

Food and Hotel Asia 2016

JAPAN Pavilion



JAPAN

MAFF

Ministry of Agriculture, Forestry and Fisheries

JETRO

Japan External Trade Organization

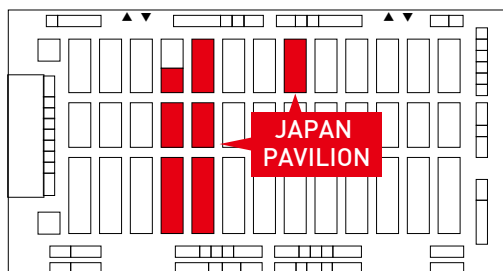
Singapore Expo HALL 8

2016 April 12(Tue)-15(Fri)



Floor Map

Singapore Expo Hall 8



CATEGORY



Confectionery



Seasoning



Marine Products



Processed Food



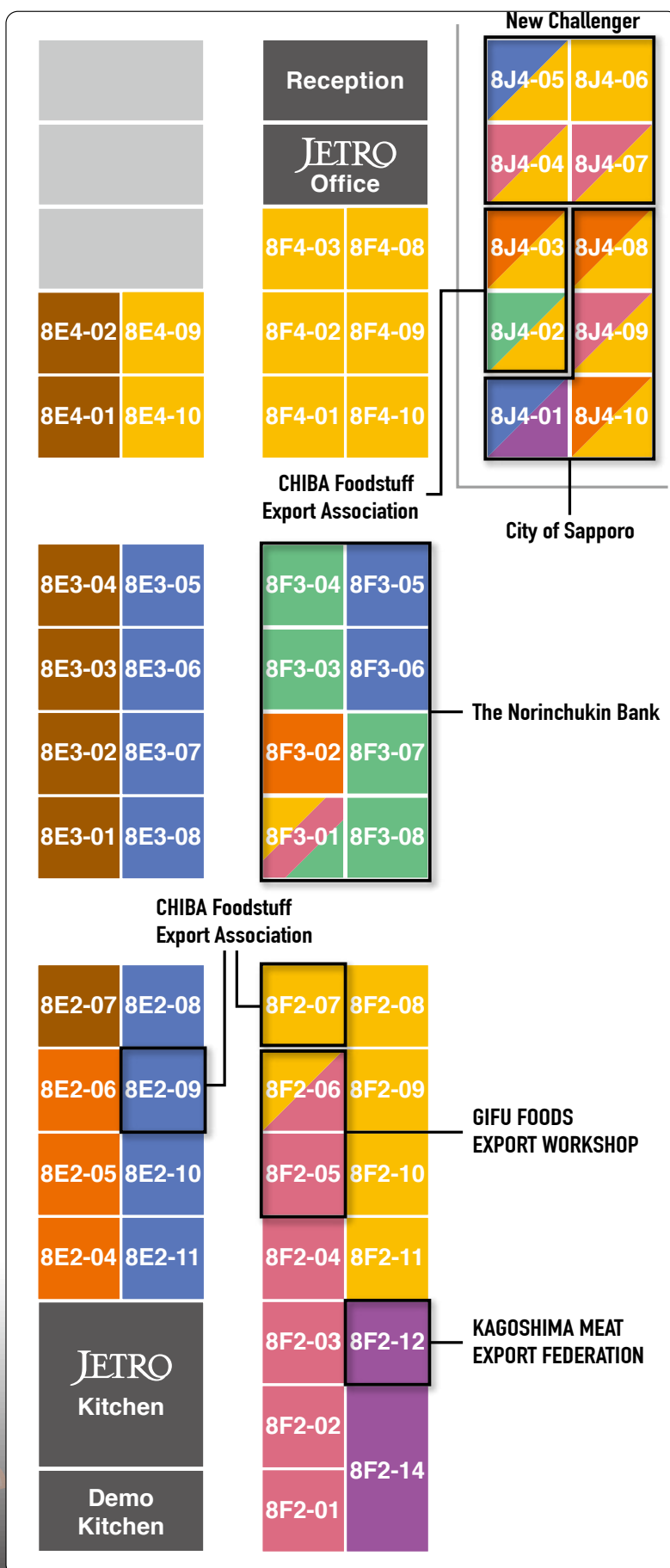
Fruits & Vegetables



Beverage



Meat & Dairy Products



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8E2-04



IMURAYA CO., LTD.

Address 1-1, Takachaya 7-chome, Tsu-city, Mie, Japan

Tel +81-59-234-2658

Fax +81-59-234-2130

E-mail s_mimura@imuraya.co.jp

URL <http://www.imuraya.co.jp/>

Contact Ms. Shoko MIMURA

Acquired Licenses

- ISO9001
- ISO22000

Countries to which we already export

North America, south-eastern Asia, EU

AZUKI BAR (ICE CREAM BAR - RED BEANS)

This is a popular Imuraya product that has been loved ever since it first went on sale. Due to its proprietary manufacturing method, it melts easily in the mouth and has a strong azuki bean flavour. Its solidity sets it apart from other ice creams.



YUDE AZUKI (CANNED RED BEAN JAM)

Made using only Hokkaido-grown azuki beans. Our method of processing after various selection steps results in a safe and reliable boiled bean. We employ a production technology that has been refined over the 45 years since the product first went on sale. The feel of the bean and taste are brought out by boiling during manufacturing.



8E2-05



Nikkoh Confectionery Co., Ltd

Address 41 Naka-Yamazaki-Cho, Kakamigahara-shi, Gifu, Japan

Tel +81-58-383-5151

Fax +81-58-389-3495

E-mail n-kani@nikkoh-web.co.jp

URL www.nikkoh-web.com

Contact Mr. Naoyuki KANI

Agent in Singapore

Address: 25 Tuas Bay Walk Singapore
 Tel: +65-6897-7602 / Fax: +65-6897-7026
 E-mail: okawa@nk-lassic.com.sg
 URL: <http://www.nk-lassic.com> / Contact: Mr. Okawa

Acquired Licenses

- ISO9001

Countries to which we already export

Hong Kong, South Korea, China, Taiwan

Almond Matcha Chocolate

The roasted almond gives a delicious combination with Matcha Chocolate, Japan's favorite Matcha with roasted almond is perfect treat for nut lovers.



Marmo

Creamy white & milk chocolate is arranged uniquely on a biscuit to have marbled effect. Marmo is produced with Multi-Shot method that is Nikkoh's unique method.



8E2-06


SHIBATA TRADING COMPANY LIMITED

Address 12-12 SAKAE 2-CHOME NAKA-KU
NAGOYA AICHI JAPAN

Tel +81-52-202-0638

Fax +81-52-204-0098

E-mail contact@shibata-trading.co.jp

URL <http://confectionery.jp>

Contact Mr. Koji SHIBATA

Countries to which we already export

South Korea, China, Hong Kong, Malaysia, Singapore,
Middle East, New Zealand, Brazil

Super Lemon Candy

A candy with three flavor changes to enjoy in one piece. Exciting to the end.



Squid Pea Snack

A rich tasting peanut snack. The peanuts are covered in a batter containing squid.


8F3-02

The Norinchukin Bank

MARUMITSU SANYO CO.,LTD

Address 1634 Kanematsu, Tachibana-machi,
Yame-shi, Fukuoka

Tel +81-943-37-1131

Fax +81-943-37-1528

E-mail ntsutsui@marumitsu-sunyo.co.jp

URL <http://www.marumitsu-sunyo.co.jp>

Contact Mr. Nobuo TSUTSUI

Agent in Singapore

TANESEI TRADING PTE LTD

Address: 8A Admiralty Street, Food Xchange
#01-23/24/25/26 Singapore 757437

Tel: +65-6777-0262 / Fax: +65-6778-6358

E-mail: tanesei@singnet.com.sg / Contact: Ms. Mio OGAWA

Acquired Licenses

•ISO9001

Countries to which we already export

Singapore, Hong Kong

Amanatsu Jelly

Sweet pomelos from Kumamoto Prefecture the home of citrus fruit are used. This is a refreshing jelly bringing together the pomelo's well balanced sweetness and acidity in a somewhat bittersweet taste. It is a full bodied jelly full of fruit which is like eating the fruit itself.



Blueberry Jelly

Uses blueberries from Hoshino-mura village in Yame City, Fukuoka Prefecture, the home of Yame tea. Blueberry pulp produced in Fukuoka Prefecture is generously used. Hoshino-mura village has a high altitude and a low temperature which means that the blueberries grown there have a strong color, and this is accentuated in the manufacturing process.



8J4-03



CHIBA

GRAND PLACE CORPORATION

Address 17 Yachimata-ha, yachimata-City, Chiba

Tel +81-3-5733-6840

Fax +81-3-5733-6841

E-mail gp-kaise@grand-place.co.jp

URL <http://grand-place.co.jp>

Contact Mr. Koji KAISE

Agent in Singapore

Address: No.G48,Ground Floor,Mitsui Outlet Park KLIA Sepang, Persiaran Komersial.64000 KLIA,Selangor Darul Ehsan,Malaysia
Tel: +603-8787 1446 / Fax: +603-8787 1069
E-mail: gokita@fanjapan.jp / URL: <http://fanjapan.asia/>
Contact: Mr.Takahiro GOKITA

Countries to which we already export

Malaysia

Pecan Nuts Chocolate Cocoa

Roasted American pecan nuts coated with Belgium milk chocolate and rolled in cocoa powder. Widely popular due to their cocoa fragrance and unique sweetness and softness.



Pecan Nuts Chocolate Matcha

Roasted American pecan nuts generously coated with a mixture of Kyoto powdered green tea (Uji Matcha) and white chocolate, and finished off with a sprinkling of green tea powder. A luxury product filling the mouth with the bittersweet taste of rich Kyoto powdered green tea (Uji Matcha).



8J4-08



SAPPORO

AICHI FOODS Co., Ltd.

Address 4-7, Hiragishi 1-jo 2-chome, Toyohira-ku, Sapporo, Hokkaido, JAPAN

Tel +81-11-816-5050

Fax +81-11-816-5757

E-mail yoshida@bentoss.co.jp

URL <http://www.bentoss.co.jp/>

Contact Mr. Katsuji YOSHIDA

Agent in Singapore

Address: 177 River Valley Road #B1-50 LiangCourtShopping Centre Singapore 179030
Tel: +65-8141-3163 / Fax: +65-6339-5463
Contact: Mr. Yoji HOMMA

Furano Wine Chocolate

Hokkaido is known as the home of wines, and in this chocolate a red wine is used produced in the Furano winery which typifies Furano City. It is a deep bodied red wine with a rich fragrance, made into a luxury jelly and coated with sweet chocolate. You can enjoy the exquisitely harmonious blend of the wine's sweet-sourness and the mellow chocolate. The alcohol content is less than 1%.



