



**Exhibitor's Information****JAPANESE FOOD PRODUCTS BUSINESS MATCHING 2018 BANGKOK**


16 (Tue.)- 17(Wed.) OCTOBER 2018

<b>Aska Foods Co.,Ltd.</b>	Company Type: Manufacturer URL: <a href="http://www.aska-foods.com">http://www.aska-foods.com</a>	<b>BOOTH &lt; C4 &gt;</b>
《Niigata》	<b>Contact Information</b>	
	<b>DISTRIBUTOR WANTED</b>	
	<p><b>Company Name:</b> Aska Foods Co.,Ltd.  <b>Contact Person:</b> YAMANAKA Hajime  <b>E-mail:</b> <a href="mailto:asuka-yamanaka@aska-foods.com">asuka-yamanaka@aska-foods.com</a>  <b>TEL:</b> 0256-31-5800</p> <p><b>Major Export Destination:</b> None</p> <p><b>TargetBuyer(Businesstype):</b>  Importer,Wholesaler/Distributor,Independent  Retailer,Supermarket&amp;ChainStore,Department  Store,Restaurant&amp;Catering Service,Hotel,e-tailer,Exporter</p>	
<p style="text-align: center;"><u>Main Item</u></p> <p><b>&lt;The Liver soy sauce of Squid&gt;</b></p>	<p><b>Item① Info:</b>The Liver soy sauce of Squid  The flavor of the liver which slightly without the habit enhances taste of the material.</p>	

<b>Dah Chong Hong (Japan) Ltd.</b>	Company Type:Trading Company URL: <a href="http://www.dch-japan.com">www.dch-japan.com</a>	<b>BOOTH &lt; I1 &gt;</b>
《Tokyo》	<b>Contact Information</b>	
	<p><b>Company Name:</b> Dah Chong Hong (Japan) Ltd.  <b>Contact Person:</b> Yamane Munetaka  <b>E-mail:</b> <a href="mailto:ynatsume@dch-japan.com">ynatsume@dch-japan.com</a>  <b>TEL:</b> 03-3560-8574</p> <p><b>Major Export Destination:</b> Hong Kong,SE Asia</p> <p><b>Target Buyer (Business type):</b>  Manufacturer,Independent  Retailer,Supermarket&amp;ChainStore,DepartmentStore,Restaurant&amp;Cate  ring Service,Hotel</p>	
	<p style="text-align: center;"><u>Main Item</u></p> <p><b>&lt;Frozen Scallop Meat Roe Off&gt;</b></p>	<p><b>Item① Info:</b>Frozen Scallop Meat Roe Off  Hotate (Scallop) made in Hokkaido is one of the most famous fishery products in the world. The producers freeze scallops to keep them fresh. So, we can eat it as raw. Or we can enjoy cooking and baking them with butter and soy sauce as an example.</p>


**Exhibitor's Information****JAPANESE FOOD PRODUCTS BUSINESS MATCHING 2018 BANGKOK****16 (Tue.)- 17(Wed.) OCTOBER 2018**


<b>DAIKATSU DELIVERY Co.,Ltd.</b>	Company Type: Wholesale URL: <a href="http://www.daikatsu-d.sakura.ne.jp/">www.daikatsu-d.sakura.ne.jp/</a>	<b>BOOTH</b> <b>&lt; B5 &gt;</b>
<b>&lt;Osaka&gt;</b>		
	<b>Contact Information</b>	
<b>Main Item</b> <b>&lt;sea bream&gt;</b>	<div style="text-align: right; background-color: red; color: white; padding: 5px; font-weight: bold; font-size: 1.2em;">DISTRIBUTOR WANTED</div> <p><b>Company Name: Daikatsu Delivery Co.,Ltd.</b>  <b>Contact Person: TANAKA AKIO</b>  <b>E-mail: daikatu@gol.com</b>  <b>TEL: 06-6445-2571</b></p> <p><b>Major Export Destination:</b>  Hong Kong,Taiwan,USA  <b>TargetBuyer(Business type):</b>  Restaurant&amp;Catering Service</p>	
<b>Item① Info:sea bream</b> Sea bream can be used for any dishes and can be eaten throughout the year.Hyogo's sea bream is known as the most exclusive fish which has good texture and delicious.In Hyogo prefecture product can be offered at a lower price than other traders by trading directly.We can collect fishes from all Japan		

<b>SENREI Co.,Ltd.</b>	Company Type:Manufacturer URL: <a href="http://www.onagawa-senrei.co.jp/en/">www.onagawa-senrei.co.jp/en/</a>	<b>BOOTH</b> <b>&lt; I4 &gt;</b>
<b>&lt;Miyagi&gt;</b>		
	<b>Contact Information</b>	
<b>Main Item</b> <b>&lt;SENREI SCALLOPS&gt;</b>	<p><b>Company Name: EBISU FOODS Co.,Ltd.</b>  <b>Contact Person: Bunyaraksh Somjai</b>  <b>E-mail: somjai@ebisufoods.com</b>  <b>TEL: 096-831-9988</b></p> <p><b>Major Export Destination:</b>  Hong Kong,SE Asia,UAE,Other Middle East Asia,Australia,USA  <b>Target Buyer (Business type):</b>  Supermarket&amp;Chain Store,Restaurant&amp;Catering Service,Hotel,e-tailer</p>	
<b>Item① Info:SENREI SCALLOPS</b> The scallops from the Sanriku region are rapidly frozen using CAS* technology that keeps their succulent and soft sweetness and flavor intact.From Onagawa in Miyagi Prefecture,we bring to you Senrei scallops with the same flavor,freshness and texture as raw scallops.*Cells Alive System		

**Exhibitor's Information**

**JAPANESE FOOD PRODUCTS BUSINESS MATCHING 2018 BANGKOK**  
**16 (Tue.)- 17(Wed.) OCTOBER 2018**


<p><b>HappyOcean,LLT</b></p>	<p>Company Type: Manufacturer,Wholesale          URL: www.happyocean.co.jp</p>	<p><b>BOOTH</b>  <b>&lt; C5 &gt;</b></p>
<p>《Miyagi》</p>	<p><b>Contact Information</b></p>	
	<div data-bbox="1093 510 1492 622" style="background-color: red; color: white; text-align: center; padding: 5px; font-weight: bold;">             DISTRIBUTOR WANTED         </div> <p><b>Company Name: HappyOcean,LLC</b>  <b>Contact Person: Takishima Akira</b>  <b>E-mail: takishima@happyocean.co.jp</b>  <b>TEL: 022-254-0426</b></p> <p><b>Major Export Destination:</b>          Hong Kong,SE Asia</p> <p><b>TargetBuyer(Businesstype):</b>          Importer,Wholesaler/Distributor,DepartmentStore,Restaurant&amp;Catering Service,Hotel</p>	
<p><u>Main Item</u>  <b>&lt;Ma-Anago soaked in soy sauce&gt;</b></p>		
<p><b>Item① Info:Ma-Anago soaked in soy sauce</b>          We are manufacturring and processing Ma-Anago form Miyagi Pref.on the unloading day it by Japanese sake,Soy sauce and Granulated sugar only without using the water.And we do not use the chemical seasoning,the food preservative and the coloring agent.</p>		


<p><b>J VALUE Co.,Ltd.</b></p>	<p>Company Type:Wholesale,Trading Company          URL: http://jvalue.co.th</p>	<p><b>BOOTH</b>  <b>&lt; I5 &gt;</b></p>
<p>《Thailand》</p>	<p><b>Contact Information</b></p>	
	<p><b>Company Name: J VALUE Co.,Ltd.</b>  <b>Contact Person: ENDO HARUO</b>  <b>E-mail: endo@jvalue.com</b>  <b>TEL: 02-059-2616</b></p> <p><b>Major Export Destination:</b>          SE Asia</p> <p><b>Target Buyer (Business type):</b>          Importer,Restaurant&amp;Catering Service</p>	
<p><u>Main Item</u>  <b>&lt;Fresh fish,vegetable,fruit,meat&gt;</b></p>		
<p><b>Item① Info:Fresh fish,vegetable,fruit,meat</b>          We import from japan fresh foods.          Please come to see our Japanese markets in Thonglo.</p>		

**Exhibitor's Information**

**JAPANESE FOOD PRODUCTS BUSINESS MATCHING 2018 BANGKOK**


16 (Tue.)- 17(Wed.) OCTOBER 2018

<p><b>KANEDAI Co.,Ltd.</b></p>	<p>Company Type: Manufacturer URL: <a href="http://www.kanedai-kesennuma.co.jp/">www.kanedai-kesennuma.co.jp/</a></p>	<p><b>BOOTH &lt; B2 &gt;</b></p>
<p>《Miyagi》</p>		
	<p><b>Contact Information</b></p>	
<p><b>Main Item</b> <b>&lt;Pacific Saury in Soy sauce Yuzu flavor&gt;</b></p>	<div data-bbox="1086 499 1489 607" style="background-color: red; color: white; text-align: center; padding: 5px;"><b>DISTRIBUTOR WANTED</b></div> <p><b>Company Name: KANEDAI Co.,Ltd.</b>  <b>Contact Person: ONODERA SONOKO</b>  <b>E-mail: <a href="mailto:sonoko@kanedai-kesennuma.co.jp">sonoko@kanedai-kesennuma.co.jp</a></b>  <b>TEL: 0226-23-1721</b></p> <p><b>Major Export Destination:</b>          Hong Kong, Taiwan, SE Asia, USA, Columbia</p> <p><b>Target Buyer (Business type):</b>          Importer, Wholesaler/Distributor, Independent Retailer, Supermarket&amp;ChainStore, DepartmentStore, Restaurant&amp;Catering Service, Hotel</p>	
<p><b>Item① Info: Pacific Saury in Soy sauce Yuzu flavor</b>          The mackerel pike is cooked with a steam cooker which prevents uneven heating and can be eaten to the bone. If stored under 10 °C unopened, it can be eaten for 30 days. The sauce is a slightly sweet sauce made by aging fresh white fish with citrus fruit yuzu of Kesennuma Bay added as an essence.</p>		

