



**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 m<sup>2</sup>.



### 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 nouen corporation

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

世界一への挑戦  
【榎山農園の高糖度トマト】

果物のように甘いフルーツトマト「高糖度」。  
通常のトマトの約2倍の糖度を実現。  
常に高糖度が続くそのトマトが生まれた背景には、  
新しい農業へのあきらめずチャレンジ精神があった。

