







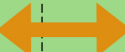




Variety	Fruit Size	September			October		Characteristics
		Early	Mid	Late	Early	Late	
Tanzawa	Medium -Large						Early ripening and moderately large, the Tanzawa is lacks gloss but makes up for it with a sweet and bold flavour.It one of the most popular varieties after the Tsukuba accounting for 17% of cultivation. Perfect for stew swith honey. Astringent and fragrant as a paste paste with a yellow and vivid colour.
Izumo	Extra large						A large fruit that is soft but brittle. Late harvests can be vulnerable.
Kunimi	Extra large						Well-suited for honey stews due to its soft sweetness and flavor. When sweetened further through saccharification it is delicious as a simple chestnut rice dish.
Porotan	Extra large						A large fruit an attractive color. The pulp is fragile but very suitable for pastes. Delicious when sweetened further, on its own or with rice.
Hitomaru	Small -Medium						A smaller fruit with a beautiful shine. Excellent color, sweetness and aroma. Popular with manufacturers.
Oomine	Small -Medium						A medium to small fruit with fine in flavor and flesh color. It has a crisp texture which lends well to steaming and rich pastes.
Rihei	Medium						Rounder and darker in appearance, the Rihei is relatively easy to peel. The flesh is fragile but sweet, so it is suitable for boiled chestnuts and steamed chestnuts. It has a lovely fruity skin, but the brittleness means it is not suitable for fermentation in syrup. Annual harvest is somewhat unstable.
Tsukuba	Large						The tsukuba is one of the most popular varieties in all of Japan. A large fruit with a relatively late harvesting time, it is deliciously sweet and aromatic, with a pleasant texture. It stores well despite a thinnish skin. It is one of the most versatile chestnuts and works well with in a variety of dishes.
Ginyose	Large						Excellent sweetness, aroma and texture. The astringent skin is thin and it is not hard even when cooled, so it is a fine boiled chestnut.The fruiting is slow and it is weak to the wind, so the harvest is unstable and the taste can be variable.
Ishizuchi	Medium						A medium fruit which ripens later. Fine fruity aroma and rich texture. Good storage properties, with an astringent skin which does not need to be boiled for long.
Ganne	Large						The last chestunt to ripen in the year. With sweetness and aroma. It is good for boiling and stores well.However, harvesting late means that it is susceptible to the arrival of colder weather.