

# Bridging future with organic



かごしま有機生産組合  
Kagoshima Organic Farmer's Association

Picture: Minamitane Town as envisioned by the founder  
# To make the entire island organic  
# Organic Flower Island Concept



## Bridging future with organic

We are paving the way to a future for our planet - our irreplaceable home where all life coexists and lives in harmony. Our goal is to create a society where people who grow, people who promote, and people who eat can all share their blessings and live vibrant and fulfilling lives.

### Management Philosophy

On reflection about the modern farming methods, which are largely dependent on chemical fertilizers and pesticide, we, Kagoshima Organic Farmer's Association 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 Policy

- 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 staff, 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.

## We are Organic Farmers

Our goal is to convey the deliciousness of organic produce to consumers nationwide.



### PRODUCTION

More than 140 organic agricultural products are shipped throughout the year from KOFA with a wide variety of geographical advantages.



### SALES

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 and agricultural life of producers throughout Japan.



### PROCESSING

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.



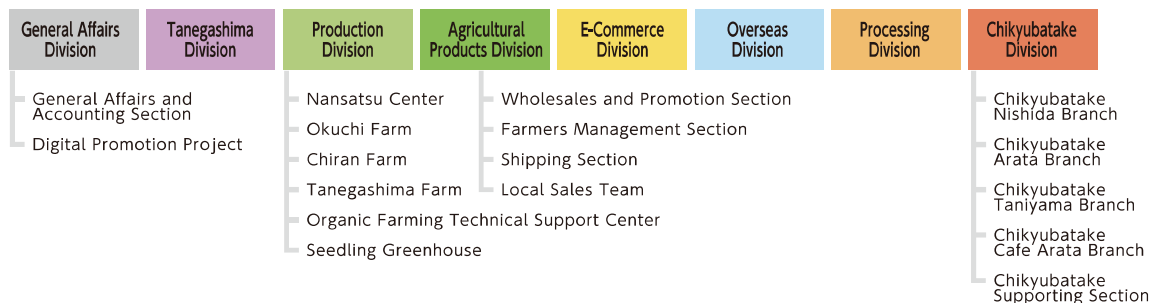
### OVERSEAS

We aim at creating a production base and spreading organic farming know-how to developing countries and taking advantage of Japan's techniques and methods to expand internationally. And we facilitate the international distribution of organic agricultural products.

### Association Overview

<b>Name :</b>	Kagoshima Organic Farmer's Association
<b>Representative Director :</b>	Ryo Arima
<b>Start of Association :</b>	April 1984 (Incorporated in July 1991)
<b>Farmers :</b>	160 (Kagoshima, Miyazaki, Kumamoto, etc)
<b>Annual Cultivation :</b>	100 vegetables, 20 fruits and more.

### Organization Chart



# Farmers



## Highest number of organic farmers in Japan

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 good care of 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

### Our agricultural policy

Our principle is using no pesticide or other agricultural chemicals.

### Number of contracted farmers

160 farmers

JAS organic certification: 100 farmers

Certified farm area: 163ha

### Annual cultivation items

Vegetables: about 120 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 140t, Radish 130t,

Sweet potato 110t, many others

## Directly Managed Farms



## Two Directly Managed Farms and Support Facilities



### Okuchi Farm (Isa City)

Okuchi Farm (5 ha) located in the northern part of Kagoshima. It mainly produces root vegetables (carrots, sweet potatoes, taro, etc.). The vegetables are known to be a local favorite because this district has greatest temperature differences.



### Chiran Farm (Minamikyushu City)

Chiran Farm (5.5 ha) located in the southern part of Kagoshima. It mainly produces Japanese leeks (Long onion) and onions. Since it is warm district, cultivation is possible throughtout the year. It actively accepts trainees and strives to train the next generation of organic farmers.



### Kagoshima Organic Agriculture Technical Support Center

This facility provides technique and knowledge to aspiring organic farmers. It acts as a base for supporting farmers in the region, offering lodging, training, and seedling facilities, as well as a soil analysis room.

## Developing Tanegashima Region

かごしま県南種子町  
『有機農業』を軸とした地域活性化に関する  
包括連携協定調印式



## Developing the Region Through Organic Farming

Tanegashima is a remote island located 115 km southeast of Kagoshima City. In December 2021, we signed a "Comprehensive Collaborative Agreement on Regional Revitalization Centered on Organic Agriculture" with Minamitane Town. Tanegashima Division produces organic agricultural products and promotes organic farming on the island.



### Production

Based on our partnership agreement with Minamitane Town, we cultivate idle (abandoned) farmland and expand our acreage while focusing on sweet potatoes, such as "Annou" and "Beniharuka". We also plan to develop transportation infrastructure so farmers in Tanegashima can concentrate on production.



