



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 to supermarkets.

Wheat flour

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 sweet buns. It is an important food that has become integral to our diet. The Showa Sangyo group conducts thorough research and development to create a variety of wheat flour products that offer improved quality, functions and reliability to meet the increasingly varied needs of our users.

Premixes

Premixes are convenient processed flour products that combine starch, sugar, salt, oils and spices in just the right blend for different purposes. They allow for easy, reliable and speedy preparation of foods such as high-quality 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.

Frozen dough

We sell our frozen dough products primarily to bakeries. By freezing bread dough, we make bread-making easy and fast with just the leavening and baking processes, enabling bakeries to cut down on labor and streamline operations. The frozen dough also contributes to enhance the bakers' product lineup.

TOPICS

- We aggressively developed new products and marketed 56 types of premixes and 50 types of frozen dough, dramatically increasing our sales volume.
- Since switching the distribution of domestic wheat to non-governmental, private transactions, we can now obtain a variety of wheat with which we are developing flour products to meet market needs.





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 as raw ingredients for margarine and mayonnaise, as well as sold to the restaurant and take-out food industries. 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.

Vegetable oil

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. We also help facilitate our customers' operations by offering environmentally friendly, can-free, bag-in-a-box products to replace conventional oil cans, and employing the mini-tank system in which small oil-storage tanks are set at the customer's site for periodical oil delivery.

Defatted soybeans

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.

Soybean protein

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

- To be less vulnerable to the volatility of commodity prices and currency exchange rates, we are increasing the sales ratio of high-value added products such as processed and functional oils, as well as that of mini-tank systems.
- 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

FOOD OPERATIONS



This division produces cornstarch as well as starch sweeteners such as corn 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 (corn syrup, dextrose, high-fructose corn syrup, oligosaccharides)

- Corn 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, jams and the more recently popular low-malt beer.
- 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

- With the rise in demand for low-malt beer, the demand for its ingredient, corn syrup, is also rising. To meet with the demand, we began construction to enhance corn-syrup production ability at our dextrose production facilities at the Kashima Plant. Operation at the enhanced facilities began in May 2001.
- Our dextrose production facilities at the Kashima Plant began operating its sulfur combustion facility to cut back on manufacturing costs.





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

- In response to increased health awareness among consumers, we have materialized our concept of Natural and Healthy as the now popular Olein Rich, a natural, high-quality sunflower oil with more oleic acid than olive oil or safflower oil to support a healthy lifestyle.



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 Japanese-style and American-style fried chickens - made only with chickens raised without the use of antibiotics - and dim-sum dishes, such as wontons and pot-stickers.

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

- Our new product, Cool Imagawa-yaki, proposes an innovative way to enjoy the Japanese sweet treat. Instead of heating the Imagawa-yaki in the traditional manner, Cool Imagawa-yaki can be enjoyed cold, like ice cream, with our improved dough and fillings.





Mixed feeds

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 mainly at our Kobe Plant, Kashima Shiryō 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 isomaltoligosaccharides, which have beneficial effects on the intestinal tracts of animals.

Chicken eggs

Showa Sangyo group contributes to the stable supply of chicken eggs.

We have built a quality-control system that covers everything from chicken feed, production farms, grade-packing centers and distribution to how the eggs reach the consumers. 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 began marketing Oligo-Tafuton, a mixed feed containing isomaltoligosaccharides for female and male seed pigs.
- We renovated our grade-packing center and began refrigerated distribution to maintain the freshness of eggs and to prevent bacterial contamination.



Warehousing Division

OTHER OPERATIONS



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 manufacturers of flour, vegetable oil and animal feed.



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.

Business Development Division

OTHER OPERATIONS



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.

