

Fruits and vegetables

From lemons to apples, Hiroshima produces an abundance of agricultural products.

Hiroshima is home to a variety of climates, from the moderate Setouchi climate in the south to the northern Chugoku Mountain Area that has snowy winters. The geographical advantages of each area, including the coastal flatlands and highland areas, as well as their unique climatic conditions are utilized in conducting a wide variety of cultivation, creating a diverse range of agricultural products.

Healthy foods full of fruits and vegetables is another Hiroshima specialty.

What is Hiroshima fruit?

Citrus fruits cultivated in the island areas of Seto Inland Sea is famous all over Japan, boasting an impressive production volume. On the other hand, cold-area crops such as apples can be cultivated in the mountain areas. Hiroshima has the perfect environment for a wide variety of fruits. Hiroshima possesses outstanding expertise in the cultivation of other fruits as well, such as figs, grapes and pears, which have also become accepted as local specialties.



The climate is great for citrus cultivation



Overseas opinion

The visual beauty of unique fruit varieties and healthy processed products are attracting attention from overseas!



Hiroshimapref. Fruit Growers Cooperative Association

URL <http://www.fruit-morning.com/>

Sweet and tender new variety developed from Hyuganatsu Orange

Hiroshima Haruka

Fruit is left on the tree over winter until early February, then harvested. It is stored until fully matured before shipment. In contrast to the bright yellow rind, its acidity is very mild with honey-like sweetness. Its popularity, which started locally, spread rapidly. Leave out the center when cutting so it'll be easy to eat, without seeds.



- Product name: Hiroshima Haruka
- Product description: Haruka
- Main ingredients: Haruka
- Net content: 5 kg
- Domestic suggested retail price: 4,000 yen (tax included)
- Case size: 35.0 cm (L) x 24.5 cm (W) x 16.5 cm (H)
- Weight/quantity (per case): 5.5 kg/Approx. 22 of 2L-size, and approx. 27 of L-size
- Possible shipment period: Late March to mid April
- Minimum lot: To be negotiated
- Storage: Room temperature
- Best before: -
- JAN Code: -
- Exporting countries/regions: Taiwan, Hong Kong, Singapore

Corporate Data

■ Year of establishment: 1948 ■ Investment: 377.5 million yen
 ■ Number of employees: 65
 ■ Address: 1-2-17 Naka-machi, Tadanoumi, Takehara City, Hiroshima 729-2316, Japan
 ■ TEL: +81(846)26-0011 ■ FAX: +81(846)26-0092
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Hirata Farm Co., Ltd.

URL <http://www.marumero.com/>

Yuzu miso, raved about by the world's top-class chef Mr. Kiyomi Mikuni.

Yuzumiso

Yuzu miso allows you to enjoy the unique acidity and fragrance of yuzu all throughout the year. With the theme of "one more side-dish," seedless yuzu called Tadanishiki produced in Miyoshi, Hiroshima was used to commercialize the taste loved in the local region. Dishes come alive just by tossing yuzu miso with vegetables or using it to garnish meat.



- Product name: Yuzumiso
- Product description: Yuzu miso
- Main ingredients: Yuzu, rice miso, sugar, mirin-like flavoring (mizuame (starch syrup), rice, brewed flavoring of rice malt, brewed vinegar), flavoring (amino acid, etc.), acidulant
- *Some ingredients contain soy
- Net content: 200 g
- Domestic suggested retail price: 530 yen (tax included) (when going through domestic trade firm)
- Case size: 30.0 cm (length) x 47.0 cm (width) x 10.0 cm (height)
- Weight/quantity (per case): 17 kg/48 jars
- Possible shipment period: Year-round ● Minimum lot: 1 case
- Storage: Room temperature ● Best before: 1 year
- JAN Code: 4935261010412
- Exporting countries/regions: None

Corporate Data

■ Year of establishment: 1984 ■ Capital: 5 million yen
 ■ Number of employees: 21
 ■ Address: 1740-3 Ueda-machi, Miyoshi-shi, Hiroshima 728-0624, Japan
 ■ TEL: +81(824)69-2346 ■ FAX: +81(824)69-2246
 ■ E-mail: hirata@marumero.com

What are Hiroshima vegetables?

Hiroshima is a producer of good-luck foods such as wakegi (Welsh onion) and kuwai (Chinese Arrowhead) used in traditional festival cuisines, and is also one of the top domestic producers of autumn-sowed potatoes. Large-sized asparagus and bell peppers are shipped as Hiroshima specialties, and also actively cultivated is Hiroshima-na, a leafy vegetable used for Hiroshima-na pickles, and a new type of cabbage that is great for okoyomiyaki.



