

# JAPAN PAVILION



**ANUGA 2017**

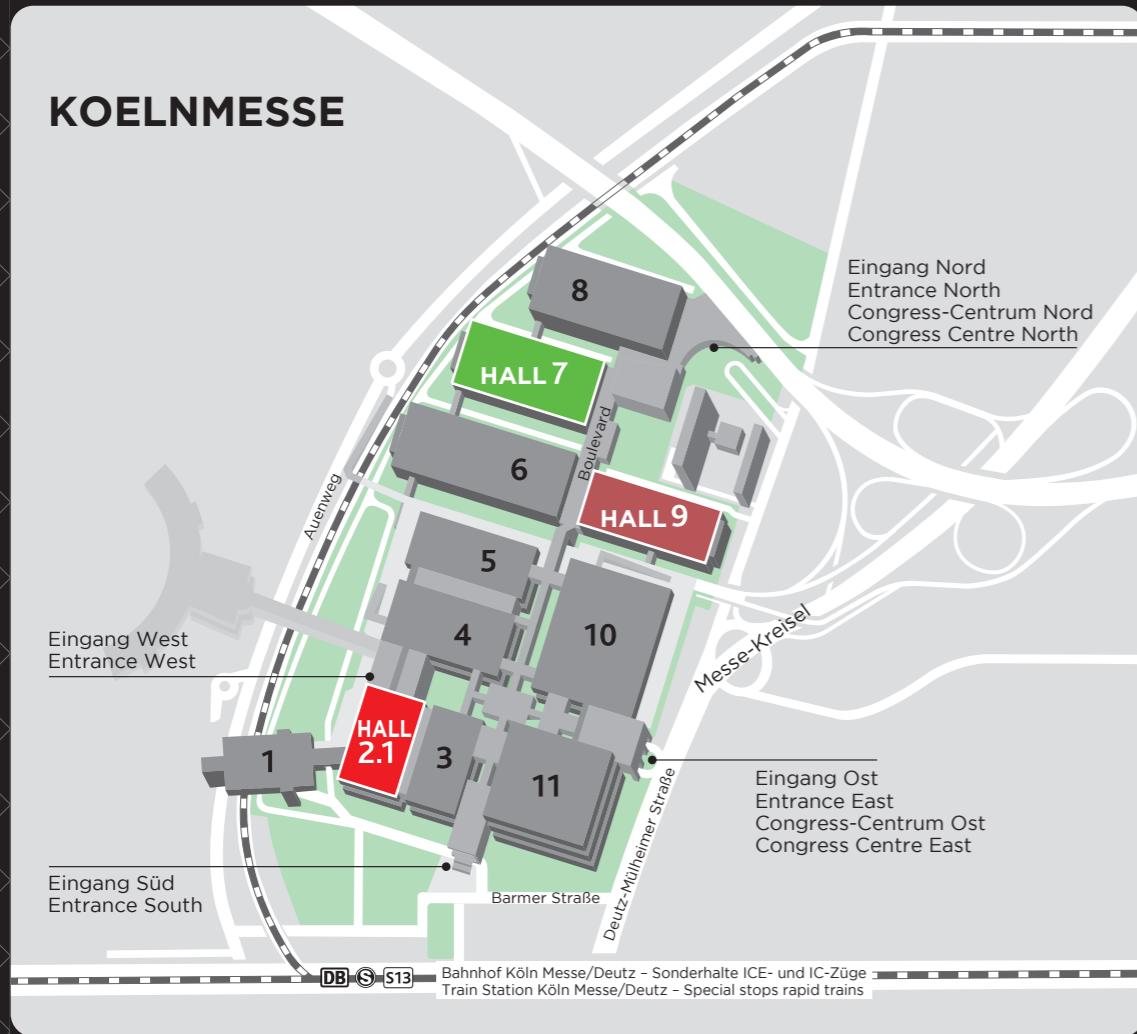
Oct. 7.(Sat.) - 11. (Wed.), 2017  
KOELNMESSE, HALL 2.1, 7, 9, Cologne, Germany



JETRO  
Japan External Trade Organization

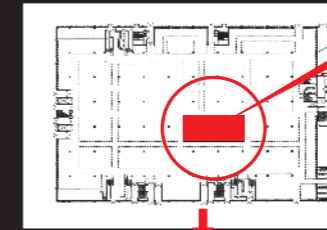


# ANUGA 2017 HALL PLAN



## FLOOR LAYOUT

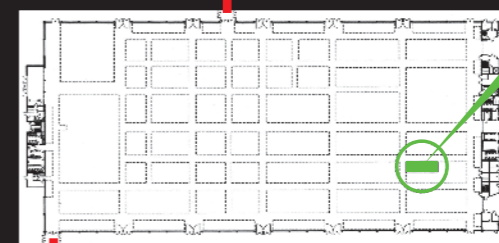
### HALL 2.1 FINE FOOD



**JAPAN PAVILION**  
B-030a - C-039b

- CATEGORY**
- Seasonings
  - Japanese Tea
  - Rice
  - Fruit and Vegetables
  - Seafood
  - Liquor
  - Others

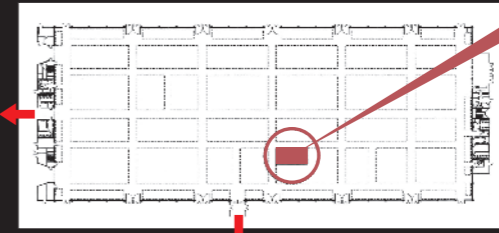
### HALL 7 HOT BEVERAGES



**JAPAN PAVILION**  
C-021 - C-029b

- CATEGORY**
- Japanese Tea

### HALL 9 MEAT



**JAPAN PAVILION**  
B-040 / B-044

- CATEGORY**
- Meat

# JAPAN PAVILION Booth Layout

## HALL 2.1 (FINE FOOD) Booth # B-030a - C-039b

**JAPAN PAVILION**  
B-030a - C-039b



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**CATEGORY**



Seasonings



Japanese Tea



Rice



Fruit and Vegetables



Seafood



Liquor



Others

**New Challenger Exhibitors**

**B-030a** **Uchibori Vinegar, Inc.**


**Distributors Wanted**  
**Major Export Destination** Germany, Australia, France, Netherlands, Spain, U.K., U.S.A.  
**Certification** ISO22000, FSSC22000, JAS, OCIA, Ecocert


**UCHIBORI RICE VINEGAR PRO**

Pure rice vinegar made in JAPAN. Made from only rice. Several languages (English, German, French, Dutch, Japanese) are printed on the case. Compared to other European rice vinegar, it has quite a clear flavor and rich taste. GMO free, affordable price. The best simple rice vinegar for SUSHI, JAPANESE FOOD.

**UCHIBORI SUSHI VINEGAR PRO**

Highgrade seasoning vinegar made in JAPAN. Made from rice, sugar and salt. Several languages (English, German, French, Dutch, Japanese) are printed on the case. Totally premium taste, compared to other European vinegar. GMO free, high price and luxurious taste. The best seasoning vinegar for SUSHI, JAPANESE FOOD.

**Address** 437-1, Igitsushi, Yaotsu-cho, Kamo-gun, Gifu, 505-0303 JAPAN

**URL** <http://www.uchibori.com/english2/>

**E-mail** [fu.uchibori@uchibori.com](mailto:fu.uchibori@uchibori.com)

**Tel/Fax** +81-574-43-1185 / +81-574-43-1781

**Contact** Fumihiro UCHIBORI (Mr.)


**B-030b** **MUSO Co., Ltd.**

**Organic Gluten-Free TAMARI Soy Sauce**

Normally SHOYU uses wheat in the ingredient, however TAMARI on the other hand, only uses organic whole soybeans, water, sea salt, organic salted SHOCHU, and KOJI spores, therefore it is free from gluten. It is also certified organic, aged for 9-month, and its shelf life is 24 months.

**Major Export Destination** Germany, Australia, Belgium, Czech, France, Netherlands, U.K., U.S.A.  
**Certification** ISO22000, Kosher, EU NOP, JAS Organic, Gluten-free


**Organic/Natural Japanese Foods & Ingredients**

A wide range of organic / natural Japanese foods & ingredients made with no MSG or GM. From the basic seasonings made by skilled Japanese artisans such as Soy Sauce, MISO, MIRIN, Rice Vinegar, as well as seaweed, teas, and pickles, rice crackers, bean chips, to natural instant foods which are convenient at busy times. Ingredients for kitchen and food production is also available. Most of the products are plant-based, suitable for vegetarian and vegan.

**Address** 3-7-22, Nishitenma, Kita-ku, Osaka-shi, Osaka, 530-0047 JAPAN

**URL** <http://www.muso-intl.com/>

**E-mail** [info@muso-intl.com](mailto:info@muso-intl.com)

**Tel/Fax** +81-6-6316-6012 / +81-6316-6016

**Contact** Tatsuhide TAKEMURA (Mr.)


**B-032a** **YOKOI VINEGAR BREWING Co., Ltd.**

**KINSHO**

This authentic, traditional 'EDO'-style vinegar is made by blending full-bodied SAKE lees vinegar (red vinegar) and mellow-tasting rice vinegar, brewing it with selected ingredients and maturing it for a long period. This vinegar made with an abundance of rice is suitable for seasoning of SUSHI rice.

**Major Export Destination** Australia, Canada, E.U., Hong Kong, Indonesia, Korea, Singapore, U.S.A.  
**Certification** ISO9001, Halal, Organic JAS Mark


**NIKIRI (LIKE A MIRIN)**

NIKIRI (LIKE A MIRIN) can be a glaze or luster. Children and people who can't drink alcohol can enjoy this product. This product is authenticated product by Halal.

**Address** 4-2-17, Shinkiba, Koto-ku, Tokyo, 136-0082 JAPAN

**URL** <http://www.yokoi-vinegar.co.jp>

**E-mail** [ito@yokoi-vinegar.co.jp](mailto:ito@yokoi-vinegar.co.jp)

**Tel/Fax** +81-3-3522-1111 / +81-3-3522-0451

**Contact** Jin ITO (Mr.)


**B-032b** **Miyako Oriental Foods Inc.**

**YUZU-It (YUZU Pepper Sauce)**

All natural ingredients, no MSG added, non GMO, gluten free, No preservatives and kosher. "YUZU-It" YUZU Pepper Sauce is zesty hot sauce with a refreshing YUZU accent. Try it and spice up a variety of favorite dishes. Pour it over, dip in it, and cook with it. Try it with a variety of food such as SUSHI, seafood, meat, stews, soup, hot pot, fried foods, pasta and noodles.

**Distributors Wanted**  
**Major Export Destination** Canada, France, Mexico, South America, Spain, U.K., U.S.A.  
**Certification** SQF, Kosher


**YUZU MISO Sauce**

Real YUZU juice, gluten free, no MSG added, non GMO, no preservatives. This "YUZU MISO Sauce" has been created with plenty of YUZU for a very refreshing YUZU flavor and MISO made with organic soybeans. Use as dressing or dip with vegetables, fried foods, dumplings and meat dishes. Great with grilled foods such as fish and vegetables.

