


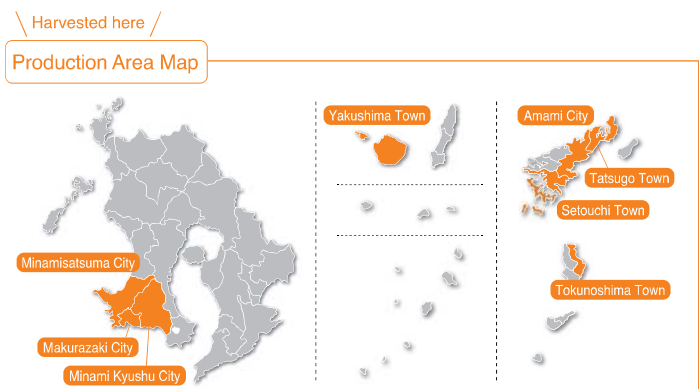
Japan's No.1 production area! Sweet and full of juice

# Tankan mandarin

Main Varieties
Tarumizu1gou



When is it delicious? Seasonal Calendar	Spring			Summer			Autumn			Winter		
	March	April	May	June	July	August	September	October	November	December	January	February



- What kind of ingredient is it?

Highlights
- Kagoshima boasts the largest production of tankan oranges in Japan. They are grown not only in Yakushima and the southern Satsuma region but also in the Amami area.
  - Sweet and juicy.
  - Exceptional flavor and aroma.
  - Have a soft, easy-to-peel skin.

**Contact**
(All Kagoshima Brand Organizations)

- JA Taneyaku Anbo Sales Office TEL0997-46-2980
- JA Minamisatsuma Fruit Sorting Facility TEL0993-55-3488

Related Websites

Kagoshima Cuisine  
Kagoshima-shoku.com



Kagoshima Prefecture  
Kagoshima Tankan Oranges  
pref.kagoshima.jp






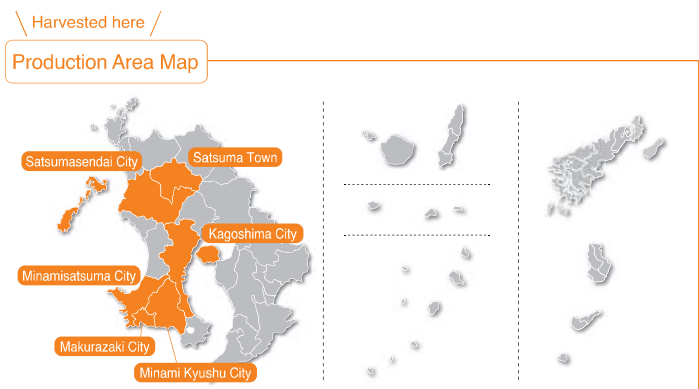
Can be eaten raw, skin and all!

# Kumquats

Main Varieties
Neiha Kinkan



When is it delicious? Seasonal Calendar	Spring			Summer			Autumn			Winter		
	March	April	May	June	July	August	September	October	November	December	January	February



- What kind of ingredient is it?

Highlights
- So sweet that it can be eaten fresh, peel and all, and has a juicy, refreshing flavor.
  - Eaten raw supplies even more vitamin C and other nutrients.
  - The peel itself is sweet, so the fruit is best enjoyed whole. Larger fruits can be halved for easier eating.

**Contact**
(All Kagoshima Brand Organizations)

- JA Kita Satsuma Sendai Agricultural Center, Sendai Comprehensive Branch TEL0996-27-0172
- JA Kita Satsuma Head Office TEL0996-53-1247
- JA Minamisatsuma Fruit Sorting Facility TEL0993-55-3488

