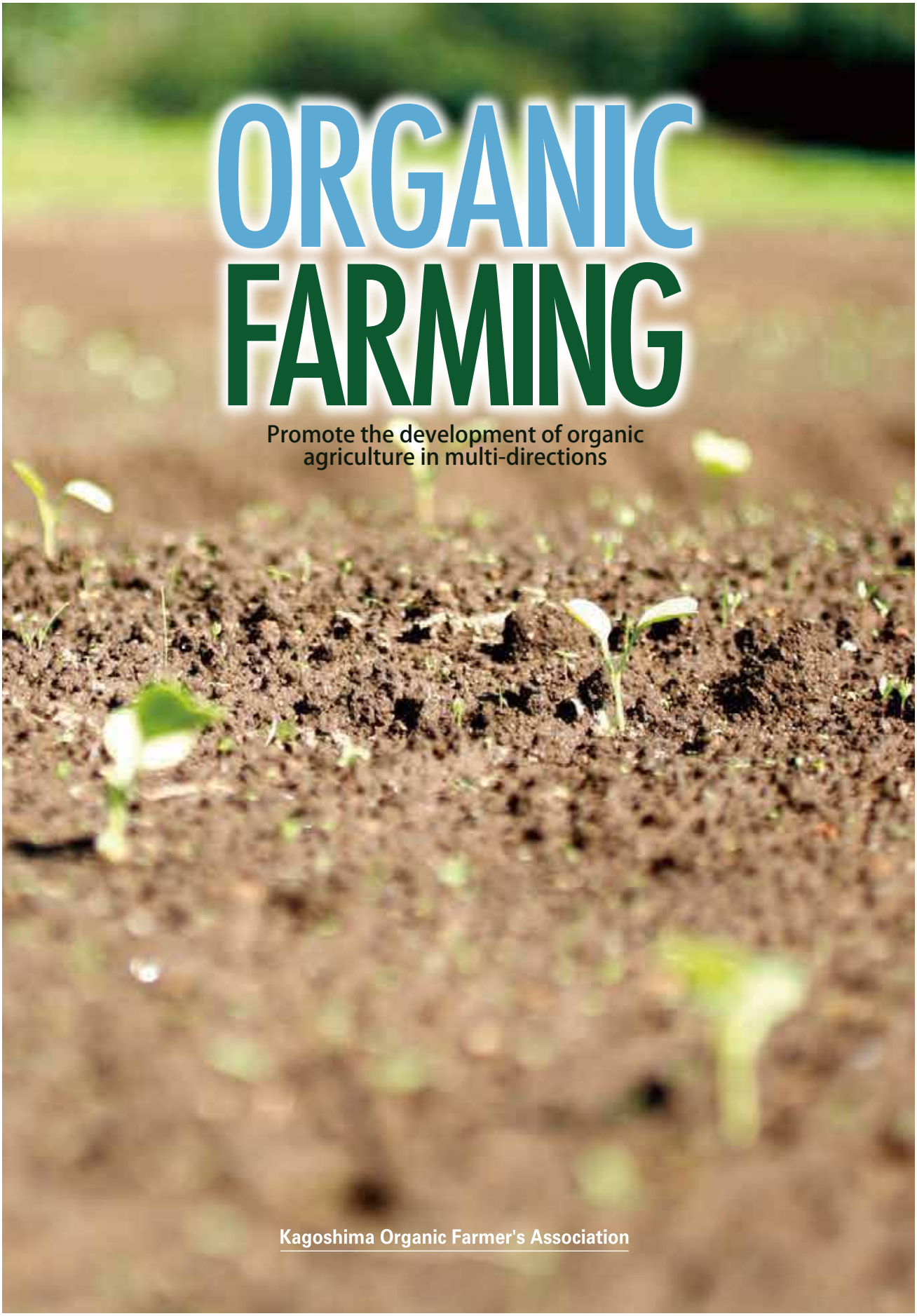


ORGANIC FARMING

Promote the development of organic agriculture in multi-directions

Kagoshima Organic Farmer's Association

Mission

We instill healthy eating habits into the entire society,
we spread the ideas about our proud from production to retailing system.
With our foods today,
we strengthen the physical and mental health of people tomorrow.

