



Delightfully Soft Baked Texture

# Sweet Potatoes

Ibaraki Prefecture is the largest producer of sweet potatoes in Japan in terms of production value. “Roasted sweet potato” is becoming increasingly popular not only in Japan but also abroad. As the leading producer of edible sweet potatoes in Japan, Ibaraki Prefecture offers sweet, moist sweet potatoes throughout the year, with a focus on Beniharuka.



## Strengths of Ibaraki Sweet Potatoes

This sweet potato storage technology has been developed over the last 50 years. This technology prevents spoilage and brings out the sweetness of the harvested sweet potato by handling them at a consistent temperature and humidity. It enhances the storability, sweetness and moistness of the sweet potatoes.



### Export Conditions

- ◆ Shipping Time : Year round
- ◆ Shipping Standards : 5kg (Per cardboard box / packed in a bulk)
- ◆ Minimum Order Quantity : Negotiable
- ◆ Shipping Method : By Sea (10-13°C) / Air



# Dried Sweet Potatoes

Dried sweet potatoes are a traditional snack of Ibaraki Prefecture that dates back to the 1900s. Skilled professionals demonstrate their skills in each step of the steaming, cutting, and drying process. Made using only raw sweet potatoes, no sugar or additives are used, so you can enjoy the natural sweetness of the sweet potato.

## Export Conditions

- ◆ Shipping Time : Year round
- ◆ Shipping Standards : Negotiable
- ◆ Minimum Order Quantity : Negotiable
- ◆ Shipping Method : By Sea (Frozen) / Air (Chilled or Frozen)



# Frozen Roasted Sweet Potatoes

Maximum sweetness is brought out using the “roasted sweet potato” technique developed in the historic sweet potato growing region. It is then frozen as it is. It can be easily served warm or semi-thawed with ice cream.

## Export Conditions

- ◆ Shipping Time : Year round
- ◆ Shipping Standards : Negotiable
- ◆ Minimum Order Quantity : Negotiable
- ◆ Shipping Method : By Sea (Frozen) / Air (Frozen)



# JA Ibaraki Asahimura's Optical Sensor System

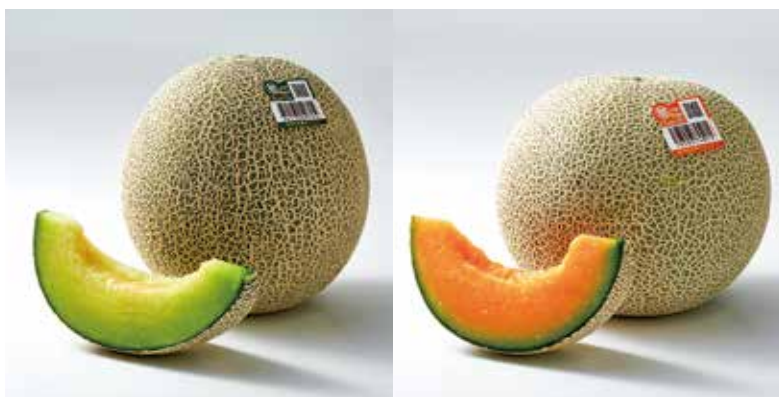


JA Ibaraki Asahi-mura, a melon production hub, has introduced an “optical sensor” system that measures sweetness and ripeness based on light transmission to sort all melons.

The sugar content and ripeness are measured without damaging the fruit, and only melons that pass the standards are shipped, so you can rest assured that this product is of the highest quality.