**Address** 4287 Puente Ave., Baldwin Park, CA, 91706 U.S.A.

**URL** [www.coldmountainmiso.com](http://www.coldmountainmiso.com)

**E-mail** [joearai@coldmountainmiso.com](mailto:joearai@coldmountainmiso.com)

**Tel/Fax** +1-626-962-9633 / +1-626-814-4569

**Contact** Joseph ARAI (Mr.)



## B-034a Sennari Co., Ltd.



### Organic Rice Vinegar

\*Certified ECOCERT, organic JAS products  
 \*All natural ingredients (Rice and water)  
 \*In-house brewed vinegar with authentic method which continue over 90 years.  
 \*(Only few company practice this method nowadays)  
 \*Using only Japanese organic AKITAKOMACHI rice which directly supply from rice producer in AKITA, JAPAN.

### Distributors Wanted

Major Export Destination France, Hong Kong, Singapore, Switzerland, Taiwan, U.S.A.  
 Certification ISO9001, Organic JAS, ECOCERT



### Drinking YUZU Vinegar

\*Only select ingredients have been used: 100% YUZU juice, In-house brewed apple vinegar etc.  
 \*Not too sour taste, good for healthy refreshment that can be drunk everyday.  
 \*You can create your original drinking vinegar recipe, diluted with water, milk or liquor (1:3-5 recommended)  
 \*Can be use for pastry ingredients as well.

**Address** 2683-25, Kuchi, Asa-cho, Asakita-ku, Hiroshima-shi, Hiroshima, 731-3162 JAPAN  
**URL** <http://www.sennari-oochi.jp/en/index.html>  
**E-mail** rika-itou@sennari-oochi.jp  
**Tel/Fax** +81-82-810-3000 / +81-82-810-3111  
**Contact** Rika ITO (Ms.)



## B-034b Yamato Soysauce & Miso Co., Ltd.



### Sachets of Raw Soysauce 5ml x 1000

Raw soy sauce is different than regular soysauce in its rich and pure aroma. It is perfect for finishing dishes such as grilled meat or fried soy-meat. Our products are truly pure and natural - no additives, no artificial flavors and no artificial colors whatsoever.

### Distributors Wanted

Major Export Destination Australia, France, Mexico, Singapore, Taiwan, U.K., U.S.A.  
 Certification FSSC 22000, Halal, Organic (JAS)



### Organic AMAZAKE (Brown Rice Health Drink) 300ml

Organic AMAZAKE - contains no alcohol, no sugar, no additive, no meat (100% vegetable raw material), and no salt. The rich fiber inside comes from organic brown rice. Organic KOJI (*aspergillus oryzae*) produces a lot of enzymes which cut down carbohydrates into glucose. You will enjoy natural sweetness from organic rice harvested in JAPAN.

**Address** 4-E-170, Oonomachi, Kanazawa-shi, Ishikawa, 920-0331 JAPAN  
**URL** [www.yamato-soysauce-miso.com](http://www.yamato-soysauce-miso.com)  
**E-mail** kohei@yamato-soysauce-miso.co.jp  
**Tel/Fax** +81-76-268-1248 / +81-76-268-1242  
**Contact** Kohei YAMAMOTO (Mr.)



## B-036a SANWA FOODS Co., Ltd.



### Fresh WASABI

You can enjoy 100% Japanese WASABI, no color, no artificial flavors added. It not only pairs with SASHIMI, SOBA, UDON or SUSHI, you can also top steak or fried fish with it. You can add it to snacks or dessert to make your own original foods.

Major Export Destination Germany, France, U.K.  
 Certification FSSC 22000



### Fruit Juice

No additives, the only ingredients are Japanese YUZU, SUDACHI and KABOSU. After squeezing YUZU, SUDACHI and KABOSU, it is packed and directly put in freezer. You can enjoy just-squeezed-like flavor and texture upon opening the package. Not just a drink, use it as an ingredient in your cooking, drinks, and desserts.

**Address** 1-7, Kiyohara-cho, Ohta-shi, Gunma, 373-0012 JAPAN

**URL** <http://www.sanwafoods.co.jp>  
**E-mail** sanwa.trading@sanwafoods.co.jp

**Tel/Fax** +81-276-37-8055 / +81-276-37-8053

**Contact** Kanako OSHIMA (Ms.)



## B-036b Mitoku Co., Ltd.



### Organic Gluten-free Soy Sauce

Mitoku has been offering an extensive range of high quality organic Japanese foods for decades. Gluten-free soy sauce, miso, green tea, sea vegetables - we work with the very best producers in JAPAN, small scale, long-established businesses that are committed to traditional methods with the highest quality ingredients as oppose to GMO, artificial additives, colorings, preservatives, added refined sugar, or MSG.

Major Export Destination Germany, Belgium, Canada, Italy, New Zealand, Spain, U.K., U.S.A.  
 Certification ISO22000, FSSC22000, Kosher, EU NOP, JAS Organic



### Organic MISO Powder

Being free from GMO and agrochemicals, Mitoku's range of dried miso powders captures the essence of JAPAN's most quintessential seasonings. The range includes warm and satisfying brown rice MISO, subtly sweet white MISO, robust HATCHO MISO and they are all freeze-dried, which reproduces the flavor, aroma, and texture of fresh MISO without losing much of nutritional value. Powdered vegetables are also available.

**Address** Tamachi Nikko Building, 5-29-14, Shiba, Minato-ku, Tokyo, 108-0014 JAPAN

**URL** <http://www.mitoku.com>  
**E-mail** gero@mitoku.co.jp

**Tel/Fax** +81-3-5444-6701 / +81-3-5444-6702

**Contact** Gero PLATH (Mr.)



## B-038a KINJIRUSHI SALES Co., Ltd.



### NAMAOROSHI WASABI (eswasabi)

This grated WASABI paste has a fine taste and long lasting pungency. It is roughly grated for an enjoyable texture. The raw material is adapted to European specifications according to EU regulations. Convenient tube type can be stored in refrigerator after opening.

### Distributors Wanted

Major Export Destination Germany, China, France, Korea, Netherlands, Switzerland, U.K., U.S.A.  
Certification ISO22000



### KIZAMI YUZU

Flash frozen YUZU peel is packed to retain its fresh aroma and bright colour. Each piece is individually frozen, so you can pinch the right amount for your needs. The YUZU peel contains no colouring and no artificial scent. Natural YUZU peel product is made with fresh YUZU peel from JAPAN.

**Address** GEO Hacchobori Building, 3-19-9, Hacchobori, Chuo-ku, Tokyo, 104-0032 JAPAN  
**Tel/Fax** +81-3-3523-4703 / +81-3-3523-4706  
**URL** <http://www.kinjirushi.co.jp/english/>  
**E-mail** 8e3cxcu@kinjirushi.co.jp  
**Contact** Yasuyuki NAKANISHI (Mr.)



**[Office in Germany]**  
**Address** Bettinastr. 30, 60325, Frankfurt am Main, Germany  
**Tel/Fax** +49-69-9746-1268 / +49-69-9746-1150  
**URL** <http://www.kinjirushi.co.jp/english/>  
**E-mail** 8e3cxcu@kinjirushi.co.jp  
**Contact** Yasuyuki KONISHI (Mr.)



## B-044a YUZU PREMIUM JAPAN



### YUZUSCO

'YUZUSCO' is traditionally made in the KYUSHU region by adding vinegar to 'YUZU- KOSHO(YUZU-hot sauce)', 'YUZU' & 'green chili pepper'. Please add a drop of this addictive dressing not only to Japanese dishes but also Western and Chinese dishes. Just one drop of this dressing add fragrant aroma of YUZU and spiciness of chili pepper to make your dishes more delicious. No MSG!

Major Export Destination France, Hong Kong, U.K., U.S.A., Singapore, Switzerland, Taiwan, Thailand  
Certification HACCP



### YUZU JUICE (100% YUZU JUICE)

'YUZU' is highly nutritious, especially rich in citric acid which is good as a restorative and for appetite improvement. It is also rich in Vitamin C and helps you with cold prevention and beauty care. 'YUZU' flavored water and candies, snacks, ice cream are getting popular with the distinguishing flavor. Recently 'YUZU' has attracted attention in many countries. No Additives!

**Address** 1897-1, Tarumi, Mitsuhashi-machi, Yanagawa-shi, Fukuoka, 832-0814 JAPAN  
**Tel/Fax** +81-944-73-6271 / +81-944-74-1212

**URL** <http://www.yuzusco.com>  
**E-mail** smilesmilekyo@gmail.com  
**Contact** Kyoko ONO (Ms.)



## B-048b NEXTY Co., Ltd.



### Seafood Essence Sauce Series-Shrimp

By mixing the essence of sweet and dried shrimps, the sauce is excellent in well-balanced UMAMI such as taste, fragrant smell and texture. We recommend using it as RAMEN(noodle) soup or pasta or bisque. This is non-genetically modified and also good for gluten-free.

### Distributors Wanted

Major Export Destination Asia, Oceania, North America, Middle East  
Certification Seafood HACCP(US)



### Seafood Essence Sauce Series-Manila Clam

Flavor is extracted through simmering the shell and meat of Manila clams to make this sauce which then deepens the richness of your cooking. Use a little to season RAMEN(noodle) or any other soup to enrich its texture and taste. This is non-genetically modified and also gluten-free.

**Address** 477, Kawadohri, Nakamachi, Sanjo-shi, Niigata, 959-1136 JAPAN  
**Tel/Fax** +81-256-45-7272 / +81-25-333-4832

**URL** <http://www.nexty.co.jp>  
**E-mail** info@nexty.co.jp  
**Contact** Masaki SAITO (Mr.)



## C-031a KEWPIE CORPORATION



### Kewpie Mayonnaise

Kewpie's flagship product, this mayonnaise has been cherished by consumers across JAPAN since 1925. Kewpie Mayonnaise uses egg yolk instead of whole egg, offering a rich taste and smooth texture, with No Thickener, No Coloring, and No Preservatives.

Major Export Destination U.S.A., EU, Australia, New Zealand, Korea, Taiwan, China, etc.  
Certification FSSC22000



### Kewpie Deep-roasted Sesame Dressing (NO MSG ADDED)

JAPAN's most popular salad dressing! Special care is taken in the blending of roasted sesame seeds used to create a unique aromatic experience and depth of flavor. With NO MSG Added, this dressing goes great not only with salads, but also noodles, meat and fish.

**KEWPIE TRADING EUROPE B.V.**  
**Address** World Trade Center Tower C Level 13, Strawinskylaan 1357, 1077 XX Amsterdam, the Netherlands  
**Tel/Fax** +31-20-7232590 / +31-20-7232591

**URL** <https://www.kewpie.co.jp/english/index.html>  
**E-mail** yoriyasu\_sakata@kewpie.co.jp  
takumi\_morita@kewpie.co.jp  
**Contact** Yoriyasu SAKATA (Mr.), Takumi MORITA (Mr.)