Furano Melon Chocolate with White Wine

The fully matured mellow fragrance and rich sweetness of the Furano melon typifies Hokkaido, and the famous Furano white wine also typifies Hokkaido with its featured fresh, clear taste. These two great qualities are put together in a jelly and wrapped in sweet chocolate. You can enjoy this adult taste. The alcohol content is less than 1%.



8J4-10



SAPPORO

MIREICA LLC

Address	7-3-38, Shinkawa 2jo, kita-ku, Sapporo, Hokkaido 001-0922 Japan
Tel	+81-11-769-7733
Fax	+81-11-766-7722
E-mail	mireicallc@mireica.net
URL	http://www.mireica.net
Contact	Mr. Yasushi MATSUKI

Countries to which we already export
Hong Kong, Singapore, Taiwan, Canada

Sapporo Catalana

This Ice Flan Catalana uses a large quantity of Hokkaido fresh cream and eggs to give a rich taste and a smooth texture. Keep refrigerated and eat when half thawed.



BRIOCHE CHOU CREAM

This is a bread cream-puff confectionery with cream generously sandwiched into the bread brioche. Uses Hokkaido flour and fresh cream.



8E2-07



HIKARI MISO Co., Ltd.

Address	Sumitomo Seisen Koishikawa bldg. 2F 3-5-10, Otsuka, Bunkyo-ku, Tokyo
Tel	+81-3-5940-8848
Fax	+81-3-3944-7791
E-mail	info@hikarimiso.co.jp
URL	http://www.hikarimiso.com/
Contact	Ms. Akiko Nishikawa

Acquired Licenses

- BRC Global Standard for Food Safety • ISO9001 • ISO14001
- National Organic Program
- Council Regulation (EC) for Organic (EU)
- Japan Agricultural Standards for Organic (JAS)
- Kosher-certified Certified by (x) KOSHER CERTIFICATION
- Halal-certified Certified by NPO Japan Halal Association (a JAKIM approved Halal certification body)

Countries to which we already export

Asia, Oceania, Europe, North America, Central America, South America, South Africa, Middle East

Organic Miso series

- 6 varieties of organic miso in total (red, white, low salt, whole grain, stock added, and Saikyo style).
- All types have NOP certification, and the red miso and white miso have EU certification.
- All types have English packet designs. Red miso and white miso packages use 7 languages (English, Chinese, German, French, Spanish, Italian, and Dutch).



Halal Miso products

- First Halal Association certification in the miso industry.
- JAKIM certification awarded by the Japan Halal Association
- 5 products in total including additive free miso (375g to 20kg) and instant miso soup.
- Package design with English text.
- Designed for retailers, restaurants, hotels, company cafeterias, and inflight meals.



8E3-01



Mizkan Co.,Ltd.

Address Kayabacho-Nakano Bldg., 1-22-15,
Shinkawa, Chuo-ku, Tokyo

Tel +81-3-3555-3640

Fax +81-3-3555-2647

E-mail -

URL <http://www.mizkan.asia>

Contact Mr. Yasuhisa Kaneyama

Agent in Singapore

Mizkan Asia Pacific Pte.Ltd.

Address: No.2 Pioneer Sector Lane 628321

Tel: +65-6861-6063 / Fax: +65-6861-6078

E-mail: yong@mizkan.co.jp / URL: <http://www.mizkan.asia>

Contact: Mr. Yong Wai Keong

Acquired Licenses

•ISO9001

Countries to which we already export

Singapore, Malaysia, Thailand, Indonesia

SESAME SAUCE WITH BROWN RICE VINEGAR 1055g/8

Rich flavored sesame sauce that uses 100% golden sesame grains and brown rice vinegar.

50% of the vinegar is used brown rice vinegar.



SEASONING FOR RICE <RICE MIGHTY™ TF> 20L

Seasoning vinegar that improves shelf life of cooked rice.

Delays deterioration and improves yield with this seasoning
(around 25 weight per raw rice)



8E3-02



Hakata Salt Co., Ltd.

Address 2-3-4 Otemachi, Matsuyama, Ehime,

Tel +81-89-943-9670

Fax +81-89-943-9670

E-mail info@hakatanoshio.co.jp

URL <http://www.hakatanoshio.co.jp/>

Contact Mr. Kazumi ISHIMARU

Acquired Licenses

•ISO9001

•ISO14001

Countries to which we already export

Singapore, Hong Kong, Thailand, UAE, Taiwan, Australia, USA

Hakata Salt Coarse Salt

This sea salt is naturally dried over several days' time. The unrefined solution of salt left behind with coarse grains is moist and suitable for cooking, and is convenient when used dissolved. It is widely used for all cooking and seasoning such as in stews and soups and for initial preparation of food. It can be used safely and confidently as no chemicals or additives have been used.



Fleur de Sel

This is flake salt slowly crystallized over time. It features a crunchy texture and a mild taste. The "Fleur de Sel" brings out the taste of cooking and is recommended as a topping for steak meuniere marinade and other uses.



8E3-03


Fukuyama Black Vinegar Co.,Ltd

Address 1-2-12 Ishiki, Kagoshima city,
Kagoshima prefecture, Japan

Tel +81-99-218-8345

Fax +81-99-220-8546

E-mail chen@kakuida.com

URL www.kakuida.com

Contact Mr. Chen Hao

Acquired Licenses

•JAS Organic

Countries to which we already export

China, Taiwan, South Korea

Kakuida Blueberry Fruit Vinegar

Natural fruit blueberry black vinegar using a generous amount of fresh Japanese blueberries and black vinegar (Kakuida). A delicious taste is provided the fresh sweet-sourness of the blueberries and the rich amino acids of Kakuida black vinegar.



Kakuida Izumi 3 year aged organic Black Vinegar

Matured over 3 years, Kakuida Izumi features organic soybeans that are added to organic brown rice, which is the standard ingredient for Kakuida organic black vinegar, and is prepared with malted rice and soft water with a hardness of 30 degrees in an earthenware pot. It is left to ferment for 1 year and then given 3 years to mature. Because both brown rice and soybeans are used, the total amount of amino acids is about 5.6 times that of ordinary rice vinegar and 1.5 times that of our company's black vinegar. It also includes GABA (gamma-aminobutyric acid) and soy isoflavone.


8E3-04


ARAI OLIVE Co.,Ltd.

Address 664-1 Yasuda, Shodoshima-cho,
Shozu-gun, Kagawa-ken

Tel +81-879-82-0733

Fax +81-879-82-0733

E-mail arai@araiolive.co.jp

URL http://araiolive.co.jp/

Contact Mr. Nobutaka ARAI

Countries to which we already export

Singapore, Taiwan, Hong Kong

Shodoshima Extra Virgin Olive Oil (185g)

Extra Virgin Olive Oil offers the highest level of safe and secure freshness anywhere in the world, and this is supplied by the Introduction of 6th sector industrialization and our proprietary technology. The taste has a delicate natural flavour and a Japanese feel. This product has qualified for a place in the Ministry of Economy, Trade and Industry's "The Wonder 500".



Shodoshima Extra Virgin Olive Oil (36g)

Different size.



8E4-01



SUMIYA BUNJIRO BREWERY CO.,LTD.

Address 6-3,Nishihama-cho,Hekinan city, Aichi, Japan

Tel +81-566-41-0748

Fax +81-566-42-3931

E-mail sumiya@mikawamirin.com

URL <http://www.mikawamirin.com/en/>

Contact Ms. Ayako Sumiya

Acquired Licenses

- JONA
- OCIA
- ECOCERT

Countries to which we already export

Hong Kong, Taiwan, Europe, USA

SANSHU MIKAWA MIRIN

This product retains the taste of specially cultivated Japanese rice by the traditional brewing method of "one measure of rice / one measure of sweet sake", which is used to brew this product. Ingredients are limited to glutinous rice, malted rice, and genuine shochu. The taste improves with drinking, the taste of the ingredients is drawn out, and the special gloss, lustre and good extension all produce a beautiful product.



SANSHU PLUM LIQUEUR (MILD TYPE)

A rich plum liquor with no added sugar and a cooking sake base. It is permeated with a mellow taste and a fresh plum flavour. A pleasant aftertaste is produced by Mikawa's special proprietary two step preparation. This plum liquor contains no additives and brings to life the superior sweetness of glutinous rice. It is a representative Japanese liquor.



8E4-02



Amari Spice Foods Co., Ltd.

Address Onoue Boueki Ueno Building 2F, 17-4, Ueno 3-Chome, Taito-ku, Tokyo

Tel +81-80-6204-3082

Fax +81-3-5816-8553

E-mail shimizu@amarisp.co.jp

URL <http://www.amarisp.co.jp/>

Contact Mr. Tatsuya SHIMIZU

Acquired Licenses

- ISO9001
- GMP
- HALAL

Countries to which we already export

Taiwan, China

C&A CURRY POWDER GOLD 100g

About 80 years have passed since manufacturing of curry began at Fushimi in Kyoto. Over this long period, we have continued to manufacture with an emphasis on quality. In order to make Japanese curry cooking easier we also provide curry roux. Have a look at our products with professional specifications that have been used in many restaurants. Besides a 1 kilo business size, we have commenced sale of a retail size for overseas markets.



Yuzu Kosho Paste 60g

Citron pepper is a seasoning which uses the outer skin of a citron, red pepper and salt as base ingredients. The citron's unique citrus fragrance and the pepper's sharp taste provide a unique product. It can be used as a seasoning for hot pot cooking, fried chicken, and sashimi.



8E2-08



True World Japan, Inc.

Address Shinmei Bldg. 3F, 3-3 Akashi-cho,
Chuo-ku, Tokyo, Japan 104-0044

Tel +81-3-6859-0881

Fax +81-3-6859-0880

E-mail boueki@trueworld-jp.com

URL www.trueworld-jp.com

Contact Ms. Megumi MASHINO

Acquired Licenses

- Seafood HACCP(U.S.)
- Seafood HACCP(EU)

Countries to which we already export

USA, Canada, England, UAE, Singapore

Farmed Yellowtail Fillet

Only the seasonal yellowtail with finest fat are processed with the latest technology and being frozen by our own technique. Our finest yellowtail has no smell of the raw fish, and allow you to taste the natural 'Umami' flavor of the original yellowtail. We achieved a high quality by managing consistently from aquafarming fry till the processing. The beautiful colors and the umami flavor of our yellowtail will be kept for a long term. (Refrigerated goods are also available.)



