The feature of Kansai, centering on Osaka

Osaka prefecture: http://www.pref.osaka.jp/nosei/osakamon/

Kyoto prefecture: http://www.pref.kyoto.jp/404.html Hyogo prefecture: http://web.pref.hyogo.jp/aff/index.html

Nara prefecture: http://www.pref.nara.jp/dd_aspx_menuid-1287.htm

Shiga prefecture: http://www.pref.shiga.lg.jp/g/kodawari/

Wakayama prefecture: http://www.pref.wakayama.lg.jp/prefg/071700/index.html





Osaka is geographically located in the center of Kansai. It is also said that it is the center of food culture! Kansai consists of 6 prefectures (Osaka, Kyoto, Hyogo, Nara, Shiga, and Wakayama). Each prefecture produces its unique indigenous foods including agricultural foods and other processed food products. February 2013, Agrifood Expo and Seafood Show are held in Osaka so there are over 600 exhibition booths relating agricultural foods, seafood, farmers and so on.

Osaka Kansai's products

Seasoning (soy source, bean paste(miso), vinegar, source dressing, soup stock etc)

U-Side@Kyoto

Sei Agri Mayonnaise, Kyoto vegetable dressing

HP: http://www.u-side.co.jp/



Fuki Food Institute Co.,Ltd@Osaka

Gold Sesame dressing , Yakiniku source(miso),Ponzu source

HP: http://homepage3.nifty.com/mutenka/



 Meat (local brand beef: Kobe Beef and Omi beef) chicken and meat related products

Daikichi Shoten@Shiga

Omi Beef and beef related products HP: http://1129.co.jp/





● Tea (local brand tea (Ujicha), Yamato tea, green tea and so on)

Ujinotsuyu Seicha Co., Ltd@Kyoto

IYEMON Matcha blend Sencha Green
HP: http://www.ujinotsuyu.co.jp/japanese/index.html



Hotta Katsutaro Shoten Co., Ltd@Kyoto

Green tea wholesaler in Uji, Kyoto http://www.hottaen.jp/english/index.html



• Fruit & fruit processed products (mandarin, persimmon, plum, peach, fig etc.)

• Ito Noen Co. Ltd@Wakayama

Mandarin & Hassaku juice, jam HP: http://www.ito-noen.com/



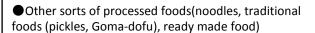


• Sake&wine: 'Nada'&Fushimi' is well known as sake breweries

Kizakura co.,ltd @ Kyoto Sake breweries in Kyoto

HP:http://kizakura.co.jp/ja/

Nakano BC CO.,Ltd@Wakayama
 Plum wine, rice wine
 HP:http://www.nakano-group.co.jp/en/



• Miwayamakatsu@Nara

Somen noodle, udon noodles HP:http://www.miwayamakatsu.co.jp/shop/

Edosan Yamatoya@Osaka

Dried young sardines, cooked kelp and dried young sardines

HP: http://www.edosanyamatoya.jp/index.html







Fukami. Co.Ltd@Wakayama
 Plum processed food
 HP: http://www.fukami.co.jp/en_sample.html



Note: The below companies are just examples thus it is not necessarily meant participants for your business meetings. Some companies may not have HACCP certificates.

Seafood (tuna, bonito and a variety of fish, seaweed, dried kelp etc)

• Matsumaeya@Osaka

High rank dried kelp, Kelp Mizushio HP: http://www.matumaeya.jp/





• Nawako@osaka Additive-free conger eel. HP:N/A

Soup stock pack
HP:
http://marukichi531.cart.fc2.c
om/

Yoshida Shoten@osaka



• Yamagen Corporation @Osaka Specializing in wholesaling Maguro(Tuna)

HP: http://www.magurovamagen.com/emessage.html



Confectionary

Nakajima Taishodo@Osaka variety of confectionary

HP: http://www.danke-net.co.jp/english





Roman life Inc.
 variety of confectionary
 HP: http://www.romanlife.co.jp/







Agrifood Expo in Osaka 2016 JAPAN International Seafood & Technology Expo 2016 <February 18th &19th 2016>

Agrifood Expo in Osaka 2016

- 1. Farmers: rice cultivation, vegetables, fruiter, protected horticulture, mushrooms, tea, dairy husbandry, beef cow, pig farming, chicken farming, (broiler chicken etc)
- 2. Food industry: Food manufacturing & food processing mainly used Japanese agricultural foods

















Japan International Seafood & Technology Expo 2016 (http://www.exhibitiontech.com/seafood/osaka_gaiyou.html)

Products on display

- Fresh seafood
- Processed seafood
- 3. Seasonings and food additives





The number of HACCP certificate holders was 14 exhibitors at Japan International Seafood & Technology Expo (Feb 2014).







Note: The scale of exhibition: over 500 exhibition booths, the number of visitors: 14,956 people (as of Feb 2015). 3