

JAPAN'S GEOGRAPHICAL INDICATIONS

How to Use the Information Website on Japan's Geographical Indications

- ◆ The Ministry of Agriculture, Forestry and Fisheries, in an effort to broadly convey the appeal of products registered in Japan's Geographical Indication (GI) Protection System to people around the world, provides product information through its website.
- ◆ The website presents descriptions of registered GI products, videos introducing production situations and area scenery, and production area maps and gives explanations of technical terms on geography, dietary culture, etc. *in 7 languages.*

The screenshot shows the homepage of the Information Website on Japan's Geographical Indications. At the top, there is a navigation menu with options for Home, Geographical Indication, Search for GI Product, Links, and Contact Us. A search bar is prominently displayed, allowing users to search by keyword, class, or producing area. Below the search bar, there are six categories of products: Vegetables / Cereal grains / Pulses, Fruit, Meat, Fish and Shellfish, Processed Foodstuffs, and Others. A section titled 'Excellence of Japanese products with geographical indication' provides a detailed description of the GI system. Another section, 'What is the Geographical Indication Protection System?', explains the system's purpose and scope. A QR code is located in the bottom left corner, and a footer provides the website's name and URL.

Feature 1

- The site's biggest feature is that it provides information in 7 languages. By clicking here, you can view the site in Japanese, English, Chinese, Thai, French, Italian, or Spanish.

Feature 3

- When searching by the classes, you can find the products from 6 categories; 1) vegetables / cereal grains / pulses, 2) fruit, 3) meat, 4) fish and shellfish, 5) processed foodstuffs, or 6) others.

Feature 5

- You can check the outline of Japan's GI Protection System and where to make inquiries.

Feature 2

- You can search for the products you want to know about by keywords, classes, or producing areas.

Feature 4

- You can also individually search for registered products from the search for GI products.

Scan the QR code to visit the site!



Contents of Registered Product's presentation



Delivering the Charm of Japan's Traditional Specialty Products
**Information Website on
Japan's Geographical Indications**

> Japanese > English
> Chinese > Thai
> French > Italian
> Spanish

An Official Website
of the Ministry of Agriculture,
Forestry and Fisheries

Home
Geographical Indication
Search for GI Product
Links
Contact Us

Home > Search for GI Product > Echizen Gani / Echizen Kani

The name of GI →

Contents 1 →

- You can view the product's characteristics, production method, link with the geographical area, and history / records of production in a video.
- You can also watch videos on YouTube.

Contents 3 →

- The characteristics, reputation, production method, etc. of registered products are summarized in an easy-to-understand manner based on the register.

Contents 5 →

- Explanations are also provided concerning the climate, natural features, history and customs of producing areas, technical terms related to products, how to eat them and so on to aid the understanding of users from other countries.

Echizen Gani / Echizen Kani



69 Echizen Gani

The shipping standard of Echizen Gani requires that male crabs must have shell the width of 9 cm or more.

Echizen Gani, Echizen Kani

Registration Number	69
Name of the GI	Echizen Gani, Echizen Kani
Class	Fish and Shellfish
Date of Protection	2018/09/27
Producing Area	Fukui Prefecture
Applicant - Name and Address	Fukui Prefecture Fisheries Cooperative Associations 2-8-10 Ote, Fukui City, Fukui Prefecture, Japan http://f-fukui.a.la9.jp/

Producing Area



Echizen Gani and Echizen Kani (hereinafter, Echizen Gani) is a snow crab caught by bottom trawling off the coast of Fukui Prefecture and the surrounding sea areas and landed in the ports of Fukui Prefecture.

The crabs are stored in a cool temperature immediately after catching until landing, resulting in the characteristics of fresh and high quality meat and richly flavored kanimiso (crab paste) (1) and uchiko (crab ovary), which can easily lose freshness.

Echizen Gani has been presented as a specialty by Fukui Prefecture to the Imperial House of Japan, for over 90 years and is well-recognized in Japan as an aquatic product representative of the prefecture, where the unit price per weight of snow crab is above the national average.

In regard to production method, Echizen Gani is caught by offshore bottom trawling or small boat bottom trawling off the coast of Fukui Prefecture and the surrounding sea areas (west of Noto Peninsula (2) in the Sea of Japan) and landed in the ports of Fukui Prefecture.

After being caught, the crabs are kept in fish tanks with seawater cooled by cooling systems or in fish boxes with ice bedding.

The shipping standard of Echizen Gani requires that male crabs must have shell the width of 9 cm or more, not including mizugani (freshly molted crabs with soft shells) and that female crabs be mature crabs that have laid eggs and carry them in their abdomen, excluding akako crabs carrying unfertilized, uneyed red eggs.

The sea west of Noto Peninsula in the Sea of Japan is inhabited by snow crabs, making it an important fishing area for Japan. In particular, the topography off the Echizen Coast (3) characterized by the sudden drop-off has contributed to establishing an ideal fishing area for snow crabs within a short distance from the coast, making Fukui Prefecture a traditionally well-known producer of snow crabs. The area has traditionally had many so-called discerning distributors with rich experience in snow crab trading, requiring the fishermen to consistently land snow crabs of sufficient quality to satisfy them. This has encouraged the fishermen to grade crabs and conduct cold storage for maintaining freshness onboard ships after catching.

Echizen Gani is shipped fresh to distributors, restaurants and hotels and retailed mainly as boiled snow crabs. They are highly valued for their high quality as a major local specialty of Fukui Prefecture.

(1) Kanimiso (Crab paste): The miso/paste-like substance found when taking the shell off crabs, this is an organ biologically referred to as hepatopancreas (digestive gland). It is a highly prized delicacy, and there are many enthusiastic fans of its unique flavor in Japan.

(2) Noto Peninsula: A peninsula that projects north into the Sea of Japan from the coast of central Hokuriku region, which has rich aquatic resources and is well-known production area of codfish, yellowtail and squid. The area is also rich in tourism resources such as the Wajima Morning Market, Wajima-nuri, scenic coastal landscapes including Rokkosaki, Sotoura and Uchiura, and Wakura hot springs.

(3) Echizen Coast: Refers to the coastline of the Sea of Japan centered around Echizen Cape in North-Central Fukui Prefecture, which is not a geographically distinct area. Comprising continuous coastal terraces formed through coastal uplift and rocky coast and cliff scenery formed by wave erosion, this area is also a tourist spot.

Contents 2 ←

- For each registered product, the registration number, name, class, date of protection, producing area and applicant name and address are listed.

Contents 4 ←

- The producing areas of registered GIs are displayed on a map.
- By using Google Map, you can check locations viewed in terms of all Japan.
- Moreover, by using Google Street View, you can enjoy scenery in and nearby the producing areas.

□ Currently, 106 products are listed on the website. We intend to successively introduce registered products in business year units from now on.

Scan the QR code to visit the site!



Contact Information

Intellectual Property Division, Export and International Affairs Bureau, Ministry of Agriculture, Forestry and Fisheries

Tel: +81-3-6744-2062 FAX : +81-3-3502-5301