<p><b>Kanematsu Corporation</b></p>	<p>Company Type: Trading Company URL: <a href="http://www.kanematsu.co.jp/en/">http://www.kanematsu.co.jp/en/</a></p>	<p><b>BOOTH &lt; C3 &gt;</b></p>
<p>《Tokyo》</p>		
	<p><b>Contact Information</b></p>	
<p><b>Main Item</b> <b>&lt;Frozen Sardine, Oyster, Conger&gt;</b></p>	<div data-bbox="1078 1335 1481 1442" style="background-color: red; color: white; text-align: center; padding: 5px;"><b>DISTRIBUTOR WANTED</b></div> <p><b>Company Name: Kanematsu Corporation</b>  <b>Contact Person: Ideguchi Yoshikatsu</b>  <b>E-mail: <a href="mailto:Yoshikatsu_Ideguchi@kanematsu.co.jp">Yoshikatsu_Ideguchi@kanematsu.co.jp</a></b>  <b>TEL: 092-715-7821</b></p> <p><b>Major Export Destination:</b>          Hong Kong, Germany</p> <p><b>Target Buyer (Business type):</b>          Importer, Wholesaler/Distributor, Supermarket&amp;ChainStore, Restaurant &amp; Catering Service</p>	
<p><b>Item① Info: Frozen Sardine, Oyster, Conger</b>          Almost same quality with fresh seafood by high technology frozen system</p>		

**Exhibitor's Information****JAPANESE FOOD PRODUCTS BUSINESS MATCHING 2018 BANGKOK**

16 (Tue.)- 17(Wed.) OCTOBER 2018

<b>Makurazaki suisan kakogyo kyodokumiai</b>	Company Type: Association URL: katuobushi.net/	<b>BOOTH &lt; B3 &gt;</b>
<b>&lt;Kagoshima&gt;</b>	<b>Contact Information</b>	
	<div style="text-align: right; background-color: red; color: white; padding: 10px; font-weight: bold; font-size: 1.2em;">           DISTRIBUTOR WANTED         </div> <p> <b>Company Name:</b> makurazaki suisan kakogyo kyodo kumiai  <b>Contact Person:</b> kominato yoshihiro  <b>E-mail:</b> y-k@aurora.ocn.ne.jp  <b>TEL:</b> 0993-72-3331  <b>Major Export Destination:</b>            None  <b>TargetBuyer(Businesstype):</b>            Importer         </p>	
<p style="text-align: center;"> <u>Main Item</u>  <b>&lt;katuobushi tea&gt;</b> </p>		
<p> <b>Item① Info:katuobushi tea</b>            Tea ceremony is a local cuisine delivered to Satsuma. It is said that it has an effect on fatigue recovery and hangover, it has been popular for a long time as a convenient to eat easily.         </p>		

<b>Misaki Megumi Suisan Co.,Ltd</b>	Company Type:Manufacturer,Wholesale,Trading Company URL: http://www.misaki-megumi.co.jp/	<b>BOOTH &lt; B4 &gt;</b>
<b>&lt;Kanagawa&gt;</b>	<b>Contact Information</b>	
	<div style="text-align: right; background-color: red; color: white; padding: 10px; font-weight: bold; font-size: 1.2em;">           DISTRIBUTOR WANTED         </div> <p> <b>Company Name:</b> MISAKI MEGUMI SUISAN  <b>Contact Person:</b> Ogura Yasushi  <b>E-mail:</b> ogura@misaki-megumi.co.jp  <b>TEL:</b> 080-8483-6642  <b>Major Export Destination:</b>            Hong Kong,Taiwan,SE Asia,Australia,USA  <b>Target Buyer (Business type):</b>            Importer,Wholesaler/Distributor,Restaurant&amp;Catering Service         </p>	
<p style="text-align: center;"> <u>Main Item</u>  <b>&lt;FROZEN TUNA BELLY#1&gt;</b> </p>		
<p> <b>Item① Info:FROZEN TUNA BELLY#1</b>            There is much fatty portion called "OTORO".            To get good yield,this product is cut off "blood portion" Using big sized bluefin tuna to get enough fat.         </p>		


**Exhibitor's Information****JAPANESE FOOD PRODUCTS BUSINESS MATCHING 2018 BANGKOK****16 (Tue.)- 17(Wed.) OCTOBER 2018**


<b>SBAC Co.,Ltd.</b>	Company Type: Trading Company URL: www.sbac.co.jp/	<b>BOOTH &lt; C1 &gt;</b>
《Tokyo》		
	<b>Contact Information</b>	
<u>Main Item</u> <b>&lt;SEA URCHIN (UNI)&gt;</b>	<div style="text-align: right; background-color: red; color: white; padding: 5px; display: inline-block;"><b>DISTRIBUTOR WANTED</b></div> <p><b>Company Name:</b> SBAC Co.,Ltd.  <b>Contact Person:</b> Matsumoto Hidefumi  <b>E-mail:</b> matsumoto@sbac.co.jp  <b>TEL:</b> 03-3450-5050  <b>Major Export Destination:</b>  SE Asia  <b>Target Buyer(Businesstype):</b>  Importer</p>	
<b>Item① Info:SEA URCHIN (UNI)</b> SBAC introduces a wide variety of SEA URCHIN (UNI). It's one of popular ingredients among Japanese cuisine. Nowadays, UNI is not only used for Japanese cuisine but also for other cuisines such as Italian cuisine for "UNI PASTA". We will find out a suitable kind of UNI for you.		

<b>suenaga kaisan Co.,Ltd</b>	Company Type:Manufacturer URL: www.suenaga.co.jp	<b>BOOTH &lt; I2 &gt;</b>
《Miyagi》		
	<b>Contact Information</b>	
<u>Main Item</u> <b>&lt;Extra Virgin Oyster&gt;</b>	<p><b>Company Name:</b> suenaga kaisan Co.,Ltd.  <b>Contact Person:</b> kotono yasushi  <b>E-mail:</b> yas@suenaga.co.jp  <b>TEL:</b> 090-6682-2777  <b>Major Export Destination:</b>  Hong Kong,Taiwan,SE Asia,USA  <b>Target Buyer (Business type):</b>  Restaurant&amp;Catering Service,Hotel</p>	
<b>Item① Info:Extra Virgin Oyster</b> The pure and rich flavor is mouth-filling		

**Exhibitor's Information****JAPANESE FOOD PRODUCTS BUSINESS MATCHING 2018 BANGKOK**


16 (Tue.)- 17(Wed.) OCTOBER 2018

<b>Tohoku Food Culture Export Promotion Cooperative Association</b>	Company Type: Wholesale,Trading Company URL: www.tohoku-focus.jp/about/	<b>BOOTH &lt; D2 &gt;</b>
《Miyagi》	<b>Contact Information</b>	
	<b>DISTRIBUTOR WANTED</b>	
	<b>Company Name: Tohoku Food Culture Export Promotion Cooperative Association</b> <b>Contact Person: Doai Kazuki</b> <b>E-mail: info@tohoku-focus.jp</b> <b>TEL: 070-2817-9083</b> <b>Major Export Destination:</b> Hong Kong,SE Asia <b>TargetBuyer(Businesstype):</b> Importer,Wholesaler/Distributor,Restaurant&Catering Service,Hotel	
<u>Main Item</u> <b>&lt;Iwate southern black cattle (F1 Beef)&gt;</b>	<b>Item① Info:Iwate southern black cattle (F1 Beef)</b> "Iwate southern black cattle" is F1 Beef which is crossbred of Japanese black breed x dairy species grow in Iwate, Japan where clear air and clean water, a fertile land where crops grow quickly. Price competitive but taste great.	

<b>Yamanaka Inc.</b>	Company Type:Manufacturer,Wholesale,Trading Company URL: yamanaka.co	<b>BOOTH &lt; J1 &gt;</b>
《Miyagi》	<b>Contact Information</b>	
	<b>Company Name: Yamanaka Inc.</b> <b>Contact Person: Chiba Kenya</b> <b>E-mail: chiba@yamanaka.co</b> <b>TEL: 080-2809-2235</b> <b>Major Export Destination:</b> China(excluding HK),Hong Kong,Taiwan,SE Asia <b>Target Buyer (Business type):</b> Importer,Wholesaler/Distributor,Restaurant&Catering Service,Hotel	
	<u>Main Item</u> <b>&lt;Frozen Oyster(whole shell)&gt;</b>	<b>Item① Info:Frozen Oyster(whole shell)</b> Best Spring Oyster in a year - Born in "Sanriku" coast. "Sanriku" is one of the best fishing grounds in the world,and an ideal place for fish and shellfish. Oyster produced here in this area is branded best for fresh consumption thanks to clean and quite nutritious environment.

**Exhibitor's Information****JAPANESE FOOD PRODUCTS BUSINESS MATCHING 2018 BANGKOK****16 (Tue.)- 17(Wed.) OCTOBER 2018**


<b>Yanagawa frozen foods Co.,Ltd</b>	Company Type: Manufacturer,Wholesale URL: www.yanarei.co.jp	<b>BOOTH &lt; C2 &gt;</b>
《Fukuoka》		
	<b>Contact Information</b>	
	<div style="text-align: right; background-color: red; color: white; padding: 5px; font-weight: bold; font-size: 1.2em;">DISTRIBUTOR WANTED</div> <p><b>Company Name:</b> Yanagawa frozen foods Co.,Ltd  <b>Contact Person:</b> Hiromi Kuga  <b>E-mail:</b> h-kuga@yanarei.co.jp  <b>TEL:</b> 0944-73-1124  <b>Major Export Destination:</b>  None  <b>TargetBuyer(Businesstype):</b>  Importer,Wholesaler/Distributor,Exporter</p>	
<u>Main Item</u> <b>&lt;Yellowtail Teriyaki&gt;</b>		
<b>Item① Info:Yellowtail Teriyaki</b> It is a mouthfeel that moistly treats domestic garlic, carefully handcuts, moist sweet taste. The beauty of shine arouses appetite to the eye.		

