



# WORLD PROCESSING TOMATO COUNCIL

## Tomato processing in Japan



After processing around 85 000 metric tonnes in the beginning 90's, the Japanese tomato processing industry has reduced its production to around 40 000 tonnes in the last few years. In 2011 production dropped following the Fukushima disaster, but production is recovering in 2012.

The main producing district is the East Japan. The tomatoes are harvested from the end of July to the beginning of September. The Japanese season is one of the shortest in the world.

Almost 100% of the tomatoes processed in the country are used for producing seasonally-packed tomato juice. The yield was 66 t/ha in 2010 on

a total surface of 590 hectares. The price of fresh tomatoes is around 54 000 yens, about 670 US\$/t, the highest in the world.

Regarding the industry organization, the production is based upon contracts between manufacturers and agricultural cooperative associations. The processors have a hard time securing the tomatoes, due to the shortage and aging of the farming population. In this connection, they are struggling to make the system which they can secure the materials continuously through according to the saving labour, the expansion of scale and putting together.

There is no specific research centres, so that private research are conducted by each processor. There are three main companies operating today in Japan: Kagome Co., Ltd, Nippon Del Monte Corporation and Naganotomato Co., Ltd.

Japan is a net importer of tomato products, with around 110 000 tonnes of tomato paste and 90 000 tonnes of peeled tomatoes imported annually.

The Japanese tomato processing industry is represented within WPTC by the Japan Tomato Processors Association (JTPA)