

Miyazaki Jitokko

Finest brand chicken – the pride of Miyazaki

Suggested uses by Japanese food that matches each item

Miyazaki Jitokko are raised over a long time and undergo a lot of exercise. Therefore, the leg meat is characterized by being well-developed and firm.

	Chowmushi (savory steam egg custard with chicken)	Oyakodon (chicken and egg on rice)	Yudodori (poiled chicken)	Chicken nabhan (deep-fried chicken with vinegar and tortor sauce)	Karage (deep-fried chicken)	Mizutaki (chicken boiled in plain water)	Yakitori (chicken grilled on skewers)
Breast meat	◎	◎	◎	◎	◎	◎	○
Leg meat	◎	◎	○	○	◎	◎	◎
Chicken fender	◎	○	◎		○		◎
Chicken wing					◎	◎	◎

[Product selling agency]

[Leaflet creation]

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Roots

Miyazaki Jitokko is chicken for which Jitokko designated as a protected species in Japan has been improved for food consumption by Miyazaki Prefecture.



Feudal lords were called “jito” in southern Kyushu long ago. Jitokko are extremely tasty, so farmers gifted them to feudal lords. It is said that this is where their name is derived.

Miyazaki Jitokko are local chickens developed by the Miyazaki Prefectural Livestock Research Station. They have been registered as a regional collective trademark of the Japan Patent Office (registration number: 5315957).

Ingredient involved in functionality

Miyazaki Jitokko (breast meat) is a food with functional claims that has been listed with the Consumer Affairs Agency.



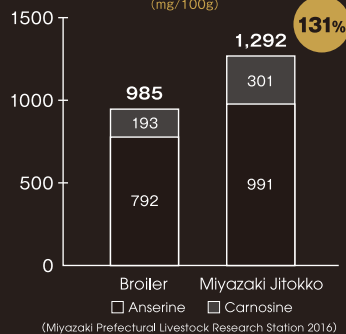
What is the imidazole dipeptide ingredient involved in functionality?

It has been reported that imidazole dipeptide has a function to reduce a feeling of tiredness in everyday life and a temporary feeling of tiredness from exercise equivalent to daily physical activity. The effective amount of intake is 400 mg per day.

It is possible to obtain this by eating 40 g of Miyazaki Jitokko (breast meat).



Content of imidazole dipeptide in breast meat (mg/100g)



Pursuit of tastiness

Limited number of farmers and chickens raised

Miyazaki Jitokko can only be produced by farmers approved by the association. The association checks the size of the farm and the surrounding environment before approving farms. In addition, the maximum number of chicks distributed to one farmer per month is 2,500. That is because it takes so much time and effort to raise them.



Raised over a long period

The longer chickens are raised, the firmer their meat becomes, but the stronger their taste develops. Miyazaki Jitokko have plenty of both tastiness and chewiness because they are raised for a longer time than the conditions of local chickens.

	Specific JAS standards (local chicken conditions)	Miyazaki Jitokko
Raising period	75 days or more	Males: about 120 days Females: About 150 days
Raising method	Raised with free range farming from 28 days of age	Free range farming
Raising density	10 chickens or less per m ² from 28 days of age	2 chickens or less per m ²

Animal welfare

Extensive space

The farms and number of chickens raised are determined under the condition of two chickens or less per square meter. The chickens can freely move back and forth between the poultry house and free-range farm. This means they receive plenty of sunlight and natural breeze. Accordingly, they are raised healthily and strong.



Environment that does not restrict the behavior of chickens

There is an environment in which the chickens can exercise full of spirit without stress. Miyazaki Jitokko are free to eat feed, drink water, run around and rest when they like.

