■Variety

Shine Muscat

■Introduction

These grapes are sweet with an elegant fragrance, and can be eaten whole with the skin. Numazawa Orchard has won numerous awards at competitive exhibitions. We deliver grapes that have been carefully chosen based on their color, shape, taste, and various other criteria.

■Characteristics

These grapes are sweet with an elegant fragrance, and can be eaten whole with the skin.

Numazawa Orchard has won numerous awards at competitive exhibitions. We deliver grapes that have been carefully chosen based on their color, shape, taste, and various other criteria.

The Okitama area of Yamagata Prefecture is blessed with well-drained slopes, temperature extremes between night and day, little rain in summer and other ideal conditions, resulting in the production of Shine Muscat grapes with good color.

■Packaging

Care taken to:
Prevent damage to the fruit

■Recommended way of eating them

- Chilling the grapes in a refrigerator is one of the recommendable ways of eating them. This is popular among children.
- The grapes can be washed and eaten whole with the skin.
- Use them as topping on cakes, or eat them mixed with other fruit.

■Best eaten

Early September to early October

■Export season

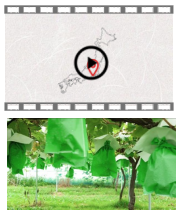
Early September to late September

■Exported to

Hong Kong

■Movie of production and shipment processes

Scan the QR code to enjoy watching a movie of a trip to an orchard in the growing region of Nanyo City in Yamagata Prefecture.



■Name of producer

RINGBELL CO., LTD.

MADE IN JAPAN

■Address

3-13-6 Nihombashi, Chuo-ku, Tokyo 103-0027

■Contact information

Phone: +81-3-3246-1122
E-MAIL: -
URL: https://www.ringbell.co.jp/

■Export system and facilities

Plans to consider the development of packaging material, including cushioning, as a measure against berry shatter. As always, we will be paying direct visits to producers in bolstering efforts to supervise packaging.

■Overseas PR activities

Shine Muscat is an extremely popular variety, and there is demand in Hong Kong for Shine Muscat grapes grown in Yamagata Prefecture due to the harvesting season coinciding with the Mid-Autumn Festival.
As with peaches, they are packed into baskets making suitable corporate gifts during the Mid-Autumn Festival season, and there is great demand for them.

■The characteristics and strengths of producers (the growing region)

Production amounts are decreasing for many varieties due to the difficulty of managing their cultivation, but Numazawa Orchard grows grapes centered on the rich and sweet Takao variety.
The Okitama area of Yamagata Prefecture is blessed with well-drained slopes, temperature extremes between night and day, little rain in summer and other ideal conditions, resulting in the production of Shine Muscat grapes with good color.

■Information on production and export quantities

Area planted with variety	30 a
Production quantity	Around 4 t
Quantity available for export (annually)	Undecided
Quantity available for export (per export)	Undecided
Minimum quantity available for export	10 MOQ outer boxes (containing 2 packs) for total of 20 packs. Orders received from Hong Kong are consolidated and sent to arrive before the Mid-Autumn Festival.
Total export quantity per region	0.01 t

■Patents and certifications

Patents	None
GI certification	None
Various other certifications	None