## Main melons in JA Ibaraki Asahi-mura that utilize the “optical sensor” system

Melons from April to July  
( Green melons & Red melons )



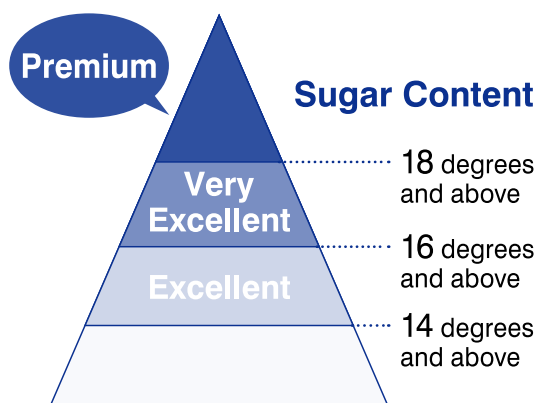
- ◆ Premium : Sugar content of 18 degrees or more
- ◆ Very Excellent : Sugar content of 16 degrees or more

Melons from July to October  
( Earls Melon )

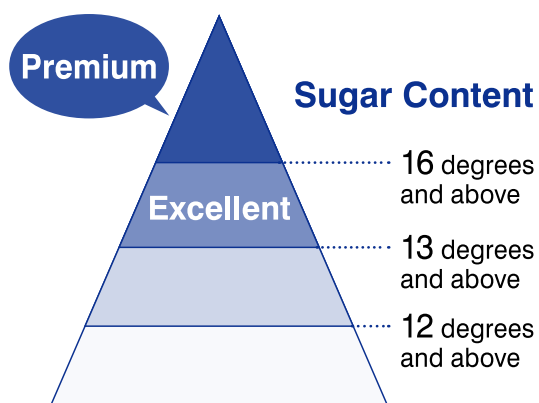


- ◆ Premium : Sugar content of 16 degrees or more
- ◆ Excellent : Sugar content of 13 degrees or more

