



16TH SEPTEMBER 2019

Wakayama Food Showcase

BUSINESS DISCUSSIONS
SYDNEY



ABOUT JETRO

ジェトロについて

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JETRO, or the Japan External Trade Organization, is a government related organisation that works to promote mutual trade and investment between Japan and the rest of the world. JETRO has 74 overseas offices in 54 countries worldwide, as well as 51 offices in Japan, including our Tokyo and Osaka headquarters.

JAPAN AGRICULTURAL & FOODSTUFF EXPORTS

Japan offers a wide variety of safe, delicious and high-quality food and beverages. In addition to sushi and sake, processed foods, fruit, vegetables, livestock and marine products are gaining ever more acclaim around the world.

JETRO offers opportunities for overseas buyers and Japanese food suppliers to meet.

CONTACT US

JETRO Wakayama

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JETRO Sydney

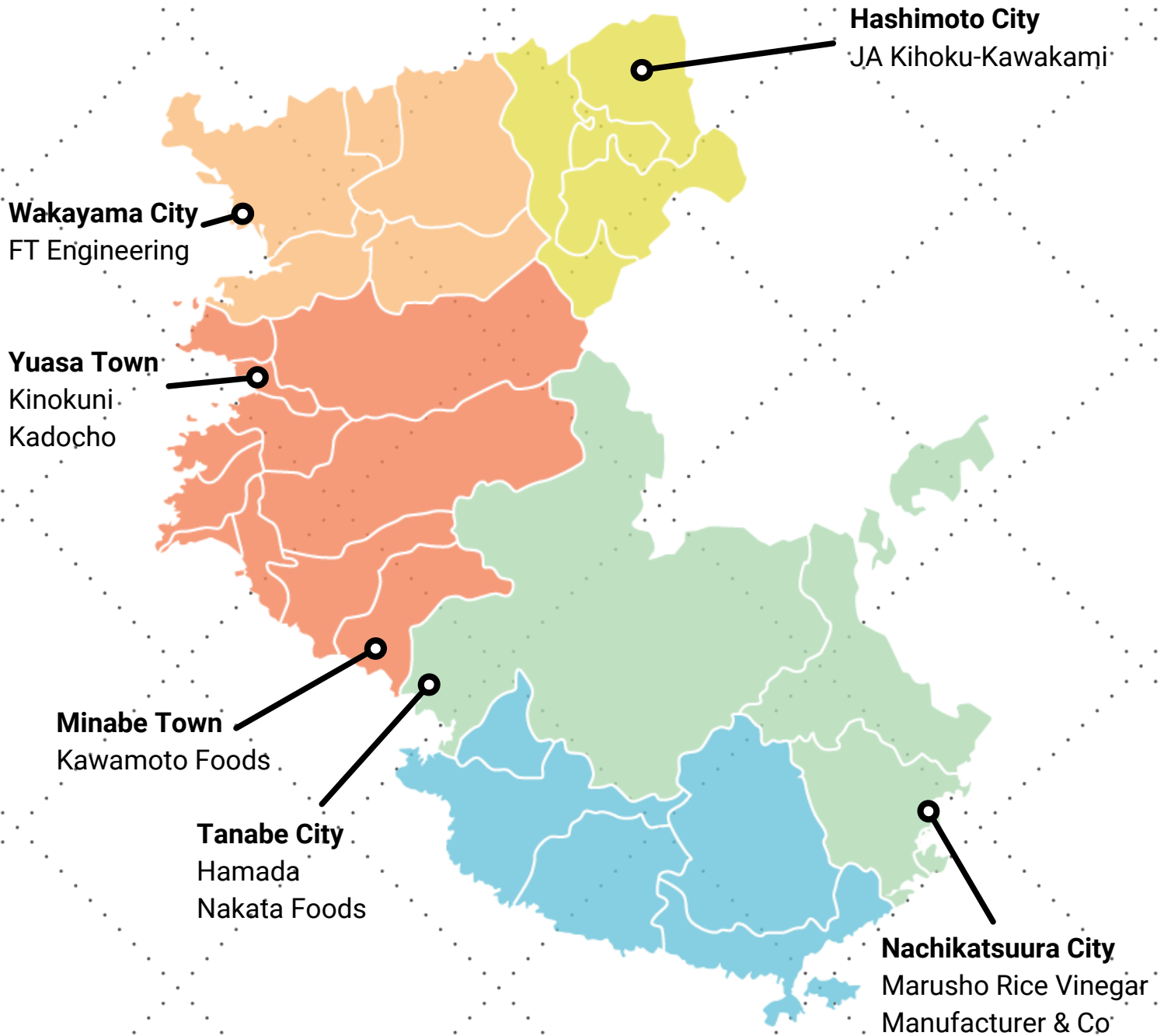
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WAKAYAMA EXHIBITOR MAP