Philosophy

On reflection about the modern farming methods, which are largely dependent on chemical fertilizers and pesticide, we, Kagoshima Organic Farmer's Association Ltd., firmly believe in the importance of organic agriculture.
Taking the role of food consumers and food producers concurrently, we realize our responsibility toward society.
Therefore, we set the objective, that is "for sustainable society, for the sustainable agriculture and the widespread of organic agriculture". In line with that objective,we feel a responsibility to protect farmland and environment, as well as provide safer, more reliable food, which is the source of life.
The purpose of our organic agriculture is to fix all practices that may cause environmental pollution, thus, let the future generation have a chance to enjoy healthy foods, and healthy agriculture.

Management Policies

- We foster internal communication and information sharing across different divisions to spread internal wisdom, new ideas and technology.
- When selling, we tackle sales with careful negotiation with consumers and business partners to achieve a reasonable value so that our farmers can have enough financial resource to reproduce.
- We aim to diversify our processed products; seek more business demand in order to make full use of the agriculture products produced by our farmers.
- Working in the field of organic agriculture as producers and employees, we aim to establish a sustainable system of production and sale.
- In order to widely spread the importance of organic farming, and its value, we strive to disseminate information by our website and other media.

Work

With the largest number of organic farmers compared to other domestic organic farming associations,
we want to convey the tastiness of organic products to all consumers.

Agricultural production

More than 140 organic agricultural products are shipped throughout the year from Kagoshima Prefecture's producers with a wide variety of geographical advantages.

Distribution system

Besides the 3 groceries stores and 1 cafe, we distribute organic products as well as specialties throughout Japan by wholesale systems and online shops.

E-Commerce

Now, we are making the best use of E-commerce to promote consumption of delicious organic products throughout Japan.

Processed food

We utilize local organic ingredients and materials to produce natural-taste-organic processed-food. That natural taste is the original good taste of ingredients. It is neither changed or damaged by the processing.

Overseas expansion

We aim at creating a production base, which facilitates the international distribution of organic agricultural products and the spread of organic farming know-how to developing countries. Concurrently, we take advantage of Japan' s techniques and other advantages to expand internationally.

Association Profile	Company name:Kagoshima Organic Farmer's Association　Since:1984 April CEO:Seshito Owada　Chikyubatake CEO:Akie Owada
Support activities	Organic farming support center,Nursery house,Green farm（Kagoshima City Tourism Agricultural Park）Exchange meetings with business partners

Harvest

There are about 160 organic famers.
Our principle is using no pesticide or other agricultural chemicals.

Organic cultivation is the principle

Vegetables do not use any pesticides or chemical fertilizers.
For fruits and rice that require some control at this stage, the minimum is required and the chemicals used are clearly indicated.

Always aiming to improve quality

We hold meetings for new farmers, root vegetables, fruit vegetables, fruit trees, rice, and regional subcommittees to exchange opinions and improve quality and technology.

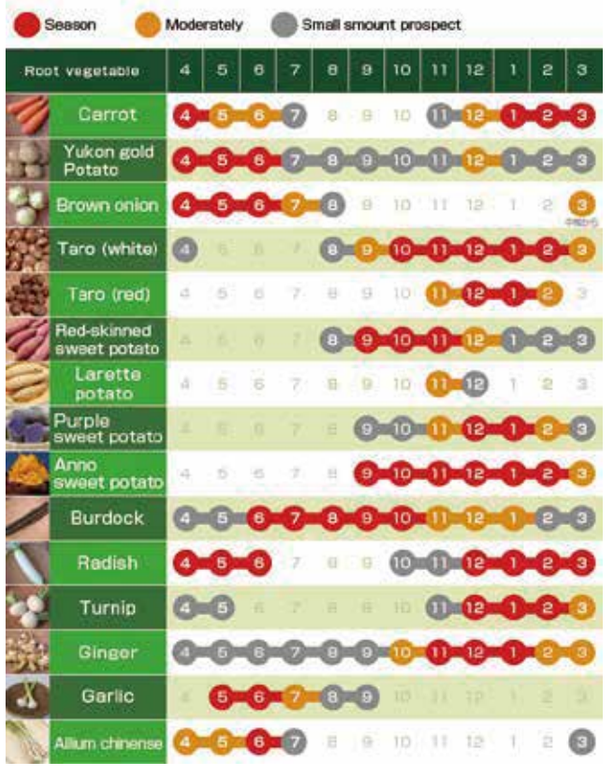
We take care of interaction with the community

By planning a harvest festival and actually going to the field, we are creating opportunities to learn about the vegetables we eat.