### For Green Melon & Red Melon

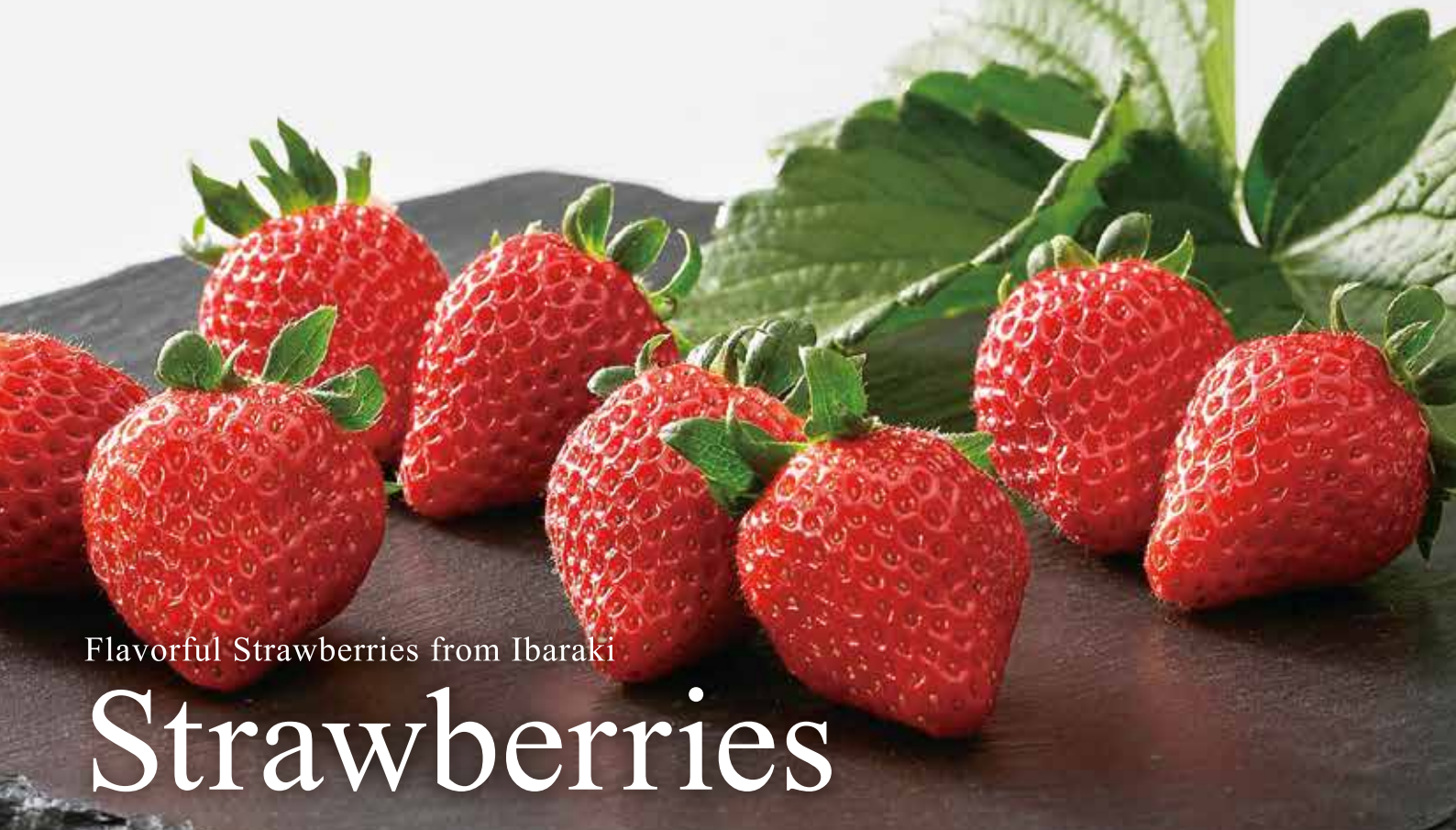


### For Earls Melon



### Quality Assurance

Sugar content is measured one by one with the optical sensor. Only melons of the top two standards with the highest sugar content are shipped.



Flavorful Strawberries from Ibaraki

# Strawberries

Ibaraki Prefecture has been developing strawberry varieties and improving cultivation techniques to bring sweet and juicy strawberries to the tables of the capital, Tokyo. Taking advantage of its proximity to ports and airports, strawberries are delivered in fresh condition. The main varieties are “Ibarakiss,” “Tochiotome,” and “Yayoihime”.



## Packing (example)



### Export Conditions

- ◆ Shipping Time : Dec. to May
- ◆ Shipping Standards : Negotiable
- ◆ Minimum Order Quantity : Negotiable
- ◆ Shipping Method : By Air (Chilled)



A soft and mellow flavor characteristic of autumn fruits

# Japanese Pears

Ibaraki Prefecture is one of the largest producer of pears, and is one of the oldest pear-growing regions in Japan, dating back to the Edo period. Blessed with a climate that has a large temperature difference between daytime and nighttime, abundant water, and rich soil, Ibaraki Prefecture is the perfect place to grow pears. “Stored pears,” which are refrigerated and preserved using proprietary technology, are also available exclusively during the winter season.



Keisui



Kousui



Housui



Akizuki



In order to ensure that these pears are enjoyed at their freshest, the color of each pear in each variety is visually checked one by one.

In order to control not only the appearance but also the internal quality, some production areas use optical sensors to test the sugar content, which has earned Ibaraki a high reputation both in Japan and abroad.

## Export Conditions

- ◆ Shipping Time : Aug. to Dec.
- ◆ Shipping Standards : Negotiable
- ◆ Minimum Order Quantity : Negotiable
- ◆ Shipping Method : By Sea (Chilled) / Air (Chilled)



Known for its Refreshing Sweet and Spicy Flavor

# Green Onions

Ibaraki Prefecture is one of the nation's leading green onion production areas, boasting the largest production of summer green onion in Japan, which are shipped from April to July. Green onions can be used in dishes such as nabe (hot pot) and as condiments. In particular, “tender spring onions” are surprisingly soft and sweet, and even the leaves can be eaten whole.