<b>Advance Co., Ltd.</b>	Company Type:Wholesale,Retail URL: http://saikanokenbinabe.com/	<b>BOOTH &lt; D1 &gt;</b>
《Osaka》		
	<b>Contact Information</b>	
	<div style="text-align: right; background-color: red; color: white; padding: 5px; font-weight: bold; font-size: 1.2em;">DISTRIBUTOR WANTED</div> <p><b>Company Name:</b> Advance Co.,Ltd.  <b>Contact Person:</b> kashihara kyomi  <b>E-mail:</b> saikanokenbinabe@kyj.biglobe.ne.jp  <b>TEL:</b> 072-276-4711  <b>Major Export Destination:</b>  None  <b>Target Buyer (Business type):</b>  Importer,Wholesaler/Distributor,DepartmentStore,Restaurant&amp;Catering Service</p>	
<u>Main Item</u> <b>&lt;Kuroge Wagyu internal organ 1 set&gt;</b>		
<b>Item① Info:Kuroge Wagyu internal organ 1 set</b> Rare site of Kuroge Wagyu cattle produced from Kagoshima prefecture 15 parts set of internal organs And after farming, it froze -33 degrees soon, so fresh Shelf life Frozen 2 years Including Tan · Sagari which is difficult to obtain even in Japan		



**Exhibitor's Information****JAPANESE FOOD PRODUCTS BUSINESS MATCHING 2018 BANGKOK****16 (Tue.)- 17(Wed.) OCTOBER 2018**

<b>HIYAMA Meat Industry Co.,Ltd</b>	Company Type: Wholesale URL: <a href="http://www.hiyama-mc.co.jp">www.hiyama-mc.co.jp</a>	<b>BOOTH</b> <b>&lt; J2 &gt;</b>
<b>&lt;Tokyo&gt;</b>		
	<b>Contact Information</b>	
<b><u>Main Item</u></b> <b>&lt;Japanese Beef&gt;</b>	<b>Company Name: HIYAMA Meat Industry Co.,Ltd</b> <b>Contact Person: watanabe masato</b> <b>E-mail: <a href="mailto:m-watanabe@hiyama-mc.co.jp">m-watanabe@hiyama-mc.co.jp</a></b> <b>TEL: 03-3471-1067</b> <b>Major Export Destination:</b> Taiwan, SE Asia <b>Target Buyer (Business type):</b> Restaurant & Catering Service	
<b>Item① Info: Japanese Beef</b> Hiyama Select : It is our brand name of beef. We purchase only good quality and good taste beef every day at Tokyo meat market. The beef we select is same quality as our Sukiyaki restaurant using. Our Sukiyaki restaurant has been listed on the Michelin guide for 8 years in a row.		

<b>WAGYU JAPAN Co.,Ltd.</b>	Company Type: Trading Company URL: <a href="http://wagyu-japan2017.com/">http://wagyu-japan2017.com/</a>	<b>BOOTH</b> <b>&lt; E2 &gt;</b>
<b>&lt;Mie&gt;</b>		
	<b>Contact Information</b>	
<b><u>Main Item</u></b> <b>&lt;WAGYU&gt;</b>	<div data-bbox="1043 1344 1445 1451" style="background-color: red; color: white; padding: 5px; text-align: center; font-weight: bold; font-size: 1.2em;">DISTRIBUTOR WANTED</div> <b>Company Name: WAGYU JAPAN Co.,Ltd.</b> <b>Contact Person: MATSUMOTO TAKASHI</b> <b>E-mail: <a href="mailto:t-matsumoto@wagyu-japan2017.com">t-matsumoto@wagyu-japan2017.com</a></b> <b>TEL: 059-229-2929</b> <b>Major Export Destination:</b> Taiwan, SE Asia <b>Target Buyer (Business type):</b> Wholesaler/Distributor, Restaurant & Catering Service, Hotel	
<b>Item① Info: WAGYU</b> <b>BEST JAPANESE WAGYU BEEF!</b>		

**Exhibitor's Information**

**JAPANESE FOOD PRODUCTS BUSINESS MATCHING 2018 BANGKOK**


16 (Tue.)- 17(Wed.) OCTOBER 2018


<p><b>FUKUNAGA INDUSTRY Co.,Ltd.</b></p>	<p>Company Type: ManufacturerWholesale URL: www.fukunaga-brand.co.jp/</p>	<p><b>BOOTH &lt; K1 &gt;</b></p>
<p>《Fukuoka》</p>		
	<p><b>Contact Information</b></p>	
<p><b>Main Item</b> <b>&lt;Fourteenth consecutive champion titles in TOKACHI BEEF Cattle show JAPANESE BEEF (Half Wagyu) ) "KAMUI GYU"&gt;</b></p>	<p><b>Company Name: YAMAGOYA(THAILAND) Co.,Ltd.</b> <b>Contact Person:</b> Higashi Yoshitaka <b>E-mail:</b> higashi@yamagoyathailand.com <b>TEL:</b> 02-637-0599 <b>Major Export Destination:</b> SE Asia <b>TargetBuyer(Businesstype):</b> Wholesaler/Distributor,IndependentRetailer,Supermarket&amp;ChainStore, Department Store,Restaurant&amp;Catering Service,Hotel</p>	
<p><b>Item① Info:Fourteenth consecutive champion titles in TOKACHI BEEF Cattle show JAPANESE BEEF (Half Wagyu) ) "KAMUI GYU"</b> In order to pursuit taste and smell that are mostly close to Wagyu, we proudly present a Japanese beef called "Kamui Gyu" produced by Japanese delicate producers. We can offer customers the beef with a high quality that is very close to Wagyu with reasonable prices.</p>		

<p><b>AKANEMARU Co.,Ltd.</b></p>	<p>Company Type:Wholesale URL: www.akanemaru.co.jp</p>	<p><b>BOOTH &lt; G4 &gt;</b></p>
<p>《Osaka》</p>		
	<p><b>Contact Information</b></p>	
<p><b>Main Item</b> <b>&lt;AKANEGOSHIKI DORAYAKI&gt;</b></p>	<p><b>Company Name: AKANEMARU Co.,Ltd.</b> <b>Contact Person:</b> ITO TAKAYUKI <b>E-mail:</b> ito@akanemaru.co.jp <b>TEL:</b> 090-1222-7966 <b>Major Export Destination:</b> China(excluding HK),Taiwan,SE Asia,Mexico <b>Target Buyer (Business type):</b> Importer,Manufacturer,Wholesaler/Distributor,IndependentRetailer, Supermarket&amp;ChainStore,DepartmentStore,Restaurant&amp;Catering Service,Hotel,e-tailer,Franchisor,Exporter</p>	
<p><b>Item① Info:AKANEGOSHIKI DORAYAKI</b> You can enjoy a varing tastes of 5 beans (red kidney/green peas/concord pole/azuki/white kidney) together with an excellent taste of strained bean paste.</p>		


**Exhibitor's Information**


**JAPANESE FOOD PRODUCTS BUSINESS MATCHING 2018 BANGKOK**  
**16 (Tue.)- 17(Wed.) OCTOBER 2018**

<p><b>AMANOYA CORPORATION</b></p>	<p>Company Type: Manufacturer          URL: <a href="http://www.e-amanoya.co.jp/">http://www.e-amanoya.co.jp/</a></p>	<p><b>BOOTH</b>  <b>&lt; F2 &gt;</b></p>
<p>《Tokyo》</p>	<p><b>Contact Information</b></p>	
	<p><b>Company Name: AMANOYA CORPORATION</b>  <b>Contact Person: YAMAMURA TAIGA</b>  <b>E-mail: tyamamura@e-amanoya.co.jp</b>  <b>TEL: 042-560-6661</b></p> <p><b>Major Export Destination:</b>          China(excluding HK), Hong Kong, Taiwan, SE Asia, UAE, Netherlands, Germany, France, United Kingdom, Other EU Countries, Other European Countries, Australia, NZ, USA, Canada, Mexico, Brazil</p> <p><b>Target Buyer (Business type):</b>          Wholesaler/Distributor, Independent Retailer, Supermarket &amp; Chain Store, Department Store, e-tailer</p>	
<p><u>Main Item</u>  <b>&lt;HIME-MARU&gt;</b></p>		
<p><b>Item① Info: HIME-MARU</b>          This is a product for export. Approximately 2,500 cases per month are exported to mainly USA. Crunchy bite-sized fried rice crackers are covered with sweet soy sauce and three types of spice (chili pepper, Aosa seaweed, dried citrus peel). This is popular with mainly Chinese customers in USA.</p>		

<p><b>FUJIBAMBI Co.,Ltd.</b></p>	<p>Company Type: Manufacturer          URL: <a href="http://www.fujibambi.co.jp">www.fujibambi.co.jp</a></p>	<p><b>BOOTH</b>  <b>&lt; D5 &gt;</b></p>
<p>《Kumamoto》</p>	<p><b>Contact Information</b></p>	
	<div data-bbox="1074 1397 1476 1507" style="background-color: red; color: white; text-align: center; padding: 10px; font-weight: bold;"> <b>DISTRIBUTOR WANTED</b> </div> <p><b>Company Name: FUJIBAMBI Co.,Ltd.</b>  <b>Contact Person: Tachikawa Koichi</b>  <b>E-mail: tachikawa@fujibambi.co.jp</b>  <b>TEL: 096-245-5350</b></p> <p><b>Major Export Destination:</b>          China(excluding HK), Hong Kong, Taiwan</p> <p><b>Target Buyer (Business type):</b>          Importer, Wholesaler/Distributor, Independent Retailer, Supermarket &amp; Chain Store, Department Store</p>	
<p><u>Main Item</u>  <b>&lt;Brown Sugar Doughnut Stick 2pieces&gt;</b></p>		
<p><b>Item① Info: Brown Sugar Doughnut Stick 2pieces</b>          This stick-type is easy to eat hygienic and no moisture by two wrapped unit. This product is gentle sweetness using brown sugar made in Okinawa pref., it is a popular bestseller in Japan. This food texture of inside is moist feeling and that of outside is lightness.</p>		