- ○Providing ingredients to the child cafeteria
- ○ Held "Organic Festa Kagoshima" event
- ○ Plan of harvest festival

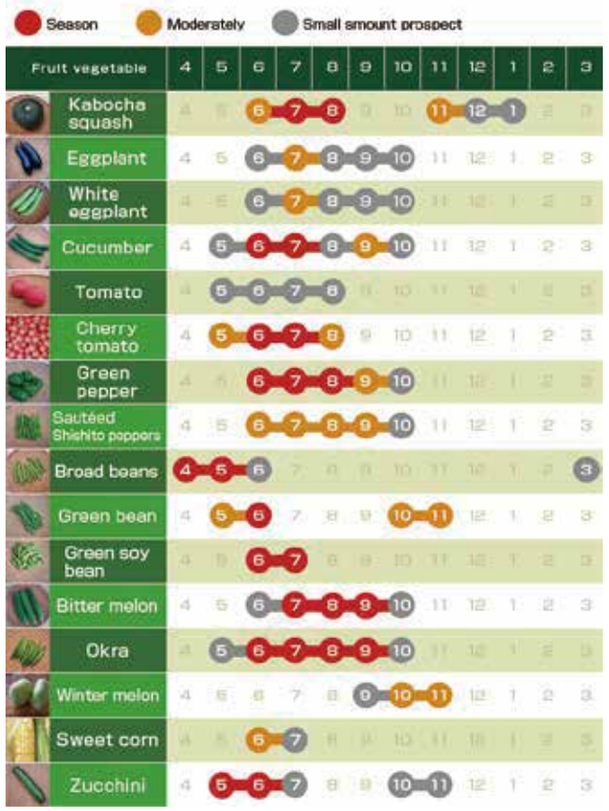
Number of contracted farmers
160 farmers JAS organic certification: 100 farmers Certified farm area: 163ha
Annual cultivation items
Vegetables: about 100 types Fruit: about 20 kinds (Organic Japanese citrus, etc.) Organic rice, organic black rice, millet, organic tea, etc.
Annual shipment
Carrot 300t, onion 150t, Potatoes about 140t, radish130t, Sweet potato 110t, many others

Root vegetables



Leafy vegetable

Fruit vegetable



Fruit tree

Farm Introduction

We operate two farms in Kagoshima and cultivate vegetables that match the land and climate. The staff is working hard every day to deal with the further spread of organic agricultural products and the shortage of workers due to the aging of producers at okuchi in the north and Kiire on the Kinko Bay side.

Two directly managed farms and organic farming facilities

Oukuchi farm

Located on the north of Kagoshima, Okuchi Farm is the area with the greatest temperature difference in Kagoshima.
Growing mainly on root vegetables (carrots, radishes, turnips, etc.), especially in the cold season, vegetables are popular.

Kiire farm

Located in the south of Kagoshima, this farm boasts a superb view over Kinko Bay.
They mainly cultivate long leeks, and cultivate leafy vegetables such as radishes and turnips and summer vineyards and moroheiya.
We are actively accepting trainees and working to cultivate organic farmers.

Kagoshima Organic Agricultural Technology Support Center

It is a facility that provides technology and knowledge to people who want organic farming, and also has accommodation training facilities, seedling facilities, and soil analysis rooms.

Organic vegitable plant facility

Can grow vegetable seeds and seedlings used in organic farming.
We make soil with natural fallen leaves and use liquid fertilizer certified by organic JAS.

E-Commerce Overseas division

Challenging market development

E-Commerce

Internet sales started in 2013.
Operates three major shopping malls in Kagoshima Prefecture, where organic vegetable production is thriving.
I directly feel the potential and potential of E-Commerce.
In this field, which is indispensable for regional revitalization and by extension, Japan's economic development, we will develop not only ourselves but the entire market.

To farmers	To consumers	To EC market
Propagate of organic farming	Organic is delicious	Develop a stress-free market

- 地球畑 Official online shop
- Rakuten Rakuten global market
- YAHOO! JAPAN ショッピング Yahoo! shopping store

Overseas division

In emerging countries such as East Asia and ASEAN, which are geographically close to Kagoshima Prefecture, purchasing power and market expansion are progressing against the backdrop of high economic growth.
In the future, further economic exchange is expected and opportunities for acquiring new overseas markets are expanding.
Our vision is to contribute to the local community through the agriculture that has lasted for 1000 years. We will investigate the local projects and actively exchange with people overseas to see how we can contribute overseas.
We will do our best to develop organic agriculture.

