# Industry

# **Coexisting Industries Initiatives for Future Generations**

anufacturing. Agriculture. Tourism.. In Izunokuni City, these industries continue to grow while maintaining a careful balance. The manufacturing industry consists of businesses that have long existed in the Ohito region along with other smaller companies in the surrounding area. Strawberries and cherry tomatoes grown in greenhouses make up a large part of the agricultural industry, with strawberry picking also attracting many tourists. Mandarin farms are another popular tourist destination. Dairy farms can be found in the Tanakayama region, where daikon radish - used to make the takuan pickles that winter is known for - and summer's ever-popular watermelon are also grown.





### **Izu Central Techno-Town**

Located in the Nagaoka region, this industrial park sits on approximately 18,000m and is home to 9 businesses belonging to a variety of industries.

Local Production. **Local Consumption** For the Next Generation

Resource **Recycling Center** Nodoka



Izunokuni City takes the safety, security, and health of its residents seriously. Food and agriculture play a critical role in the creation of an ideal community. That's why Nodoka was created. Here the city's unused biomass is used to create high-quality organic compost, which is used by the city's farms to grow high-quality rice and vegetables, which are made available to the city's residents and tourists. The goal is local production for local consumption. The compost is made from food residue and pruned branches, resulting in a reduction of burnable waste along with the CO2 gases that would be produced by that burning, thus also helping to prevent global warming.





# Izunokuni Citv **Magokoro Market**

Locally-produced agricultural products can be purchased directly from the producers here. The market is incredibly popular, with freshly-harvested vegetables often selling out before noon.



## **Mandarins**

Mandarins grown in Izunokuni's warm climate and ample sunlight are



#### **Tanakavama Daikon Radish & Watermelon**

The richly-sweet watermelons and flavorful daikon radishes with their characteristic texture that have made Tanakayama's produce so popular are a result of the combination of its fertile land and the temperature differences that come with being located on a plateau.