## C-031b Shinsyu-ichi Miso Co., Ltd.



### MISO with Lactobacillus

This product is MISO paste containing particular lactobacillus 'SBL88' originated from barley and developed by SAPPORO Holding Co., Ltd. The product is 30% less of sodium content and the bacteria was controlled and added maintaining the original fresh and clear taste of miso. 18g of MISO (good for 1 cup of MISO soup) contains 5 billions of lactobacillus. The SBL88 was reported to have effective functions as "make intestinal condition better", "make liver function better", "make immune balance better", "make rhythm of daily life better" and "make skin condition healthier".

Major Export Destination Germany, Australia, Canada, France, Italy, Spain, U.K., U.S.A.  
Certification ISO22000



### Freeze Dried Red MISO Powder

'YOUAMAMI' red and white MISO powder is the healthy solution for flavour enhancement with only one fifth of the sodium content as table salt; 'YOUAMAMI' is made from fermented soy and rice, according to the old Japanese tradition. It is ideal for replacing salt and MSG. It can be used in bread with low salt, soups, sauces, coatings, and all types of meat products. It can be sprinkled over meat, fish, salads, vegetables as a condiment.

**Address** 15-8, Maesawa 3-chome, Higashikurume-shi, Tokyo, 203-0032 JAPAN  
**URL** <https://www.shinsyuichi.jp/english>  
**E-mail** kenichiro.oyama@shinsyuichi.co.jp  
**Tel/Fax** +81-42-474-3373 / +81-42-474-3339  
**Contact** Kenichiro OYAMA (Mr.)



## C-033a Shoda Shoyu Co., Ltd.



### Naturally Brewed Soy Sauce

This traditional and most popular soy sauce has well balanced hue, flavour and aroma. Great for dipping or as sauce, it goes well with other ingredients and is very versatile for Asian, European and Chinese cuisine.

Major Export Destination Asia, Australia, Europe, U.S.A.  
ISO9001, ISO14001, JHA Halal,  
Certification JAS Organic



### Sauce, Soup, Seasonings and OEM Products

SHODA SHOYU has a variety of products such as Sauce, Soup and Seasonings. We are also a specialist of making OEM Products. Armed with the product development capability, We are always glad and ready to propose customers requests.

**Address** 3-1, Sakae-cho, Tatebayashi-shi, Gunma, 374-8510 JAPAN  
**URL** <http://www.shoda.co.jp/en/index.html>  
**E-mail** mnishi@shoda.co.jp  
**Tel/Fax** +81-276-74-8172 / +81-276-74-8102  
**Contact** Michiko NISHIDA (Ms.)



## C-033b Hanamaruki Foods Inc.



### Liquid SHIO KOJI 500ml

It is a natural seasoning which is made of fermented rice and salt. There are no artificial flavors, no colors, no MSG, and gluten free. Adding Liquid SHIO KOJI dramatically adds UMAMI to foods without overpowering other flavors, and balances the natural aroma of meats and seafood. It also improves the texture and mouthfeel through marination.

Certification FSSC22000, ISO22000



### Instant MISO Soup 6 packets.

They are gluten free instant MISO soup with TOFU, Spinach and Green Onion. Those 3 kinds of MISO soup contains a paste type of high-quality soup stock with carefully selected flavorful garnishes. They do not contain any artificial flavors, colors, or MSG.

**Address** 2-15-4, Nihonbashi Kayaba-cho, Chuo-ku, Tokyo, 103-8205 JAPAN  
**URL** <http://www.hanamaruki.co.jp>  
**E-mail** sekine@hanamaruki.co.jp  
**Tel/Fax** +81-3-5651-3363 / +81-3-5651-3384  
**Contact** Akira SEKINE (Mr.)



## C-035a Ebara Foods Industry, Inc.

Major Export Destination China, EU, Hong Kong, North America, Singapore, South-east Asia, Taiwan and Approx. 30 Countries  
Certification FSSC22000, ISO220000, ISO9001

### Distributors Wanted



### OHGON NO AJI CHUKARA (Barbecue Sauce)

Select fruits, apple, peach and UME (Japanese plum), are blended using the golden ration. This YAKINIKU NO TARE (Japanese style Barbecue sauce) contains more than 30% of fruit puree. Enjoy OHGON NO AJI with meat to make it tasty, juicy and delicious. It is the best selling YAKINIKU NO TARE brand in JAPAN. (by Intage SCI 2016)



### YAKITORI NO TARE

A blend of naturally brewed soy sauce and coarse sugar makes a YAKITORI (roasted chicken) sauce that is slightly aromatic and leaves a beautiful gloss. This sauce can be used for chicken, pork and fish TERIYAKI. This is the best selling product in the EU.

**Address** 14F, YOKOHAMA i-MARK PLACE, 4-4-5, Minatomirai, Nishi-ku, Yokohama-shi, Kanagawa, 220-0012 JAPAN  
**URL** [www.ebarafoods.com](http://www.ebarafoods.com)  
**E-mail** y.oomori@ebarafoods.co.jp  
**Tel/Fax** +81-45-226-0173 / +81-45-550-9044  
**Contact** Yasuhiro OMORI (Mr.)



## C-035b Shibanuma Soy Sauce Co., Ltd.

Major Export Destination Germany, Australia, France, Middle East Asia, North America, Philippines, Switzerland, Vietnam



### SOY SAUCE LESS SALT (10%) 18L BIB

We recommend this soy sauce less salt to those who prefer less salty soy sauce, and those who feel normal soy sauce is too salty. This is our main export item. Last year we shipped 4,000 cartons of soy sauce less salt (10%) soy sauce to abroad.



### SHIHO Sachet 5g

SHIHO is Japanese chef "ITAMAE-style," soy sauce infused with bonito flavours. This is our most popular item in JAPAN. SHIHO has a mild and yet rich taste which perfectly matches with food. Perfect as SUSHI SASHIMI soy sauce in BENTO.

**Address** 374, Mushikake, Tsuchiura-shi, Ibaraki, 300-0066 JAPAN

**URL** <http://www.shibanuma.com/en>

**E-mail** [h-shibanuma@shibanuma.com](mailto:h-shibanuma@shibanuma.com)

**Tel/Fax** +81-29-821-2400 / +81-29-823-5033

**Contact** Hideatsu SHIBANUMA (Mr.)



## B-038b japonte

New Challenger Exhibitor

Distributors Wanted



### japonte Rice

KOSHIHIKARI rice is carefully cultivated with a significant reduction of agrochemical usage, at the KUROBE River alluvial fan where plenty of snow melt springs up. You will feel the taste and texture of authentic Japanese rice. Due to the growing demand for gluten-free, rice is drawing attention in even European markets.



### japonte Tea

This Japanese green tea is carefully cultivated in URESHINO where morning fog moistens tea leaves and temperature variation effects a rich taste. The cultivation method makes full use of the nature and does not rely on agricultural chemicals. You will feel the taste and flavor of authentic Japanese green tea. This green tea provides you with various of micro-nutrients.

**Address** 1404, 3-19-15 Toranomom, Minato-ku, Tokyo, 105-0001 JAPAN

**URL** [www.japonte.net](http://www.japonte.net)

**E-mail** [eguchi.noritaka@gmail.com](mailto:eguchi.noritaka@gmail.com)

**Tel** +81-90-8559-4728

**Contact** Noritaka EGUCHI (Mr.)



## B-040a OGATA VILLAGE AKITAKOMACHI RICE PRODUCERS Co., Ltd.

Major Export Destination China, Hong Kong, Taiwan, U.S.A.  
Certification ISO22000, Kosher(JPN), Gluten free(US)



### GLUTEN FREE SPAGHETTI

We take the treasure chest of nutrition, brown rice and allow it to germinate just a little so that it becomes rich in GABA, an amino acid that is full of nutrition. The result is a delicious, healthy gluten-free pasta.



### GLUTEN FREE FUSSILI

We take the treasure chest of nutrition, brown rice and allow it to germinate just a little so that it becomes rich in GABA, an amino acid that is full of nutrition. The result is a delicious, healthy gluten-free pasta.

**Address** 6-29, Nishiki 3-Chome, Naka-Ku, Nagoya, 460-8625 JAPAN

**Tel/Fax** +81-52-963-3138 / +81-52-963-3129

**URL** <http://www.kowa.co.jp/eng/index.htm>

**E-mail** [hirokazushikawa@kowa.co.jp](mailto:hirokazushikawa@kowa.co.jp)

**Contact** Hirokazu ISHIKAWA (Mr.)



**[Office in Germany]**

**Address** Immermannstrasse 43B, Düsseldorf, F.R. 40210 Germany

**Tel/Fax** +49-211-179354 / +49-211-161952

**URL** <http://www.kowa-europe.com/home/en/>

**E-mail** [m-danno@kowa-europe.de](mailto:m-danno@kowa-europe.de)

**Contact** Makoto DANNŌ (Mr.)



## B-040a GYOZAKEIKAKU Co., Ltd.

Major Export Destination Hong Kong

Distributors Wanted



### NIPPON NO GYOZA

Gluten free GYOZA made mainly from ingredients produced in AKITA Prefecture.

**Address** SHIN-OSAKA GRAND BLDG. 4F, 2-14-14, Miyahara, yodogawa-ku, Osaka-shi, Osaka, 532-0003 JAPAN

**URL** <http://www.gyozaikaku.com>

**E-mail** [m.urabe@gyozaikaku.com](mailto:m.urabe@gyozaikaku.com)

**Tel/Fax** +81-6-6396-2277 / +81-6-6396-2288

**Contact** Masahiro URABE (Mr.)





**B-042b** **ISHIBASHIYA Co., Ltd.**

Major Export Destination Germany, France, Hong Kong, Singapore, Taiwan, Thailand, U.K., U.S.A.


**Rice SHIRATAKI**

Free of Gluten, Fat, Cholesterol, and MSG. This noodle is all-natural and healthy, great for pasta and even salad.


**Rice Konjac (Granular Konjac)**

This product is the konjac in the shape of rice. It is both healthy and colorful and can be used in various dishes.

**Address** 529, Kamiuchi, Oomuta-shi, Fukuoka, 837-0902 JAPAN  
**Tel/Fax** +81-944-58-6683 / +81-944-58-7930

**URL** <http://www.konjac.jp/eng/>  
**E-mail** r-ishibashi@konjac.jp  
**Contact** Ryo ISHIBASHI (Mr.)


**B-038b** **Japan Juice Co., Ltd.**

**New Challenger Exhibitor**


**KYOTO MIZUO YUZU Juice JJ**

This product is made from YUZU fruit grown in KYOTO MIZUO. Characteristics of YUZU grown in KYOTO MIZUO are its sweet and sour, mellow yet rich aroma, and rich taste. MIZUO is said to be the first YUZU growing area with a history of more than 700 years. Superior quality of KYOTO MIZUO YUZU comes from climate of KYOTO Basin which is great for growing YUZU.


**KYOTO YUZU Peel SCC Oil 100-20**

This KYOTO YUZU Peel Oil is distilled by state-of-the-art technology to capture the fresh fruity scent of original YUZU peel. This product is 100% natural and uses only YUZU peel, so it can be used not only for food products but also for cosmetic products. Please enjoy the elegant scent of YUZU grown in historical area of KYOTO.