和歌山県-出品者マップ



FT ENGINEERING

エフティエンジニアリング

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PRODUCTS:

① Peach drink (Arakawa Peach)

Ingredients: White peach, sugar, antioxidant(V.C.), acidic ingredient

A pleasant fruit juice drink using peaches from Wakayama prefecture. You can enjoy it as a drink before meals or after dinner, even if you drink alcohol.



② Kiwami Mandarin Juice

Ingredients: Unshu mandarin

It is 100% fruit juice made from Unshu mandarin from Wakayama prefecture.



③ Japanese pepper paste

Ingredients: Japanese pepper, salt

Japanese pepper can be served with fish and meat, as well as pasta and grilled rice, and it can also be used as a dressing.



④ Nori seaweed paste (ume flavour)

Ingredients: Purple laver, sugars, salt, mirin, yeast extract, kombu dashi, hot peppers, shiso, seasoning amino acid, perilla, ume

This nori paste, picked fresh from the Ariake sea, is flavoured with ume (Japanese plum).



HAMADA

濱田

CONTACT INFORMATION:

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PRODUCTS:

① HAMADA Ume Liqueur with Gold Leaf

Ingredients: Nanko ume, sugar, alcohol, gold leaf flake

An exceptional taste, made with the finest Nanko ume and Wasanbon sugar. Aged for 3 years, with gold leaf flakes.
Awarded the grand gold prize by the Monde Selection for 5 consecutive years.



② Genshu 「HAMADA」

Ingredients: Nanko ume, sugar, alcohol

Rich tasting, made with the finest Nanko ume and Wasanbon sugar



③ Kachofugetsu 「HANA」

Ingredients: Nanko ume, sugar, alcohol

Fruity tasting, made with the finest Nanko ume and Wasanbon sugar



JA KIHOKU-KAWAKAMI

JA紀北かわかみ

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PRODUCT:

① Fresh Japanese Persimmon (Kaki)

We are proud of having exported our high-quality persimmon to Australia for the first time last year. With a naturally elegant sweetness and high nutritional value, our persimmon contain higher vitamin C, potassium, and carotene content than oranges! Also, vitamin C has an antioxidant effect, and potassium is said to effectively prevent high blood pressure.

In addition, the persimmons grown in Wakayama Prefecture have the following good points.

- > Excellent fertile soil and high day-night temperature differences, which are ideal for the persimmon production.
- > Wakayama boasts the top persimmon harvest in Japan.
- > The persimmon industry has a long history, since 1590.

The persimmon season is coming soon in November.
Please enjoy our tasty persimmon in Australia!

KADOCHO

角長

CONTACT INFORMATION:

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PRODUCTS:

① Nigori bishio (raw soy sauce)

Ingredients: Soy, wheat, salt

This aromatic, full-bodied, raw soy sauce is made from the finest domestically-produced ingredients and carefully aged for over 2 years before the pure upper portion of the brew is skimmed and bottled.



② Soy Powder

Ingredients: Soy, wheat, salt

The Soy Powder is powdered by drying slowly over time at low temperature. Yeast and enzymes are still alive in this soy powder.