Farmed Bluefin Tuna

Fine fat, unique rich aroma, and the mellow flavor and taste of bluefin tuna are achieved. This is the new bluefin tuna that change the image of the farmed tuna. We manage consistently from production to processing and distribution, and provide only the highly selected fine quality Farmed Bluefin Tuna. It is high quality bluefin tuna close to natural with carefully selected food. (Frozen goods are also available.)



8E2-09



CHIBA

YOSUKEMARU CO., LTD.

Address 6472-2 TAKIGUCHI, SHIRAHAMA,
MINAMIBOSO-SHI, CHIBA

Tel +81-470-38-3615

Fax +81-470-38-2690

E-mail shinji.ogawa@yosukemaru.co.jp

URL http://www.yosukemaru.co.jp

Contact Mr. Shinji OGAWA

Acquired Licenses

Countries to which we already export

Hong Kong, China, Singapore, Taiwan

Dried Japanese Abalone

Japanese dried abalone recognised as the highest quality in the world. Features a rich taste and a moist texture.



Steamed Frozen Japanese Abalone

This product has succeeded in locking in ultimate softness and a great taste by low heat cooking. Enjoy the original sweetness and flavour of abalone. Delicious after lightly sautéing or whole as a steak.



8E2-09



CHIBA

AOYAGI FOOD CO.,LTD

Address 73-2, YOKURA KATORI-SHI,
CHIBA 287-0037 JAPAN

Tel +81-478-58-5688

Fax +81-478-58-0051

E-mail -

URL <http://www.aoyagi-food.co.jp/>

Contact -

Sabamisoni

Fatty Norwegian mackerel served with a special miso sauce for a rich flavor.



Sanmacyousini

Using Japanese saury. Well boiled to soften the whole saury, including the bones so that the whole fish is edible.



8E2-10



SHINAGAWA SUISAN CO.,LTD

Address 1129, Minato, Minamiawaji-shi, Hyogo

Tel +81-799-36-2117

Fax +81-799-36-5092

E-mail shinasui8888@yahoo.co.jp

URL <http://www.shinasui.co.jp>

Contact Mr. Yoshiyuki SHINAGAWA

Dried Seacucumber

Our company, now 90 years old, specializes in processing sea cucumber, and is a type of company rare even in Japan.

Our production of dry sea cucumber follows a production method unchanged since our founding. Everything is done by hand, and this is a fine product with natural materials carefully dried for 3 months by the sun and wind alone.

We have received a good reception from customers in Hong Kong and China. At present we are looking forward to introducing our product to the Singapore market.



8E2-11



Shimizu Shoten Co.,Ltd

Address	6881-72, Isohama, Oarai, Higashi-Ibaraki, Ibaraki, 311-1301
Tel	+81-29-266-2211
Fax	+81-29-266-2215
E-mail	eiki-s@maruyo-seafoods.co.jp
URL	http://www.shi-mi-zu.net/
Contact	Mr. Eiki Shimizu

Acquired Licenses

•Haccp

Countries to which we already export

Hong Kong, USA, Thailand, Vietnam, Singapore, Malaysia, Dubai, Qatar

Steamed Octopus caught in Nagasaki prefecture

Nagasaki Prefecture octopus flavoured with natural dried salt. A 2 stage heating method is used, made up of steaming in a special high pressure steamer and boiling. After thawing, it can be used the same way as chilled (non-frozen) products.



Boiled Squid

Japanese flying squid from Aomori Prefecture boiled in a cauldron using naturally dried salt. This product received the highest award, the Minister of Agriculture, Forestry and Fisheries Prize, at the 22nd National Processed Marine Products General Review Board.



8E3-05



MARUSAYA CO., LTD.

Address	1-9-7 OMORIMINAMI, OTA-KU, TOKYO 1430013 JAPAN
Tel	+81-3-3742-2266
Fax	+81-3-3742-03836
E-mail	marusaya@katuobusi.com
URL	http://www.katuobusi.com
Contact	Mr. Ryo Sakakibara

DRIED BONITO(KATSUOBUSHI)

Dried bonito is smoked bonito with added mold to break down the meat and form vitamins. As a dried fermented food, it has been used as an important ingredient in traditional Japanese cuisine from olden times. Some types have been matured for over 2 years. Thinking especially of traditional soup stock (traditional flavouring), this ingredient has played a very important role.



DRIED KELP(KONBU)

Like dried bonito, kombu has also played a very large role in traditional Japanese food and flavouring. There are many different varieties of Hokkaido kombu. Among these many types are those used especially for stock and those strong in flavour, and some ideal for use as food.



8E3-06



Nosui Corporation

Address	11-36, Mita 3-chome, Minato-ku, Tokyo 108-0073, Japan
Tel	+81-3-5476-0560
Fax	+81-3-5476-0561
E-mail	satoshi-aizawa@nosui.co.jp
URL	http://www.nosui.co.jp/global/en
Contact	Mr. Satoshi Aizawa

Acquired Licenses

•ISO22000

Countries to which we already export

Hong Kong, Malaysia, Arabia, Lebanon

IQF Oysters

Made using the best quality, rigorously selected seasonal oysters from Hiroshima. Ingredients are obtained in the best possible condition to make the product by observing the oysters' state of growth in real time and choosing the best time for hauling when levels of glycogen and taurine, which are the source of good taste, are at a maximum.



IQF Steamed Scallops

In order to make the shellfish easy to extract, heat is briefly applied to the surface and the shellfish is rapidly frozen after taking out the digestive gland. As the contents are still raw, the juiciness and original taste and sweetness of the scallops can be savoured.



8E3-07



KAMEWA SHOUTEN CO., LTD.

Address	5-2, Tsukiji 1-chome, Chuuou-ku, Tokyo
Tel	+81-3-3541-3765
Fax	+81-3-3541-3830
E-mail	info@kamewa.co.jp
URL	http://www.kamewa.co.jp
Contact	Mr. Kazuhiko Wada

Acquired Licenses

•MSC(coc)

Countries to which we already export

Singapore, Guam, Canada, Hong Kong, Thailand

Natural Sea Bream

We will export natural fish that arrived in Tsukiji market by air, which can be eaten sashimi.



Spanish Mackerel picked with Saikyo-miso

This is a special Miso marinated Spanish mackerel (Sawara) with saikyo miso which is from Miyagi. Our products have been strictly chosen by our buyers who know about fish thoroughly.

It does not contain any artificial colorant or preservatives. We only provide our customers non-additive products which all processed by our hands one by one.



8E3-08



Azuma Foods Co., Ltd.

Address 3095-45, Nagai, Komono, Mie, Japan
5101311

Tel +81-59-396-5580

Fax +81-59-396-5588

E-mail asia@azumafoods.co.jp

URL <http://www.azumafoods.co.jp>

Contact Mr. Keita ONODERA

Acquired Licenses

•HACCP

Countries to which we already export

North America, Asia, Middle East, EU, etc.

Assorted Rare Grains

Six types of rare cereals with high nutritive value, pre-cooked for immediate use. Flavouring has not been added so that it can be used as an ingredient in other foods, and it has unlimited uses as a salad topping, mixed with chocolate or in hamburgers, etc.



Sushi Core (Kanikama Tempura)

This product has crab stick tempura, cheese and chili sauce set as a sushi core. Anyone can easily make rolled sushi by putting the frozen product on sushi rice and just rolling. The materials can be customized, there is no wastage, and the set sushi core can be used as required.



8F3-05



The Norinchukin
Bank

National Federation of Fisheries Co-operative Association

Address 7th Floor Co-op Bldg., 1-1-12 Uchikanda,
Chiyoda-ku, Tokyo 101-8503, Japan

Tel +81-3-3294-9633

Fax +81-3-3294-9607

E-mail -

URL -

Contact Mr. Noriyoshi KOFUNE

Agent in Singapore

Address: 100D Pasir Panjang Road, #03-08 Meissa,
Singapore 118520
Tel: +65-6570-2957 / Fax: +65-6570-2961
Contact: Mr. TAKASHI SAITO

HOTATE(SCALLOP)

Nutrient-rich, clear water flows down from the deep beech forests of the Hakkoda Ranges into Mutsu Bay. The waters are rich in feedstock phytoplankton. Mutsu Bay scallops are high in protein and low in fat with lots of glycogen and other nutrients.



NIJIMASU(RAINBOW TROUT)

Rainbow trout raised on Mt. Fuji spring water have a fine quality and dense flavour.



8F3-06



The Norinchukin Bank

Maruchu Co., Ltd.

Address	1-31-35 Sakae, Naka-ku, Nagoya, Aichi, Japan
Tel	+81-52-221-7051
Fax	+81-52-221-7053
E-mail	hatanaka@dune.ocn.ne.jp
URL	www.maruchu-1867.biz
Contact	Mr. Daisaku HATANAKA

Countries to which we already export
Hong Kong

Liquid Frozen Japanese Spiny Lobster

Enjoy the texture of fresh Ise shrimp after thawing.



"Miyabi" Red Seabream Snapper

This is the texture of natural red sea bream with a taste that cannot be rivalled.



8J4-01



SAPPORO

Rinkou syokuhin Co Ltd

Address	2-16, HachiKen, 1Jo Higashi 5chome, Nishi-Ku, Sapporo, Hokkaido, Japan
Tel	+81-11-611-6224
Fax	+81-11-644-5180
E-mail	m-hirano@rinmkou.com
URL	www.rinkou.com
Contact	Mr. Masahiro HIRANO

Agent in Singapore

Mizkan Asia Pacific Pte.Ltd.

Address: No1, Secoud Chin Bee Road 0202 Singapore 618768

Tel: +65-9823-6393 / Fax: +65-6264-9228

Contact: Mr. Bobby Chua

Countries to which we already export
Hong Kong, Taiwan, North America

Fuwatoro Shaomai

White sauce made using Hokkaido milk and crab are put in Hokkaido fish paste to produce a fluffy texture. You can enjoy the taste of fluffy fish paste and rich sauce which give a distinctive thick texture. This product is popular in Japanese department stores.