**Address** 74, Kamitoba Unohana, Minami-ku, Kyoto-shi, Kyoto, 601-8141 JAPAN  
**Tel/Fax** +81-45-949-8801 / +81-75-662-3022

**E-mail** mango@japan-juice.co.jp  
**Contact** Kurumi OYA (Ms.)

**B-040b** **Yabu Partners Inc.**

Major Export Destination France, Italy


**ASAKURA SANSHO**

ASAKURA SANSHO is a magic spice. The secret of magic is "tingling numbness"! SANSHO pepper acts just like magic! It has a surprising effect on your taste buds. Bewitched by the magic, your sense of taste becomes intense and you will sense richer and more delicate taste with full of flavor. This is why SANSHO pepper is called a "Magic Spice".

**Address** 1685-2, Yoka-cho, Yabu-shi, Hyogo, 667-0021 JAPAN  
**Tel/Fax** +81-79-661-9001 / +81-50-7102-2019

**URL** <http://yapyap.jp>  
**E-mail** tsuda@yapyap.jp  
**Contact** Sunao TSUDA(Mr.)


**B-042b** **MOMIKI Inc.**

**Distributors Wanted**

Major Export Destination U.S.A., Italy, China, Hong Kong, Singapore, Taiwan


**Black Garlic UMAMI Soy Sauce (Vegan)**

Made from Japanese DASHI and black garlic. Favored by world chefs and sommeliers, a spoonful of the sauce can turn any dish into an exquisite delicacy. Additive free and odor free, the pure taste of UMAMI. Suitable for all kinds of dishes. Easy to gain nutrition of black garlic from daily meals. iTQi 2015 Superior Taste Award winner.


**Black Garlic Chili Oil Sauce**

Made from kelp, SHIITAKE, and black garlic, it's the final touch on a perfect dish. Enjoy the aromatic indulgence of sesame and black garlic with just a dash. With less oil, it's a chili sauce you can actually eat what's on the inside. Odor-Free - No pungency but pure sesame fragrance. Additive-Free- Premium Japanese ingredients.

**Address** 10795, Sadowara-cho, Shimonaka, Miyazaki-shi, Miyazaki, 880-0212 JAPAN  
**Tel/Fax** +81-985-72-135 / +81-985-72-0132

**URL** <https://www.kuromaru.co/>  
**E-mail** colin@momiki.co.jp  
**Contact** Colin WU (Mr.)



## B-044b Kitagawa Village Yuzu Kingdom Co., Ltd.

Major Export Destination Australia, China, EU, Hong Kong, Singapore, Taiwan, U.S.A.  
Certification HACCP (KOCHI Pref. Edition)



### YUZU Juice 150ml

100% fruit juice made from YUZU produced in KITAGAWA Village, KOCHI prefecture. Use it to add fragrance to cooking or drinks.



### Frozen YUZU Peel Slice

Frozen YUZU peel slices made from YUZU grown in KOCHI prefecture. Use it to add fragrance and colour to your cooking and sweet treats.

**Address** 236-1, Kamo, Kitagawa Village, Aki district, Kochi, 781-6443 JAPAN  
**Tel/Fax** +81-887-38-8747 / +81-887-38-8750  
**URL** <http://www.yuzuoukoku.jp/top.html>  
**E-mail** [info@yuzuoukoku.jp](mailto:info@yuzuoukoku.jp)  
**Contact** Maki TANOUCI (Ms.)



**[Office in France] SASU OLIVIER DERENNE**  
**Address** Z.A.C Aeropôle, 140, Rue Georges Guynemer, 44150 Ancenis, France  
**Tel/Fax** +33-(0)2-40-83-33-33 / +33-(0)2-40-83-35-35  
**URL** <http://www.nishikidori.com/en/>  
**E-mail** [contact@nishikidori-market.com](mailto:contact@nishikidori-market.com)  
**Contact** Olivier DERENNE (Mr.)



## C-045a Bando Foods

Major Export Destination Germany, Australia, China, France, Hong Kong, Singapore, Spain, U.S.A.  
Certification JAS (Organic), Halal

**Distributors Wanted**



### Organic Juice (SUDACHI • YUZU • YUKOH)

We are one of the few suppliers who cultivate and process local specialty citrus of TOKUSHIMA Prefecture (SUDACHI, YUZU, and YUKOH) under certification of the Organic JAS (Japanese Agricultural Standard). We produce citrus juice focusing on taste and quality, instead of productivity.

**Address** 63, aza-Ueno, oaza-Ikumi, Kamikatsu-cho, Katsuura-gun, Tokushima, 771-4503 JAPAN  
**Tel/Fax** +81-885-46-0822 / +81-885-46-0823  
**URL** <http://bando-farm.com>  
**E-mail** [bando@quolia.ne.jp](mailto:bando@quolia.ne.jp)  
**Contact** Takahide BANDO (Mr.)



### MICHIKO'S ORGANIC PONZU

Very unique PONZU sauce which makes use of the brilliant flavors of three different organic citrus (SUDACHI, YUZU, YUKOH) Use recommendation: Schnitzels, Steaks, SHABU-SHABU, TOFU, Salads etc.

**[Office in Germany]**  
**Address** Bergweg 19, D-63322 Rödermark, Germany  
**Tel/Fax** +49(0)62074-7286828 / +49(0)6074-7285268  
**URL** <https://www.agridirect.de>  
**E-mail** [bick@agridirect.de](mailto:bick@agridirect.de)  
**Contact** Thomas Bick (Mr.) (Agrodirect)



## C-045a Anan Agricultural Cooperative

Major Export Destination Germany, France, U.K.



### 'KITO YUZU' (Fresh)

'KITO YUZU' is characterized by its strong tangy taste, its fragrance and its juice. The high annual precipitation and the extreme temperatures of the 'KITO' Region Help to grow excellent YUZU. 'KITO YUZU' boasts some of the largest production shares and highest quality in JAPAN.



### 'KITO YUZU' Juice (Additive-free)

'Pure Juice of 'KITO YUZU'. 'KITO YUZU' Boasts some of largest production shares and highest quality in JAPAN. YUZU Juice is used for various dishes such as salads, savory dishes, and desserts by chefs at excellent restaurants in JAPAN and Europe.

**Address** 19, Kitowanda-shimomatugi, Naka-cho, Naka-gun, Tokushima, 771-6403 JAPAN

**E-mail** [ja-kito@ma.njctv.ne.jp](mailto:ja-kito@ma.njctv.ne.jp)

**Tel/Fax** +81-884-68-2112 / +81-884-68-2214

**Contact** Junichiro NAKAMURA (Mr.)

## C-045b Hikari Foods Co., Ltd.

Major Export Destination Germany, Australia, Hong Kong, Netherlands, Sweden, Switzerland, Taiwan, U.S.A.  
Certification Organic JAS



### Organic YUZU Hot Sauce

- Great combination of spicy chili pepper and Japanese-grown, savory organic YUZU citrus.
- Gluten-free, Non-GMO. free from artificial additives such as preservatives, flavorings and chemical seasonings.
- Sprinkle on pizza, pasta, soups, steaks, fried foods, grilled fish, SASHIMI. Add also to dressings, ketchups, mayonnaise, etc.



### Organic Ginger Ale

- Gluten-free, Non-GMO. Free from artificial additives such as flavorings, colorings, preservatives, acidulants, etc.
- Uses NO ginger extracts. Refreshing to drink with the natural flavor and the pungency of Japanese-grown, organic ginger itself.
- Before drinking, gently and slowly turn the can upside down to mix the ginger inside.

**Address** 127-3, Takase, Kamiita-cho, Itano-gun, Tokushima, 771-1347 JAPAN

**URL** [http://www.hikarishokuhin.co.jp/hikari\\_index\\_eng.html](http://www.hikarishokuhin.co.jp/hikari_index_eng.html)

**Tel/Fax** +81-88-637-6123 / +81-88-637-6166

**E-mail** [info@hikarishokuhin.co.jp](mailto:info@hikarishokuhin.co.jp)

**Contact** Yuki WATANABE (Ms.)



**C-045b** **Nishiji Foods Co., Ltd.**

Major Export Destination Malaysia, Hawaii, Taiwan

**Distributors Wanted**

**YUZU Paste**

Made paste with zested upper part of YUZU peels from TOKUSHIMA. Minced YUZU is made out of chopped up YUZU peels.

Examples of Use : The paste is perfect for making sorbet, tartar sauce, and YUZUKOSHO. Minced YUZU can be used as an ingredient of YUZU-MISO.


**YUZU Syrup**

Harmony of mild aromas and sourness. The gentle taste characteristic of YUZU evokes a nostalgic flavor. Mix it with water or soda for non-alcoholic beverages. Or try it with SHOCHU or other liquors for flavorful cocktails.

**Address** 121, Taniguchi, Aratano-cho, Anan-shi, Tokushima, 779-1510 JAPAN

**URL** <http://www.nishiji-foods.com/en/index.html>
**E-mail** [info@nishiji-foods.com](mailto:info@nishiji-foods.com)
**Tel/Fax** +81-884-36-3384 / +81-884-36-2202

**Contact** Mayumi YOSHINAGA (Ms.)

**B-042a** **Cocci Lab Inc.**
**Distributors Wanted**

**Soy Block Ham - Oriental Vegan Model -**

Oriental vegan ham, made from whole soy bean with fine seasoning for amazing taste and texture. Co-working with Japanese vegan chefs, this soy bean based ham is innovative. This product will enable restaurants, food manufacturers and home cooks make advanced flavor of vegan dishes. It's so good even for meat lovers willingly eat it.


**Nāgra - Soy Snack, GF & Low Carb -**

Our 'Nāgra' is another innovative soy food. It has a very new texture and it's so unique as a snack. This is made from soy bean with a gummy and chewy texture. It's a healthy snack, as it's rich in protein, fiber, and iron. Natural flavors with MATCHA, YUZU, Apple Cinamon and Cocoa. Vegan approved.

**Address** 131-28, Koudo, Minamihokodate, Kyotanabe-shi, Kyoto, 610-0332 JAPAN

**URL** <http://daizly.com/>
**E-mail** [ichikawa@cocci.jp](mailto:ichikawa@cocci.jp)
**Tel/Fax** +81-90-1736-3869 / +81-774-94-6432

**Contact** Yoshinori ICHIKAWA (Mr.)

**B-048b** **OK FOOD INDUSTRY Co., Ltd.**

 Major Export Destination Australia, EU, Indonesia, Korea, Malaysia, New Zealand, U.K., U.S.A., etc.  
 Certification FSSC22000, HALAL (Mutual to MUI, JAKIM)

**Seasoned Fried Bean Curd - GMO FREE (8X4)**

Seasoned Fried Bean Curd for SUSHI (INARI) made from GMO free ingredients under EU regulation. We use soybeans from Canada fried with rice oil. IP handling documents available upon request. Popular item in the UK.