Related Websites

Kagoshima Cuisine  
Kagoshima-shoku.com



Kagoshima Prefecture  
Kagoshima Kumquats  
pref.kagoshima.jp





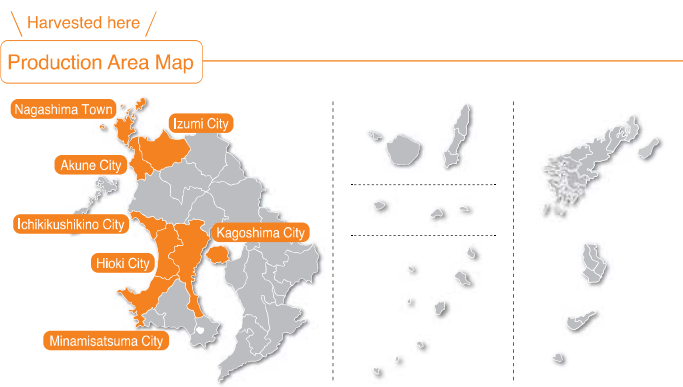
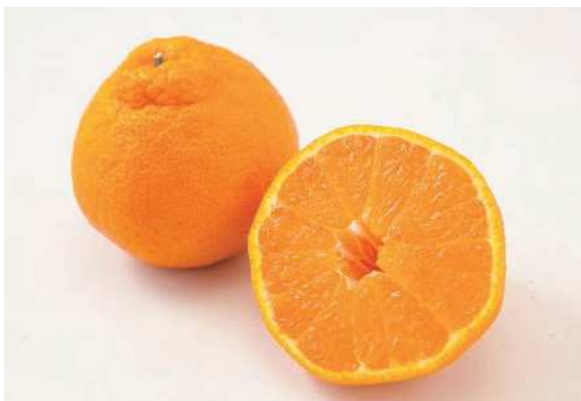
Easy to peel, with tender, juicy flesh

## Daimasaki, Shiranuhi mandarins

Main Varieties
Daimasaki / Shiranuhi Mandarins



When is it delicious? Seasonal Calendar	Spring			Summer			Autumn			Winter		
	March	April	May	June	July	August	September	October	November	December	January	February



- What kind of ingredient is it? **Highlights**
- Daimasaki is a Kagoshima-original variety with reddish-orange peel and flesh.
  - The skin separates easily, producing a delicious fragrance the moment it's peeled.
  - Features high sugar content with a rich flavor balanced by a hint of tartness.

**Contact** (All Kagoshima Brand Organizations)

- JA Kagoshima Izumi Fruit Section, Horticultural and Agricultural Division TEL0996-68-1310
- JA Satsuma Hioki Guidance Section, Agricultural Department TEL0996-36-3675


**Related Websites**

Kagoshima Cuisine  
Kagoshima-shoku.com



Kagoshima Prefecture  
Kagoshima  
Daimasaki Oranges  
pref.kagoshima.jp






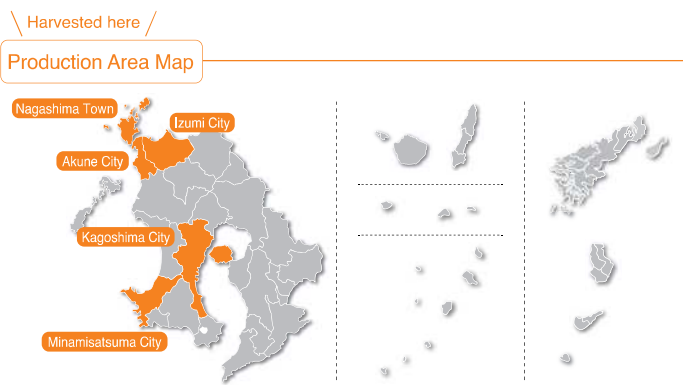
Deep red peel and juicy flesh

## Beni Amanatsu, Natsudaidai

Main Varieties
Ono Beni / Kawano Natsu Daidai



When is it delicious? Seasonal Calendar	Spring			Summer			Autumn			Winter		
	March	April	May	June	July	August	September	October	November	December	January	February



- What kind of ingredient is it? **Highlights**
- Characterized by its deep red peel and juicy pulp.
  - Carefully stored and shipped only after flavor has matured.