### Popularization

We are engaging in activities to promote organic agriculture to farmers and other related parties. We are working to deepen consumer understanding through organic film festivals, organic school lunches, and organic farming experiences for children.

## Seedling Greenhouse



## Addressing Organic Seedling Inaccessibility to Expand Organic Cultivation Area

In Aira City, located in the center of Kagoshima Prefecture, we have greenhouse (10a) with organic JAS certification. We aim to create an environment where growers and new farmers who have yet to own seedling greenhouses can obtain organic seedlings allowing them to concentrate on production. We believe that giving a stable supply of organic seedlings will lead to more organic farming.



### Annual Seedlings

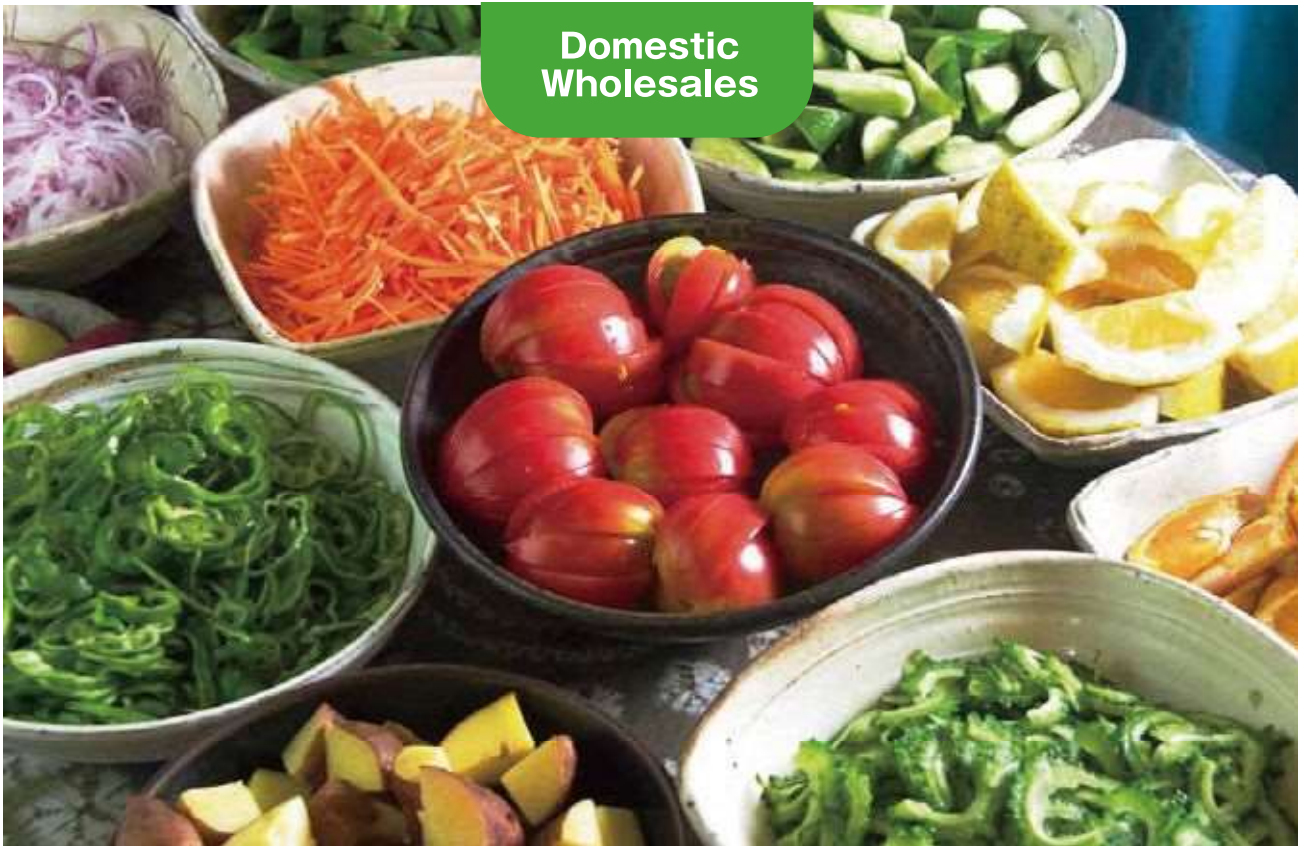
Squash, cucumber, watermelon, zucchini, bitter melon, green pepper, eggplant, green bell pepper, tomato, mini-tomato, Chinese cabbage, cabbage, broccoli, lettuce, celery, green onion, sweet potato (Beniharuka), etc.



### Integrated Environmental Control in Greenhouses

As the 2022 Smart Agriculture Demonstration Project by MAFF in Japan, we implemented smart farming equipment that automatically controls the environment inside the greenhouses. We aim to create an environment where even unskilled workers can raise seedlings, rather than relying solely on firsthand experience and rules of thumb, fostering the next generation.