**Seasoned Fried Bean Curd - Gluten Free (7.5x5.75)**

Seasoned Fried Bean Curd for SUSHI (INARI) seasoned with non-wheat soy sauce. OK's GLUTEN FREE INARI is in compliance with gluten free food standard codes of USA, EU, CODEX. On site test per lot by MORINAGA test kit and yearly third party test by MORINAGA and R-Biopharm test kit available.

**Address** 1080-1, Ota, Asakura-shi, Fukuoka, 838-0051 JAPAN

**URL** <http://www.ok-food.co.jp/en/company/>
**E-mail** [h.noyori@ok-food.co.jp](mailto:h.noyori@ok-food.co.jp)
**Tel/Fax** +81-946-22-6041 / +81-946-22-1616

**Contact** Haruka NOYORI (Ms.)

**B-048b** **OKISU Co., Ltd.**

**'GOBOH Tea' (Burdock Tea)**

Burdock tea is made of fresh burdock, all of which was produced in KAGOSHIMA Prefecture. It is cut without removing the skin and is roasted by a special method. Burdock tea is slightly sweet, fragrant, and rich in flavor. Please put it and hot water in a pot, then enjoy 'GOBOH tea'.


**Broccoli Powder**

Broccoli powder is made from fresh broccoli which was all produced in KAGOSHIMA Prefecture. It is cut and dried by special method. You can easily make vegetable breads, vegetable pasta, and so on. It is very helpful and a time saver. And also you can smell the fragrant and rich flavor.

**Address** 1910-3, Kamitakakuma-cho, Kanoya-shi, Kagoshima, 893-0131 JAPAN

**URL** <http://www.oks.cc>
**E-mail** [tm-okamoto@mail.oks.cc](mailto:tm-okamoto@mail.oks.cc)
**Tel/Fax** +81-994-45-2508 / +81-994-31-2333

**Contact** Tamaki OKAMOTO (Ms.)


**C-037a Try International Inc.**

**SANSHO MISO**

Secret MISO-sauce with Chinese pepper from Sichuan Province. The rich, sweet flavor of MISO spreads through your mouth with the exciting spicy taste and refreshing aroma of Chinese pepper. Try the flavor of our specialty MISO-RAMEN restaurant at home.


**MISO with Kneaded Red Pepper**

This MISO was made from Secret recipe. It has a feature of rich flavor of blend MISO and taste of vegetable. The pungent taste of chili peppers goes well with all kinds of dishes.

**Distributors Wanted**

**Address** 7th floor of Tamura building, 1-4-9, Ginza, Chuo-ku, Tokyo, 104-0061 JAPAN

**URL** <http://www.misoya.net>

**E-mail** [jun-try@misoya.net](mailto:jun-try@misoya.net)

**Tel/Fax** +81-3-5524-2888 / +81-3-5524-2899

**Contact** CHEN YI-JUN (Ms.)


**C-037b GERMNON LLC**

**DRIED PRODUCTS: FD Vegies, Dried ENOKI & Aged KOMBU**

Our dried products are healthy foods which are GMO Free, fat free and MSG-free. We take JAPAN's finest agricultural products and use unique but safe processing methods to create additive-free products that retain the nutritional elements and range of flavors of the original vegetables. They have won admirers for their flavor and quality throughout the world.


**YUZU Juice and YUZU Products (FD YUZU PEEL)**

Our YUZU JUICE is 100% pure with a rich flavor that does not contain food additives, salt and colors. The factory was constructed in according to International Standard. We offer the bulk products such as 20kg of FROZEN YUZU JUICE and 17kg of AMBIENT YUZU JUICE to food manufacturers. We can rapidly respond to large orders.

**Major Export Destination** Germany, France, Italy, Thailand, UAE, U.K., U.S.A.

**Distributors Wanted**

**Address** 3-1064-13, Nakazato, Kiyose-shi, Tokyo, 204-0003 JAPAN

**URL** <https://www.germnon.jp>

**E-mail** [ms-yamaguchi@germnon.com](mailto:ms-yamaguchi@germnon.com)

**Tel/Fax** +81-42-497-6633 / +81-42-497-1233

**Contact** Masatoshi YAMAGUCHI (Mr.)


**C-041a Somi Shokuhin Co., Ltd.**

**SOMI RAMEN Soup PAITAN G**

Concentrated soup flavor for making creamy white RAMEN soup. Carefully selected ingredients, including sesame seed oil and vegetables, create a rich and deep flavor. No meat extract is used and neither MSG.


**SOMI RAMEN Soup KITANO MISO G**

Concentrated soup flavor for making flavorful MISO RAMEN soup. Carefully selected ingredients, including MISO and vegetables, create a rich and deep flavor. No animal product is used neither MSG.

**Major Export Destination** Germany, Canada, France, Italy, U.K., U.S.A., Spain, Switzerland  
**Certification** ISO22000

**Address** 2460 Lemoine Ave. #407, Fort Lee, NJ 07024 U.S.A.

**URL** <http://www.somifoods.com>

**E-mail** [aizawa@somifoods.com](mailto:aizawa@somifoods.com)

**Tel** +1(201)944-3212

**Contact** Shunji AIZAWA (Mr.)


**C-047 SATO FOODS INDUSTRIES Co., Ltd.**

**HOKKAIDO KOMBU Extract Powder (NV-203)**

Dried kelp 'KOMBU' is an integral part of Japanese soup 'DASHI.' We make it into powder. We're the leading company of producing DASHI extracts in JAPAN.  
# Use dried kelp caught in HOKKAIDO, JAPAN.  
# No use of MSG # Strong taste and effect  
# High resistance of heating and suitable for ready-to-eat-meal.  
# Gluten-free and suitable for vegetarian dishes.

**Major Export Destination** China, Netherlands, Singapore, Taiwan, Thailand, U.S.A., U.K., Vietnam  
**Certification** FSSC22000, ISO9001, ISO14001

**Distributors Wanted**

**Quick MATCHA**

By using full-fledged MATCHA and our special technologies, we have succeeded to develop innovative MATCHA powder. Even though the ingredient is only MATCHA (i.e. All Natural), it dissolve in ice water more quickly. Flavor and taste is as good as original MATCHA. Quick MATCHA can help you with handling and provide you more convenience life.

**Address** 4-154, Horinouchi, Komaki City, Aichi, 485-8523 JAPAN

**URL** <http://www.sato-foods.co.jp/en/>

**E-mail** [tomomi.hara@sato-foods.co.jp](mailto:tomomi.hara@sato-foods.co.jp)

**Tel/Fax** +81-568-77-7315 / +81-568-72-0273

**Contact** Tomomi HARA (Ms.)



**B-044a NISHIFUKUSEICHA Co., Ltd.**
**Distributors Wanted**

**Organic Powdered Green Tea**

100% powdered organic tea from green tea is produced in FUKUOKA. It is easy to prepare and the tea is full of vitamins and dietary fiber. The ingredients contain only organic tea leaves making the product healthy and safe. The powder can be also used in cooking or baking in various healthy ways.


**Instant YAME-CHA**

Green tea of YAME, well known in JAPAN for its high quality, is produced in YAME region of FUKUOKA Prefecture, a great environment to grow tea plants. Instant YAME-cha makes it easy to drink green tea either hot or iced without used tea leaves left behind.

**Address** 1-24-14, Hakataekimae, Hakata-ku, Fukuoka-shi, Fukuoka 812-0011 JAPAN  
**URL** <http://www.nishifukuseicha.co.jp>  
**E-mail** [h-nishi@nishifukuseicha.co.jp](mailto:h-nishi@nishifukuseicha.co.jp)  
**Tel/Fax** +81-92-431-3349 / +81-92-451-2429  
**Contact** Hiroshi NISHI (Mr.)


**B-044b Odani Kokufun Co., Ltd.**
**Certification** Organic JAS, Halal

**Organic Barley Tea 16P**

This product used 100% organic-grown barley, roasted in hot-air then packed into unbleached tea bag paper.


**Organic Powdered Green Tea 24P**

This product uses powdered green tea with 100% tea leaves, you can ingest the whole ingredients contained in green tea, including catechin.

**Address** 14-8, Takasu 1-Chome Kochi-shi, Kochi, 781-8104 JAPAN  
**URL** <http://www.osk-odani.co.jp>  
**E-mail** [k\\_watanabe@osk-odani.co.jp](mailto:k_watanabe@osk-odani.co.jp)  
**Tel/Fax** +81-88-882-2645 / +81-88-882-2655  
**Contact** Kenichi WATANABE (Mr.)


**B-046a OTSUKA GREEN TEA Co., Ltd.**
**Major Export Destination** Germany, Argentina, Australia, France, Netherlands, Sweden, U.K., U.S.A.  
**Certification** JAS

**OTSUKA SENCHA JAPAN**

The family owned company OTSUKA GREEN TEA was established in 1869. The company is located in KAKEGAWA city, SHIZUOKA-JAPAN's prime area for green tea production. Award winning company products are the highest quality in deep steamed green tea. SENCHA Japan is fine 1st flush tea and we use safe tea leaves which have cleared EU pesticides regulation.


**OTSUKA ORGANIC SENCHA 1st**

'OTSUKA GREEN TEA' acquired JAS organic certificate in 2015. Then we started to produce and sell organic green tea. We are now managing not only retail products but also wholesale products for the organic tea demand from the foreign countries.

**Address** 1638, Ohno, Kakegawa-shi, Shizuoka, 436-0009 JAPAN  
**URL** [http://www.osei.co.jp/english/e\\_index.htm](http://www.osei.co.jp/english/e_index.htm)  
**E-mail** [sugihara@osei.co.jp](mailto:sugihara@osei.co.jp)  
**Tel/Fax** +81-537-27-1113 / +81-537-27-0175  
**Contact** Kohei SUGIHARA (Mr.)


**B-046a RYUTSU SERVICE Co., Ltd.**
**Major Export Destination** Netherlands, Singapore, Slovakia, U.K., U.S.A.

**FUJI MATCHA**

We grow tea leaves as raw materials for our FUJI-MATCHA at the foot of Mount FUJI using only organic fertilizers. Our TENRYU Agri farm is located on the upper TENRYU River which is 600m above sea level. Once the leaves have been harvested, they are then steamed and dried in a brick furnace. The dried tea leaves are then carefully and gradually ground using a traditional stone mill, which ensures that friction does not generate too much heat in the process. This results in a high quality powdered green tea.


**Premium GYOKURO Powder**

Our Premium GYOKURO powder has a light green colour and unique aroma and flavor derived from cultivation of tea at high altitudes. The powder dissolves in water well.

**Address** 340, Kurasawa, Kikugawa-shi, Shizuoka, 439-0002 JAPAN  
**E-mail** [wbs13595@mail.wbs.ne.jp](mailto:wbs13595@mail.wbs.ne.jp)  
**Tel/Fax** +81-537-35-6868 / +81-537-35-6680  
**Contact** Yoshiaki HATTORI (Mr.)

**B-046b** **Theanine Co., Ltd.**
**Distributors Wanted**

Major Export Destination Saudi Arabia, U.S.A.