**Contact**

- JA Kagoshima Izumi Fruit Section, Horticultural and Agricultural Division (Kagoshima Brand Organization) TEL0996-68-1310

**Related Websites**

Kagoshima Cuisine  
Kagoshima-shoku.com



Kagoshima Prefecture  
Kagoshima  
Beni Amanatsu Oranges  
pref.kagoshima.jp





**Kagoshima Fruit**

Feature a rich aroma and melt-in-your-mouth sweetness

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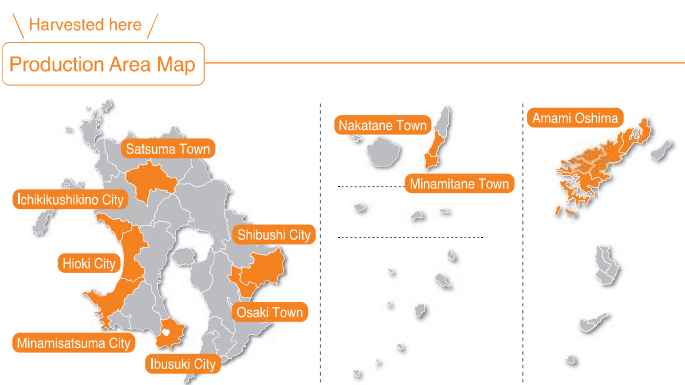
## Mangoes

Main Varieties

Irwin



When is it delicious? Seasonal Calendar	Spring			Summer			Autumn			Winter		
	March	April	May	June	July	August	September	October	November	December	January	February



### What kind of ingredient is it? Highlights

- Features a captivating rich fragrance and soft sweetness.
- Harvested only after naturally ripening on the tree and dropping.
- Amongst the Kagoshima mangoes shipped by major prefectural producers (Kagoshima Brand Organization), only top-grade fruit, with superior appearance, size, and sugar content, is branded as Natsu Hime and sold at premium prices.

### Contact (All Kagoshima Brand Organizations)

- JA Satsuma Hioki TEL0996-36-3675
- JA Ibusuki Sales Section, Agricultural Division, Head Office TEL0993-35-3414
- JA Taneyaku Head Office TEL0997-27-1211
- JA Soo Kagoshima Agricultural Guidance Section TEL099-482-6824
- JA Kita Satsuma TEL0996-53-1121

#### Related Websites

Kagoshima Cuisine  
Kagoshima-shoku.com



Kagoshima Prefecture  
Kagoshima Mangoes  
pref.kagoshima.jp





**Kagoshima Fruit**

Refined aroma with a sweet-but-tart taste

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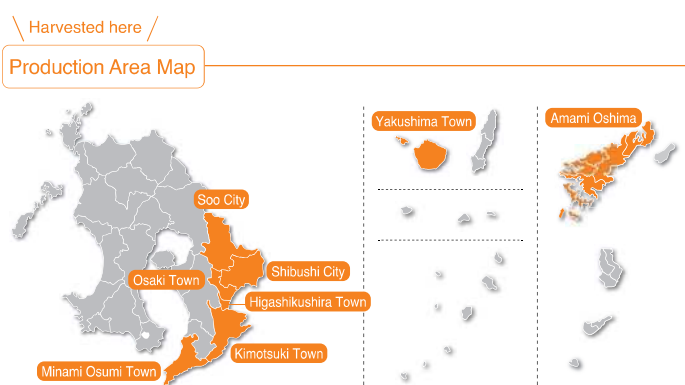
## Passion Fruits

Main Varieties

Ruby Star / Summer Queen



When is it delicious? Seasonal Calendar	Spring			Summer			Autumn			Winter		
	March	April	May	June	July	August	September	October	November	December	January	February



### What kind of ingredient is it? Highlights

- Kagoshima leads Japan in both cultivation area and production volume of passion fruits.
- Extensively grown in the Amami, Osumi, and Yakushima regions.
- Summer Queen is notably sweet, while Ruby Star offers a rich balance of sweetness and acidity.
- When eaten fresh, allow the fruit to ripen at room temperature for reduced acidity and enhanced sweetness.
- For the best flavor, chill in the refrigerator on the day of eating.