Processed food

The Chikyubatake organic foods is totally free from additives other artificial substances.

We aim at sustaining the whole quality and the purity of raw material especially during the processing.
Also, with the joint efforts of entire farmers and food processing workers, we ensure the safety and the healthiness in the final product. Our products are developed by staff of the store Chikyubatake, which is put under the direct management of Kagoshima organic farmers' association.
The notable characteristic of our products is the maintenance of the entire essence of raw materials and the complete exclusion of additives, preservatives, and other artificial substances.

We are producing at our own organic certified factory.

地球畑 original

Chikyubatake is a shop designed to connect farmers and consumers to promote sustainable organic life.
We hope to connect a rich environment where diverse creatures live and a rich environment to the future.
"Chikyubatake original" mark is attached to the original processed food made to the standard.

The main ingredients of "Chikyubatake Original" are grown without using organic JAS or pesticides and chemical fertilizers.

Juice
Carrot juice /
Apple-flavored carrot juice /

Organic baby food
Vegetable paste series /
Rice porridge series /

Veggie sauce
Basil pepper/Pumpkin curry /
Carrot tomato/Grapefruit vinegar /
Ginger miso /

Organic Jam
Anno sweet potato jam /
Grape jam / kawachi bankan citrus /
Juice marmalade /
Amanatsu citrus marmalade /

Dried vegetables
Organic beniharuka sweet potatoes /
Organic anno sweet potatoes /
Dried radish /

Frozen baked sweet potatoes
Organic beniharuka sweet potatoes /
Organic anno sweet potatoes /

Drink & powder
Organic Burdock tea /
Black sugar ginejer tea /
Ginger powder /
Organic turmeric powder /

Organic Rice,Beans,Flour
Japanese rice / Brown rice / Half-milled rice /
Sticky rice / Black rice / Red rice / Green rice /
Whole wheat flour / Weak flour /
Rice flour for dumplings / Adsuki bean

Rice cracker
Korakka / Fukakawa Maki /
Sazare Stone / Taste /
Kokutoukarin / Kabuki /

Pickles
Pickled Japanese leek bulbs/
Pickled vegetables with relish/

Organic dressing
Shiranui(citrus) /
Broad bean /Brown onion/
Carrot/

Organic frozen paste
Anno sweet potatoes / Carrot /
Beniharuka sweet potatoes /
Purple sweet potatoes /

Shops

Chikyubatake is everyone's farm

Since its founding in 1984, we have continued to propose high-quality ingredients and tools for living that are friendly to both humans and the earth, based on the philosophy that organics are not special, but for everyone seeking safe and delicious food.

Chikyubatake's commitment

Vegetables, Fruits, Rice

Agricultural products are based on organic cultivation. Only fruits are partially reduced in pesticides. Rice is organically grown rice from Kagoshima. Please try it once.

Seasoning

Miso, soy sauce, vinegar, salt, sugar, etc., which are made with traditional methods without using additives, are the seasoning rich in natural minerals and vitality produced by fermentation.

Tea, sweets, processed food

Additive-free baby food using organic produce, local organic tea, and Chikyubatake original processed foods. A lineup of carefully selected ingredients that focus on the safety of raw materials.

Clothing

We accept orders for catalogs such as organic cotton, silk, natural fiber underwear, socks, gloves, etc.

Meat,Fish,Egg

Naturally raised red beef, black pork, and local chickens are grown with home-grown vegetables waste, okara, rice bran, etc. Fish is natural. All eggs are open space breeding.

Tofu, natto,bread

Soybeans and wheat are always organic. Natural yeast bread is safe because it contains no additives or preservatives.

Soap, cosmetics, general goods

Soap, toothpaste, shampoo, henna, etc. They are all additive-free and do not pollute the river or the sea. Cosmetics are safe organic cosmetics for your skin.

Our Chainstores

Chikyubatake Nishida branch

Opened in 1992 as the first Chikyubatake store.
It is within walking distance from Kagoshima Chuo Station, the gateway to Kagoshima.
It is supported by many people while proposing life.