**MATCHA Shaker 'FRUTCHA'**

Traditionally, in JAPAN, we make MATCHA with a bamboo whisk. For people who have not experienced a traditional tea ceremony this seems like it would be difficult. So, to enable anyone to easily make MATCHA, anytime, anyplace, we developed a handy MATCHA bottle shaker we call "FRUTCHA".


**Premium organic handpicked MATCHA 'FUKAKUSA'**

Our MATCHA 'FUKAKUSA' is a premium organic hand-picked product. Leaves picked by hand to make 'FUKAKUSA' are harvested only once a year. So there is scarcity value to this tea. This tea is a fully domestic product, produced entirely in KYOTO, JAPAN.

**Address** Ujiichiban, 143, Uji-shi, Kyoto, 611-0021 JAPAN

**URL** <http://theanine.co.jp>
**E-mail** [info@theanine.co.jp](mailto:info@theanine.co.jp)
**Tel/Fax** +81-90-8235-2078 / +81-75-320-2764 **Contact** Miki TAKAMORI (Ms.)

**B-048a** **Nagata Tea Limited Company**

Major Export Destination Hong Kong, Singapore, Taiwan, U.S.A.

Certification ISO9001, ISO22000, Halal


**'UNZEN' Tea (Green Tea, Roasted Tea)**

Awarded the Ministry of Agriculture, Forestry and Fisheries Prize for NAGASAKI in 2016. Grown using locally produced organic fertilizers, including a native species of fungus sourced from the 'MŌSŌ' or tortoiseshell bamboo. Well-rounded flavour and a fresh green colour when brewed. Low-caffeine roasted tea with a fragrant aroma.


**OCHAMESHI (Rice with Green Tea)**

Tea grown using organic fertilizers including a native species of fungus sourced from the 'MŌSŌ' bamboo 'OCHAMESHI' is made using produce from the 'SHIMABARA' Peninsula Wrapped in agar, then placed on noodles or rice, and hot water poured over before sprinkling with powdered green tea.

**Address** 1436, Mizuhocho SaigoBo, Unzen-shi, Nagasaki, 859-1211 JAPAN

**E-mail** [yabukitayaeho@gmail.com](mailto:yabukitayaeho@gmail.com)
**Tel** +81-957-77-2203

**Contact** Atsushi NAGATA (Mr.)

**B-046b** **KYOTO TRADING Corp.**

Major Export Destination Germany, Belgium, France, Hong Kong, Netherlands, Spain, Switzerland, U.K.


**TOMIO JUNMAI DAIGINJO GINREI**

This SAKE is made by KITAGAWA HONKE in KYOTO. This SAKE is JUNMAI DAIGINJO which is the top category of SAKE.


**UMESHU UMEKOEDA**

This UMESHU is made by JOYO brewery in KYOTO. This UMESHU is aged over 3 years, so taste and flavor is so rich.

**Address** Klosterstr. 34, 40211 Düsseldorf, Germany

**E-mail** [asuka@kyoto-trading.com](mailto:asuka@kyoto-trading.com)
**Tel** +49(0)177-932-1810

**Contact** Asuka OHASHI (Mr.)

**B-048b** **Omoya Brewing Co., Ltd.**

Major Export Destination Italy


**'CHINGU SHIRO' (Made Using White KŌJI)**

Produced with great care, in small batches, on the Island of 'IKI' in 'NAGASAKI' prefecture, the place where barley SHŌCHU was first made. The Grains Used - rice and barley - are all produced locally on the island.


**'CHINGU KURO' (Made Using Black KŌJI)**

Produced with great care, in small batches, on the island of 'IKI' in 'NAGASAKI' Prefecture, the place where barley SHŌCHU was first made. the grains used - Rice and Barley - are all produced locally on the island.

**Address** 200, Ishida-cho, Indojiura, Iki-shi, Nagasaki, 811-5214 JAPAN

**E-mail** [y.yuzo@omoyashuzo.com](mailto:y.yuzo@omoyashuzo.com)
**Tel** +81-920-44-5002

**Contact** Yuuzou YOKOYAMA (Mr.)

**B-048b** **Genkai Brewing Co., Ltd.**

Major Export Destination Italy, U.K., U.S.A.


**'IKI SUPER GOLD 22'**

SHŌCHU was originally made in 'IKI'. This SHŌCHU is made using one-third rice KŌJI (a Pro-Biotic Enzyme), and two-thirds barley. Distillation produces a wonderful flavour. The SHŌCHU is then aged in oak barrels. A barrel-aged Liquor.

**'IKI SUPER GOLD 33'**

SHŌCHU was originally Made in 'IKI'. This SHŌCHU is made using one-third rice KŌJI (a pro-biotic enzyme), and two-thirds barley. Distillation produces a wonderful flavour. The SHŌCHU is then aged in oak barrels. A barrel-aged Liquor.

**Address** 550-1, Gounoura-cho Shiharanishifure, Iki-shi, Nagasaki, 811-5125 JAPAN

**E-mail** iki-genkai-33@sepia.ocn.ne.jp

**Tel** +81-920-47-0160

**Contact** Ryouzi YAMAUCHI (Mr.)

**C-039a** **WADAKYU Corp.**

Major Export Destination Germany, Belgium, France, Italy, Netherlands, Poland, Spain, U.K.  
 Certification Seafood HACCP(EU), Seafood HACCP(US)


**KONBU / KONBU POWDER / Vegetarian DASHI Stock Bag**

Vegan Japanese DASHI.  
 No MSG added.

**KATSUOBUSHI (Shaved / Powder / DASHI Stock Bag)**

No MSG added, all natural DASHI products

**Address** Poligono A Granxa, Rua B2, Porrinho, 36475, Pontevedra, SPAIN

**E-mail** sachi-wada@wadaq.co.jp

**Tel** +34-986-346-307

**Contact** Sachiyuki WADA (Mr.)

**C-039b** **Nishimoto Wismettac Group**

Major Export Destination Germany, Denmark, France, Italy, Netherlands, Poland, Spain, U.K.


**Frozen Yellowtail (HAMACHI) Fillet & Loin**

Our high quality SASHIMI Grade "HAMACHI" has been distributed all over the world for many years. We ensure stable supply and stable quality with reasonable price.

**RAMEN Noodle & Soup**

Our frozen RAMEN noodles retain the traditional Japanese taste and texture. We are also preparing RAMEN soup stock which is suitable for Vegetarian and MSG Free.

**Address** Onward Park Building 6F, 3-10-5, Nihonbashi, Chuo-ku, Tokyo, 103-0027 JAPAN

**Tel/Fax** +81-3-6870-2003 / +81-3-6870-2023

**URL** <http://www.ntcltd.com/english/>

**E-mail** yukiho\_kataoka@ntcltd.com

**Contact** Yukiho KATAOKA (Ms.)


**[Office in Netherlands]**

**Address** Prof. J. H. Bavinklaan 3, Amstelveen 1183 AT, the Netherlands

**Tel** +31-(0)625063302

**URL** <http://www.ntcltd.com/english/>

**E-mail** yoshihiko\_kuroda@wismettac.com

**Contact** Yoshihiko KURODA (Mr.)


**Representative Exhibitor**
**B-040a** **Ogata Farm Products & Processed Food Export Promotion Council**

The green, vast land of OGATA-MURA. OGATA-MURA was established to develop large-scale agriculture with techniques of modern agricultural management. The site was developed on the reclaimed land of HACHIROGATA to build a new farming village as a model of the community. OGATA-MURA is below sea level. The water level is regulated by the tidal gate, the central drainage channel, and the northern and southern pumping stations. Each of the pumping stations has a capacity of 40 metric tons of water per second. Today, 540 full-time farmers manage 9,000ha with large machinery. They primarily grow rice, but also beans, wheat, and vegetables.

**Address** Chuo1-1, Ogata-mura, Akita, 010-0494 JAPAN

**E-mail** cebumatu@yahoo.co.jp

**Tel/Fax** +81-185-45-3653 / +81-185-45-2162

**Contact** Hideo MATSUHASHI (Mr.)

## Representative Exhibitor

B-042b  
044a

### Fukuoka Food Business Association

A variety of delicious KYUSHU foods : KYUSHU is proud of its delicious food which is cultivated in the abundant nature of the KYUSHU region. We were established in 2012 for the purpose of introducing the unique flavor of KYUSHU not only to the Japanese market but also to the worldwide market. We consist of 33 food companies from the KYUSHU region and aim to expand our market to overseas.

**Address** 1-8-1, Tenjin, Chuo-ku, Fukuoka-shi,  
Fukuoka, 810-8620 JAPAN

**URL** <http://ffba.jp/en/>

**E-mail** sakamoto.t18@city.fukuoka.lg.jp

**Tel/Fax** +81-92-711-4829 / +81-92-711-4354

**Contact** Toshiki SAKAMOTO (Mr.)



B-044b

### KOCHI PREFECTURAL TRADE ASSOCIATION

The KOCHI Prefectural trade association was founded in July, 1947 and since then has made efforts to develop and promote trade. In addition to lectures and overseas economic missions, the association works to improve knowledge of international economics, deepen information exchange among its members, and expand the businesses of its members.

**Address** 1-2-20, Marunouchi, Kochi-shi,  
Kochi, 780-8570 JAPAN

**URL** <http://www.kpta.or.jp>

**E-mail** kochi-trade@kpta.or.jp

**Tel/Fax** +81-88-821-0033 / +81-88-822-3065

**Contact** Yasuhiro TANIUCHI (Mr.)



B-046a

### Shizuoka Prefectural Government

SHIZUOKA prefecture is located in the central part of JAPAN. It is known as the "Home of Mt.FUJI" and the "Japanese Tea Capital". On behalf of SHIZUOKA, we are here to let everyone know the quality of our specialty, SHIZUOKA Green Tea.

**Address** 9-6, Otemachi, Aoi-ku, Shizuoka-shi,  
Shizuoka, 420-8601 JAPAN

**URL** [https://www.pref.shizuoka.jp/a\\_foreign/english/index.html](https://www.pref.shizuoka.jp/a_foreign/english/index.html)

**E-mail** ocha-shinko@pref.shizuoka.lg.jp

**Tel/Fax** +81-54-221-3297 / +81-54-221-2299

**Contact** Yosuke SUZUKI (Mr.)



## Representative Exhibitor

B-046b

### Kyoto Prefectural Government

We happily help motivated buyers find the best quality products made in KYOTO, and support long-term business between KYOTO and overseas companies. We offer you services such as customised business matching and arranging meetings with KYOTO companies.

**Address** Yabunouchi-cho, Shinmachi Nishiiru,  
Shimodachiuri-Dori, Kamigyo-ku, Kyoto-shi,  
Kyoto, 602-8570 JAPAN

**URL** <http://www.pref.kyoto.jp>

**E-mail** keizaikoryu@pref.kyoto.lg.jp

**Tel/Fax** +81-75-414-4840 / +81-75-414-4870

**Contact** Shiho UEDA (Ms.)



B-048a  
048b

### Nagasaki Prefectural Federation of Societies of Commerce and Industry

'GOTŌ UDON' Noodles, Handmade in 'SHIN-KAMIGOTŌ -CHŌ', are one of the designated 'Three Great Noodles' of JAPAN, and said to have a history of more than 1,000 years. Camellia oil, extracted on the island, is one of the ingredients. It helps to give the delicious noodles their characteristically firm and pliable yet silky texture.

