樫山農園 kashiyama noen 徳島・小松島市

kashiyama nouen corporation

有限会社樫山農園

Tomato of more than 10 degrees Brix

Developing cultivation method uniquely

Jam that makes a crying child smiling

Fruit tomato, Sangoju, "Momoriko"

Tomato contains "Lycopersicon" and "lycopene" with favorable effect of antioxidant behavior. Ships only tomatoes that met a standard of the sugar content of 10-12 degrees by measuring the sensor. Approximately 1.2 million pieces (60 tons per year) are produced in tomato House of 7000 m².

A secret of delicious tomato is "malt ceramics"

"malt ceramics" are compressed and carbonized husks of malt produced as a by-product in beer production. It contains the highly pure carbon. A characteristics of the soil is its hardness comparable to charcoal's. Because it contains a mineral-rich ingredients derived from barley, it is used as a substitute for soil of nutriculture.

Jam supervised by "Daisuke Imamura", a masterly chef of Italian cuisine.

There is Mr. Imamura of "Osteria Imamura" known as a masterly chef of Italian cuisine in Tokushima. He supervised the jam at attention as a cook with years of experience . It is a jam stick to its uniqueness as it is made from the whole fruit tomato Sangoju.

Going for the world's best tomato.

After taking an agricultural training for two years in the US and returning home, I have now 10 years of a farming experience, mainly cultivating fruit tomatoes. I incorporated my business, undertaking a rice field with no growers, and managing farming in order to improve the local agriculture.
To address the agriculture with an emphasis on biodiversity, I try the organic cultivation of leafy vegetables.
I, myself, want to be a local farmer who opens the new agriculture.

"kashiyama noen's greenhouses that adopt an unique cultivation method we developed."

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