



FOOD OPERATIONS

FLOUR MILLING DIVISION

Wheat flour is the key product of our flour milling division. In addition, we also manufacture processed products made from flour including various premixes, breads and frozen dough products. These products are made at our Kashima Plant, Kobe Plant and Funabashi Plant, as well as at three subsidiaries: Naigai Flour Milling Co. (Mie Prefecture), Kida Flour Milling Co. (Hokkaido) and Niigata Elite Food Co. (Niigata Prefecture, frozen dough). The products are sold for industrial use to various makers of bread and noodles as well as supermarkets.

Wheat flour is one of the most widely used foodstuffs throughout the world. It is an ingredient in a variety of foods such as bread, cake, udon noodles, ramen noodles and tempura. It is an important food that has become integral to our diet. The Showa Sangyo group conducts thorough research and development to create wheat flour products that offer improved quality, functions and reliability to meet the increasingly varied needs of our users.

Premixes are convenient processed flour products that combine sugar, salt, oils and spices in just the right blend. They allow for easy, reliable and speedy preparation of foods such as tempura, fried dishes and bread. Users simply add water. Showa Sangyo pioneered the premix industry in Japan with its blend for tempura, a classic Japanese dish. Our company has many years of experience and many accomplishments in premix research and development.

We sell our frozen dough products primarily to bakeries. By freezing bread dough, we make it possible for bakeries to cut down on labor and streamline operations. The frozen dough also contributes to enhance the bakers' product lineup.

TOPICS

We developed and began marketing two mushroom growing kits, Nameko no Sato and Shiitake no Sato, that make use of wheat bran. The products are part of our efforts to develop diverse uses for wheat bran.

We increased our sales of frozen dough by about 25.6% from the year-earlier result thanks to an expansion of capacities at our manufacturing plant for frozen dough, operated by our subsidiary Niigata Elite Food Co.





VEGETABLE OILS DIVISION

Showa Sangyo's vegetable oils division manufactures a variety of vegetable oils, defatted soybeans and soybean proteins made from raw ingredients such as soybeans and rapeseed.

These products are made - from raw material to finished goods - at our Kashima and Kobe plants where there are docking facilities for the world's largest grain ships. Our products are sold for industrial purposes as raw ingredients for margarine and mayonnaise. In addition, they are sold to the restaurant and take-out food industries as well. All are the result of Showa Sangyo's own research and technology. The products are widely recognized for their high quality and for their convenience.

The vegetable oil section also sells its customers industrial-use premixes made from top-quality flour and blended with seasoning to bring out the best of each food material. It also sells pasta that acquired a reputation for its reliable quality.

Showa Sangyo uses carefully selected soybeans and rapeseed to produce a varied lineup of vegetable oils ranging from the common white soybean oil and salad oil to frying oils that are exceptionally stable. Defatted soybeans are made from the substance that remains after oil extraction. Highly reputable, they are used for a wide variety of goods, including fermented products such as miso and shoyu, as well as in livestock feed.

Our soybean protein is prized for qualities including its ability to absorb and retain water, emulsification properties and elasticity. It is used in a variety of processed foods such as meat products and marine products to improve quality, taste and nutritional value. Showa Sangyo holds a top share in the industry for these proteins.

TOPICS

Our oil production facilities at our Kashima Plant obtained ISO 9002 certification. The facilities produce edible vegetable oils, carrying out pressing, refining, bottling and related services.

We adopted a remote monitoring system that allows us to keep track of the remaining volume of oil in mini vegetable-oil storage tanks that are set up on client premises. The system simplifies the management of the mini tanks and improves the efficiency of our shipping and distribution overall.





CORNSTARCH AND CORN SWEETENERS DIVISION

This division produces cornstarch as well as starch sweeteners such as glucose syrup, dextrose, high-fructose corn syrup and oligosaccharides. The products are made at our Kashima Plant and at our Shikishima Starch Co. under strict quality control standards. The goods are used in a variety of products such as soft drinks, beer (low-malt beer) and bread.