Wasabi Edamame

Green soy beans are mixed with wasabi flavour using our proprietary methods. This product can be eaten as is after thawing. It is used simply and conveniently in the trade, in bars and sushi shops as an à-la-carte dish, and can be retailed in small packages.



8J4-05



New Challenger

Mishima Foods Co.,Ltd

Address	Nagata-Higashi 3-3-45, Higashi-Osaka-shi, Osaka-fu, 577-0012, Japan
Tel	+81-6-6745-3422
Fax	+81-6-6745-3424
E-mail	-
URL	http://www.mishimafoods.com
Contact	Mr.Takao MISHIMA

Agent in Singapore

Address: 6 Eu Tong Sen St. # 05-13 SOHO1 @The Central
Tel: +65-6522-0527 / Fax: +65-6522-0527
E-mail: reiko@vivid-creations.biz
URL: <http://vivid-creations.biz/> / Contact: Ms. Reiko Oshima

Temari Sushi “Traditional Sushi Ball”

A proton freezer machine, which is specialized food processing technology, has been used so that this product can be thawed naturally in a fresh state without needing a special machine. Trouble involved in cooking and space used by installed machines can be reduced, hygiene risks can be lessened and personnel expenses can be curbed. With this method, fresh sushi catering can be carried out anywhere in the world. Besides prawn and fish, we also have a Kyoto pickles series.



8E4-09



YIEM INTERNTAIONAL CO., LTD.

Address	Tensho Minami-Aoyama Bldg 2F, 2-4-15 Minami-Aoyama, Minato-ku, Tokyo
Tel	+81-3-6721-1260
Fax	+81-3-6701-2748
E-mail	info@yiem.co.jp
URL	http://www.yiem.co.jp
Contact	Mr. Akito TANAKA

Agent in Singapore

Nippon Products Co. Pte, Ltd.
Address: 60 Albert Street, 12 – 05 Albert Complex Singapore
Tel: +65-6338-9989 / Fax: +65-6338-9989
E-mail: laichanhong@outlook.com / laichanhong@nipponmart.co
URL: <http://nipponmart.co/> / Contact: LAI CHAN HONG

Countries to which we already export

South-eastern Asia, China, Taiwan, South Korea, Russia, Kirghiz, Kazakhstan, South Africa, Ivory Coast, USA, Brazil

VEGELIFE ENZYME DRINK (VEGELIFE)

Enzyme is known to improve our vitality, aids in digestion and enhances our body's absorption of nutrients. No.1 Hit in Japan, and selling 130 million bottles, Vegelife Enzyme Drink is a fermented vegetable extract that is nutrient-rich and low in calories. Vegelife Enzyme Drink is well received by women who want to go on a diet as it replaces the nutrition and curbed calorie intake.



SHUGO DENSETSU (SHUGO)

Studies has shown that turmeric helps fight infections, protect the liver and treat digestive problems. SHUGO DENSETSU made from Okinawa organic turmeric is recommended to people who consume alcohol, or maintenance of well being. Shugo helps to prevent unpleasant effects such as headache after alcohol consumption. A big Hit in Japan, Shugo has a domestic sales of over 14,000,000 packs within 2 years.



8E4-10



TONOHATA Co.,Ltd.

Address 195-1 Nishi-iwashiro Minabe-cho
Hidaka-gun Wakayama Japan

Tel +81-739-72-2423

Fax +81-739-72-4101

E-mail koide@tonohata.co.jp

URL <http://www.tonohata.co.jp/>

Contact Mr. Satoshi Koide

Acquired Licenses

•ISO9001

Kishusan Nanko-ume shio-dake no UME

UME Japan's traditional food
Kishusan Nanko-ume are pickled plums
having very thin skin and soft inside. It is
called Japan's highest grade of plum



Kishusan Nanko-ume ICE UME

Tastes Great When Frozen "Ice Ume"
made from Nanko Ume of Wakayama
is frozen overnight in the freezer, and
taste the chilly ume



8F2-06



GIFU

LAKE LOUISE CO., LTD.

Address 292-9 Okujo, Nannou-cho, Kaizu-shi, Gifu

Tel +81-584-55-0229

Fax +81-584-55-0229

E-mail hotta@kome-men.com

URL <http://www.kome-men.com/>

Contact Mr. Shigeki Hotta

Countries to which we already export

Hong Kong, Singapore, Taiwan, Thailand, France

Shiragawa-go Noodle(gluten-free)

A rice ramen made with coloring from
Sukuna pumpkins from Gifu Prefecture
and rice based noodles. These addictive
noodles feature a springy texture and are
popular as a non-allergy ramen that
doesn't use wheat.



DRY FRUITS CHIPS

These dry fruits have been made to retain
the original color, fragrance, and nutrition
of the ingredients to the highest degree,
using a proprietary drying technology.
Enjoy the rich flavour of the ingredients.



8F2-07

CHIBA

MIYAKOICHI CO., LTD.

Address 23, Wakamatsu-cho, Wakaba-ku,
Chiba-shi, Chiba

Tel +81-43-2322102

Fax +81-43-2325228

E-mail h-shibanai@miyakoichi.com

URL <http://www.miyakoichi.com>

Contact Mr. Hiiroyuki SHIBANAI

Agent in Singapore

IMEI (EXIM) PTE. LTD.

Address: No.3, Kaki Bukit Road 2 #01-04 Eunox Warehouse
Complex, Singapore

Tel: +65-6743-0122 / Fax: +65-6743-7323

URL: <http://www.imei.com.sg> / Contact: Mr. Nobuki MIURA

Countries to which we already export

Hong Kong, Singapore, Australia, Thailand

TEPPAN YAKISOBA (3P)

This is a 3 meal packet of fried noodles with sauce. No refrigeration is needed and it has a shelf life of 10 months, so it is a very useful product for import and export and distribution nationally or to Singapore. Does not include any animal based ingredients. In contrast with frozen noodles, it can be opened straight into a fry pan and fried, making it easy to handle; and the noodles separate readily for simple cooking.



SANNINMAE UDON

A 3 meal packet of udon without soup. Refrigeration is not needed and it is easy to store with a shelf life of 1 year. Contains no animal based ingredients so it is good for export. English packaging. Soup is not included but the noodles can be widely used for boiling, frying, and as an ingredient for hot pot cooking. Goes with all kinds of condiments and flavouring.


8F2-07

CHIBA

SHIGENO SEIMEN CO.,LTD.

Address 6-2-12, Minamihatsutomi, Kamagaya-shi,
Chiba

Tel +81-47-445-1351

Fax +81-47-445-3033

E-mail hamada@shigeno.co.jp

URL <http://www.shigeno.co.jp>

Contact Mr. Takahiro HAMADA

Acquired Licenses

•FSSC22000

Countries to which we already export

USA, Singapore, Malaysia, EU

AJISENRYU TSURUSHIKO SOBA 450g

They are the buckwheat noodles which added the yam to the buckwheat flour of rich flavor. It is a zipper convenient package to save.



AJISENRYU ZARU CHASOBA 200g

It is CHASOBA which uses the powdered green tea of Shizuoka Prefecture. The taste of the powdered green tea of a rich scent is the feature.



8F2-08



MARUKOH FOODS CO., LTD.

Address	697-1 SHINGAI FUKAYA-SHI SAITAMA JAPAN
Tel	+81-48-587-1200
Fax	+81-48-587-1616
E-mail	marukoh-kawakami@mopera.net
URL	http://www.yamato-f.co.jp
Contact	Mr.Satoshi KAWAKAMI

Frozen Diced Chinese Yam

We serve a various types of cut products of Chinese yam to make full use of the qualities.



Frozen Grated Tororo Yam L

You enjoy grated Tororo Yam by defrosting Frozen Grated Tororo Yam without any trouble to pare and grate it.



8F2-09



DREAMFARM Ltd.

Address	1445 Kunugiyama,Nyuzen, Shimoniikawagun,Toyama,JAPAN
Tel	+81-765-72-0515
Fax	+81-765-32-5870
E-mail	boss-pc@dreamfarm.jp
URL	http://www.dream-farm.co.jp/
Contact	Mr.Shinitiro NABESHIMA

Countries to which we already export
Hong Kong

White Rice(koshihikari)

Our rice is grown in soil composted with organic fertilizers, using water from the Kurobe River whose cool stream flows down from the Tateyama Range in the Northern Alps, all under the bracing "Ainu Wind" from the sea. This rice gives you a taste of the season due to operations strictly following proper seasonal times and using very efficient, large scale equipment. It is also stored under refrigeration allowing for year round sales.



Rice Noodles

This ramen was developed after consulting with mothers who have children with a wheat allergy. It comes in both pork and soy sauce flavor so you can choose your favourite. We also sell udon.



8F2-10



Panel Japan Co., Ltd.

Address	Rm703, Executive Tower Toranomon 2-7-16 Toranomon, Minatoku, Tokyo 105-0001, Japan
Tel	+81-3-5512-7267
Fax	+81-3-5512-2818
E-mail	abner@panel-japan.co.jp
URL	http://www.panel-japan.co.jp/index_EN.html
Contact	Mr. Abner Chou

Countries to which we already export

Taiwan, Malaysia

Nana's Wonderland éclat Marine Collagen Peptide

Nana's Wonderland "Éclat" Marine Collagen Peptide uses 7 kinds of selected ingredients. 1 stick a day will provide you with 6,280mg of low molecular weight collagen peptide. No chemical substances such as flavors, preservatives, emulsifiers, and thickeners are used so no stress is placed on the body and beauty and health are promoted.



Nana's Wonderland Marine Collagen Peptide

Nana's Wonderland Marine Collagen Peptide uses 3 kinds of selected ingredients. Drinking just 6 grams per day will provide you with 5,967mg of low molecular weight collagen peptide. No chemical substances such as flavors, preservatives, emulsifiers, and thickeners are used so no stress is placed on the body and beauty and health are promoted.



8F2-11



Marinfood Co., Ltd.

Address	9/F, Premiere Kaigan Bldg., Kaigan 2-2-6, Minato-ku, Tokyo Japan
Tel	+81-3-3453-1023
Fax	+81-3-3453-1021
E-mail	kokusai-t@marinfood.co.jp
URL	http://www.marinfood.co.jp/english/
Contact	Mr. Tomoyuki Matsumoto

Acquired Licenses

- ISO 9001
- FSSC 22000
- Halal Certificate

Countries to which we already export

Taiwan, Hong Kong, Thailand, North America

~Milky dairy series~ Candy Cheese

A plain type of candy cheese with a substantial flavour which goes well with wine, beer, and other liquors. Milk has been added for a hidden smooth taste that kids will enjoy, making this cheese perfect for lunch boxes and snacks. Individually packaged for easy eating, and recommended for snacking or accompanying alcohol.



