

A vibrant photograph of an orange tree in the foreground, with a panoramic view of a city and a bay in the background under a clear blue sky. The oranges are bright orange and the leaves are lush green.

*Fills you with  
sweetness and smiles*

Specialty agricultural products from Gamagori, Aichi

蒲郡みかん

## Gamagori onshitsu mikan 蒲郡温室みかん

Shipping season mid-April to late September

"Gamagori onshitsu mikan" is carefully grown in greenhouses. The good balance between high sugar content and sourness gives the orange a rich taste. The endocarp has a soft, melting touch. It is called a "silk-skinned orange" because of its fine, reddish skin.



## Gamagori mikan 蒲郡みかん

Shipping season early November to early January

"Gamagori mikan" is grown in orchards surrounded by the warm sea breeze and sunlight along Mikawa Bay. The endocarp are soft, and the taste is well balanced between sugar content and sourness.



## Hakoiri musume 箱入娘

Shipping season late November to mid-December

"Hakoiri musume" is carefully selected from mandarin oranges that are grown to have high sugar content. By spreading white sheets beneath the orange trees to keep off surplus moisture. It has a thin skin and thick fruit that is very sweet. The endocarp has a soft, melting touch.



## Gamagori aoshima mikan 蒲郡青島みかん

Shipping season early January to late February

Compared with early-ripening varieties, "Gamagori aoshima mikan" has a larger and flatter shape. It is a tasty orange with a thick aroma, high sugar content, and a rich taste.



## Kijyuku dekopon 樹熟デコポン

清見×ポンカン

Shipping season early April to early May

"Kijyuku dekopon" is cultivated on the tree until full maturity (immediately before shipment) in greenhouses. Fully mature Dekopon has outstanding sweetness harmonized with adequate sourness. The soft endocarp adds to its rich taste. This is the authentic Dekopon.



## Setoka せとか

(清見×アンコール) ×マーコット

Shipping season early January to late February

"Setoka" is easy to peel, deeply orange-colored and well-shaped. The fruit can be eaten with the endocarp. It has a wonderful delicacy with a rich taste and abundant juice.



## Harumi はるみ

清見×ポンカン

Shipping season mid-January to mid-March

"Harumi" has a rich flavor and fresh sweet taste. It is easy to peel and can be eaten with its soft endocarp. It gives you crunchy and abundant juice inside the mouth.



## Natsumi 南津海

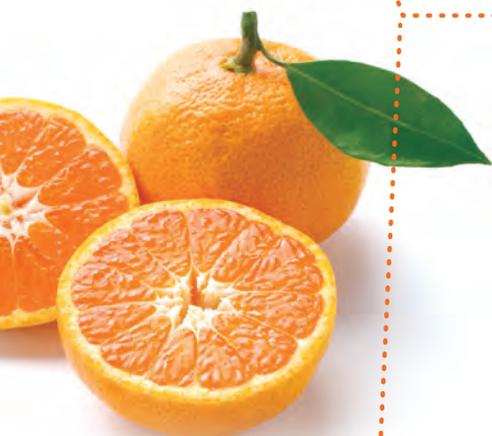
カラマンダリン×吉浦ポンカン

Shipping season mid-April to mid-May

"Natsumi" has outstanding sweetness and can be eaten with its endocarp. It is wonderfully sweet, easy to peel, and eat.



### 温室みかん



### 露地みかん





Shipping calendar

Variety	Shipping season	4	5	6	7	8	9	10	11	12	1	2	3	
温室みかん	mid-April to late September		[Orange bar]											
早生	November to early January									[Orange bar]				
箱入娘	late November to mid-December										[Orange dot]			
青島	early January to late February											[Orange bar]		
はるみ	mid-January to mid-March											[Orange bar]		
せとか	early January to late February											[Orange bar]		
樹熟デコボン	early April to early May		[Orange dot]											
南津海	mid-April to mid-May		[Orange dot]											

## Safe and secure agricultural products

For all agricultural products marketed by JA Gamagori, **the production history (daily reports of operation, fertilization and pest control) is documented and maintained.**



## Location of Gamagori, Aichi

Gamagori is a city surrounded by the sea and mountains. Owing to its warm climate and geographical conditions (suitable terrain for cultivation), Gamagori has thrived from its greenhouse agriculture, including the cultivation of mandarin oranges, strawberries, garnishes, and flowers.

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