'SHIMABARA' SŌMEN Noodles are Handmade in 'MINAMI SHIMABARA-SHI'. With a history of about 350 Years, the noodles are handmade in a twelve-stage process, taking advantage of the fresh water and abundant natural resources in 'MINAMI SHIMABARA-SHI'. They are characterized by a fine texture. They are firm yet silky.

**Address** 4-1, Nagasaki Syoukoukaikan 8 kai,  
Sakuramachi, Nagasaki-shi, Nagasaki,  
850-0031 JAPAN

**E-mail** shinko@shokokai-nagasaki.or.jp

**Tel/Fax** +81-95-824-5413 / +81-95-825-0392

**Contact** Terutomo HIRO (Mr.)

C-045a  
045b

### Tokushima Prefectural Government

TOKUSHIMA leads the large production of YUZU, -one of JAPAN's proud citrus, SUDACHI and YUKOH, - citruses of TOKUSHIMA's local specialty. A number of food professionals in EU acclaim our citrus' brilliant aroma and fine sourness. In this expo we introduce you some wonderful YUZU, SUDACHI and YUKOH product such as juice and sauce, which are very useful to enhance taste of various dishes and beverages, not limited to the Japanese cuisine.

**Address** 1-1, Bandai-cho Tokushima-shi,  
Tokushima, 770-8570 JAPAN

**URL** <http://www.pref.tokushima.jp/english/>

**E-mail** hamamoto\_kyouhei\_1@pref.tokushima.jp

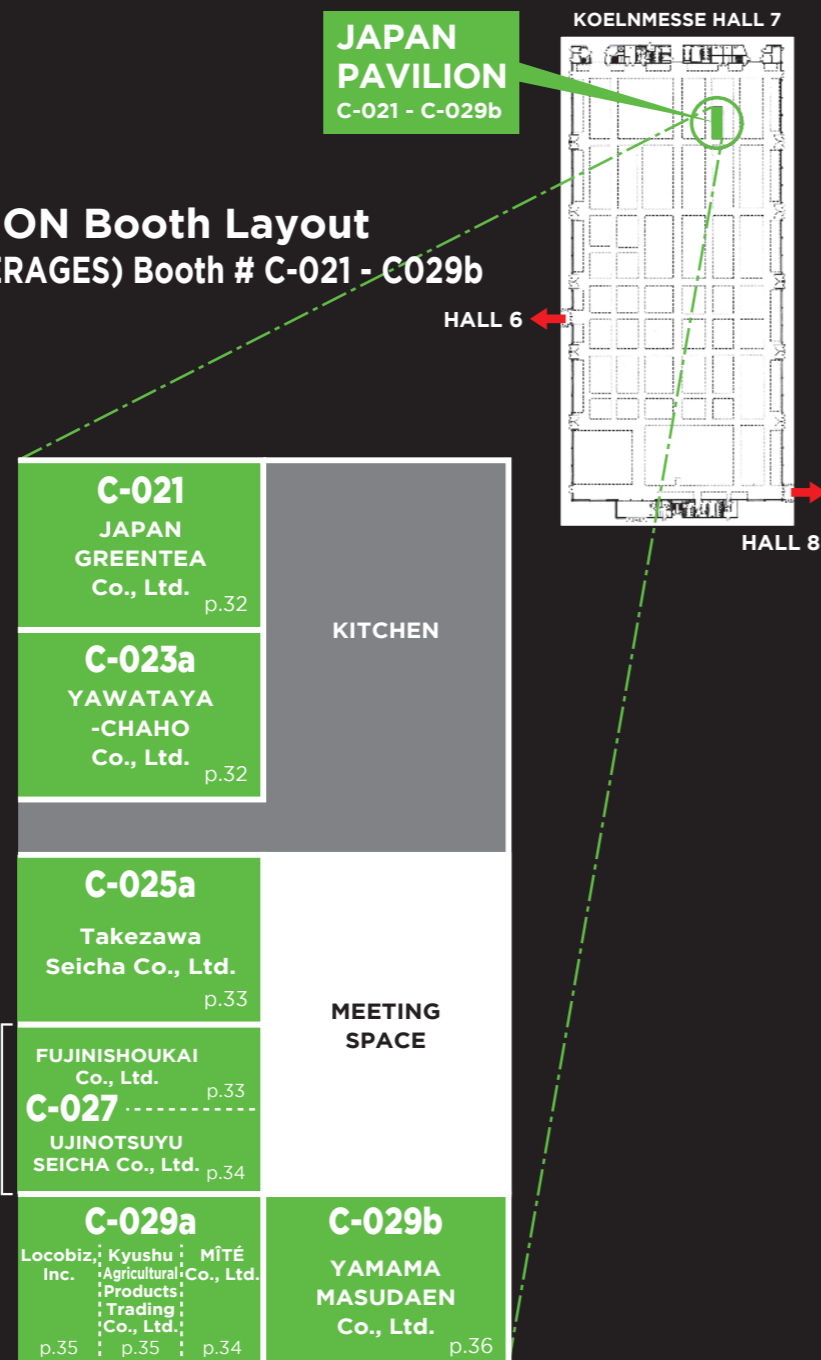
**Tel/Fax** +81-88-621-2407 / +81-88-621-2407

**Contact** Kyohei HAMAMOTO (Mr.)





## JAPAN PAVILION Booth Layout HALL 7 (HOT BEVERAGES) Booth # C-021 - C029b



Kyoto Prefectural  
Government  
p.36

CATEGORY



Japanese Tea

C-021

### JAPAN GREENTEA Co., Ltd.



#### Organic MATCHA Green Tea Powder Private Labeling

Select grade and container options according to your needs. Low Minimum Order Quantity, Simple Process. Start an organic MATCHA product with minimum risk for your budget with our low MOQ and completed products in sealed containers. Certified MATCHA can be sold as EU organic.

**Distributors Wanted**  
Major Export Destination Australia, France, Hong Kong, Italy, Korea, New Zealand, U.K., U.S.A.  
Certification ISO22000



#### Organic and EU Compliant Green tea Private Label

Total 30 varieties of Japanese green tea are available. All of them are either certified organic or EU compliant with test reports available. We have simplified the development process for the companies which have never made tea products. Low MOQ for loose leaf or tea bag products.

**Address** Tobu Fuji Bldg. 24-4, Sakuragaoka-cho, Shibuya-ku, Tokyo, 150-0031 JAPAN

**URL** <http://jp-greentea.co.jp/english/>

**E-mail** [t.kazama@jp-greentea.co.jp](mailto:t.kazama@jp-greentea.co.jp)

**Tel/Fax** +81-3-5728-6796 / +81-3-5728-6802

**Contact** Teruaki KAZAMA (Mr.)



C-023a

### YAWATAYACHAHO Co., Ltd.



#### WA-IN Series (Organic Japanese Green Tea)

"WA-IN" is our original Organic brand. It is available in SENCHA (Loose leaf), HOJICHA (Loose leaf), SENCHA with MATCHA (Tea-bag), GENMAICHA (Tea-bag) and MATCHA. The tea leaf is heated to be fragrant and to control the fresh taste by skill of the tea master which has been cultivated for over 100 years. Please enjoy Japanese Traditional taste once.

**Distributors Wanted**  
Major Export Destination Malaysia, Singapore, U.K.  
Certification JAS-Certified organic food-



#### Organic MATCHA as bulk

Available in organic MATCHA as bulk. Currently, we are seeing green tea being enjoyed in many ways besides drinks, such as in chocolates, cakes, lattes etc ... the usage is getting wider. With your own boldhearted ideas, collaborate with green tea to make amazing items. We can pack according to the quantity you require.

**Address** 581-1, Amenomiya, Mori-machi, Shuchi-gun, Shizuoka, 437-0216 JAPAN

**URL** <http://www.yawatayachaho.com/en/>

**E-mail** [r.sakaue@yawatayachaho.co.jp](mailto:r.sakaue@yawatayachaho.co.jp)

**Tel/Fax** +81-538-67-8655 / +81-538-85-4854

**Contact** Ryo SAKAUE (Mr.)



## C-025a Takezawa Seicha Co., Ltd.



**Eleven-Grades Organic Japanese Pure MATCHA**  
Eleven-Grades of exquisite pure MATCHA, each with its distinctive flavor and taste. The first tea producing company in the industry to offer over ten grades of organic certified Japanese MATCHA from one single estate farm located in KAGOSHIMA. Wholesale. Direct from factory. Private label and distribution packaging available.

**Distributors Wanted**  
Major Export Destination Germany, Australia, Austria, Czech Republic, France, Sweden, U.K., U.S.A.  
Certification JAS Organic, USDA Organic, BIO Organic, COR Organic, FSSC 22000, Halal



**Eighteen Varieties of Organic Japanese Green Tea**  
Eighteen varieties of exquisite organic certified Japanese loose leaf green tea, the widest variety of organic Japanese green tea available in the industry. All are specially picked and crafted by our artisan tea master, presenting each tea in its highest form. Wholesale in private label and distribution packaging. Direct from factory. Custom blending available.

**Address** 61-2, Kitabanchō, Aoi-ku, Shizuoka-shi, Shizuoka, 420-0005 JAPAN  
**URL** <http://www.takezawa.jp.net>  
**E-mail** [ko@takezawa-seicha.co.jp](mailto:ko@takezawa-seicha.co.jp)  
**Tel/Fax** +81-54-255-6855 / +81-54-273-0335  
**Contact** Ko TAKEZAWA (Mr.)



## C-027 FUJINISHOUKAI Co., Ltd.



### Organic UJI MATCHA

Organic UJI MATCHA made from ingredients found only in Kyoto. OEM opportunities are available.



### Organic MATCHA

Organic MATCHA gifts selected by our company for retail or business purposes.

Major Export Destination France, Malaysia, Taiwan, U.K., U.S.A.  
Certification Organic JAS, Halal, HACCP (to be agreed on Sep.) ISO22000 (to be agreed on Sep.)

**Address** Katagihara, Kamino-cho 5, Nishikyo-ku, Kyoto, 615-8162 JAPAN  
**URL** <http://fujini.com>  
**E-mail** [kaka2525@msa.biglobe.ne.jp](mailto:kaka2525@msa.biglobe.ne.jp)  
**Tel/Fax** +81-75-381-3338 / +81-75-391-6931  
**Contact** Taizo KAGATA (Mr.)



## C-027 UJINOTSUYU SEICHA Co., Ltd.



**M GENMAICHA Roasted rice with Green tea 50g**  
GENMAICHA is Japanese green tea blended with roasted rice, and is one of the most popular teas in JAPAN. GENMAICHA would be good with meals or relaxing time. You can enjoy the fresh taste and roasted flavor. Our product has no preservatives or additives.

Major Export Destination Australia, Canada, France, Hong Kong, Switzerland, U.K., U.S.A.  
Certification ISO9001, ISO14001, FSSC22000



**M SENCHA Japanese Green Tea Tea Bags**  
SENCHA is the most commonly drunk tea in Japan, it has a good aroma and refreshing after taste. M SENCHA Tea Bags is easy to drink anytime anywhere. You can add sugar and milk if you like. Our product has no preservatives or additives.