**Exhibitor's Information****JAPANESE FOOD PRODUCTS BUSINESS MATCHING 2018 BANGKOK****16 (Tue.)- 17(Wed.) OCTOBER 2018**

<b>kasuriya</b>	Company Type: Manufacturer URL: <a href="http://www.kasuriya.jp/en/">www.kasuriya.jp/en/</a>	<b>BOOTH</b> <b>&lt; D3 &gt;</b>
《Yamagata》		
	<b>Contact Information</b>	
<u>Main Item</u> <b>&lt;edamame mochi&gt;</b>	<div style="text-align: center; background-color: red; color: white; padding: 5px; margin-bottom: 10px;"><b>DISTRIBUTOR WANTED</b></div> <p><b>Company Name:</b> kasuriya company limited  <b>Contact Person:</b> Tokairin Fumiaki  <b>E-mail:</b> <a href="mailto:fumikasuriya@icloud.com">fumikasuriya@icloud.com</a>  <b>TEL:</b> 023-644-1206</p> <p><b>Major Export Destination:</b> SE Asia, Germany, Australia, USA  <b>TargetBuyer(Businesstype):</b> Importer, Supermarket&amp;ChainStore, DepartmentStore, Restaurant&amp;Catering Service, Hotel</p>	
<p><b>Item① Info:edamame mochi</b>  When you open the package, aroma of zunda or edamame soybeans spreads. Taking edamame soybeans out of the pod manually is key to maintaining its flavor. This mochi made from the glutinous rice grown in Yamagata is the highest grade in terms of the stickiness and resilience.</p>		

<b>KUNIWA Co.,Ltd.</b>	Company Type:Manufacturer URL: <a href="http://www.kuniwa.net">www.kuniwa.net</a>	<b>BOOTH</b> <b>&lt; F1 &gt;</b>
《Okayama》		
	<b>Contact Information</b>	
<u>Main Item</u> <b>&lt;YAMA KAKI&gt;</b>	<p><b>Company Name:</b> KUNIWA Co.,Ltd.  <b>Contact Person:</b> OKAYAMA KOJIRO  <b>E-mail:</b> <a href="mailto:kuniwa@orange.ocn.ne.jp">kuniwa@orange.ocn.ne.jp</a>  <b>TEL:</b> 086-526-8373</p> <p><b>Major Export Destination:</b> China(excluding HK), Taiwan, SE Asia  <b>Target Buyer (Business type):</b> Importer, Wholesaler/Distributor, Independent Retailer, Supermarket&amp;ChainStore, DepartmentStore, Restaurant&amp;Catering Service, Hotel, e-tailer, Franchisor</p>	
<p><b>Item① Info:YAMA KAKI</b>  YAMA KAKI is a long seller Japanese confection, made of 100% naturally dried persim mon, popular for its good old sweet/tart taste. It is removed the stem (heta) and seeds, rolled with a traditional method. The taste won the prestigious MEIYO SOSAI food award in 2002.</p>		

**Exhibitor's Information**

**JAPANESE FOOD PRODUCTS BUSINESS MATCHING 2018 BANGKOK**

16 (Tue.)- 17(Wed.) OCTOBER 2018


<p><b>Maruto seika Co.,Ltd</b></p>	<p>Company Type: Manufacturer URL: <a href="http://www.marutoseika.com/">http://www.marutoseika.com/</a></p>	<p><b>BOOTH</b> <b>&lt; G2 &gt;</b></p>
<p>《Hiroshima》</p>	<p><b>Contact Information</b></p>	
	<p><b>Company Name: Maruto seika Co.,Ltd.</b>  <b>Contact Person: ZHENG TUO</b>  <b>E-mail: tei@marutoseika.com</b>  <b>TEL: 084-955-1151</b>  <b>Major Export Destination:</b>                  China(excluding HK),Hong Kong,Taiwan,SE Asia,UAE,France,United Kingdom,Russia,Australia,NZ,USA,Canada,Mexico  <b>TargetBuyer(Businesstype):</b>                  Wholesaler/Distributor,Supermarket&amp;Chain Store,Department Store</p>	
<p><u>Main Item</u> <b>&lt;NAGASAKI CASTELLA&gt;</b></p>		
<p><b>Item① Info:NAGASAKI CASTELLA</b>                  Nagasaki Castella is a traditional famous pastry. MARUTOSEIKA used 50 years to make it softer, with a longer shelf life. It is the most popular product overseas. We think there aren't any Japanese company which can make Castella with a 6 month shelf life while maintain its fresh quality.</p>		

<p><b>NittoBest Corporation</b></p>	<p>Company Type:Manufacturer URL: <a href="http://www.nittobest.co.jp/">http://www.nittobest.co.jp/</a></p>	<p><b>BOOTH</b> <b>&lt; G1 &gt;</b></p>
<p>《Yamagata》</p>	<p><b>Contact Information</b></p>	
	<p><b>Company Name: NittoBest Corporation</b>  <b>Contact Person: SAMPEI Kosuke</b>  <b>E-mail: k-sampe@nittobest.co.jp</b>  <b>TEL: 047-474-6973</b>  <b>Major Export Destination:</b>                  China(excluding HK),Hong Kong,UAE,Mexico  <b>Target Buyer (Business type):</b>                  Supermarket&amp;Chain Store,Restaurant&amp;Catering Service,Hotel</p>	
<p><u>Main Item</u> <b>&lt;SOUFFLE ROLL CAKE (UJI MATCHA)&gt;</b></p>		
<p><b>Item① Info:SOUFFLE ROLL CAKE (UJI MATCHA)</b>                  NITTOBEST CORPORATION manufacture and sell frozen food for business in Japan.Our SOUFFLE ROLL CAKE(UJI MATCHA)is characterized by dark green souffle dough using UJI MATCHA.MATCHA CREAM prepared the balance between sweetness and bitter taste and maked in an elegant taste.</p>		

**Exhibitor's Information**

**JAPANESE FOOD PRODUCTS BUSINESS MATCHING 2018 BANGKOK**

16 (Tue.)- 17(Wed.) OCTOBER 2018

<p><b>Nittai Tsusho Co., Ltd.</b></p>	<p>Company Type: Trading Company URL: nittai.jp/</p>	<p><b>BOOTH</b> <b>&lt; G3 &gt;</b></p>
<p>《Hyogo》</p>	<p><b>Contact Information</b></p>	
	<p><b>Company Name: Probitry Trading Co., Ltd.</b>  <b>Contact Person: Namigai Naoya</b>  <b>E-mail: naoyan@probitrytrading.com</b>  <b>TEL: 02-391-4507</b>  <b>Major Export Destination:</b>                  SE Asia  <b>TargetBuyer(Business type):</b>                  Importer,Wholesaler/Distributor</p>	
<p><u>Main Item</u> <b>&lt;Miniature Kuzumochi (Matcha)&gt;</b></p>		
<p><b>Item① Info:Miniature Kuzumochi (Matcha)</b>                  Our “Kuzumochi” is made by the historic Japanese manufacturer, and frozen by the special freezing technology. It keeps the original taste and texture and lasts for 48 hours at room temperature after defrosted naturally. We have many varieties of flavors.</p>		

<p><b>SENNARIDO Co.,Ltd.</b></p>	<p>Company Type:Manufacturer URL: www.sennarido.net</p>	<p><b>BOOTH</b> <b>&lt; E4 &gt;</b></p>
<p>《Kumamoto》</p>	<p><b>Contact Information</b></p>	
	<div data-bbox="1075 1317 1477 1424" style="background-color: red; color: white; text-align: center; padding: 5px; font-weight: bold;">                 DISTRIBUTOR WANTED             </div> <p><b>Company Name: SENNARIDO Co.,Ltd.</b>  <b>Contact Person: ISHIMARU KOTA</b>  <b>E-mail: ishmaru@mitsuya-web.co.jp</b>  <b>TEL: 092-565-4711</b>  <b>Major Export Destination:</b>                  China(excluding HK),Hong Kong,Taiwan,SE Asia,USA,Canada  <b>Target Buyer (Business type):</b>                  Importer,Wholesaler/Distributor,Supermarket&amp;ChainStore,Department Store</p>	
<p><u>Main Item</u> <b>&lt;Green Snack Pistachio Wasabi&gt;</b></p>		
<p><b>Item① Info:Green Snack Pistachio Wasabi</b>                  We roasted the pistachios which were carefully selected.Wasabi's hotness complements the sweetness of pistachio.We export mainly to Southeast Asia,and as a souvenir in Japan for foreign visitors to Japan,it is a very popular.</p>		


**Exhibitor's Information**


**JAPANESE FOOD PRODUCTS BUSINESS MATCHING 2018 BANGKOK**  
**16 (Tue.)- 17(Wed.) OCTOBER 2018**

<p><b>YAMABOSHIYA Co.,Ltd.</b></p>	<p>Company Type: Wholesale          URL: <a href="http://www.arista.co.jp/english/">www.arista.co.jp/english/</a></p>	<p><b>BOOTH</b>  <b>&lt; G5 &gt;</b></p>
<p>《Osaka》</p>		
	<p style="text-align: center;"><b>Contact Information</b></p> <p><b>Company Name:</b> YAMABOSHIYA Co.,Ltd.  <b>Contact Person:</b> FUKUDA MASAHIRO  <b>E-mail:</b> <a href="mailto:fukuda.masahiro@arista.co.jp">fukuda.masahiro@arista.co.jp</a>  <b>TEL:</b> 03-6858-4394</p> <p><b>Major Export Destination:</b>          China(excluding HK),Hong Kong,Taiwan,SE Asia  <b>TargetBuyer(Businesstype):</b>          Importer,Wholesaler/Distributor,Supermarket&amp;Chain Store,Department Store</p>	
<p><u>Main Item</u>  <b>&lt;The Animal Land Gummy Grape Flavor&gt;</b></p>		
<p><b>Item① Info:The Animal Land Gummy Grape Flavor</b>          This is pretty animal shaped gummy in 12designs_include one secret design. The design has Panda,Lion,rabbit,etc.In fact,The secret design is an elephant!It is especially suitable for children.Please check it out.</p>		