③ Hishio(Moromi Paste)

Ingredients: Soy, wheat, salt

This is a new sensation seasoning made from moromi filled with umami of soy sauce.



KAWAMOTO FOODS

河本食品

CONTACT INFORMATION:

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PRODUCTS:

① Towa No Sizuku (Ume-shu)

Ingredients: Japanese plum (Kishu), sugar, alcohol, wasanbon sugar

Fully-ripened Nanko plum and wasanbon sugar are used. Fermented to develop rich flavor, with a soft aftertaste.

② Haruka (Ume-shu)

Ingredients: Plum, Sugar, Alcohol, Brandy

This ume-shu is made from flavourful Nanko-ume and manufactured with traditional techniques. A little brandy is added to taste. A mild and lightly sweetened flavor profile.

③ Kishu Nanko-ume Siraboshi Ume

Ingredients: Japanese Plum, Pickles Brine (Salt)

Carefully selected, individual Nanko-ume are soaked and salted, and finished in the drying sun. A Japanese classic plum with traditional flavour.

④ Ume paste

Ingredients: Japanese Plum, Pickles Brine (Salt)

This ume paste can be used in a variety of ways, such as in a rice ball, tea, seasoning, or as is.



KINOKUNI

木の国

CONTACT INFORMATION:

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PRODUCTS:

① Japanese frozen mixed fruits

Ingredients: Mandarin orange, strawberry, blueberry

Only using fruit produced in Japan, with no additives.



② Strawberry sherbet

Ingredients: Strawberry, sugar, lemon juice, trehalose, stabiliser

Original sherbet using Japanese strawberries.



③ Jabara Vinegar

Ingredients: Apple vinegar, rock sugar, jabara

We use Jabara (citrus fruit) that contains ingredients useful for allergy relief.



MARUSHO RICE VINEGAR MANUFACTURER & CO

丸正酢醸造元

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PRODUCTS:

① Tosazu

Ingredients: Pure rice vinegar, honjozo shoyu, amazake, dried bonito flakes, kombu seaweed, soft brown sugar, hon mirin

Tosazu is a high quality vinegar seasoned with natural ingredients.



② Champonzu

Ingredients: Citrus (yuzu, daidai, yuko, kabosu, sudachi), Japanese apricot, honjozo shoyu, hon mirin, amazake, natural broth (bonito, kombu seaweed, shiitake mushroom)

Champonzu is a traditional ponzu sauce. We use a generous amount of mixed citrus juice, with added soup stock



③ Ume-kurozu

Ingredients: Japanese apricot, black vinegar (unpolished sticky rice), rock sugar

Ume-Kurozu is an authentic Japanese apricot black vinegar made from Nachi-Kurokomesu, Kishu-ume, and rock sugar. It takes for three months for fermentation and aging. Dilute it three or four-fold in water to drink.



NAKATA FOODS

中田食品

CONTACT INFORMATION:

Contact Person: Hitoshi Kitamura

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PRODUCTS:

① Barrel-aged Umeshu Taru

Ingredients: Japanese Plum (Kishu), sugar, Alcohol

Matured for 1 year then aged in oak barrels for 1 year. Cask-strength umeshu with rich ume essence, and the refined and luxurious barrel-aged flavour of fine liqueur. Enjoy as you would whiskey or brandy, on ice or cut with a little water or soda.

② Gojiro Blue Diamond Umeshu

Ingredients: Japanese Plum (Kishu), sugar, alcohol

Umeshu from the rare Gojiro Blue Diamond variety, featuring a lighter mouthfeel and unique, pleasant tannins on the finish. Award-winning bottle made in collaboration with a design school.

③ Oishii Umeboshi

Ingredients: Japanese plum, pickles brine salt, reduced sugar syrup, sugar, brewed seasoning, protein hydrolysate, spices, vitamin B1, brewed vinegar, alcohol, hops

A-grade tree-ripened Nanko-ume in an easy to eat umeboshi with reduced sourness. Great with meals or on their own. 1-year expiration.





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