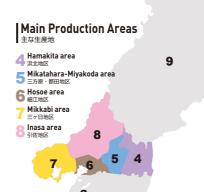
Fruits Produced in Hamamatsu

▶浜松市で生産される果実

The tangerine is the typical fruit of Hamamatsu. Our domestically famous "Aoshima" tangerines, with their high fructose content, are produced over an enormous area.In addition to tangerines, our

cornucopia of other fruits including the all-sweet "Jiro" persimmon and the pione, which is only made in the Miyakoda area of Hamamatsu and whose delicious taste owes to the yearlong warm climate, long hours of of unique regional technologies.





Tangerines & Athle

Tangerines, generally known as "Unshu," are Japan's fruit widely available in during the winter season. Unshu tangerines, which originate from Kagoshima Prefecture, have been cultivated in Hamamatsu since 1868 (Meiji Period). With abundant sunlight and favorable soil drainage, as well as a warm climate yearlong and an optimal environment for tangerine cultivation, Hamamatsu is one of the best regions for producing this fruit. Tangerine species cultivated in Hamamatsu include the ultra-early ripening "Takabayashi" at the vanguard of outdoor cultivation, the early ripening "Okitsu" and "Miyagawa" with their thin skin and high sweetness, the sweet, medium-term ripening "Katayama" with neutral acidity, as well as the slow-ripening "Aoshima" that is warehoused for a period to allow the sweetness level to increase before shipping, among others. There is also the "greenhouse tangerine" harvested in the summer from greenhouse cultivation. The "Mikkabi" tangerine is famous in Japan for its high sweetness and deep taste. The main type of the "Mikkabi" tangerine is





Early-ripening Tangerines (Miyagawa and Okitsu)

早生みかん (宮川・興津)

Delivered early, these types are small with a thin, smooth-textured skin. Replete with juice, its soft skin makes it easy to eat. Its deep taste owes to good balance between strong sweetness and moderate acidity.

出荷時期が早く、果実は小さめで皮は薄くなめ らかな肌質をしています。袋がやわらかいので 食べやすく、中に果汁をたっぷり含んでいます。 強い甘みと程よい酸味のバランスがとれたコク のあるみかんです。

Delivery Times Nov. ▶ Dec. Main Production Areas --- 4 5 6 7

Aoshima Tangerines

青島みかん

Large, late-ripening fruit with a flat top and thick, strong-textured skin. After harvesting, the tangerines are warehoused to ripen before shipping. Their medium-strong sweetness and acidity with a deep taste make them well-loved in Japan.

果実が大きく形は扁平、皮は厚めで しっかりとした肌質を持つ晩生みか んです。収穫後は貯蔵庫で熟成して から出荷します。甘み、酸味ともに やや強く、味が濃いことで全国的に 知られています。

Delivery Times Dec. ▶ Mar.

Main Production Areas ... 4 5 6 7





Katayama Tangerines

They come in medium to small and somewhat small sizes, are easy to peel with a mellow sweetness and light acidity for a, delicious taste.

主に市内の都田地区と浜北地区で生産さ れているみかんです。果実は中玉~小玉 と小ぶりで、皮がむきやすく、まろやか な甘みと軽やかな酸味とともに、コクと うまみがたっぷり味わえるのが特徴です。

Delivery Times

Main Production Areas --- 4 5

Navels

ネーブル

Hamamatsu is the foremost production region of navel tangerines, which are cultivated mainly on the northern coast of Lake Hamana. The main types are the Hosoe area's "Shirayanagi" navels and the Mikkabi area's "Morita" navels. Although large, they are abundantly sweet, aromatic and juicy.

浜松は日本屈指のネーブル産地で、浜名湖の北岸を中心に栽培されています。細江地区の白柳ネーブルと三ヶ日地区の森田ネーブルが主な 品種です。大玉ながら甘み、香り、果汁ともに豊富です。

Delivery Times **Dec. ➤ Mar.** 出荷時期···12月~3月 Main Production Areas ··· **6 7**



Piones

ピオーネ

A type of grape that was created by crossing a gigantic kyoho black grape with a muskat, its name is Italian for "pioneer." Although their fruits are large, they have strong sweetness with rich aroma.

巨峰とマスカットを交配してつくられたぶどうで、ビオーネとはイタ リア語で「開拓者」を意味しています。市内の都田地区で生産されて います。大粒ながらジューシーで甘みが強く、香りにも優れています。

Delivery Times Jun. ➤ Sep. 出荷時期···6月~9月 Main Production Areas ··· 5 主な生産地



Melons

メロン

Our beautifully meshed and mellow-aroma musk melons (Earl's Favorite) are high-grade and known as the "King of Fruits." One plant makes one fruit with meticulous water and temperature management in specially designed glass greenhouses.

美しい網目、芳醇な香りをもつマスクメロン(アールスフェボリット)は果物の王様ともいわれる高級果物です。専用のガラス温室で入念な水管理、温度管理のもと、1本の株から 1個の果実のみを栽培しています。

Delivery Times All year 出荷時期…通年 Main Production Areas … 2 4 主な生産地



Persimmons

杆

"Jiro" persimmons, which are presented to the Japanese Imperial Family, are highly praised in Tokyo, Nagoya and other markets. They feature a delicate flesh, strong sweetness and square shape.

皇室に献上されることでも知られる次郎柿は、東京方面を中心に、名 古屋などの市場でも高い評価を得ています。肉質が緻密で甘みが強く、 四角張った形が特徴です。浜北地区の北部を中心に生産されています。

Blueberries

ブルーベリ-

A fruit with high anthocyanin content for enhancing eye functions. Cultivated in mountain areas and as a rotational crop for greenhouse tangerines. They can be picked and eaten as a perishable, or processed to make jams.

目の機能を高める成分「アントシアニン」を多く含む果実です。山間 地域やハウスみかんの転作物として栽培されています。採れたての果 実は生食用にするほか、ジャムなどに加工して出荷されます。

Delivery Times All year 出荷時期…通年(収穫時期3月~9月) Main Production Areas … 4 5



Pears

梨

"Kosui" and "Hosui," among others, are cultivated in Hamamatsu. The former is high in juice content and tastes sweeter when eaten in one bite. The latter is large with soft flesh and just the right acidity in the sweetness.

「幸水」「豊水」などの品種が浜北地区や都田地区を中心に栽培されています。幸水は果汁を多く含み、ひと口食べると強い甘みが広がります。豊水は大玉で果肉がやわらかく、甘みの中に適度な酸味がありま

Delivery Times Jul. ➤ Oct. 出荷時期···7月~10月 Main Production Areas ··· 5 主な生産地