## Domestic Wholesales



## Good Organic Agricultural products to All of Japan

We visit about 160 farmers in Kagoshima, Miyazaki, and Kumamoto Prefectures to exchange opinions based on their production plans and sell cultivated products to distributors nationwide. The demand for organic products is visibly growing, not to mention the need. As such, we deliver environmentally friendly, tasty, and safe vegetables from Southern Kyushu.



### Branch Meeting

An exchange of ideas improve agricultural practices and allow farmers to assist one another. These events provide an opportunity for new and young farmers to seek advice from veteran farmers, as well as a means to foster community leaders.



### Agricultural Subcommittees

Each item has its own subcommittee for improving agricultural technics. At subcommittee meetings, there is a proactive exchange of ideas where experts also share their opinions with the aim to improve the quality of the product.



# Product Calendar

## Root Vegetables



## Leafy Vegetables



## Fruits Vegetables



## Fruit Trees



## Directly Managed Shop/Cafe



## Chikyubatake is everyone's farm.

Since our establishment in 1984, we have continued to propose high-quality food ingredients and lifestyle tools that are friendly to both humans and the earth based on the philosophy that organic food should not be special—it should be for everyone seeking safe and delicious food.

### ●●● Chikyubatake's commitment ●●●

#### Vegetables, Fruits, Rice

Agricultural products are based on organic cultivation. A little pesticide that is partially certified for fruits. 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.



#### Daily Necessities, Bred

(Tofu, Natto, etc.) Soybeans and wheat are always organic. Natural yeast bread is safe because it contains no additives or preservatives.



#### Soap, Cosmetics, and Sundries

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.



# Chikyubatake

means "Think globally, Act locally."




## Nishida Branch

The Nishida Branch opened in 1992 as a center for expanding organic farming and connecting producers and consumers. Located within walking distance from the gateway to Kagoshima, Kagoshima Chuo Station. We continue to serve, owing our existence to the support of the many people seeking an organic lifestyle.



2-6-19, Nishida, Kagoshima, 890-0046, Japan  
TEL: +81-99-259-6089 FAX: +81-99-252-9831  
Hours: 10:00 a.m. - 6:30 p.m.  
Parking lot available

 @chikyubatake\_nishida




## Arata Branch

Located in the center of Kagoshima City, between the Arata Hachiman and the Kishaba tram stop, the Arata Branch regularly holds workshops and events. It underwent renovations in 2019 and now has a design reminiscent of forests and nature and is more accessible from the adjoining Chikyubatake Cafe.



3-17-1, Shimo-Arata, Kagoshima, 890-0056, Japan  
TEL: +81-99-812-0668 FAX: +81-99-812-0665  
Hours: 10:00 a.m. - 7:00 p.m.  
Parking lot available

 @chikyubatake\_arata




## Taniyama Branch

The Taniyama Branch opened in 2008 in Higashitaniyama, located in the southern part of Kagoshima City. Its spaciousness allows customers to enjoy shopping at their leisure with a cart. Now that a new residential area has opened nearby, the Taniyama Branch is promoting organic products to a wide range of people every day.



5-27-3, Taniyama, Kagoshima, 891-0113, Japan  
TEL: +81-99-822-1055 FAX: +81-99-822-1070  
Hours: 10:00 a.m. - 7:00 p.m.  
Parking lot available

 @chikyubatake\_taniyama




## Sougen o wataru fune

Adjacent to the Arata branch, Chikyubatake Cafe offers a menu focusing on handmade products. We use carefully selected ingredients such as organic vegetables, traditional seasonings, healthy meat, and natural fish raised in a safe feeding and rearing environment.



3-17-1, Shimo-Arata, Kagoshima, 891-0056, Japan  
TEL: +81-99-201-7000 FAX: +81-99-201-7007  
Lunch: 11:00 a.m. - 3:00 p.m. (2:30 p.m. last order)  
Cafe / 3:00 p.m. - 5:00 p.m. (last order at 4:30 p.m.)  
Holidays: Every Monday  
Parking lot available

 @chikyubatake\_cafe

## Bridge by E-Commerce



We launched our online shop in 2013. Based in Kagoshima Prefecture, where organic agricultural production is thriving even by Japanese standards, our E-Commerce Division operates three stores (two online malls and one official online shop), all 100% operated in-house, from production to shipping. We closely communicate with farmers to build an organizational structure that serves as a bridge between farmers and consumers. With the recent demand for food that can be enjoyed at home, we feel that it is our important mission to be the "bridge" between those who produce and those who eat. We strive to promote organic agriculture and sell organic agricultural products and processed foods throughout Japan via the Internet so that even those from outside the prefecture can feel closer to Chikyubatake.