<p><b>YAMAKICHI SEIKA SYOKUHIN Co.</b>  <b>(Fukushima Food Industry Council)</b></p>	<p>Company Type:Manufacturer          URL: <a href="http://satomaruku-n.co.jp/">satomaruku-n.co.jp/</a></p>	<p><b>BOOTH</b>  <b>&lt; E3 &gt;</b></p>
<p>《Fukushima》</p>		
	<p style="text-align: center;"><b>Contact Information</b></p> <div style="text-align: center; background-color: red; color: white; padding: 10px; margin: 10px auto; width: fit-content;"> <p><b>DISTRIBUTOR WANTED</b></p> </div> <p><b>Company Name:</b> YAMAKICHI SEIKA SYOKUHIN Co. (Fukushima Food Industry Council)  <b>Contact Person:</b> Yamaki Takao  <b>E-mail:</b> <a href="mailto:t-yamaki@satomaruku-n.co.jp">t-yamaki@satomaruku-n.co.jp</a>  <b>TEL:</b> 024-582-3838</p> <p><b>Major Export Destination:</b>          Hong Kong,SE Asia  <b>Target Buyer (Business type):</b>          Importer</p>	
<p><u>Main Item</u>  <b>&lt;Puru Puru&gt;</b></p>		
<p><b>Item① Info:Puru Puru</b>          Konnyaku jelly drink is made by adding to fruit juices dietary fiber that helps your digestive system, collagen which maintains your skin condition and is good for your joints, and hyaluronic acid which improves moisture retaining capacity. It is a konnyaku drink that is gentle to your stomach.</p>		


**Exhibitor's Information****JAPANESE FOOD PRODUCTS BUSINESS MATCHING 2018 BANGKOK****16 (Tue.)- 17(Wed.) OCTOBER 2018**


<b>BLEND FARM Inc.</b>	Company Type: Manufacturer,Wholesale URL: blend-farm.com	<b>BOOTH</b> <b>&lt; L1 &gt;</b>
<b>&lt;Kyoto&gt;</b>		
	<b>Contact Information</b>	
<p style="text-align: center;"><u>Main Item</u> <b>&lt;Shinko pear&gt;</b></p>	<p><b>Company Name: BLEND FARM Inc</b>  <b>Contact Person: SHIRAIWA CHIHIRO</b>  <b>E-mail: c.shiraiwa@blend-farm.com</b>  <b>TEL: 075-963-5269</b></p> <p><b>Major Export Destination:</b>  Hong Kong,Taiwan,SE Asia,USA  <b>TargetBuyer(Businesstype):</b>  Importer,Supermarket&amp;ChainStore,Restaurant&amp;CateringService,Hotel</p>	
<p><b>Item① Info:Shinko pear</b>  The fertilizer is improved by adding crab shells to bring out the rich flavor. This shinkou nashi which has the highest quality and preservability can be enjoyed after it is picked in October till the end of December if kept in a cool place.</p>		

<b>Mlifecity Co.,Ltd.</b>	Company Type:WholesaleTrading,Company URL: mlifecity.jp	<b>BOOTH</b> <b>&lt; F4 &gt;</b>
<b>&lt;Oita&gt;</b>		
	<b>Contact Information</b>	
<p style="text-align: center;"><u>Main Item</u> <b>&lt;Japanese sweet potatoes&gt;</b></p>	<div style="text-align: right; border: 2px solid red; padding: 5px; width: fit-content; margin: 0 auto;"><b>DISTRIBUTOR WANTED</b></div> <p><b>Company Name: Mlifecity Co.,Ltd.</b>  <b>Contact Person: Mishima Shintaro</b>  <b>E-mail: info@mlifecity.jp</b>  <b>TEL: 097-599-3723</b></p> <p><b>Major Export Destination:</b>  SE Asia,Australia  <b>Target Buyer (Business type):</b>  Importer,Wholesaler/Distributor</p>	
<p><b>Item① Info:Japanese sweet potatoes</b>  By long term storing for over 40 days after harvesting, the potatoes' starch changes to sucrose, sugar content increases and it becomes very sweet. There is about 1.5 times the sugar content of ordinary potatoes. Depending on the distribution route, it corresponds to potato size (from S to L).</p>		





**Exhibitor's Information****JAPANESE FOOD PRODUCTS BUSINESS MATCHING 2018 BANGKOK****16 (Tue.)- 17(Wed.) OCTOBER 2018**

<b>Nihon Agri, Inc.</b>	Company Type: Trading Company URL: <a href="http://nihon-agri.com/en/">http://nihon-agri.com/en/</a>	<b>BOOTH &lt; L3 &gt;</b>
《Tokyo》		
	<b>Contact Information</b>	
<u>Main Item</u> <b>&lt;Essence apple&gt;</b>	<p><b>Company Name: Nihon Agri, Inc.</b>  <b>Contact Person: Wei Sheng</b>  <b>E-mail: sheng_wei@nihon-agri.com</b>  <b>TEL: 093-475-4415</b></p> <p><b>Major Export Destination:</b>  Hong Kong, Taiwan, SE Asia</p> <p><b>Target Buyer (Business type):</b>  Manufacturer, Wholesaler/Distributor, Independent  Retailer, Supermarket&amp;ChainStore, DepartmentStore, Restaurant&amp;Catering  Service, Hotel, e-tailer, Franchisor</p>	
<p><b>Item① Info: Essence apple</b>  Best Japanese apples with unprecedented low price ever.  Three colors to fit every needs of mass consumers:  Essence Red - Honey rich sweetness  Essence Green - Healthy aroma, sweeter than any other green apples  Essence Yellow - Crisp sourness for refreshment</p>		

<b>SUN FRESH JAPAN, INC.</b>	Company Type: Retail URL: <a href="http://sunfresh-group.com/">sunfresh-group.com/</a>	<b>BOOTH &lt; L5 &gt;</b>
《Chiba》		
	<b>Contact Information</b>	
<u>Main Item</u> <b>&lt;Grape(Shine muscat)&gt;</b>	<p><b>Company Name: SUN FRESH JAPAN, INC.</b>  <b>Contact Person: Ochiai Akiko</b>  <b>E-mail: service@sunfresh-group.co.jp</b>  <b>TEL: 04-7148-0851</b></p> <p><b>Major Export Destination:</b>  Hong Kong, SE Asia</p> <p><b>Target Buyer (Business type):</b>  Wholesaler/Distributor, Supermarket&amp;ChainStore, DepartmentStore,  Restaurant&amp;Catering Service, Hotel</p>	
<p><b>Item① Info: Grape(Shine muscat)</b>  With a thin, soft skin, this grape can be eaten with its peel. Enjoy the crisp skin texture and juicy meat combined with a refined sweetness and exquisite fragrance.</p>		


**Exhibitor's Information****JAPANESE FOOD PRODUCTS BUSINESS MATCHING 2018 BANGKOK****16 (Tue.)- 17(Wed.) OCTOBER 2018**


<b>SUN GLOBE FOOD , INC.</b>	Company Type: Trading Company URL: www.sgfd.co.jp/	<b>BOOTH &lt; F5 &gt;</b>
《Tokyo》		
	<b>Contact Information</b>	
<u>Main Item</u> <b>&lt;Beniazuma Sweet potato&gt;</b>	<div data-bbox="1075 501 1477 607" style="background-color: red; color: white; text-align: center; padding: 5px;"><b>DISTRIBUTOR WANTED</b></div> <p><b>Company Name: SUN GLOBE FOOD, INC.</b>  <b>Contact Person: NAKAZATO YUKITAKA</b>  <b>E-mail: nakazato@sgfd.co.jp</b>  <b>TEL: 03-5492-3962</b></p> <p><b>Major Export Destination:</b>  Hong Kong, SE Asia, USA</p> <p><b>Target Buyer (Business type):</b>  Importer, Wholesaler/Distributor, Independent Retailer, Supermarket &amp; Chain Store</p>	
<b>Item① Info: Beniazuma Sweet potato</b> The sweet potato was performed selective breeding of to match the Japanese climate climate, When we bake it and eat, We would like to introduce a delicious Beniazuma sweet potato. Tasting is flaky. The Beniazuma sweet potato-kind is strong in sweetness.		

<b>AHJIKAN Co.,Ltd.</b>	Company Type: Manufacturer, Wholesale URL: www.ahjikan.co.jp	<b>BOOTH &lt; H3 &gt;</b>
《Hiroshima》		
	<b>Contact Information</b>	
<u>Main Item</u> <b>&lt;Sushi Tamago&gt;</b>	<p><b>Company Name: AHJIKAN Co.,Ltd.</b>  <b>Contact Person: Ohata Tomonori</b>  <b>E-mail: ohata-ahjikan@hotmail.com</b>  <b>TEL: 082-277-4539</b></p> <p><b>Major Export Destination:</b>  China(excluding HK), Hong Kong, SE Asia, UAE, Australia, NZ, USA, Canada</p> <p><b>Target Buyer (Business type):</b>  Importer, Wholesaler/Distributor, Supermarket &amp; Chain Store, Restaurant &amp; Catering Service, Hotel</p>	
<b>Item① Info: Sushi Tamago</b> Our Sushi Tamago is recognized as the number one egg omelet in overseas market. Its sophisticated texture and sweet taste come from our original baking process, based on the long study since the company establishment in 1962.		