Cornstarch is made by drying out starch derived from corn. It is used in beverages and foods such as beer and processed seafood. It is also used in industrial products such as paper, corrugated cardboard and fibers to add viscosity and adhesive properties.

Corn sweeteners (glucose syrup, dextrose, high-fructose corn syrup, oligosaccharides)

Glucose syrup is fermentable and viscous, absorbs and retains water, has adhesive properties and browns well. The syrup is used in confectioneries, bread, milk products, bean paste and jams.

Dextrose is used in beverages, confectioneries and bakery products. The substance also has medical applications. Further, it is used in seasonings such as mirin sake.

High-fructose corn syrup is used mainly by the beverage industry for use in products such as soft drinks and lactic drinks.

Oligosaccharides are receiving attention for their ability to promote bifidus bacteria growth and their ability to prevent tooth decay. Through its own research, Showa Sangyo developed its isomalto-oligosaccharides. The products are superior in their health-promoting qualities and are valued for their ease of processing. They are designated by Japan's Ministry of Health and Welfare as a food for specified health use.

TOPICS

Our dextrose production facilities at our Kashima Plant earned ISO 9002 certification.

Our subsidiary Shikishima Starch Co. obtained ISO 9002 certification.





FOOD OPERATIONS

HOUSEHOLD FOODS DIVISION

Showa Sangyo's household foods division makes and sells a broad range of processed foods for household use to suit diverse food styles and individual tastes. These include wheat flour, premixes, macaroni, spaghetti, vegetable oils, gift sets as well as health food products. The products are made chiefly at our Kashima Plant, Kobe Plant and Funabashi Plant.

Wheat flour: A variety of wheat flours made from high-quality wheat.

Premixes: A selection of premixes including Tempura Flour Ogon and Karaage Meat Tenderizing Flour.

Pasta: Products such as 100% durum semolina spaghetti.

Vegetable oils: A lineup of vegetable oils including functional oils rich in oleic acid.

Gift sets: An array of gift packages containing various food products of the Showa Sangyo group, such as flours and oils.

Taiyo no Ristorante: A brand of Italian foods that makes it easy to enjoy Italian cuisine at home. Products include pasta, pasta sauces and ingredients for Italian cooking.

Health foods: A lineup including Okama ni Pon, a capsule containing wheat germ oil, that fortifies rice with 10 times the vitamin E as brown rice; Sonomama Ajiwau Wheat Germ; and Oligo Time, an isomalto-oligosaccharide, designated a food for specified health use by Japan's Ministry of Health and Welfare in recognition of its beneficial effects on the digestive system.

TOPICS

Our household foods division at our Kobe Plant obtained ISO 9002 certification.

Our Funabashi Plant earned ISO 9002 certification for pasta goods production and related services.

We introduced an oleic-rich natural, healthful high-quality sunflower oil Olein Rich. The oil contains more oleic acid than olive oil or safflower oil. Introduced at a time when such premium oils are gaining in popularity, the oil also capitalizes on increased demand for natural and healthful foods.





FOOD OPERATIONS

FROZEN FOODS DIVISION

Frozen foods are becoming an integral part of our everyday life because of the simplicity and convenience they offer.

Our frozen foods operations involve the production and sale of goods including snack foods, everyday dishes, Italian foods, and tempura. Our subsidiaries Niigata Elite Food Co. and Fukushima Elite Food Co. manufacture the foods, making use of Showa Sangyo's own selection of ingredients, such as flour, premixes, and vegetable oils, as well as processing technologies. These high-quality products are widely used as commercial frozen foods because of their taste, nutritional value, and safety. The products allow smaller establishments, such as bars and karaoke lounges, to serve a varied menu.

Snack foods: We offer an assortment of products such as taiyaki, takoyaki, imagawayaki and okonomiyaki. Our snack foods, in their pleasing flavor and high quality, reflect the technology and experience we have acquired as a comprehensive food manufacturer.

Everyday dishes: We boast a varied selection of products including delicatessen meats, such as chicken cutlets, fried liver and fried chicken, and foods such as wontons.