### Contact

- Agricultural and Forestry Section, Setouchi Town Office (Setouchi Passion Brand Production Area Council Secretariat) (Kagoshima Brand Organization) TEL0997-72-1174
- JA Soo Kagoshima Agricultural Guidance Section (Kagoshima Brand Organization) TEL099-482-6824
- JA Kagoshima Kimotsuki Nejime Branch TEL0994-24-3131

#### Related Websites

Kagoshima Cuisine  
Kagoshima-shoku.com



Kagoshima Prefecture  
Kagoshima Passion Fruit  
pref.kagoshima.jp







**Kagoshima Fruit**

## Cultivated on Sakurajima Island, the Symbol of Kagoshima

# Sakurajima Komikan, Satsuma mandarin

**Main Varieties**

Sakurajima Komikan / Beni Sakura




When is it delicious? Seasonal Calendar	Spring			Summer			Autumn			Winter		
	March	April	May	June	July	August	September	October	November	December	January	February



**What kind of ingredient is it?** **Highlights**

Although these mandarin oranges are extremely small, their flesh is tender, juicy, with a good balance of sweetness and acidity. The peel gives off the characteristic pleasant, refreshing fragrance of citrus.


**Check this Out!** **GI Registered Products** [Registered Producer Groups : JA Kagoshima Mirai]

Surrounded by the sea and blessed year-round with a warm climate and ample sunlight, komikan (a citrus distinct from the Unshu mikan mandarin lineage) is cultivated on Sakurajima island as an important traditional crop for commercial sale.

The islands roofed greenhouses provide precise moisture management to produce uniformly sized fruit that remains a regional specialty. The main shipping season is late November to late December.

Harvested here /

**Production Area Map**



**Contact**

●JA Kagoshima Mirai (Kagoshima Brand Organization)  
TEL099-239-9305

**Related Websites**

Kagoshima Cuisine  
Kagoshima-shoku.com




Geographical Indication (GI) Protection System Registered Products  
Kagoshima-shoku.com



Kagoshima Prefecture Sakurajima Komikan Mandarin Oranges  
pref.kagoshima.jp






**Kagoshima Fruit**

## Gentle acidity with a soft, lingering fragrance

# Hetsuka Daidai, Sour Citrus fruit

**Main Varieties**

Hetsuka Daidai Bitter Oranges



When is it delicious? Seasonal Calendar	Spring			Summer			Autumn			Winter		
	March	April	May	June	July	August	September	October	November	December	January	February



**What kind of ingredient is it?** **Highlights**

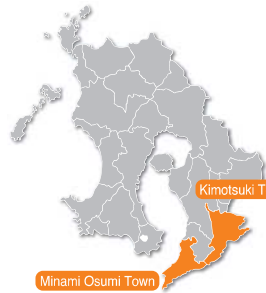
As a unique local sour citrus distinct from the daidai lineage, this variety is smaller than common daidai. Its peel is thin and smooth, offering a distinctive lime-like aroma. With around 50% juice content, it has a soft acidity and a gentle, wafting fragrance.

**Check this Out!** **GI Registered Products** [Registered Producer Groups : JA Kagoshima Kimotsuki]

Its name derives from the Hetsuka hamlet, once isolated by mountain and sea. This citrus variety has grown wild here for centuries and is protected as a local specialty: Exporting saplings outside the area is prohibited. The main shipping season is September to October.

Harvested here /

**Production Area Map**



**Contact**

●JA Kagoshima Kimotsuki Horticultural and Agricultural Division  
TEL0994-44-3115

**Related Websites**

Geographical Indication (GI) Protection System Registered Products  
Kagoshima-shoku.com