**Exhibitor's Information**

**JAPANESE FOOD PRODUCTS BUSINESS MATCHING 2018 BANGKOK**  
**16 (Tue.)- 17(Wed.) OCTOBER 2018**

<p><b>HARADA CORPORATION</b></p>	<p>Company Type: Trading Company          URL: <a href="http://www.haradacorp.co.jp/en/">http://www.haradacorp.co.jp/en/</a></p>	<p><b>BOOTH</b> <b>&lt; A4 &gt;</b></p>
<p>《Osaka》</p>	<p><b>Contact Information</b></p>	
 <p><b>MADE IN JAPAN</b>  <b>NATURAL FRUITS</b>  <b>EXTRACT POWDER</b></p> <p>Strawberry Powder: 1g → Juice 4.3 cc (approx.)</p> <p>Yuzu Citrus, Peach, Strawberry, Japanese Quince, Peach, Strawberry, Apricot, Cherry, Lemon</p>	<div data-bbox="1082 510 1481 622" style="background-color: red; color: white; text-align: center; padding: 5px;"><b>DISTRIBUTOR WANTED</b></div> <p><b>Company Name: HARADA CORPORATION</b>  <b>Contact Person: Kimoto Sawa</b>  <b>E-mail: kimoto@haradacorp.co.jp</b>  <b>TEL: 65-6324-1101</b></p> <p><b>Major Export Destination:</b>          Hong Kong, Taiwan</p> <p><b>Target Buyer (Business type):</b>          Importer, Manufacturer, Wholesaler/Distributor, Supermarket&amp;ChainStore, Restaurant&amp;Catering Service,</p>	
<p><u>Main Item</u>  <b>&lt;Japanese fruits extract powder&gt;</b></p>	<p><b>Item① Info: Japanese fruits extract powder</b>          No fragrance and artificial color, our powder with the original scent and color of JPN-fruits, encased the fresh flavor of ingredients. With patented process, powder have a better taste profile, richer color, and more attractive flowability and dispersion that make it easier for manufacturers to use</p>	

<p><b>IA-Foods Co., Ltd.</b></p>	<p>Company Type: Manufacturer, Wholesale          URL: <a href="http://ia-foods.com/">ia-foods.com/</a></p>	<p><b>BOOTH</b> <b>&lt; A1 &gt;</b></p>
<p>《Gunma》</p>	<p><b>Contact Information</b></p>	
 <p><b>Main Item</b>  <b>&lt;Konjac Noodles&gt;</b></p>	<div data-bbox="1045 1305 1444 1417" style="background-color: red; color: white; text-align: center; padding: 5px;"><b>DISTRIBUTOR WANTED</b></div> <p><b>Company Name: IA-Foods Co., Ltd.</b>  <b>Contact Person: Murakami Yuki</b>  <b>E-mail: ia-sales1@ia-foods.com</b>  <b>TEL: 0274-70-5005</b></p> <p><b>Major Export Destination:</b>          Hong Kong, SE Asia, USA</p> <p><b>Target Buyer (Business type):</b>          Importer, Wholesaler/Distributor, Independent Retailer, Supermarket&amp;ChainStore, DepartmentStore, Restaurant&amp;Catering Service</p>	
<p><b>Item① Info: Konjac Noodles</b>          Konjac is low-calorie, low-carbohydrate, fat-free, gluten-free and containing rich fiber. You can cook these noodles widely such as Udon, Ramen, Pasta, fried noodles, Pho, and salad with your favorite taste and ingredients.</p>		

**Exhibitor's Information**

**JAPANESE FOOD PRODUCTS BUSINESS MATCHING 2018 BANGKOK**

16 (Tue.)- 17(Wed.) OCTOBER 2018


<p><b>IIMAINICHI Co.,Ltd.</b></p>	<p>Company Type: Retail URL: <a href="https://www.iimainichi.com/">https://www.iimainichi.com/</a></p>	<p><b>BOOTH &lt; A3 &gt;</b></p>
<p>《Osaka》</p>	<p><b>Contact Information</b></p>	
	<div data-bbox="1070 517 1474 629" style="background-color: red; color: white; text-align: center; padding: 5px; font-weight: bold;">DISTRIBUTOR WANTED</div> <p><b>Company Name:</b> IIMAINICHI Co.,Ltd. <b>Contact Person:</b> Watanabe Kiyonobu <b>E-mail:</b> k-watanabe@iimainichi.com <b>TEL:</b> 06-6227-8190</p> <p><b>Major Export Destination:</b> SE Asia</p> <p><b>TargetBuyer(Businesstype):</b> Importer,Wholesaler/Distributor</p>	
<p><u>Main Item</u> <b>&lt;Pre-dell 3000W&gt;</b></p>		
<p><b>Item① Info:Pre-dell 3000W</b> Pre-dell 3000 W is a lactic acid bacteria supplement with 11 patents in Japan. Intake of lactic acid bacteria is said to improve the environment of the intestine and immune function. This product contains 300 billion lactic acid bacteria per capsule and works well for the body.</p>		

<p><b>ITSUKIFOODS Co.,Ltd.</b></p>	<p>Company Type:Manufacturer URL: <a href="http://www.itsukifoods.jp/english/">www.itsukifoods.jp/english/</a></p>	<p><b>BOOTH &lt; H1 &gt;</b></p>
<p>《Kumamoto》</p>	<p><b>Contact Information</b></p>	
	<p><b>Company Name:</b> ITSUKIFOODS CO.,LTD. <b>Contact Person:</b> OGATA HIDEO <b>E-mail:</b> ogata.h@itsukifoods.jp <b>TEL:</b> 0964-28-7000</p> <p><b>Major Export Destination:</b> China(excluding HK),Hong Kong,Taiwan,Other NE Asia,SE Asia,UAE,Other Middle East Asia,Netherlands,Germany,France,United Kingdom,Other EU Countries,Other European Countries,Russia,Australia,NZ,USA,Canada,Brazil</p> <p><b>Target Buyer (Business type):</b> Wholesaler/Distributor,Independent Retailer,Supermarket&amp;Chain Store,DepartmentStore,Restaurant&amp;CateringService,Hotel,etailer, Franchisor</p>	
<p><u>Main Item</u> <b>&lt;RAMEN,VERY SPICY MISO PORK,DRY&gt;</b></p>		
<p><b>Item① Info:RAMEN,VERY SPICY MISO PORK,DRY</b> Smooth straight dry noodle with very spicy miso pork flavored soup. Serves 1.</p>		

**Exhibitor's Information**

**JAPANESE FOOD PRODUCTS BUSINESS MATCHING 2018 BANGKOK**

16 (Tue.)- 17(Wed.) OCTOBER 2018

<p><b>Kinokuni Co.,Ltd</b></p>	<p>Company Type: Manufacturer URL: www.kinokuni-gelato.com</p>	<p><b>BOOTH</b> <b>&lt; H2 &gt;</b></p>
<p>《Wakayama》</p>		
	<p style="text-align: center;"><b>Contact Information</b></p> <p><b>Company Name: Kinokuni Co.,Ltd</b>  <b>Contact Person: Furuta Yoshiaki</b>  <b>E-mail: info@kinokuni-gelato.com</b>  <b>TEL: 0737-63-1170</b></p> <p><b>Major Export Destination:</b>          China(excluding HK),Hong Kong,SE Asia,France</p> <p><b>TargetBuyer(Business type):</b>          Importer,Manufacturer,Wholesaler/Distributor,Independent          Retailer,Supermarket&amp;ChainStore,DepartmentStore,Restaurant&amp;Catering          Service,Hotel</p>	
<p style="text-align: center;"><u>Main Item</u> <b>&lt;Frozen Mixed Fruits&gt;</b></p>		
<p><b>Item① Info:Frozen Mixed Fruits</b>          Frozen mixed fruits using Japanese mandarin orange, strawberry, blueberry only. When you open the bag, there is a nice scent of fruit. You can mix it with yoghurt and eat it, or you can enjoy it as fruit in tea. You can use it as a raw material for smoothie.</p>		


<p><b>Komatsu Suisan Co., Ltd</b></p>	<p>Company Type: Manufacturer URL: www.shirasu.com</p>	<p><b>BOOTH</b> <b>&lt; I3 &gt;</b></p>
<p>《Ibaraki》</p>		
	<p style="text-align: center;"><b>Contact Information</b></p> <p><b>Company Name: Komatsu Suisan Co., Ltd</b>  <b>Contact Person: Ishibashi Miki</b>  <b>E-mail: ishibashi@shirasu.com</b>  <b>TEL: 0294-52-5501</b></p> <p><b>Major Export Destination:</b>          Hong Kong,SE Asia,India,USA</p> <p><b>Target Buyer (Business type):</b>          Manufacturer,IndependentRetailer,Supermarket&amp;ChainStore,          Restaurant&amp;Catering Service,Hotel,Franchisor</p>	
<p style="text-align: center;"><u>Main Item</u> <b>&lt;SHIRASU&gt;</b></p>		
<p><b>Item① Info:SHIRASU</b>          Our quality dried young sardines are processed at the factory which obtained the first ISO22000 certification in the industry. It is a product with taste and ease of use.</p>		

**Exhibitor's Information**

**JAPANESE FOOD PRODUCTS BUSINESS MATCHING 2018 BANGKOK**

16 (Tue.)- 17(Wed.) OCTOBER 2018


<p><b>Takefuseimen Co.,Ltd.</b></p>	<p>Company Type: Manufacturer URL: <a href="http://www.echizensoba.co.jp">www.echizensoba.co.jp</a></p>	<p><b>BOOTH</b> <b>&lt; H5 &gt;</b></p>
<p>《Fukui》</p>		
	<p align="center"><b>Contact Information</b></p> <p><b>Company Name: Takefuseimen Co.,Ltd.</b>  <b>Contact Person: Nakade Tomofumi</b>  <b>E-mail: takefu@ymail.plala.or.jp</b>  <b>TEL: 0778-22-0272</b></p> <p><b>Major Export Destination:</b>          Hong Kong, Taiwan, SE Asia, France, USA  <b>Target Buyer (Business type):</b>          Supermarket &amp; Chain Store, Department Store, Restaurant &amp; Catering Service, Hotel</p>	
<p align="center"><u>Main Item</u></p> <p><b>&lt;Fresh soba containing 50% buckwheat flour "PC5-100"&gt;</b></p>		
<p><b>Item① Info: Fresh soba containing 50% buckwheat flour "PC5-100"</b>          50% buckwheat flour and 50% flour. Keep frozen and please defrost in a fridge 1 day before. We cultivate the buckwheat in our farm. (Hokkaido or Fukui)</p>		


<p><b>TANESHO.Co.,Ltd</b></p>	<p>Company Type: Manufacturer URL: <a href="http://www.tanesho.co.jp/Ecoinfo.htm">http://www.tanesho.co.jp/Ecoinfo.htm</a></p>	<p><b>BOOTH</b> <b>&lt; H4 &gt;</b></p>
<p>《Saga》</p>		
	<p align="center"><b>Contact Information</b></p> <p><b>Company Name: TANESHO.Co.,Ltd</b>  <b>Contact Person: MOROTOMI KAZUMA</b>  <b>E-mail: kazuma-m@tanesho.co.jp</b>  <b>TEL: 0942-83-1311</b></p> <p><b>Major Export Destination:</b>          Hong Kong, Taiwan, SE Asia, France, United Kingdom, USA  <b>Target Buyer (Business type):</b>          Wholesaler/Distributor, Independent Retailer, Department Store, Restaurant &amp; Catering Service, Hotel, e-tailer</p>	
<p align="center"><u>Main Item</u></p> <p><b>&lt;21Muti grains&gt;</b></p>		
<p><b>Item① Info: 21Muti grains</b>          Blending 21 kinds of grain and carefully balancing its flavor, appearance, and texture, 21 multi grains rice is delicious and easy to be included in your daily diet. The product contains nutrients; fiber from barley, soy beans, and corn, or vitamins and minerals making it easy to maintain a healthy diet.</p>		