~Milky dairy series~ My Favorite SMOKED BUTTER

Unusual smoked butter. The butter is smoked without melting with a special smoking method using apple chips and peat. Caramel-shaped individual wrapping for hygienic handling. Spread on freshly toasted bread for rich tasting toast. Put on meat, fish and vegetables to give a smoky fragrance and bring out the taste of butter. It can also be eaten straight from the wrapper.



8F3-01



The Norinchukin Bank

MINEJYUMOKUEN CO.,LTD.

Address 4393-54, Nonoshima, Koshi-shi, Kumamoto
861-1103, Japan

Tel +81-96-242-1045

Fax +81-96-242-3789

E-mail m.green@viola.ocn.ne.jp

URL <http://www.minejumokuen.co.jp>

Contact Mr. Ryukichi Mine

Mulberry Tea(Powder)

A powdered type of tea produced in easy-to-drink form from mulberry leaves by a proprietary method. Mulberry leaves are rich in calcium, iron, and fibre. The ingredients are produced in-house and are all grown without agricultural chemicals. It has a mild taste and can be drunk by everyone from children to the elderly. It should be taken three times a day before meals dissolved in warm or cold water or milk. It is also a good ingredient for cooking.



Mulberry Fruit Jam

A luxury jam made from mature, carefully boiled mulberries to bring out their natural sweetness and sharpness. The mulberries are all produced in-house without agricultural chemicals, and are all picked by hand. Mulberries are rich in minerals and polyphenols such as calcium and iron. This jam can be eaten with bread or sponge cake and also with yoghurt. The taste will take you back.



8F4-01



TAKANO FOODS Co.,LTD.

Address TIX TOWER UENO 12F 8-1,
HigashiUeno4-chome, Taito-ku, Tokyo

Tel +81-3-3845-7010

Fax +81-3-3845-7100

E-mail inquiry@takanofoods.co.jp

URL <http://www.takanofoods.co.jp/>

Contact Mr. YOSHIHIRO TSUKAKOSHI

Acquired Licenses

•ISO9001

Export destination

USA, China, Taiwan, EU, etc.

OKAME GOKUKOTUBU MINI3

Tiny soybeans about the size of rice grains are used to produce this chewy, delicious product. A special soy sauce is added to further improve the taste and it goes very well with rice. This is our company's standard product and is the bestselling natto in Japan.



HOKKAIDOKOTUBU MINI3

Uses 100% carefully fermented Hokkaido soybeans. Proprietary natto bacteria are used to achieve the right soft and sticky texture on the surface of the soybeans. Comes with a delicious stock which uses high-quality kelp and rich bonito extract, giving a pleasurable, full taste. It is currently a popular product in Japan.



8F4-02



WADAMAN CO., LTD

Address 9-5,Sugaharacho,Kita-ku,Osaka-shi,Japan

Tel +81-6-6364-4387

Fax +81-6-6364-7380

E-mail takehiro@wadaman.com

URL <http://www.wadaman.com/>

Contact Mr. Takehiro WADA

Acquired Licenses

- ISO22000
- JAS Organic
- EU, NOP

Countries to which we already export

Hong Kong, Shanghai, USA, France, Indonesia

Sesame Dacquoise

This is the highest grade of sesame cakes using rare sesame limited to its production area in the cream. Use as a souvenir gift or a novelty.



8F4-03



Sinei Foods Co., Ltd.

Address 4-1-37 Namiyanagi Matsumoto-city, Nagano, Japan

Tel +81-263-26-6261

Fax +81-263-26-6878

E-mail info@sinei-foods.co.jp

URL <http://www.sinei-foods.co.jp/>

Contact Ms. Marina Kamikura

Acquired Licenses

- ISO22000

Countries to which we already export

Australia, Singapore

Vegetable Gyoza (No-Meat, Non-GMO, additive-free)

No animal meat, genetically modified ingredients, or chemical flavourings were used in making this additive-free vegetable gyoza. Suitable for vegetarians and people who enjoy natural food. All fresh ingredients are Japanese-grown.



Salmon Gyoza (No-Meat, Non-GMO, additive-free)

No animal meat, genetically modified ingredients, or chemical flavourings were used in making this additive-free salmon gyoza.



8F4-08



SENKINTAN CARE'S CO.,LTD.

Address 154-2, Fukekou, Kokubunji-cho,
Takamatsu-shi, Kagawa

Tel +81-87-874-5500

Fax +81-87-874-5501

E-mail senkintan@japan.email.ne.jp

URL -

Contact Mr. Mutsuo Matsuura

Countries to which we already export

Hong Kong, Taiwan, Singapore, Malaysia, Thailand, China

We are specialists of "Sesame" in a food maker.

We are a specialist producer of sesame and we are skilled at producing a high class product with a top quality taste.



8F4-09



KYUSYUYA CO., LTD.

Address 24-1 Koshino, Hachioji-shi, Tokyo

Tel +81-42-676-3111

Fax +81-42-676-3390

E-mail m.fukushima@kyusyuya.co.jp

URL <http://www.kyusyuya.co.jp/>

Contact Ms. Mizuki FUKUSHIMA

Shinano Gold Apple

This apple has a yellow appearance, lots of juice, and a high sugar content of 14-15%. It has a good balance between sweetness and acidity and a rich taste.



Sumo Orange

This orange has a bump like a lump on the head. It is very sweet and also has a sweet fragrance. It is easy to peel by hand and there are no pips.



8F4-10



HAKUBAKU CO., LTD.

Address	1351 Saishoji, Fujikawa-cho, Minamikomagun, Yamanashi Prefecture
Tel	+81-556-22-8957
Fax	+81-556-22-4899
E-mail	kaneko.kazuhiro@hakubaku.co.jp
URL	http://www.hakubaku.co.jp
Contact	Mr. Kazuhiro KANEKO

Acquired Licenses

- ISO9001
- ISO14001

Countries to which we already export

Singapore, Malaysia, Thailand, China, Hong Kong, USA

Rolled Barley

Just boiling barley mixed with rice lets you eat a healthy rice meal easily and take in the food fibre lacking in polished rice. It has the versatility to provide special food texture, and also to allow use with salads, soups and other menu items. Compared with white rice it offers 3 times the calcium, twice the vitamin B2, and 17 times the food fibre. β-Glucan has an anti-obesity effect and can be expected to retard other adult complaints.



Roasted Whole Grain Barley Tea

The focus is on roasting and fragrance, using Japanese six-row barley seeds. The roasting method used is a method best adapted to the fragrance and sweetness which are special features of six row barley seeds, and is best able to draw out those special features. We blend using a proprietary method, combining barley with different degrees of roasting, to bring out the fragrance, deep body, and the refreshing sweetness.



8J4-02



CHIBA

IHS. Co., Ltd.

Address	276 Horikawa, Sosa-shi, Chiba
Tel	+81-479-67-2623
Fax	+81-479-67-2814
E-mail	info@ihs-co.com
URL	http://ihs-co.com/
Contact	Ms. Midori OSAKA

AJI ONE Dry Tomato

This is for people looking for processed Japanese vegetables. Try Ajione dry tomatoes completely free of additives and made from Japan produced mini tomatoes. This product contains the taste component in the Ajione mini-tomatoes highly compressed, and because of its long life can be carried about as a snack. It can also be widely used in cooking such as soups and pasta.



8J4-03



CHIBA

Suwa Shoten CO.,LTD

Address 7-16-2kokubunjidaichuou Ichihara-City
Chiba

Tel +81-436-21-2637

Fax +81-436-21-6543

E-mail hayashi@yamasu.com

URL -

Contact Mr. Ryota HAYASHI

Agent in Singapore

E-mail: hayashi@yamasu.com
Contact: Ryota Hayashi

Countries to which we already export

Hong Kong, Singapore, Malaysia, USA

Crab Miso Soup Rich taste

Instant miso soup using stock with a full crab flavor. Enjoy genuine miso soup at home that is quick to make.



Fried Green Soybeans

This product uses whole green beans, taking each bean out of the shell, and is finished off with a light salty taste. Individually packaged for convenience.



8J4-04



New Challenger

Co.,Ltd.339

Address SujakuHozochou74,Kyoto Shimogyo-ku,
Kyoto

Tel +81-75-311-9515

Fax +81-75-311-9515

E-mail contact@339.co.jp

URL http://www.339.co.jp

Contact Mr.Hiroshi NAKAZAWA

Fruit Curry

This fruit curry has been offered at golf courses where there are a lot of overseas visitors and welcomed for its great taste. It is provided in vacuum packs. This fruity and mild, moderately hot curry with fresh fruit (pineapple, cherry, mandarin), has been thoroughly simmered in carefully selected spices.



339 Delicious Koshihikari

This is high-class Koshihikari rice with the delicious taste of Japanese rice. It is produced with all the elements needed for natural, rich, rice cultivation in Shiga and Higashi Ome provinces ("natural") and Kyoto and Tango provinces ("premium") by contracted farmers. Premium is the highest class and continues to gain the highest award of Special A Grade from the Japan Grain Inspection Association (KOKKEN).



8J4-05



New Challenger

TAKIKAWA OBLATE CORPORATION

Address 3-3 Shimizuno Hitokuwada Shinshiro,
Aichi, Japan

Tel +81-536-26-1133

Fax +81-536-26-1011

E-mail t-oblate@galaxy.ocn.ne.jp

URL <http://www.boc-ob.co.jp/>

Contact Mr. Noriyuki TAKIKAWA

Acquired Licenses

•ISO9001

Oblate bag type entering 100pieces

An oblate bag is a useful product that is used when taking medicine. It is 0.01mm thick, soft but strong and can be used to swallow powders, tablets, or capsules. It is made from Hokkaido potato starch pulp. In Japan it is used by everyone from small children to adults needing nursing care. This product has over 90% of the Japanese-produced market share.



Edible Oblate

In Japan, oblate film or powdered oblate is used to stop sweet rice cakes, jelly, or gum candy from sticking together. It is also possible to print on it with water-based edible ink or draw messages or pictures on it using an edible-ink pen.