**Address** 3-1-3, Saganakadai, Kizugawa-shi, Kyoto, 619-0223 JAPAN  
**Tel/Fax** +81-774-73-1610 / +81-774-73-1611

**E-mail** [irima@ujinotsuyu.co.jp](mailto:irima@ujinotsuyu.co.jp)  
**Contact** Yosuke IRIMA (Mr.)

## C-029a MÎTÉ Co., Ltd.



### ISECHA MATCHA

We co-developed our ISE TEA MATCHA in high quality with the producers who provided their ISE Tea to the ISE-SHIMA G7 Summit held in MIE Prefecture on May 2016. Our ISE Tea garden is located in mountain area in MIE prefecture where our organic certified ISE Tea MATCHA is produced.



### ISECHA

The tea cultivation area in MIE prefecture is the third largest tea producing place in JAPAN. KABUSECHA and FUKAMUSHI SENCHA are especially well known as the ISE Tea brand. We co-developed our ISE Tea items with the producers who provided their ISE Tea to the ISE-SHIMA G7 Summit held in MIE Prefecture on May 2016.

**Address** Pitchers Build. 4F, 10-7, Daimon, Tsu-shi, Mie, 514-0027 JAPAN  
**URL** <http://mitecha.com/en/>  
**E-mail** [info@mitecha.com](mailto:info@mitecha.com)  
**Tel/Fax** +81-80-6917-0342 / +81-59-271-7784  
**Contact** Hidenori MORIGUCHI (Mr.)



C-029a

**Kyushu Agricultural Products Trading Co., Ltd.**

Major Export Destination Hong Kong

**Organic SENCHA**

This high-grade SENCHA combines two rare cultivars, OKU MIDORI and ASATSUYU. This SENCHA will immediately surprise you with its powerful UMAMI and lack of bitterness.

**Organic KAMAIRICHA**

Picked during the first harvest of the year (May in MIYAZAKI), this KAMAIRI-CHA is certified "KAMA HOU" by the prefecture of MIYAZAKI. Very refreshing despite its strong UMAMI, its bitterness is low-key. Its beautiful golden hue, its freshness and good levels of theanine will relax you and bring you much pleasure.

**Address** 4-8-25, Tenjin, Chuo-ku, Fukuoka-shi, Fukuoka, 810-0001 JAPAN

**URL** [http://fukuoka-apt.com/index\\_english.html](http://fukuoka-apt.com/index_english.html)

**E-mail** nakatsuchi@fukuoka-apt.com

**Tel/Fax** +81-92-715-7877 / +81-92-715-7878

**Contact** Masaki NAKATSUCHI (Mr.)



C-029a

**Locobiz, Inc.**Major Export Destination Germany  
Certification Organic JAS**Distributors Wanted****Organic UJI SENCHA - FUSEDA Farm**

FUSEDA Farm produces organic green tea in the highlands at an altitude of 500m in KYOTO, where the climate is suitable for producing high quality tea. JAS-Certified Organic.

**Organic UJI MATCHA - FUSEDA Farm**

Stone-ground high quality MATCHA. The tea leaves are grown under covers to shut off sunlight for approximately 20 days before picking, so they are higher in UMAMI. JAS-Certified Organic.

**Address** #502 Toyo Building, 1-2-19, Kaigandori, Chuo-ku, Kobe-shi, Hyogo, 650-0024 JAPAN

**URL** <https://www.nonohatea.com/>

**E-mail** info@locobiz.co.jp

**Tel** +81-50-3697-9270

**Contact** Tetsuya YAMADA (Mr.)



C-029b

**YAMAMA MASUDAEN Co., Ltd.**Major Export Destination France, Italy, Singapore, Taiwan, U.K., U.S.A.  
Certification FSSC22000**PREMIUM SHIZUOKA SENCHA**

• SENCHA - Japanese green tea • Harvested and produced in SHIZUOKA, JAPAN • JAS Organic • UTZ Certified • Non-GMO • Attachment of 457 Pesticides inspection issued by SGS • FSSC22000 (Certified area; from Crude tea producing line, Finishing line and Packing line) • Approximately 60ha of own tea estate in SHIZUOKA

**SENCHA Powder (Green tea powder)**

• SENCHA Powder (Green tea powder) • Powder size up to 10Q • Harvested and produced in SHIZUOKA, JAPAN • JAS Organic • UTZ Certified • Non-GMO • Attachment of 457 Pesticides inspection issued by SGS • FSSC22000 (Certified area; from Crude tea producing line, Finishing line and Packing line) • Approximately 60ha of own tea estate in SHIZUOKA

**Address** 1687, Kamiasahina, Omaezaki-shi, Shizuoka, 437-1601 JAPAN

**E-mail** tatsuya.h@masudaen.com

**Tel/Fax** +81-537-87-2056 / +81-537-87-2001

**Contact** Tatsuya HAGIWARA (Mr.)

**Representative Exhibitor**

C-027

**Kyoto Prefectural Government**

We happily help motivated buyers find the best quality products made in KYOTO, and support long-term business between KYOTO and overseas companies. We offer you services such as customised business matching and arranging meetings with KYOTO companies.

**Address** Yabunouchi-cho, Shinmachi Nishiiru, Shimodachiuri-Dori, Kamigyo-ku, Kyoto-shi, Kyoto, 602-8570 JAPAN

**URL** <http://www.pref.kyoto.jp>

**E-mail** keizaikoryu@pref.kyoto.lg.jp

**Tel/Fax** +81-75-414-4840 / +81-75-414-4870

**Contact** Shiho UEDA (Ms.)



## JAPAN PAVILION Booth Layout HALL 9 (MEAT) Booth # B-040 / B-044

**B-040 / B-044**

JAPAN LIVESTOCK PRODUCTS EXPORT PROMOTION COUNCIL  
JAPAN WAGYU BEEF EXPORT PROMOTION COMMITTEE p.38

ITOHAM FOODS INC.  
S FOODS INC.  
ZEN-NOH International Corporation  
STARZEN INTERNATIONAL CO., LTD.  
KIRISHIMA RANCH  
MEAT-COMPANION CO., LTD.  
NAITO LLC.  
JA ZEN-NOH p.39

KITCHEN

**COOKING DEMO STAGE**

**SEMINAR**

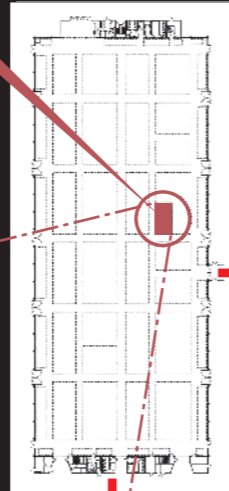
CATEGORY



Meat

**JAPAN PAVILION**  
B-040 / B-044

KOELNMESSE HALL 9



HALL 10

HALL 6

## Representative Exhibitor

**B-040  
B-044**

### JAPAN LIVESTOCK PRODUCTS EXPORT PROMOTION COUNCIL JAPAN WAGYU BEEF EXPORT PROMOTION COMMITTEE

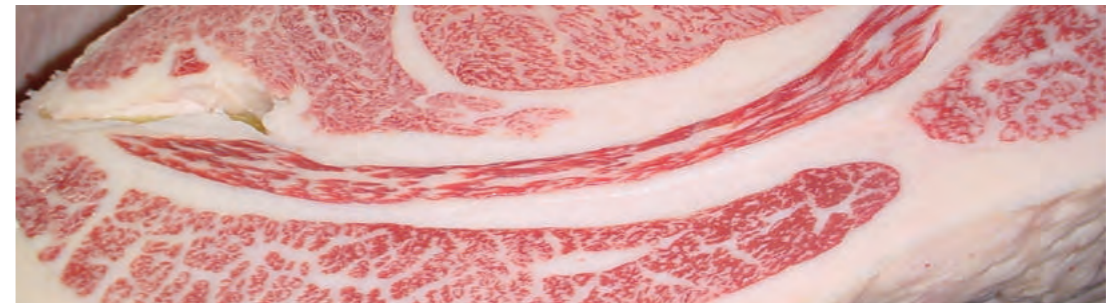
#### JAPAN'S GENUINE WAGYU BEEF - the Ultimate Delicacy -

It is only JAPAN's genuine WAGYU Beef that has the ultimate 'texture', 'flavour', and 'aroma'. Unlike all other beef, (1) Japan's WAGYU is unique for (a) the finest texture, and (b) the highest grade marbling within the muscle fibre, whose melting point is as low as human body temperature, so that WAGYU immediately melts in the mouth, releasing the rich and sweet 'WAGYU aroma' that is suggestive of coconut and peach. (2) More than half of genuine WAGYU's finely distributed marbling is healthy unsaturated fatty acid, just as in olive. JAPAN's WAGYU opens new dimension in all of your five senses.



#### Proof of JAPAN's Genuine WAGYU

To certify the unrivaled quality of JAPAN's Genuine WAGYU, WAGYU mark is attached. Only Genuine WAGYU bears this trade mark issued by JAPAN Beef Export Promotion Committee.



**Address** Japan Livestock Industry Association,  
No.2 DIC Bldg. 16-2, Sotokanda 2-Chome,  
Chiyoda-ku, Tokyo, 101-0021 JAPAN

**URL** wagyu.lin.gr.jp  
**Tel** +81-3-6206-0846  
**E-mail** wagyu@sec.lin.gr.jp



## MEMBERS OF JAPAN WAGYU BEEF EXPORT PROMOTION COMMITTEE

**ITOHAM FOODS INC.**

**URL** <http://www.itoham.co.jp/english/>  
**Tel** +81-3-5723-6201  
**E-mail** [kashuku.ryou@itoham.co.jp](mailto:kashuku.ryou@itoham.co.jp)  
**Contact** Kashuku RYOU (Mr.)  
 (Sales, Chinese available)

**S FOODS INC.**

**URL** <http://www.sfoods.co.jp/english/>  
**Tel** +81-798-43-1075  
**E-mail** [ryamaji@sfoods.co.jp](mailto:ryamaji@sfoods.co.jp)  
**Contact** Ryohei YAMAJI (Mr.)  
 (General Manager of Overseas Division)

**ZEN-NOH  
International  
Corporation**

**URL** <http://www.zennoh-intl.com>  
**Tel** +81-3-6271-8424  
**E-mail** [morita-takuya@zennoh-intl.com](mailto:morita-takuya@zennoh-intl.com)  
**Contact** Takuya MORITA (Mr.)  
 (Livestock Dept.)

**STARZEN  
INTERNATIONAL  
CO., LTD.**

**URL** <http://www.starzen.co.jp/>  
**Tel** +81-3-5783-2374  
**E-mail** [kazuhiro.soma@starzen-group.com](mailto:kazuhiro.soma@starzen-group.com)  
**Contact** Kazuhiro SOMA (Mr.)  
 (General Manager of Export Dept.)

**KIRISHIMA RANCH**

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