**Exhibitor's Information**

**JAPANESE FOOD PRODUCTS BUSINESS MATCHING 2018 BANGKOK**

16 (Tue.)- 17(Wed.) OCTOBER 2018

<p><b>TNK Inc.</b></p>	<p>Company Type: Trading Company URL: www.tnku.jp</p>	<p><b>BOOTH &lt; B1 &gt;</b></p>
<p>《Toyama》</p>		
 <p>野菜不足が気になる方に <b>大麦若葉</b> <b>100%青汁</b> 各種ビタミン 各種アミノ酸 食物繊維 無添加 無着色 牛乳や豆乳などに混ぜるのがおススメ! 抹茶風味 便利な粉末が3タイプ 2g×25包</p>	<p style="text-align: center;"><b>Contact Information</b></p> <div style="text-align: center; background-color: red; color: white; padding: 10px; margin: 20px auto; width: 80%;"> <p><b>DISTRIBUTOR WANTED</b></p> </div> <p><b>Company Name:</b> TNK Inc. <b>Contact Person:</b> McCaffrey Noriko <b>E-mail:</b> n.mccaffrey@tnku.jp <b>TEL:</b> 076-482-4010 <b>Major Export Destination:</b> China(excluding HK),Hong Kong,Taiwan,Other NE Asia,Russia <b>TargetBuyer(Businesstype):</b> Importer,Wholesaler/Distributor</p>	
<p><u>Main Item</u> <b>&lt;100% Young Barley Leaves Beverage Powder&gt;</b></p>		
<p><b>Item① Info:100%Young Barley Leaves Beverage Powder</b> It is high quality green juice produced in Japan. It product that children to elderly can dring safely. It can be used for various cooking scenes beside drinks.</p>		


<p><b>YU-KI Co.,Ltd.</b></p>	<p>Company Type:Retail URL: www.kouwagroup.or.jp</p>	<p><b>BOOTH &lt; A5 &gt;</b></p>
<p>《Fukuoka》</p>		
 <p>GOEN ごえん HONEY SYRUP PRODIGES HONEY AND ORGANIC VEGETABLES</p>	<p style="text-align: center;"><b>Contact Information</b></p> <div style="text-align: center; background-color: red; color: white; padding: 10px; margin: 20px auto; width: 80%;"> <p><b>DISTRIBUTOR WANTED</b></p> </div> <p><b>Company Name:</b> YU-KI Co.,Ltd. <b>Contact Person:</b> TAKA ENREI <b>E-mail:</b> taka2009.dream.c.t@san.bbiq.jp <b>TEL:</b> 090-3806-1613 <b>Major Export Destination:</b> UAE <b>Target Buyer (Business type):</b> Restaurant&amp;Catering Service,Hotel</p>	
<p><u>Main Item</u> <b>&lt;GOEN Honey Syrup&gt;</b></p>		
<p><b>Item① Info:GOEN Honey Syrup</b> Goen is a honey syrup developed by dentists for diabetes patients. It prevents accumulation of cholesterol and fat. Our motto is to "Create a society with active seniors with zero bedridden patients" This product is a "Functional Food" which is important in the key industry4.0 in Thailand.</p>		

**Exhibitor's Information**

**JAPANESE FOOD PRODUCTS BUSINESS MATCHING 2018 BANGKOK**

**16 (Tue.)- 17(Wed.) OCTOBER 2018**

<p><b>COEDOBREWERY Kyodoshoji Corp., Ltd.</b></p>	<p>Company Type: Manufacturer URL: <a href="http://www.coedobrewery.com/en/">www.coedobrewery.com/en/</a></p>	<p><b>BOOTH &lt; K3 &gt;</b></p>
<p>《Saitama》</p>	<p><b>Contact Information</b></p>	
	<p><b>Company Name:</b> COEDOBREWERY Kyodoshoji Corp., Ltd. <b>Contact Person:</b> Harada Kohei <b>E-mail:</b> <a href="mailto:k-harada@coedobrewery.com">k-harada@coedobrewery.com</a> <b>TEL:</b> 0493-39-2828</p> <p><b>Major Export Destination:</b> Hong Kong, Taiwan, SE Asia, Other SE Asia, Germany, France, United Kingdom, Other EU Countries, Australia, USA, Canada</p> <p><b>Target Buyer (Business type):</b> Independent Retailer, Supermarket &amp; Chain Store, Department Store, Restaurant &amp; Catering Service, Hotel</p>	
<p><u>Main Item</u> <b>&lt;COEDO Beniaka&gt;</b></p>		
<p><b>Item① Info: COEDO Beniaka</b> Beniaka is a kind of sweet potato which is branded and harvested at our local area. This is unique and special because the stuff which is steamed and baked in two hours is infused with barley and hops before the fermentation.</p>		


<p><b>GEKKEIKAN SAKE COMPANY, LTD.</b></p>	<p>Company Type: Manufacturer URL: <a href="http://www.gekkeikan.co.jp/english/">www.gekkeikan.co.jp/english/</a></p>	<p><b>BOOTH &lt; K5 &gt;</b></p>
<p>《Kyoto》</p>	<p><b>Contact Information</b></p>	
	<p><b>Company Name:</b> GEKKEIKAN SAKE COMPANY, LTD. <b>Contact Person:</b> FUJITA MASAHIRO <b>E-mail:</b> <a href="mailto:m_fujita@gekkeikan.co.jp">m_fujita@gekkeikan.co.jp</a> <b>TEL:</b> 075-623-2050</p> <p><b>Major Export Destination:</b> China (excluding HK), Hong Kong, Taiwan, Other NE Asia, SE Asia, India, Other SE Asia, UAE, Other Middle East Asia, Netherlands, Germany, France, United Kingdom, Other EU Countries, Other European Countries, Russia, Australia, NZ, USA, Canada, Mexico, Other South American Coun</p> <p><b>Target Buyer (Business type):</b> Wholesaler/Distributor, Independent Retailer, Supermarket &amp; Chain Store, Department Store, Restaurant &amp; Catering Service, Hotel, Retailer, Franchisor</p>	
<p><u>Main Item</u> <b>&lt;GEKKEIKAN DRAFT SAKE 280ML&gt;</b></p>		
<p><b>Item① Info: GEKKEIKAN DRAFT SAKE 280ML</b> Unlike other types of sake, namasake is a sake which has not been pasteurised before the maturing and bottling process, giving it a stronger taste and aroma. Namasake has a dry and balanced taste, making it a truly refreshing drink. Best served chilled.</p>		




**Exhibitor's Information**

**JAPANESE FOOD PRODUCTS BUSINESS MATCHING 2018 BANGKOK**

16 (Tue.)- 17(Wed.) OCTOBER 2018


<p><b>Otokoyama Monten Co., Ltd</b></p>	<p>Company Type: Manufacturer URL: www.kesenuma.co.jp</p>	<p><b>BOOTH</b> <b>&lt; K4 &gt;</b></p>
<p>〈Miyagi〉</p>	<p><b>Contact Information</b></p>	
	<p><b>Company Name: Otokoyama Honten Co., Ltd</b>  <b>Contact Person: Sugawara Hiroki</b>  <b>E-mail: hirotrek105@gmail.com</b>  <b>TEL: 0226-24-8088</b></p> <p><b>Major Export Destination:</b>          Hong Kong, Taiwan, SE Asia, France, Other EU Countries</p> <p><b>Target Buyer (Business type):</b>          Supermarket &amp; Chain Store, Department Store, Restaurant &amp; Catering Service, Hotel</p>	
<p><u>Main Item</u> <b>&lt;Sotenden Tokubetsu Junmai&gt;</b></p>		
<p><b>Item① Info: Sotenden Tokubetsu Junmai</b>          Gentle and refreshing citrus fruits aroma like a green lime. The texture is smooth and easy to drink. It contains mellow sweetness and a clear aftertaste with moderate balance, which means you will never get tired of drinking it. In addition, it expands the possibilities of food pairing.</p>		

<p><b>Ozeki Corporation</b></p>	<p>Company Type: Manufacturer URL: www.ozeki.co.jp</p>	<p><b>BOOTH</b> <b>&lt; K2 &gt;</b></p>
<p>〈Hyogo〉</p>	<p><b>Contact Information</b></p>	
	<p><b>Company Name: Ozeki Corporation</b>  <b>Contact Person: Ebitani Takashi</b>  <b>E-mail: takashi.ebitani@ozeki.co.jp</b>  <b>TEL: 02-660-6201</b></p> <p><b>Major Export Destination:</b>          China (excluding HK), Hong Kong, Taiwan, Other NE Asia, SE Asia, India, Other SE Asia, UAE, Other Middle East Asia, Netherlands, Germany, France, United Kingdom, Other EU Countries, Other European Countries, Russia, Australia, NZ, Other Oceania Countries, USA, Canada, Mexico, O</p> <p><b>Target Buyer (Business type):</b>          Manufacturer, Wholesaler/Distributor, Independent Retailer, Supermarket &amp; Chain Store, Department Store, Restaurant &amp; Catering Service, Hotel, e-tailer, Franchisor, Exporter</p>	
<p><u>Main Item</u> <b>&lt;IKEZO&gt;</b></p>		
<p><b>Item① Info: IKEZO</b>          Amazing sparkling jelly sake Mellow.          This sake can be enjoyed like a dessert.</p>		

