotiation
Total export quantity per region	Taiwan: 17 t, Hong Kong: 1.4 t

■ Patents and certifications

Patents	None
GI certification	None
Various other certifications	None