

Kagoshima  
Fruit

Its flavor grows even mellow when shipped after storage

## Ponkan mandarin

Main  
Varieties

Ota Ponkan / Yoshida Ponkan / Sasshu

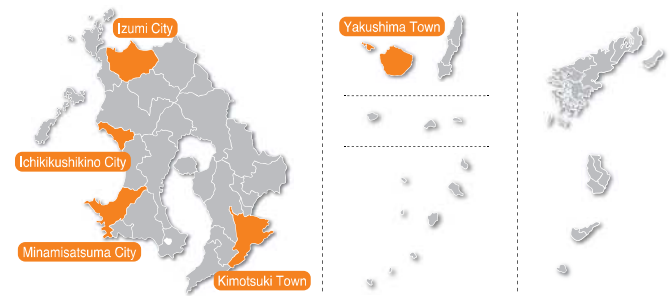
When is it  
delicious?  
Seasonal  
Calendar

Spring			Summer			Autumn			Winter		
March	April	May	June	July	August	September	October	November	December	January	February



Harvested here /

Production Area Map



What kind of ingredient is it? Highlights

This fruit is widely cultivated in the area, leveraging the warm climate. It is popular for its high sugar content and distinctive aroma. The Sasshu variety is stored to increase its springiness and mellowness.

### Contact

- JA Minamisatsuma  
TEL0993-55-3488
- JA Satsuma Hioki  
TEL0996-36-3675
- JA Taneyaku  
TEL0997-47-2211

### Related Websites

Kagoshima  
Cuisine  
kagoshima-shoku.com



Kagoshima Prefecture/  
Fruit Trees  
pref.kagoshima.jp



Kagoshima  
Fruit

A representative fruit of Kagoshima

## Pomelo

Main  
Varieties

Otachibana (Sour Pomelo) / Honda Buntan

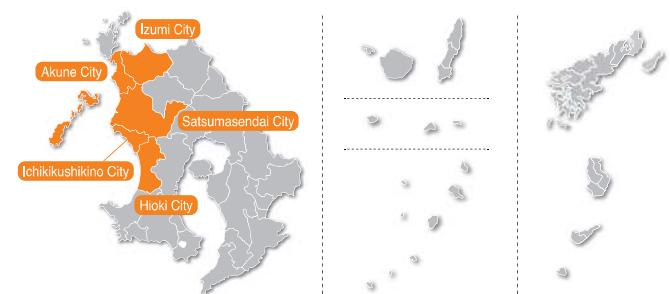
When is it  
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Harvested here /

Production Area Map



What kind of ingredient is it? Highlights

This species is characterized by large fruits the size of a child's head, with thick, spongy middle layer of skin and substantial segments. When stored, their flesh softens, acidity mellows, and sweetness increases. It has a distinctively thick rind, and is one of Kagoshima's representative fruits.

### Contact

- JA Satsuma Hioki  
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- JA Kagoshima Izumi  
TEL0996-68-1310

### Related Websites

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Kagoshima  
Fruit

Recommended for outings or sports days, and is great as a centerpiece on tables or under the kotatsu

## Satsuma mandarin

Main  
Varieties

Kagoshima Wase / Miyagawa Wase / Juman Unshu

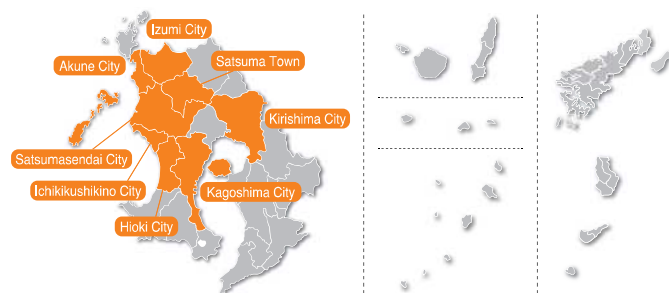
When is it  
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Calendar

Spring			Summer			Autumn			Winter		
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Harvested here /

## Production Area Map

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

Taking advantage of the warm climate, shipments range from greenhouse-grown to field-grown, and include ultra-early, early, and normal varieties. The ultra-early types offer a refreshing acidity combined with moderate sweetness. Early and normal types have high sugar content, rich flavor, and easy-to-peel skins.

## Contact

- JA Kagoshima Izumi  
TEL0996-68-1310
- JA Kita Satsuma  
TEL0996-53-1247

## Related Websites

Kagoshima  
Cuisine  
kagoshima-shoku.com



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Fruit Trees  
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Kagoshima  
Fruit

Meticulously cultivated for a mild, clean sweetness

## Loquats

Main  
Varieties

Nagasaki Wase / Natsutayori / Harutayori

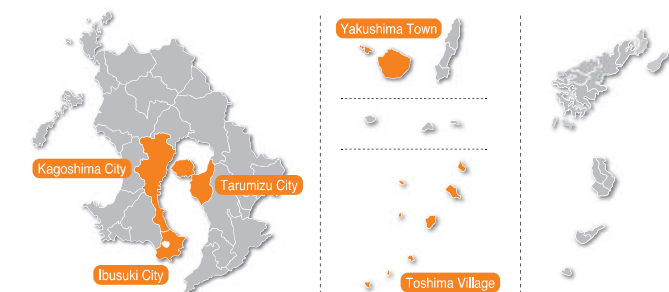
When is it  
delicious?Seasonal  
Calendar

Spring			Summer			Autumn			Winter		
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Harvested here /

## Production Area Map

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

Loquats, for which Kagoshima ranks third nationwide in cultivation area, are individually bagged and handled with care during harvest and transport to prevent damage. They have a clean flavor with a subtle sweetness. They are also in low acidity and have a refreshing juiciness, with excellent flavors.

## Contact

- JA Kagoshima Mirai  
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- JA Kagoshima Kimotsuki  
TEL0994-32-1121

## Related Websites

Kagoshima  
Cuisine  
kagoshima-shoku.com



Kagoshima Gourmet  
Encyclopedia  
pref.kagoshima.jp