8J4-06



New Challenger

ISLE Co., Ltd

Address 579-21, Toishigawa-cho, Hirado city,
Nagasaki

Tel +81-950-23-3505

Fax +81-950-23-3505

E-mail soda@soudajp.com

URL -

Contact Mr. Keisuke SODA

Acquired Licenses

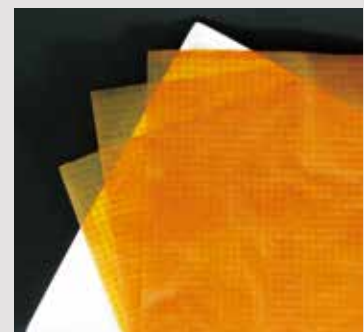
•HACCP

Countries to which we already export

Switzerland

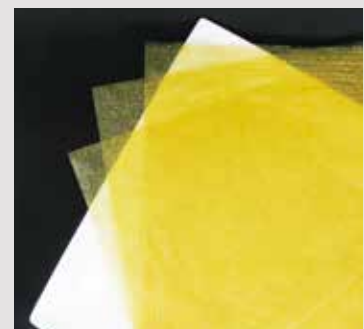
Vegetable Sheet (Carrot)

Japanese grown carrots are made into a paste and dried, and produced into a sheet. The original sweetness and color of carrots is preserved. Free from artificial dyes, preservatives and chemical flavours. People who do not like seaweed and vegetarians will be able to eat a new style of sushi. The sheets can be used to wrap food like a spring roll.



Vegetable Sheet (Japanese radish)

Japanese produced radish is made into a paste and dried, and produced into a sheet. The original taste and colour of radish is preserved. Free from artificial dyes, preservatives and chemical flavours. People who do not like seaweed and vegetarians will be able to eat a new style of sushi. The sheets can be used to wrap food like a spring roll.



8J4-06



New Challenger

Sawa Co., Ltd.

Address	1-1-5, Higashiokinosu, Tokushima-shi, Tokushima
Tel	+81-88-636-0088
Fax	+81-88-636-0087
E-mail	sawa@key.ocn.ne.jp
URL	http://www.sawa-food.com
Contact	Ms. Atsuko HOSOKAWA

Yuzu Paste

Tokushima Prefecture citrons are made into a paste in a mixer after high pressure processing in a saturated vapour cooking machine, and then frozen. Compared with standard pulping manufacturing, the drops have a fine, smooth texture and a strong citron fragrance. It can easily be used from the packet. It is excellent in cooking sauces or as an ingredient for cakes.



8J4-07



New Challenger

Miwasoumenkonishi Co., Ltd.

Address	363chi, Shiba, Sakurai-shi, Nara
Tel	+81-744-43-3113
Fax	+81-744-42-3688
E-mail	miwasoumen@maia.eonet.ne.jp
URL	http://miwasoumenkonishi.co.jp/
Contact	Mr. Kazuo KONISHI

Miwa - Somen (250g)(Japanese Style Noodles)

These hand drawn noodles are carefully made one by one, by an unchanged traditional method. The hand drawing method produces a strong body and delivers a smooth eating somen.



Miwa - Somen (200g)(Japanese colors Noodles)

This somen is drawn out by hand using an unchanged traditional method with each strand made carefully for body and smoothness. Miwa somen can be eaten with the cool feeling of summer vegetables in the somen (tomato, okra, pumpkin).



8J4-08



SAPPORO

Goyobussan Inc.

Address	1-30,Kikusui-motomachi6-jo 1-chome, Shiroishi-ku,Sapporo,Hokkaido JAPAN
Tel	+81-11-595-7288
Fax	+81-11-595-7290
E-mail	goyou01@goyoubussan.jp
URL	http://goyoubussan.jp
Contact	Mr.Akio Matsuo

JAGAPO Crab Potato Dumplings

Fresh Hokkaido fish such as snow crab and cod and a generous amount of Hokkaido vegetables are wrapped in a skin made of Hokkaido potato starch flour, to present a product with Hokkaido class. After boiling for 8 minutes it can be eaten in a soup of your choice. It is also well fitted to pot cooking or to be eaten with ramen.



JAGAPO Choco Pumpkin Potato Dumplings

A new vegetable sweet sensation with Hokkaido pumpkins, fresh cream and white chocolate made into a paste and wrapped in a skin made of Hokkaido potato starch flour. After preparing it can be enjoyed as it is, or else adapted as a shop or family favourite by sprinkling on sesame, cocoa, cinnamon, or putting it in tapioca.



8J4-09



SAPPORO

OTARU DINING CO.,LTD

Address	1-15 Minami1-jo Nishi9-chome,Chu-ou ku, Sapporo, Hokkaido 060-0061 Japan
Tel	+81-133-71-2221
Fax	+81-133-71-2223
E-mail	info@otaru-dining.co.jp
URL	http://www.otaru-dining.co.jp
Contact	Mr. Makoto TAMURA

Countries to which we already export
Singapore, Taiwan

Hokkaido Melon Mousse (Low-Carbo)

A melon gelee topping is added to a rich mousse made of Hokkaido melon and cream cheese. The red fleshed melon, king of Hokkaido summer fruits, is used generously to make this luxurious dessert (No sugar used, carbohydrates cut by 52 %.)



Hokkaido Melon Shortcake (Low-Carbo)

Hokkaido green melon shortcake. A melon jelly is enclosed by a soy flour sponge cake and Hokkaido cream. This is a pretty cup type product and would please as a gift. (No sugar used, carbohydrates cut by 70 %.)



8J4-10



SAPPORO

NISHIYAMA SEIMEN CO.,LTD

Address Minami1-1,16Chome,Heiwa-Dori,
Shiroishi-ku,Sapporo, Hokkaido

Tel +81-11-863-2481

Fax +81-11-865-1960

E-mail hirai@seimen.co.jp

URL <http://www.seimen.co.jp>

Contact Mr.Hiroaki HIRAI

Countries to which we already export

Hong Kong, Germany, France, Belgium, Netherlands, USA,
Guam, Russia, Dubai

Nishiyama Norenten Ramen Noodles for export

- All six kinds of organic miso (red, white, low-salt, brown rice, soup containing, Nishikyuu wind).
- Get all types NOP certification, red miso, also EU certification with respect to white miso acquisition.
- All kinds English representation of the package design. Red miso, seven languages with respect to white miso (English, Chinese, German, French, Spanish, Italian, Dutch) package design.
- Get all types NOP certification, red miso, also EU



Nekkyo Miso Ramen (2serving)

Nana's Wonderland marine collagen peptide uses three types of material that has been carefully selected. Only 6g drinking in a day, you can intake a low molecular weight collagen peptide of 5,967mg. Perfumes, preservatives, emulsifying agents, because it does not use any chemicals such as thickener, we can obtain any burden without beauty and health to the body.



8F3-01



The Norinchukin Bank

JA-OKINAWA

Address 1-10-8 INANNSE URASOE Sity
OKINAWA JAPAN

Tel +81-98-859-6325

Fax +81-98-859-3714

E-mail -

URL <http://www.ja-okinawa.or.jp/>

Contact Mr. Tatsuzo KINJO

Sweet Potato Beniimo

There is a strong, pleasing sweetness.



Tomato

A good taste is preserved even in winter.



8F3-03



The Norinchukin Bank

JA Chikuzen Asakura

Address 221-1, Amagi, Asakura, Fukuoka

Tel +81-946-23-2216

Fax +81-946-22-1893

E-mail -

URL <http://www.asakura-fk-ja.or.jp>

Contact Mr. Hideki HANO

Countries to which we already export

Thailand, Hong Kong

Fuku no Fuyu Fuyu Kaki Chip

This product uses the king of persimmons (Fuyu Persimmon). The fruit is peeled, cut and dried. The dry, condensed Fuyu Persimmon sweetness comes strongly to life in the mouth. Fuyu Persimmon is the only ingredient and with no additions, it makes the ideal snack or accompaniment for tea.



Toyomitu-hime Jam

This is a jam which uses the Hakuta Toyomitsu Princess fig, grown only in Fukuoka Prefecture, Japan. It is characterised by the fragrance and sweetness of high class fig, and has a soft fruit body with a granular feel.



8F3-04



The Norinchukin Bank

YANAGAWA AGRICULTURAL COOPERATIVE

Address 360-2 Sakae Yamatomachi
Yanagawa-city Fukuoka

Tel +81-944-76-5155

Fax +81-944-76-5181

E-mail koga-1519@yanagawa-fk-ja.or.jp

URL -

Contact Mr. Keishiro KOGA

AMANERO(SPICE SAUCE with HABANERO&STRAWBERRY)

This is a habit forming sauce born from the lucky matching of the Amanero from Yanagawa in Fukuoka Prefecture and the Habanero from Fukuoka Prefecture. Behind the fruity sweet strawberry flavour there is the spicy bite of Amanero. One drop gives colour and accent to cooking and Amanero gives a sparkle to the meal.



SOY-MAYO

SOY-MAYO is mayonnaise type salad dressing and made from soy milk without eggs. It is more creamy than mayonnaise.



8F3-07



The Norinchukin Bank

KASHIWAZAKI SEIKA CO., LTD.

Address 54-1 Akido, Oirase-cho, Kamikita-gun, Aomori, Japan

Tel +81-178-56-5030

Fax +81-178-56-5432

E-mail seika_01@aomori96229.jp

URL <http://www.aomori96229.jp/>

Contact Mr. Shinichi KASHIWAZAKI

Countries to which we already export

USA, Hong Kong, Taiwan, Vietnam, Singapore, Abu Dhabi, Qatar, Malaysia, England, France, Germany, Netherlands, Switzerland, Austria, Australia, etc

Black Garlic Oyakoukou 150g

This product uses a refined garlic typical of Aomori Prefecture. Its distinctive but disliked odour is suppressed to bring out a sweet fruity taste. It has health-promoting ingredients such as various amino acids and polyphenol to support building a strong body every day which is impervious to age. One or two cloves should be eaten every day after removing the skin and can be used in various kinds of foods such as dressing and sauce.



BLACK BURDOCK TEA 7Tea bags

Aomori Prefecture produces the largest crop of burdocks in Japan. Our company's proprietary manufacturing process has developed a new black burdock with new functions. Its health-promoting effects have been confirmed in joint research with Hirosaki National University, including suppressing a rise in blood sugar after eating with an antioxidant effect, and reducing alcohol related liver damage. A tasty tea drink can be made by mixing black burdock with burdock tea and double roasting.