Wakegi of Hiroshima is popular not only among the general public, but also among top-class Japanese restaurants

Japan's original landscape "Tanada"

Tanada are series of terraced rice paddies positioned in a stair-like manner along a steep slope. Although they are not very agriculturally efficient, Tanada are environmentally friendly, with good drainage that prevents disasters such as flooding and landslides, and also preserves the ecosystem. They are also used as venues for the opportunity to experience old agricultural methods, such as rice planting and harvesting. In Hiroshima, the tanada of Ini is designated as one of the best 100 tanada of Japan.



In Tanada, crops with high added-value are often produced

Production volume (unit/t) of principle vegetables of Hiroshima Prefecture

Wakegi (Welsh onion)	1,428	No. 1 in Japan
Kuwai (Chinese Arrowhead)	207	No. 2 in Japan
Konnyaku potato	425	No. 6 in Japan
Snow peas	729	No. 7 in Japan
Tomato	8,160	
Spring onion	5,900	
Spinach	4,590	
Daikon radish	15,800	
Cucumber	4,020	
Asparagus	798	
Potato	7,030	
Eggplant	3,100	
Cabbage	7,950	
Garland chrysanthemum	898	

Production volume (unit/t) of principle fruits of Hiroshima Prefecture

Lemon	4,291	No. 1 in Japan
Navel orange	3,227	No. 1 in Japan
Hassaku orange	7,051	No. 2 in Japan
Dekopon orange	3,926	No. 3 in Japan
Kiyomi orange	1,078	No. 4 in Japan
Fig	676	No. 6 in Japan
Iyokan orange	540	No. 6 in Japan
Mandarin orange	40,700	No. 7 in Japan
Grape	3,970	
Japanese pear	2,890	
Apple	1,600	

<Reference: Statistical Yearbook of Ministry of Agriculture, Forestry and Fisheries (2008/2009)>



ITOKU FOODS CO., LTD.

URL <http://itokufood.info/>

Supports health and beauty from inside the body: powdered lemon & ginger drink.

Lemon ginger 4P

Ginger relieves constipation, poor circulation and swelling. Safe, high-quality ginger produced in Kochi Prefecture and the taste and flavor of "green lemon" produced on Iwagi Island are packed into this drink. Brisk and fresh drink, with taste of lemon accented by ginger. Drink hot or iced. Also a great addition to black tea.



- Product name: Lemon ginger 4P
- Product description: Powdered soft drink
- Main ingredients: Sugar, lemon (produced in Ehime Prefecture), ginger (produced in Kochi Prefecture), oligosaccharide, honey, vitamin C, fragrances
- Net content: 80 g
- Domestic suggested retail price: 315 yen (tax included) (when going through domestic trade firm)
- Case size: 22.5 cm (length) x 40.0 cm (width) x 45.0 cm (height)
- Weight/quantity (per case): 6.74 kg/10 x 6 packets
- Possible shipment period: Year-round
- Minimum lot: 1 case (free shipping for 3 cases or more in consolidated cargo)
- Storage: Room temperature
- Best before: 1 year
- JAN Code: 4970107110062
- Exporting countries/regions: None

Corporate Data

■ Year of establishment: 1963 ■ Capital: 10 million yen
 ■ Number of employees: 28
 ■ Address: 491 Kimonden, Kinoshicho, Onomichi-shi, Hiroshima 722-0232, Japan
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 ■ E-mail: itoku01@guitar.ocn.ne.jp



Manda Fermentation Co., Ltd.

URL <http://www.manda.co.jp/>

Vegetable-fermented food made by naturally fermenting more than 53 ingredients

Manda Koso

Seasonal ingredients full of vital energy such as brown sugar, fruits, root vegetables, cereals, seaweeds, beans, and sesames are carefully selected. Additive free without heat treatment, this product is completed after maturing for approximately three years three months. Great source of vitamins, minerals, amino acids, and more, supporting people's health in more than 29 countries worldwide.



- Product name: Manda Koso
- Product description: Manda Koso
- Main ingredients: 53 vegetable ingredients, including brown sugar, fruits, root vegetables, cereals, seaweeds, beans, and sesames
- Net content: 145 g
- Domestic suggested retail price: 11,655 yen (tax included) (when going through domestic trade firm)
- Case size: 26.5 cm (L) x 35.5 cm (W) x 50.5 cm (H)
- Weight/quantity (per case): 17.2 kg/48 bottles
- Possible shipment period: Depends on terms and conditions
- Minimum lot: Depends on terms and conditions
- Storage: Cool dark place or refrigerated ● Best before: 3 years
- JAN Code: 4909882122137
- Exporting countries/regions: France, Sudan, Germany, Taiwan, South Korea, etc.

Corporate Data

■ Year of establishment: 1987 ■ Capital: 80 million yen
 ■ Number of employees: 123
 ■ Address: 5800-95 Shigei-cho, Innoshima, Onomichi City, Hiroshima 722-2192, Japan
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