Address: 2-Chome-6-19, Nishida, Kagoshima-City, Kagoshima Prefecture, 890-0046, Japan
Working time: 10:00 – 18:30. Parking lot is available
Tel. 099-259-6089 Fax. 099-252-9831

@chikyubatakenishidaten @chikyubatake_nishida

Chikyubatake Arata branch

The location of arata branch is very convenient, where is the heart of Kagoshima city, and placed in the middle or at the intersections of the main routes in the city. Regular workshops and events are also held.
Renovated in 2019, it has become a natural space with the image of a forest,

Address: 3-chome-17-1, Shimoarata, Kagoshima-City, Kagoshima Prefecture, 890-0056, Japan
Working time: 10:00 – 18:30. Parking lot is available
Tel. 099-812-0668 Fax. 099-812-0665

@chikyubatake_arataten @chikyubatake_arata

Chikyuubatake Taniyama branch

The Taniyama branch was launched in May 2008. It is the most spacious store; therefore, customers can use shopping carts and take time to shop. It is close to the new residential area, and it spreads out organic to a wide range of generations.

Address: 5-chome-27-3, Higashitaniyama, Kagoshima-City, Kagoshima Prefecture, 891-0113, Japan
Working time: 10:00 – 19:00. Parking lot is available
Tel. 099-822-1055 Fax. 099-822-1070

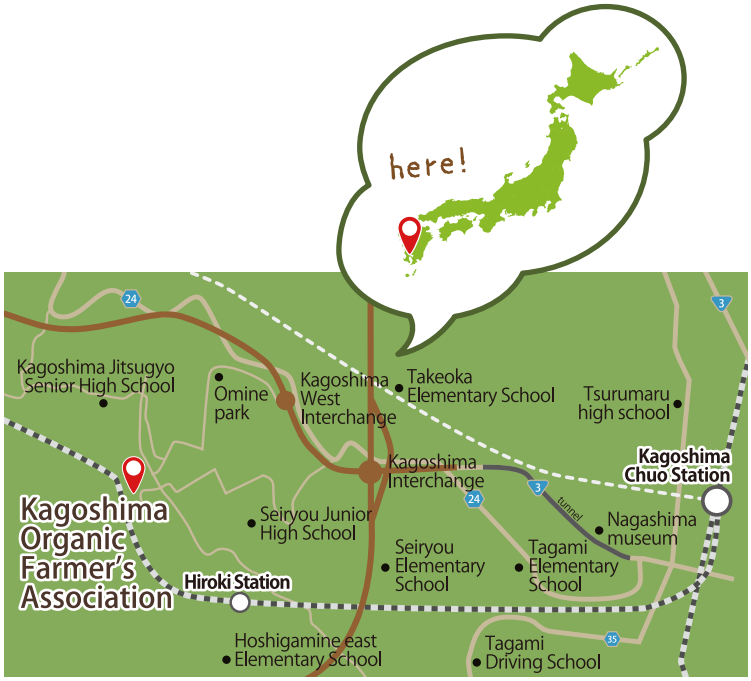
@nijinotane.chikyubatake

Chikyubatake restaurant, a ship sailing a grassy plain
(Arata branch)

Adjacent to the Arata store, using organic vegetables and organic ingredients
We offer menus that are particular about flavors and handmade items.
Salad buffet where you can eat plenty of seasonal organic vegetables and fruits is popular.

Address: 3-chome-17-1, Shimoarata,Kagoshima-City, Kagoshima Prefecture, 890-0056, Japan
Tel. 099-201-7000 Fax. 099-252-9831 Parking lot is available
＊Lunch 11:00 ～ 15:00 (L.O.14:30) ＊Cafe 15:00 ～ 17:00 (L.O.16:30)
＊Dinner 18:00 ～ 21:30 (L.O.21:00)

@sougenwowatarufune @chikyubatake_cafe



Contact Us

有限会社 かごしま有機生産組合
海外事業部

Kagoshima Organic Farmer's Association
Overseas division

Address: 3646, Gokabeppucho, Kagoshima-City,
Kagoshima Prefecture, 891-0101, Japan
Tel: 099-282-6867 Fax.099-282-9060
E-Mail: k-organic@chikyubatake.jp

Official HP
http://kofa.jp

Chikyubatake Official HP
http://www.chikyubatake.jp/

Chikyubatake Official Online Shop
http://www.chikyubatake.com/

Chikyubatake Rakuten global market
https://global.rakuten.com/en/store/chikyubatake/