8F3-08



The Norinchukin Bank

KOTO KYOTO CO.,LTD

Address 30, Yokoojishimomiusatonouchi, Fushimiku, Kyoto

Tel +81-75-601-0668

Fax +81-75-601-0662

E-mail s.yamada@kotokyoto.co.jp

URL <http://kotokyoto.co.jp>

Contact Ms. Sayaka YAMADA

Countries to which we already export

France, Hong Kong

Frozen Kujo Leek

Kujo leeks are called the "King of Leeks" and are characterised by their good fragrance compared to other leeks. This is a frozen product manufactured by fresh eye processing to provide more people with rare Kyoto vegetables. Kyoto vegetables have a limited distribution and have little opportunity for circulation outside Kyoto, but it is now possible to cook with Kyoto vegetables that can be supplied year round without waste.



Frozen Ebi-imo (Shrimp-shaped Potato)

The name "ebi-imo" comes from the vegetable's bent shape and appearance that make it look like a shrimp. Care is taken building up earth round the roots during cultivation and its taste is developed as a special high class product. Fresh eye processing is used to allow Kyoto vegetables with a limited distribution and little opportunity for circulation outside Kyoto to be supplied all year round to make cooking with Kyoto vegetables without waste possible.



8F3-08

The Norinchukin Bank

Agriculture Corporation Hirooka Farm

Address 151Hirooka, Tottori-Shi, Tottori-Ken,
689-1116JAPAN

Tel +81-857-53-5308

Fax +81-857-53-1167

E-mail y_urushibara@hirooka-farm.com

URL -

Contact Mr. Yasuo URUSHIBARA

Countries to which we already export

Thailand, Hong Kong, Malaysia, Singapore

Pear Sparkling Wine Facilité

This is a true sparkling wine with a base of Twenty Century Pears produced in Tottori prefecture and a blend of numerous varieties of red pears using the orthodox in-bottle secondary fermentation method for the first time in the world with Japanese pear ingredients. Only pears from experienced producers are used to deliver a fresh, high quality, dry taste.



Plum Liqueur YOI UMEKO

This special quality product is produced by blending herbs into plum wine made with plums from the Hirooka Estate. Many kinds of sweetener are used such as the natural sweetener Maguery Syrup, with brown cane sugar and chestnut honey to give an ample sweetness and provide a healthy, high-quality plum liquor, taking great care with processing.


8J4-02

CHIBA

Shingura.Co.,Ltd.

Address 423-1Amatu Kamogawa City Chiba Japan

Tel +81-4-7094-0163

Fax +81-4-7094-0393

E-mail info@shingura.co.jp

URL http://shingura.jp/

Contact Mr. Tosio SAITO

Acquired Licenses

•ISO 9001 2008

Countries to which we already export

Hong Kong, Singapore

Nagasa Rice Koshihikari 2kg, 5kg

For the coronation of Emperor Meiji in 1872, fruit and vegetables were selected from all over the country, and rice was chosen from what is now the Nagasa area of Kamogawa City. Nagasa rice has been recognised from olden times as very delicious rice, and its taste and popularity continue to improve. Nagasa rice allows you to experience the full flavor of rice, providing a good texture, the right amount of adhesion, gloss, delicate sweetness, and a delicious fragrance that lasts despite freezing.



Soft Steamed Brown Rice Oh! Musubi

A heat processed brown rice treated in saturated moist air promoting beauty and health. Enzymes are largely active in the starch to give this brown rice a very pleasant taste with enhanced sweetness. It does not require washing or soaking and can be cooked straight off. It is also rich in fibre, vitamin E, vitamin B1, GAVA, and various minerals and has proved popular in overseas exhibitions in Hong Kong and Singapore.



8F2-01



CURETEX CORPORATION

Address Nishitani building 3F, 6-8-31 Kagurazaka, Shinjuku-ku, Tokyo, 162-0825

Tel +81-3-6457-5265

Fax +81-3-6457-5267

E-mail sasagawa@curetex.jp

URL <http://www.curetex.jp/en/>

Contact Mr.Satoshi SASAGAWA

Agent in Singapore

IPPIN PTE. LTD.

Address: 11 Mohamed Sultan Road #02-01 Singapore

Tel: ++65-6836-9822 / Fax: +65-6836-3998

E-mail: info@ippin-jpc.com / URL: <http://www.ippin-jpc.com>

Contact: Momoko Tabuchi

Countries to which we already export

Singapore, Philippines, China, Italy

Dried Baby Sardines Flake

Furikake (seasoning flakes to be sprinkled on rice) containing dried sardines, red perilla, Japanese radish leaf, tomato, brassica rapa, carrots, pumpkin, rape blossom, spinach, white sesame, and egg powder.



WAKU WAKU BEER (KOSHIHIKARI ALE) 4.5%

Koshihikari rice from the rice centre of Kawakita-machi, Ishikawa Prefecture, is generously used. It is a refreshing craft beer with a mellow taste.



8F2-02



Maruyama Tea Products Corporation

Address 510-3, Itasawa, Kakegawa, Shizuoka

Tel +81-537-24-5588

Fax +81-537-24-5579

E-mail hashimoto@maruyamaseicha.co.jp

URL <http://www.maruyamaseicha.co.jp/>

Contact Mr. Naoyuki Hashimoto

Acquired Licenses

- Organic Certificates (JAS/NOP/EU)
- ISO22000

Countries to which we already export

USA, Canada, Germany, UK, France, Switzerland, Italy, Taiwan, Thailand, Singapore, Malaysia, Indonesia, etc

Matcha/Japanese Green Tea

Uses tea from the best Japanese tea producing regions. The product is supplied in a wide range of grades from use as a food manufacturing ingredient to top class tea. It has received organic recognition under the standard ISO22000. All forms of the product can be supplied including organic matcha, powdered green tea, and tea bags.



Bean Paste Rice Cake wrapped in a Cherry Leaf

We have the strength of experience cultivated over 35 years of Japanese cake making. Hygiene inspections are conducted for every lot produced in our laboratories. We can fulfil any conditions for additives required by export target countries.



8F2-03



JAPAN GREENTEA CO., LTD.

Address	Tobu Fuji Bldg. 24-4 Sakuragaoka-cho, Shibuya-ku, Tokyo 150-0031
Tel	+81-3-5728-6796
Fax	+81-3-5728-6802
E-mail	t.kazama@jp-greentea.co.jp
URL	www.jp-greentea.co.jp
Contact	Mr. Teruaki Kazama

Countries to which we already export

USA, Canada, EU, Taiwan, Hong Kong, South Korea

Kyoto Uji Matcha Ceremonial grade

Matcha green tea powder. The highest grade among the selection. Powdered by Mikage Stone mill.



Kyoto Uji Matcha Cooking grade

Matcha green tea powder. Cooking grade. Powdered by Jet mill. Powder size is average 15 micron. (Stone mill is ave. 10 micron.)



8F2-04



KOSAKA Corporation

Address	714-3 Nagase, Moroyama Town, Irumagun, Saitama 350-0443 JAPAN
Tel	+81 50-3698-2627
Fax	-
E-mail	the_shun@kosaka-corp.com
URL	http://kosaka-corp.com
Contact	Mr. Yuki KOSAKA

Acquired Licenses

- JAS Organic
- ISO9001

Countries to which we already export

Hong Kong, Macau, Taiwan, Singapore, Belgium

Nagomicha ~Bai~

Carefully selected tea leaves gathered at the time of the new tea crop are deep roasted and powdered. We use the best leaves cultivated without the use of any agricultural chemicals so that you can experience a unique flavour. It can be used in many recipes such as drinks and desserts. It has low caffeine and so can be safely drunk by children and the elderly.



Nagomicha ~Gen~

This is brown rice tea powder using carefully selected tea leaves gathered at the time of the new tea crop and Japanese brown rice. It is a powdered brown rice tea product with the three key qualities of flavour, fragrance and colour. It features the characteristic fragrant smell and flavour of brown rice tea. It can be used in many recipes such as drinks and desserts.



8F2-05



GIFU

TENRYOU SAKE BREWING CO.,LTD.

Address	1289-1, Hagiwara Hagiwara-cho, Gero-shi, Gifu
Tel	+81-576-52-1515
Fax	+81-576-52-3727
E-mail	info@tenryou.com
URL	http://www.tenryou.com
Contact	Mr. Matasuke UENODA

Agent in Singapore

Epicurean Nomads

Tel: +65-8100-8080

URL: <http://www.epicurean-nomads.sg/>

Contact: Mr.CHARLES NG

Japanese Sparkling Sake SmaSma

Japanese Sparkling Sake with a fresh, sweet-sour taste and 5% alcohol content. The rice, malted rice, water and yeast are all sourced strictly from Gifu Prefecture.



8F2-05



GIFU

MIWA SHUZO CO., LTD.

Address	48, Funamachi 4-chome Ogaki-shi, Gifu
Tel	+81-584-78-2201
Fax	+81-584-81-2065
E-mail	kmiwa@miwashuzo.co.jp
URL	http://www.miwashuzo.co.jp/
Contact	Mr. Kenji MIWA

Agent in Singapore

Address: No9, Kaki Bukit Road 2, #01-05, Gordon Warehouse Building Singapore 417842, MAKOTO-YA (S) PTE LTD

Tel: +65-6741-3511 / Fax: +65-6841-4482

URL: <http://www.makoto-ya.sg/>

Contact: Mr. Tommy NG

Countries to which we already export

USA, Australia, Europe, Hong Kong

SHIRAKAWAGO TANSAN-JUNMAI AWANIGORI-SAKE

Effervescent Nigori-Sake was born as a companion to the Shirakawago series. Pure Rice Sparkling Nigori-Sake allows fresh enjoyment of the sweetness of rice in Nigori-Sake and the full bodied taste from the carbonic acid due to secondary fermentation in its bottle which is the same as a champagne bottle. The superfine effervescence gives a smooth, refreshing and gentle taste.



SHIRAKAWAGO JUNMAIGINJO SASANIGORI-SAKE 720ml

The taste and fragrance of rice fill the mouth and the clear quality of the aftertaste lingers, achieved by the modest addition of Ginjo Moromi to sharp tasting Ginjoshu. The texture of sake can be enjoyed and is suited to a wide variety of cooking. This Junmaiginjo sake is much appreciated in America and Asia as well as Japan.