## Export Conditions

- ◆ Shipping Time : Year round
- ◆ Shipping Standards : 5kg (Per cardboard box)
- ◆ Minimum Order Quantity : Negotiable
- ◆ Shipping Method : By Sea (Chilled) / Air (Chilled)



The Natural Sweetness is Enhanced through Refrigeration

# Chestnuts

Japanese chestnuts have long been a favorite autumn delicacy in Japan, and are characterized by their large size and soft and fluffy texture taste compared to Western and Chinese chestnuts. Chestnut cultivation in Ibaraki Prefecture has a long history of more than 120 years, and we are proud to be the No. 1 producer of chestnuts in Japan. We provide high quality chestnuts and stable production throughout the season.



## Export Conditions

- ◆ Shipping Time : Sep. to Oct.
- ◆ Shipping Standards : 5~10kg (Per cardboard box)
- ◆ Minimum Order Quantity : Negotiable
- ◆ Shipping Method : [ Fresh Chestnuts ] By Sea (Frozen) / Air (Frozen)  
: [ Chestnuts Paste ] By Sea (Frozen) / Air (Frozen)



One of the Largest Production in Japan

# Napa Cabbages

1 head ≒ 2.5~4.5 kg

Napa Cabbage is a leafy vegetable and has been produced in Ibaraki Prefecture for 120 years. Napa Cabbages have a tender and sweet taste, especially those harvested in autumn and winter. It's used in a wide variety of dishes, such as nabe (hot pot), simmered dishes, stir-fried dishes, soups, etc. This is one of the essential vegetables for the dining table.



## Export Conditions

- ◆ Shipping Time : Oct. to May
- ◆ Shipping Standards : 10 / 13 / 15kg (Per cardboard box)
- ◆ Minimum Order Quantity : Negotiable
- ◆ Shipping Method : By Sea (Chilled) / Air (Chilled)



High Nutrition Food from the Mountains

# Japanese Yams



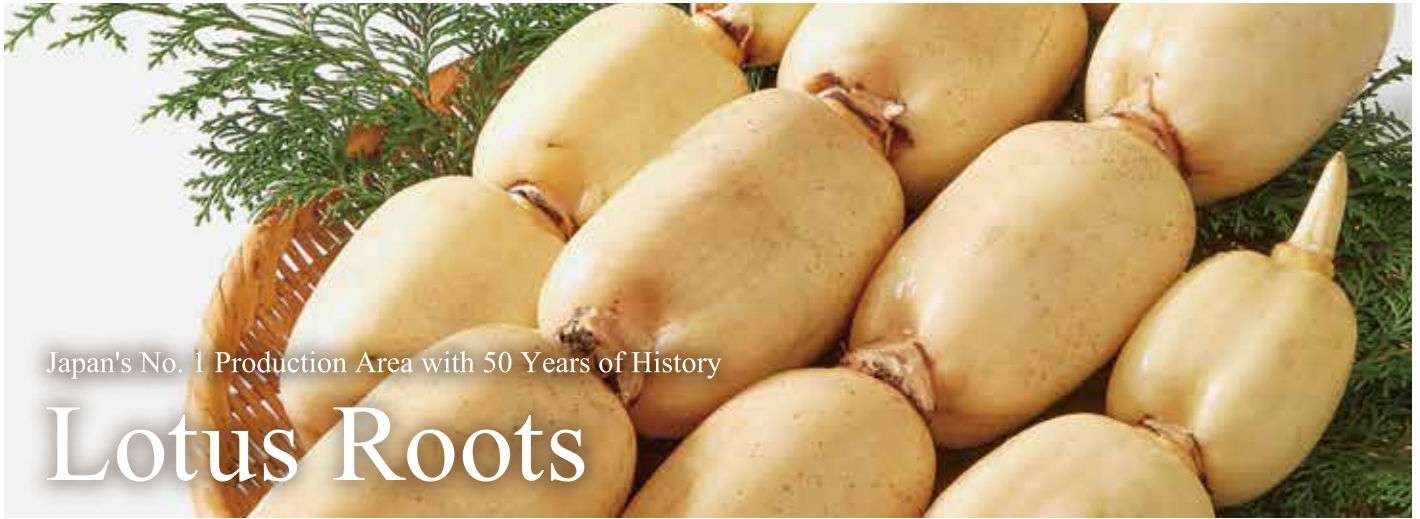
The Japanese Yams can be enjoyed in a variety of textures depending on how they are cooked: crispy and tender when raw, and crunchy and fluffy when cooked. Japanese Yams are stored in a refrigerator that replicates the conditions in the soil, so they can be delivered fresh all year round.