**Exhibitor's Information**

**JAPANESE FOOD PRODUCTS BUSINESS MATCHING 2018 BANGKOK**

**16 (Tue.)- 17(Wed.) OCTOBER 2018**

<p><b>Eminet Co.,Ltd.</b></p>	<p>Company Type: ManufacturerRetail URL: www.emi-net.co.jp</p>	<p><b>BOOTH &lt; A2 &gt;</b></p>
<p>《Tottori》</p>	<p><b>Contact Information</b></p>	
	<div data-bbox="1082 510 1484 618" style="background-color: red; color: white; text-align: center; padding: 5px;"><b>DISTRIBUTOR WANTED</b></div> <p><b>Company Name: Eminet Co.,Ltd.</b>  <b>Contact Person: Yuji Nishina</b>  <b>E-mail: nishina@emi-net.co.jp</b>  <b>TEL: 0859-33-2841</b></p> <p><b>Major Export Destination:</b> Taiwan</p> <p><b>TargetBuyer(Businesstype):</b> Importer,Wholesaler/Distributor,Department Store,e-tailer,Franchisor</p>	
<p><u>Main Item</u> <b>&lt;Tenshi no Rara&gt;</b></p>		
<p><b>Item① Info:Tenshi no Rara</b> Tenshi no Rara uses fish collagen extracted from scales of good quality fish to high purity with no additives. So far 5.6 million boxes have been sold and drinkers exceed 540,000. Tenshi no Rara can be drunk warm or cold and can also be added to cook rice, soup, salad dressing and other meals.</p>		

<p><b>Hanamaruki Foods Inc.</b></p>	<p>Company Type:Manufacturer URL: http://www.hanamaruki.co.jp</p>	<p><b>BOOTH &lt; J3 &gt;</b></p>
<p>《Nagano》</p>	<p><b>Contact Information</b></p>	
	<p><b>Company Name: Hanamaruki (Thailand) Co., Ltd.</b>  <b>Contact Person: Koido Daisuke</b>  <b>E-mail: koido@hanamaruki.co.jp</b>  <b>TEL: 092-398-5246</b></p> <p><b>Major Export Destination:</b> Hong Kong,Taiwan,SE Asia,Other Middle East Asia,Netherlands,Germany,France,United Kingdom,Other EU Countries,USA,Canada</p> <p><b>Target Buyer (Business type):</b> Restaurant&amp;Catering Service</p>	
<p><u>Main Item</u> <b>&lt;Ekitai Shio Koji&gt;</b></p>		
<p><b>Item① Info:Ekitai Shio Koji</b> Shio Koji is a Japanese seasoning made of only natural ingredients. It brings out 'Umami' of meat without using MSG. Try Shio Koji as base seasoning for your meat dishes to achieve value added menus !</p>		

**Exhibitor's Information****JAPANESE FOOD PRODUCTS BUSINESS MATCHING 2018 BANGKOK****16 (Tue.)- 17(Wed.) OCTOBER 2018**

<b>Kewpie Jyozo Co., Ltd</b>	Company Type: Manufacturer URL: <a href="http://www.kewpie-jyozo.co.jp/">www.kewpie-jyozo.co.jp/</a>	<b>BOOTH &lt; J5 &gt;</b>
《Tokyo》	<b>Contact Information</b>	
	<b>Company Name: Kewpie Jyozo Co., Ltd</b> <b>Contact Person: Akazawa Akira</b> <b>E-mail: akira_akazawa@kewpie.co.jp</b> <b>TEL: 03-5384-7672</b> <b>Major Export Destination:</b> China(excluding HK), Hong Kong, Taiwan, SE Asia, France, United Kingdom, Other EU Countries, Australia, NZ, USA, Canada, Mexico <b>Target Buyer (Business type):</b> Restaurant & Catering Service, Hotel	
<u>Main Item</u> <b>&lt;Rice Flavored Distilled Vinegar HARUKOMA&gt;</b>		
<b>Item① Info: Rice Flavored Distilled Vinegar HARUKOMA</b> This vinegar is rice vinegar made from Japanese rice . This rice vinegar adds red vinegar made from sake cake and has a delicious flavor. By using a lot of rice as a raw material, we made a fine finish that contains a lot of natural sugar and amino acids.		

<b>SHIBUYA FERMENTATION Co.,Ltd.</b>	Company Type: Manufacturer URL: <a href="http://www.sibuyajyozo.co.jp">www.sibuyajyozo.co.jp</a>	<b>BOOTH &lt; J4 &gt;</b>
《Hokkaido》	<b>Contact Information</b>	
	<b>Company Name: SHIBUYA FERMENTATION Co.,Ltd.</b> <b>Contact Person: Okada Kiyonobu</b> <b>E-mail: shibuya.miso.09-8@poem.ocn.ne.jp</b> <b>TEL: 0156-22-2077</b> <b>Major Export Destination:</b> Hong Kong, Taiwan, SE Asia <b>Target Buyer (Business type):</b> Importer, Manufacturer, Wholesaler/Distributor, Supermarket & Chain Store, Department Store, Restaurant & Catering Service, Hotel, Exporter	
<u>Main Item</u> <b>&lt;Fermented Rice Caramel Adzuki Bean Paste&gt;</b>		
<b>Item① Info: Fermented Rice Caramel Adzuki Bean Paste</b> Sugar wasn't used and the natural sweets I fermented were done like a caramel, and an adzuki bean paste was made with koji. Because it's the glucose which made rice fermented, a body can enjoy itself from an adult to a child by refreshing sweets gently!		

**Exhibitor's Information****JAPANESE FOOD PRODUCTS BUSINESS MATCHING 2018 BANGKOK****16 (Tue.)- 17(Wed.) OCTOBER 2018**

<b>Kagoshima Seicha Co.,Ltd.</b>	Company Type: Manufacturer URL: <a href="http://kagoshimaseicha.co.jp/en">kagoshimaseicha.co.jp/en</a>	<b>BOOTH &lt; E5 &gt;</b>
《Kagoshima》	<b>Contact Information</b>	
	<div data-bbox="1082 517 1481 622" style="background-color: red; color: white; text-align: center; padding: 5px;"><b>DISTRIBUTOR WANTED</b></div> <p><b>Company Name: Kagoshima Seicha Co.,Ltd.</b>  <b>Contact Person: Kisanuki Shota</b>  <b>E-mail: <a href="mailto:kamimura@birouen.com">kamimura@birouen.com</a></b>  <b>TEL: 099-269-1221</b></p> <p><b>Major Export Destination:</b> SE Asia,India,Germany,France,Australia,USA,Canada</p> <p><b>TargetBuyer(Businesstype):</b> Importer,Wholesaler/Distributor,Restaurant&amp;Catering Service,Hotel</p>	
<p style="text-align: center;"><u>Main Item</u></p> <p style="text-align: center;"><b>&lt;Kagoshima Matcha First-class&gt;</b></p>		
<p><b>Item① Info:Kagoshima Matcha First-class</b>  This is our highest quality organic matcha, made exclusively of the very best tea leaves from the first harvest in spring. Often referred to as "ceremonial grade" this matcha has a deep umami flavour, with little to no bitterness. And a beautiful green color of liquid.</p>		

<b>Marumatsu Tea Co., Ltd.</b>	Company Type:Manufacturer,Wholesale,Retail URL: <a href="http://www.marumatsu-tea.co.jp/en/">http://www.marumatsu-tea.co.jp/en/</a>	<b>BOOTH &lt; D4 &gt;</b>
《Shizuoka》	<b>Contact Information</b>	
	<div data-bbox="1070 1339 1474 1444" style="background-color: red; color: white; text-align: center; padding: 5px;"><b>DISTRIBUTOR WANTED</b></div> <p><b>Company Name: Marumatsu Tea Co., Ltd.</b>  <b>Contact Person: Urushibata Susumu</b>  <b>E-mail: <a href="mailto:urushibata@marumatsu-tea.co.jp">urushibata@marumatsu-tea.co.jp</a></b>  <b>TEL: 0537-36-1200</b></p> <p><b>Major Export Destination:</b> Germany,France,Australia,USA</p> <p><b>Target Buyer (Business type):</b> Importer,Wholesaler/Distributor,IndependentRetailer,Supermarket&amp;ChainStore,DepartmentStore,Restaurant&amp;CateringService,Hotel,e-tailer</p>	
<p style="text-align: center;"><u>Main Item</u></p> <p style="text-align: center;"><b>&lt;Organic Matcha Stick Ceremonial Grade&gt;</b></p>		
<p><b>Item① Info:Organic Matcha Stick Ceremonial Grade</b>  Our matcha is blended with carefully selected tea leaves of ceremonial grade. The tea leaves are produced without any chemical fertilizers, meeting safety needs and also has superb taste. Stick packaging allows easy carrying of matcha and you can enjoy it in fresh a condition everytime.</p>		

**Exhibitor's Information****JAPANESE FOOD PRODUCTS BUSINESS MATCHING 2018 BANGKOK****16 (Tue.)- 17(Wed.) OCTOBER 2018**

<b>Milk Market Japan Inc.</b>	Company Type: Wholesale URL: <a href="https://milkmarket-japan.com/">https://milkmarket-japan.com/</a>	<b>BOOTH &lt; E1 &gt;</b>
<b>&lt;Gunma&gt;</b>	<b>Contact Information</b>	
	<div data-bbox="1070 501 1474 607" style="background-color: red; color: white; padding: 5px; display: inline-block;"><b>DISTRIBUTOR WANTED</b></div> <p><b>Company Name:</b> Milk Market Japan Inc.  <b>Contact Person:</b> Kumaki Yuichi  <b>E-mail:</b> <a href="mailto:kumaki@milkmarket-japan.com">kumaki@milkmarket-japan.com</a>  <b>TEL:</b> 090-3147-5281</p> <p><b>Major Export Destination:</b> Taiwan</p> <p><b>TargetBuyer(Businesstype):</b>  Importer, Manufacturer, Wholesaler/Distributor, Independent  Retailer, Supermarket&amp;ChainStore, DepartmentStore,  e-tailer, Franchisor</p>	
<p style="text-align: center;"><b><u>Main Item</u></b></p> <p style="text-align: center;"><b>&lt;Bekkai no oishii gyunyu&gt;</b></p>	<p><b>Item① Info:</b>Bekkai no oishii gyunyu  "Betsukai no oishii gyunyu" comes from Betsukai which is small town located in East Hokkaido. Betsukai is one of most popular area for dairy farms in Hokkaido, and they produce excellent quality milk. It is now sold in Taiwanese market. (Approx. 350 tons/year, selling price 189 TWD)</p>	