

Business Introduction

Collaborate in a diverse range of business fields
to bring smiles to customers' faces



Flour Milling Business

Wheat is an indispensable ingredient with a highly diverse range of uses. We manufacture and sell different types of flour for breads, cakes, and noodles as well as commercial premixes for customer convenience.



Oil Refining Business

We are manufacturing and selling vegetable oils that are made from soybeans, rapeseed, corn, and other raw ingredients and tailored for various uses, such as in tempura and fried foods or as seasoning in dressings and other sauces, and soy protein for processed meat and marine products.



Starch and Sweetener Business

We use corn to produce starches, modified starches, and sweeteners like dextrose, high-fructose corn syrup, powdered corn dextrin, and isomaltoligosaccharides. These products are suitable for a wide range of applications ranging from industrial use to incorporation in food products such as beer, soft drinks, sweets, and bread.



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Animal Feed Business

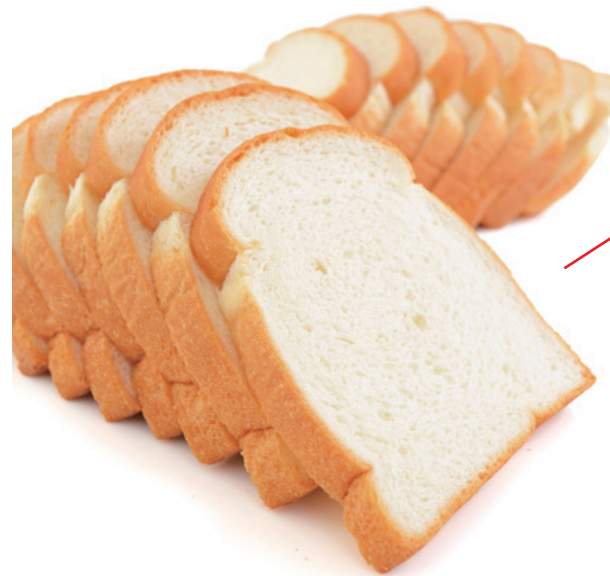
We sell animal feed for poultry, swine, dairy cattle, beef cattle, and aquaculture. We also manufacture and sell oligosaccharide for animal husbandry and supplements for mushroom bed cultivation. The Animal Feed Business makes excellent use of by-products from the Flour Milling, Vegetable Oils, and Starch & Sweetener Businesses as well as our silos. We fully support livestock businesses by developing and producing high-quality feed, distributing livestock products, and offering sound business advice.



Grain solution examples

Our businesses are always collaborating to create solutions that meet customer needs

High quality bread with a soft and fluffy texture



In response to a request from a customer who wanted to make "the best bread in Japan," we put Showa Sangyo's unique expertise in starches and sweeteners to good use, creating a completely new type of flour. With this new flour, our customer was able to create delicious bread that stays soft and fluffy for longer.

Warehouse Business

Our largest silos at Kashima, Kobe, and Funabashi have a combined capacity of 365,000 tons. The plants at Kashima and Kobe also have berths large enough for Panamax-class grain vessels to dock alongside our facilities. This allows us to unload imported grains directly into our silos, where we maintain strict quality control standards to ensure that they remain in excellent condition. From there, the grains are supplied to Showa Sangyo plants or other manufacturers.



Noodles that stay delicious long after boiling

In order to create noodles that retain their taste long after being boiled, we looked at a completely new combination of raw materials. Our proposal even included suggestions for the customer's manufacturing process. Using not only wheat but also starch, we create new value added products by way of Showa Sangyo's unique synergy.



Real Estate Business

The Showa Sangyo Group effectively uses its real estate and leases office and commercial buildings, land for logistics, and land for business use. We are also engaged in the management of real estate, such as of the Kamakuragashi Building, our head office building in Chiyoda Ward, Tokyo; Shosan Plaza shopping center in Ageo City, Saitama Prefecture; Motoyawata Building, our commercial building in Ichikawa City, Chiba Prefecture; and of land for logistics in Yokohama City, Kanagawa Prefecture.



Helping a customer make delicious tempura



In another example, a customer contacted us saying, "We just can't make good tempura. Can you help us?" After studying their tempura, we discovered that the cause was due not only to their oil but also to their batter. Thanks to our expertise at Showa Sangyo, we were able to analyze the oil and revise batter ingredients like wheat and starch. In this way, we could offer a solution to help anyone make good tempura.