## Export Conditions

- ◆ Shipping Time : Year round
- ◆ Shipping Standards : Negotiable  
\*Vacuum-sealed packs also available.
- ◆ Minimum Order Quantity : Negotiable
- ◆ Shipping Method : By Sea (Chilled) / Air (Chilled)







Japan's No. 1 Production Area with 50 Years of History

# Lotus Roots

Blessed with abundant water and low wetlands, the area around Kasumigaura, the second largest lake in Japan, has been cultivated for more than 50 years as the largest production area of lotus root in Japan.

In recent years, improvements in varieties and techniques have made it possible to provide high quality lotus root all throughout the year.



## Export Conditions

- ◆ Shipping Time : Year round
- ◆ Shipping Standards : 4kg (Per cardboard box)  
\*Vacuum-sealed packs also available
- ◆ Minimum Order Quantity : Negotiable
- ◆ Shipping Method : By Sea (Chilled) / Air (Chilled)



Large, Sweet, and Eye-catching

# Grapes

In Japan, 90% of grapes are produced to be eaten fresh, and Ibaraki Prefecture in particular produces many large, sweet, and beautiful-looking grapes thanks to improved cultivation techniques.

Several varieties of grapes are grown here, including Kyoho, Shine Muscat, and Ibaraki Prefecture's original brand "Hitachi-Seiryu," and these brightly colored grapes make for great gifts.



## Export Conditions

- ◆ Shipping Time : Jul. to Oct.
- ◆ Shipping Standards : 1kg (Per cardboard box)
- ◆ Minimum Order Quantity : Negotiable
- ◆ Shipping Method : By Sea (Chilled) / Air (Chilled)



## Apples

Ibaraki Prefecture is one of the leading apple producing areas in the Kanto Region. The apples are harvested after they have fully ripened on the trees and are therefore called “ripened on the tree”.

### Export Conditions

- ◆ Shipping Time : Aug. to Dec.
- ◆ Shipping Standards : Negotiable
- ◆ Minimum Order Quantity : Negotiable
- ◆ Shipping Method : By Air (Chilled)



## Watermelons (Kodama)

With its high sugar content of 12 to 13 degrees and thin skin, it is characterized by its delicious taste including the skin. Its convenient size, which fits whole into a refrigerator, is also one of the reasons for its popularity.

### Export Conditions

- ◆ Shipping Time : Mar. to Sep.
- ◆ Shipping Standards : 7kg~8.5kg (Per cardboard box)
- ◆ Minimum Order Quantity : Negotiable
- ◆ Shipping Method : By Air (Chilled)



## Persimmons (Kaki)

Persimmons are considered a classic Japanese autumn fruit. They are characterized by their juicy and sweet taste.

### Export Conditions

- ◆ Shipping Time : Sep. to Nov.
- ◆ Shipping Standards : Negotiable
- ◆ Minimum Order Quantity : Negotiable
- ◆ Shipping Method : By Sea (Chilled) / Air (Chilled)



## Pumpkins

Ibaraki pumpkins are characterized by their soft, fluffy, chestnut-like texture and rich sweet taste.



### Export Conditions

- ◆ Shipping Time : May to Jul. / Oct. to Nov.
- ◆ Shipping Standards : 10kg (Per cardboard box)
- ◆ Minimum Order Quantity : Negotiable
- ◆ Shipping Method : By Sea (Chilled) / Air (Chilled)