### To the farmers

Conveying the goodness  
of organic agriculture



### To the consumers

Conveying the deliciousness  
of organic vegetables



### To the e-commerce market

Developing a stress-free market  
for producers and consumers



Chikyubatake Official Online Shop



Chikyubatake Rakuten Online Mall



Chikyubatake Yahoo Online Mall

@chikyubatake online

@chikyubatake\_online\_shop

# Agriculture for the future



The Japanese domestic and prefectural market is expected to shrink due to the declining birthrate, aging population, and shrinking population, calling for the need to develop new markets. With the rapid expansion of demand for meals that can be enjoyed at home, health consciousness has become a global demand, exponentially boosting the potential of the "made in Japan" & "organic food" combination. Seeing this as an opportunity to capture new overseas markets, we are developing an international strategy to contribute to "agriculture that lasts for 1,000 years" in neighboring East Asia and the ASEAN regions together with our over 160 JAS-certified organic farmers, mainly in Kagoshima Prefecture, where organic farming is flourishing even by Japanese standards. To this end, we are actively communicating with people overseas to conduct on-site research and business projects to see how we can contribute to the overseas markets. We are currently securing personnel and building activities with a broad perspective, taking full advantage of our strengths (organic vegetable production and many other products) while incorporating the world's vitality. We are also pouring our efforts into creating a social infrastructure in which the principles of human health and environmental preservation in organic agriculture can lead the global economy in a better direction and enable people worldwide to live vibrant lives.

## Exports to 10 countries



Hong Kong



Macau



Kuwait



U. A. E.



Thailand



Singapore



Taiwan



Malaysia



Germany



United Kingdom



## Processed foods



### Grown in Japan and processed by ourselves



"Chikyubatake Original" is made from organic ingredients carefully grown by Chikyubatake farmers, and consumers can see the faces of the farmers and processors behind the product. The product planning and manufacturing are done by child-rearing moms. Our products stand out for their natural flavor that maximizes the ingredients' goodness without using seasonings, preservatives, or other chemically synthesized additives, allowing consumers to eat them with peace of mind.



**Everything is manufactured  
in our own JAS-certified  
organic factory.**



### Think Globally Act Locally

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 chikyubatake standard.

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



### Juice

Carrot Juice / Apple-Carrot Juice  
(Carrots are organic JAS compliant)



### Organic Baby Food

Organic Vegetable Paste Series



### Organic Baby Food

Organic Rice Porridge Series /  
Organic Vegetable Paste Series



### Health Tea

Brown Sugar Ginger Tea /  
Organic Burdock Tea /  
Organic Burdock Tea with Steamed Ginger



### Frozen Baked Sweet Potato

Organic Beniharuka Sweet Potato /  
Organic Annou Sweet Potato



### Snacks

Korakka / Fukagawa maki /  
Ajiawase / Kokutokarin / Kabuki /  
Organic Vegetable Snacks "Koroppi"



### Organic Rice

Organic White Rice / Organic Brown Rice /  
Organic Half-Milled Rice /  
Organic Glutinous Rice / Organic Black Rice /  
Organic Red Rice / Wash-free Rice



### Powder / Beans

Ginger Powder /  
Roasted Kikuimo Potato Powder /  
Organic Spring Turmeric Powder /  
Organic Azuki Beans / Ground Flour /  
Light Flour / White Bean Flour /  
Whole Wheat Flour



### Dried Vegetables

Kagoshima Hoshi-Imo  
(Organic Sweet Potatoes "Beniharuka") /  
Kiriboshi Daikon Radish / Kiriboshi Carrot



### Organic Sweet Potato Jam

Organic Annou imo Jam /  
Organic Beniharuka imo Jam /  
Organic Purple Sweet imo Jam



### Organic Marmalade

Organic Tankan Marmalade /  
Organic Ponkan Marmalade /  
Organic Shiranui Marmalade



### Organic Frozen Vegetable Paste

Organic Annou Sweet Potato / Organic Carrot /  
Organic Beniharuka Sweet Potato /  
Organic Purple Sweet Potato /  
Organic Pumpkin / Organic Burdock Root / Others




**かごしま有機生産組合**  
 Kagoshima Organic Farmer's Association

3646 Gokabepucho, Kagoshima, 891-0101, Japan  
 TEL : +81-99-282-6867 FAX : +81-99-282-9060  
 TEL : +81-99-202-0145 (Overseas Division / E-Commerce Division)

Official HP <https://kofa.jp/>  
 E-Mail [k-organic@chikyubatake.jp](mailto:k-organic@chikyubatake.jp)



▶ Directly Managed Farms

Okuchi Farm, Chiran Farm, Tanegashima Farm



Chikyubatake official HP  
<https://www.chikyubatake.jp/>



Chikyubatake official online shop  
<https://www.chikyubatake.com/>



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