



Japanese Ehime Yuzu



What is Yuzu?

Yuzu is categorized as citrus in the genus of the orange family. It started to be cultivated in Japan around 980. The main production area of Yuzu in Japan is in Shikoku, which produces approximately 20,000 tons of Yuzu/year. Ehime Prefecture in Shikoku is ranked 3rd in production in the nation. Yuzu has high cold tolerance among citrus fruits. One of Yuzu's many types is a seedless yuzu citron known as Tadanishiki. The flesh turns yellow in late October. It contains large amounts of vitamin C.



Time of Harvest

Ao Yuzu (Green)



Late August to Mid October
Weight : approx. 50 - 70g
Ratio of Juice : approx. 20%

Ki Yuzu (Yellow)



Late October to December
Weight : 90 - 130g
Brix : approx. 8.0%
Citric Acid : approx. 6.0g/100ml
Ratio of Juice : approx. 20%

Usage

Due to its strong sour taste, the juice and rind are used more commonly than the fruit is eaten. The juice is used as an ingredient for seasoning and drinks. The rind is often used in seasoning.

Usage Examples

Marmalade, drinks, peel, ponzu vinegar, salad dressing



Yuzu Production in Kihoku Town

Kihoku Town in Ehime has a climate with large temperature differences and thus is suitable for growing flavorful Yuzu. Cultivation started around 1965, and the town is now called "Yuzu no Sato (Home of Yuzu)." The annual production of Yuzu from the town is approximately 1,300 tons, which puts it in 1st place among producers in the prefecture.

Safe and Healthy Production with Organic Cultivation

Organic cultivation without the use of chemical fertilizers or pesticides throughout the area offers safe and healthy produce, which means the whole fruit, from the skin to fruit juice, can be consumed without worries of chemical contamination. 100% organic fertilizer made by JA for use exclusively in Yuzu growing is utilized. The town is also conscious of environmental impact and makes efforts to achieve a circular type of agriculture by methods such as using the residue of skins after squeezing juice from the fruit as compost, thereby returning nutrients to the land and soil.



100% Organic Fertilizer Use



No Herbicides!





Dogo Hot Springs

Dogo hot springs have a history going back 3,000 years and are known as Japan's oldest celebrated spas. The castle was built over 100 years ago and is listed as



Matsuyama Castle

The castle was built proudly at the summit of Mount Katsu in the center of Matsuyama City. It stands



Bocchan Train

A reproduction of the steam engine that appears in Bocchan, a novel written by the Japanese writer Soseki Natsume. It runs through the city of Matsuyama with white steam billowing from its chimney.



Uwajima Pearls

The Uwa Sea, ideal places to grow pearls in Japan. are called mermaid's tears, and necklaces. They are very popular among women.



Mandarin Orange

Ehime is one of the leading producers of mandarin oranges thanks to the mild climate, fertile soil and three types of sunshine (direct sunrays, from the surface of the sea). Ehime is also known for other citrus fruits such as iyokan orange, ponkan orange, kiyomi tangor and dekopon.



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n restaurants and pubs. It is also a popular gift item. Jako-cutlet is Jako-ten with some vegetables deep-fried in batter, which recently became v