Italian foods: Our Italian dishes, such as ravioli and cannelloni, make it possible to easily serve authentic Italian cuisine.

Tempura: For our tempura, we carefully select the freshest ingredients and then add our own renowned tempura flour and salad oil. Our tempura maintains its crispy texture and appealing flavor even after restaurant preparation and has a strong reputation for consistent high quality.

TOPICS

We introduced a selection of prepared bases for making kakiage fried foods. Because the base is pre-made, anyone can easily and uniformly prepare kakiage fried food that also gives the impression of handmade and skillfully prepared cuisine.





ANIMAL FEED OPERATIONS

ANIMAL FEED AND ALLIED PRODUCTS DIVISION

Showa Sangyo's mixed feeds use our own ingredients, which are strictly quality-controlled. These ingredients include wheat bran, defatted soybeans and corn gluten meal. We also use imported ingredients such as corn, milo and fish meal that meet the same exacting safety standards as our own. The feeds are produced by our Kobe Plant, Kashima Shiryo Co. and Kyushu Showa Sangyo Co.

We manufacture a wide variety of mixed feeds, including mixes for chickens (both egg-laying hens and broilers), pigs, dairy cattle, beef cattle and fish. In addition, we produce mixture materials that contain isomalto-oligosaccharides, which have beneficial effects on the intestinal tracts of animals.

Showa Sangyo group contributes to the stable supply of chicken eggs. A comprehensive management system, which makes use of the most advanced production technology and a concentration of resources, ensures the quality of eggs produced by the Showa Sangyo group. We guarantee high quality in the entire process, including chicken feed, farm facilities, grading and packaging center, distribution, and delivery to the consumer. Through group companies including Showa Keiran Co., we provide a reliable source of eggs based on the three concepts of safety, freshness and stable supply.

TOPICS

We have begun producing isomalto-oligosaccharide mixed feeds for livestock at our own facilities. The feeds are a high-profit product.

We revamped the grading and packaging center of our subsidiary Showa Keiran Co. to prevent bacterial contamination of chicken eggs and to ensure stable product quality.





OTHER OPERATIONS

WAREHOUSING DIVISION

WAREHOUSING DIVISION

Our plants in Kashima, Kobe and Funabashi are ideally located in large-scale, oceanfront industrial regions. Each of the sites carries out efficient unloading and storing of imported grains. Each factory is outfitted with a large silo, offering a combined storage capacity of 340,000 tons of grain. In addition, the Kashima and Kobe plants have berths that allow large grain ships to dock. The grain is taken from the ships via unloading equipment, fumigated, stored in the silos and then sent to individual plants as need dictates. In addition, the plants also supply raw materials to animal-feed makers such as Kashima Silo Co. and Shibushi Silo Co.

Further, as part of our effort to diversify our warehousing operations, Showa Sangyo is also entering the refrigerated storage field. Making use of a prime location near to Tokyo, we constructed a warehouse complex and linked refrigerated warehouse within our Funabashi plant compound. The warehouse complex is an ordinary warehouse for both business and private use. It is also, however, a multi-function and multi-purpose operation that includes a food processing plant. The refrigerated warehouse can be used for the storage of products processed at the warehouse complex. The site is thus being used as a distribution point for the expanding frozen foods market. Shourei Co., a subsidiary, manages the refrigerated warehouse.



OTHER OPERATIONS

BUSINESS DEVELOPMENT DIVISION

BUSINESS DEVELOPMENT DIVISION

Showa Sangyo has been taking bold steps to make effective use of unused real estate assets such as former plant sites. We are working to diversify our operations by developing commercial facilities and initiating leasing operations in tenant buildings. Our projects include the development of the Shosan Plaza shopping center in Ageo, Saitama and the construction of tenant buildings in Ichikawa, Chiba, and Ota, Gunma, as part of leasing operations.

In addition, Showa Sangyo is also entering the restaurant business, making use of its know-how as a comprehensive food company. We have opened Romana, a restaurant specializing in spaghetti, and Tamagoya San, a restaurant specializing in omelets. With our innovative menus, we are expanding on the joy of eating.

