

Phoenix Garden Yuzu

Single-estate yuzu from the mountains of Japan. One farm, one grower — around 20 tonnes of yuzu harvested in a typical year, graded fruit by fruit by the person who grew it.

Products & Harvest Windows

PRODUCT	HARVEST / AVAILABILITY	CHARACTER	PACK FORMAT
Green Yuzu	August – September	Sharp, green citrus aroma with a cool, herbal edge. No post-harvest treatment	100–120 fruit per carton (approx. 7 kg); six to a clear tray
October Yuzu	October	Picked green, then degreened with ethylene (2–3 days). Gold skin, October fruit inside	30–40 fruit per carton (approx. 100 g each)
Golden Yuzu	November – late January	Fully ripe, deep floral citrus aroma. Coloured on the tree, no post-harvest treatment	30–50 fruit per carton
100% Pure Yuzu Juice	In planning — not yet produced	Straight-pressed, 100% juice — no sugar, no additives. Would be pressed by a partner facility	Pack size not settled

Traceability & Documentation

- Single estate: all fruit from our own groves — no blending, no aggregation
- Quote the shipping date written on any carton and you are talking to the person who graded that fruit
- Fruit rests 2–3 days before packing, so thorn damage has time to show; the grower grades every fruit
- Shipping slip with producer name, address, telephone number and product name; shipping date written on every carton by hand
- **No pesticide residue report is held for the fresh fruit.** Testing to date has covered juice only. Not certified organic

Ordering in Singapore

- Orders, deliveries and all import procedures with the Singapore Food Agency are handled by our trading partner — contact details below
- Samples supplied to professional kitchens in season — name which of the three
- Enquiries to the farm:
phoenixgardenyuzu.com/sg/contact/

THE FARM — PRODUCER OF RECORD

PHOENIX GARDEN YUZU | Naosato Ono | EMAIL ono.kitagawa.yuzu@gmail.com | PHONE +81 80 1523 2529
487 Notomo Otu, Kitagawa-mura, Aki-gun, Kochi 781-6442, Japan

OUR TRADING PARTNER IN SINGAPORE

CHES TRADING PTE. LTD. | Mr. Yuya Kurita | EMAIL yuya.kurita@ches.sg | WHATSAPP +65 9299 0664
8A Admiralty Street, #05-15, Food Xchange @ Admiralty, Singapore 757437

Both contact cards are images. If they do not print clearly, ask us at phoenixgardenyuzu.com/sg/contact/ and we will pass the details on.

Notes for Buyers

- **Colour, stated plainly.** Green Yuzu and Golden Yuzu receive no post-harvest treatment. October Yuzu is picked green and degreened with ethylene over two to three days — the standard method in Kochi. Degreening changes the colour of the peel and nothing else: it does not make the fruit sweeter, sharper or more aromatic. No dye or colour additive is used at any point.
- Harvest windows shift by a week or two with the weather; confirmed picking dates are shared with orders.
- No health or nutrition claims are made.