8F2-06

GIFU

UCHIBORI VINEGAR, INC

Address 437 Igitsushi Yaotsu-cho Kamo-gun, Gifu

Tel +81-574-43-1185

Fax +81-574-43-1781

E-mail tk.ogawa@uchibori.com

URL <http://uchibori.com/english2/index.html>

Contact Mr. Takayoshi OGAWA

Acquired Licenses

- FSSC22000
- ISO22000 •ISO14001
- Organic JAS

Countries to which we already export

AMERICA(USA,CANADA,etc5), EU(UK ,GERMANY,FRANCE etc15) , ASIA(SIN,MAL,THAI,HONGKONG, CHINA, etc15), OCEANIA(AUS,NZ) EM(UAE,KUWAIT etc5)

Rice Vinegar

This product brings out the taste and fragrance of rice, having a mellow sour taste and clean fragrance. Use it in dressings that bring out the flavour of the ingredients.



Premium Fruit Vinegar ~Sinsyu Apple~

This is a product that brings the pleasure of a new tastiness to vinegar by using fruit vinegar from fermented fruit juice. Our apple cider vinegar is carefully made from the juice of Fuji Apples from Nagano Prefecture, which have a robust, deep sweetness. Fuji Apple juice is added to bring out the delicious taste of the original vinegar to produce our Premium Fruit Vinegar, Shinshu Apple Vinegar Fuji. Taken as a drink, it should be diluted to one third strength.


8F3-01

The Norinchukin Bank

Okinawa Products Associated Co.,Ltd.

Address 1831-1 7F Oroku Naha City Okinawa, 901-0152, Japan

Tel +81-98-859-6325

Fax +81-98-859-3714

E-mail -

URL www.washita.co.jp

Contact Mr. Tatsuzo KINJO

Countries to which we already export

Hong Kong, Taiwan

Shikwaasaa RAMNE

A local soda drink using Okinawan Hiramim lemon, a healthy ingredient.



Pineapple RAMNE

A local soda drink using specially produced Okinawan pineapple.



8J4-04



New Challenger

HAIBARA CO.,LTD

Address 8-4-3, Tenjinbashi, Kita-ku, Osaka

Tel +81-06-6356-1013

Fax +81-06-6356-1570

E-mail t-tadai@khaki.plala.or.jp

URL <http://www.haibara.jp>

Contact Mr. Tsunemitsu Tadai

Agent in Singapore

E-mail: oishiochahaibara@i.softbank.jp
Contact: Mr. Tsunemitsu Tadai

Covered Tea produced by Shizuoka's Chagusa Noho

Hay is used in the traditional farming method of spreading organic fertilizer on tea fields (traditional tea-grass integrated system). Haymaking is carried out by harvesting Japanese pampas grass around tea plantations in autumn and winter, in Kakegawa and Makinohara, in Shizuoka Prefecture. The object is to improve the tea quality. Also the diversity of life is maintained in the area where the hay is taken and its survival together with farming has been recognised by recording the area as a world farming heritage site in May, 2013.



8J4-07



New Challenger

Lapilos Water LTD

Address Nishi Ikebukuro Fujita bldg, 8F 1-11-16, Takamatsu, Toshima-city, Tokyo

Tel +81-3-5917-3239

Fax +81-3-5917-3254

E-mail ito@lapilos-water.com

URL <https://www.lapilos-water.com/lp/tarumizu/eng.html>

Contact Mr. Masao ITO

TARUMIZU PREMIUM

Potable spa water from Kagoshima Prefecture. Due to its 47.4 HZ minute clusters, it has a smooth taste and high enough permeability to mix with oil. It also has the characteristics of alkaline ionized water (pH 9.7), ultra-soft water (hardness 1.12), and contains germanium, metasilicate, and silica. It can be advertised with the key words "anti-aging", "diet", and "detox".



8J4-09



SAPPORO

Field Technology Laboratory Co.,Ltd.

Address	Bankei Winery, 201-4 Bankei Chuo-ku, Sapporo, Hokkaido
Tel	+81-11-618-0522
Fax	+81-11-618-0522
E-mail	bankeiwine@k5.dion.ne.jp
URL	http://www.h5.dion.ne.jp/~winery/
Contact	Mr. Kouta MINAMI

Bankei Red Wine (no additives)

This is an original blend prepared using low temperature brewing, with Bankei's Campbell type vineyard grapes, Yama Sauvignon, and Glory Vine, added to Campbell type grapes from Nikicho. After being picked, de-stemmed and crushed these are hand treated using wine yeast. In order that everyone can savour the flavour of the grapes and the intermixed natural taste of the wine yeast, antioxidants are not used. Keep under refrigeration after opening.



Bankei Cider Wine

Apples are treated using only yeast after autumn harvesting at Ebeotsu in Takikawa. This is a lightly sparkling fruit wine made with fermented apples, having elevated sugar content because of the cold. Antioxidants and sweetening are not used. As the yeast is active store under refrigeration, and enjoy the taste of autumn apples.



8F2-12



KAGOSHIMA

STARZEN INTERNATIONAL CO., LTD.

Address	9th Floor SOUTH PORT SHINAGAWA Building, 12-32, Kounan 2-Chome, Minato-Ku, Tokyo
Tel	+81-3-5783-2374
Fax	+81-3-3472-0981
E-mail	t-ino@starzen-ib.com
URL	http://www.starzen.co.jp/
Contact	Mr. Takeshi INO

Agent in Singapore

Address: 80 Robinson Road, #10-01A SINGAPORE 068898
Tel: +65-6420-6376
E-mail: ksoma@starzensingapore.com
Contact: Mr. Kazuhiro Soma

Acquired Licenses

- HACCP
- SQF2000

Countries to which we already export

EU, Thailand, Vietnam, USA, Macau, New Zealand, Hong Kong, Philippines, Canada, Singapore, Myanmar, Mexico

KAGOSHIMA WAGYU Beef, Yakiniku Set

Kagoshima Wagyu beef is Japanese Black beef reared amidst the spas of Kagoshima. The best known feature is the marbling caused by ample fat. This mouth melting fat produces delicious smoothness and body. Salt and pepper are recommended to bring out the taste of the roasted meat. Roast till browned, and good exposure to the fire softens and gives the prized taste.



KAGOSHIMA KUROBUTA, Loin and Belly

Kagoshima Kurobuta is a pig of an improved Berkshire strain carefully raised in Kagoshima Province and fed sweet potatoes. The best known characteristics are the simple, sweet, fatty meat known for its whiteness and the chewiness of its red muscle fibre. This ingredient is essential for standard dishes of Japanese cooking such as table boiled sliced meat and pork cutlet.



8F2-14



TAKASHIMAYA TRANSCOSMOS INTERNATIONAL COMMERCE

Address 7F,3-10-9,NIHOMBASHIKAYABA-CHO,
CHUO-KU,TOKYO

Tel +81-3-3668-6060

Fax +81-3-3668-6061

E-mail -

URL <https://takatrans.com>

Contact Ms. Chikako YATA

Agent in Singapore

Address: 78 SHENTONWAY #04-03 SINGAPORE

Tel: +65-6221-6001 / Fax: +65-6221-6002

URL: <https://takatrans.com>

Contact: Mr. NORIO AZUMA

SAKE

TAKATRANS introduces rare Japanese sake carefully selected from the sake loved in various areas of Japan.



CHILLED-UDON

Shimadaya chilled udon can be warmed in hot water for eating straight away. Its restaurant-quality taste has been locked in so it can always be eaten at the highest quality.



8J4-01



SAPPORO

Yotsuba Milk Products Co.,Ltd

Address Hokuno Bldg 12F , Kita 4-jo Nishi 1-chome ,
Chuo-ku , Sapporo

Tel +81-11-350-1181

Fax +81-11-221-0812

E-mail hosono_t@yotsuba.co.jp

URL <http://www.yotsuba.co.jp/>

Contact Mr.Toshiaki HOSONO

Agent in Singapore

Yotsuba Milk Products Asia Pte Ltd

Address: 80 Robinson Road #10_01A

Tel: +65-6420-6914

URL: <http://www.yotsuba.co.jp/>

Contact: Mr.Tao

Countries to which we already export

Singapore, Taiwan

Yotsuba Buttermilk Pancakemix 450g

The flour, sugar and butter milk powder are sourced from Hokkaido. The moist texture and light, melt-in-the-mouth batter is produced by blending in butter milk powder. No chemical flavors, preservatives or artificial colours are used. Aluminium free baking powder is used.



Yotsuba Hokkaido Cream Whip1000ml

This is a whippable cream-like product with 100% pure milk fat adjusted to 35% fat content. The milk ingredient is 100% Hokkaido produced. The addition of additives is strictly limited to produce a natural taste.



8F3-01 / 8F3-02 / 8F3-03
 8F3-04 / 8F3-05 / 8F3-06
 8F3-07 / 8F3-08

The Norinchukin Bank

Address	1-13-2, YURAKUCHO, CHIYODA-KU, Tokyo
Tel	+81-3-5220-9690
Fax	-
E-mail	-
URL	http://www.nochubank.or.jp/
Contact	Ms. Eri NAKASHIMA

8E2-09 / 8F2-07
 8J4-02 / 8J4-03

CHIBA Foodstuff Export Association

Address	23F Marive East WBG, 2-6 Nakase, Mihama-ku, Chiba-shi, Chiba 261-7123 Japan
Tel	+81-43-271-4100
Fax	+81-43-271-4480
E-mail	-
URL	http://www.chibafoods-export.jp/
Contact	-



8J4-01 / 8J4-08
8J4-09 / 8J4-10

City of Sapporo

Address Kita1-Nishi2, Chuo-ku, Sapporo, Hokkaido

Tel +81-11-211-2481

Fax +81-11-218-5130

E-mail global@city.sapporo.jp

URL <http://www4.city.sapporo.jp/global/english/>

Contact Mr. Yuki HIDA

Sapporo, with a population of 1.9 million, is the capital city of Hokkaido Island in the north of Japan.

Since Hokkaido is famous, not only in Japan but also in many of the Asian countries, for its natural beauty and finest food resources from land and sea, Sapporo has grown as the culinary capital of Hokkaido.

We would like to take the opportunity of Food and Hotel Asia to introduce eight brands from Hokkaido.



8F2-05 / 8F2-06

GIFU FOODS EXPORT WORKSHOP



8F2-12

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