

Atsuyaki Tamago

Tamagoyaki (omelet) shipped from egg producers to all over Japan.

Hiroshima Prefecture ranks fifth in Japan (in FY 2009) in raising chickens for eggs, and therefore, is very familiar with eggs as a food product. The tamagoyaki company was founded to meet the needs of clients, conducting new product development, maintaining its own production system, and uniformly handling manufacturing and sales. All this provides superior quality and safety to customers all over Japan.

Overseas opinion

Called "tamagoyaki" or "Japanese omelet," and popular in nigiri sushi.

Atsuyaki Tamago, or Japanese omelet, is an essential ingredient in nigiri and rolled sushi. Hiroshima provides safe and reliable products for industrial use.

What is Atsuyaki Tamago?

Whole eggs are mixed together with some broth, sweetened with sugar, and cooked in a frying pan in a certain shape. Also used for nigiri. When evaluating a restaurant, sushi experts are known to order egg nigiri first, in order to measure the taste and the skills of the sushi chef. This shows how much time and care goes into the production of eggs for nigiri. A dish loved by everyone, regardless of age and gender.



Safe products manufactured with the latest facility



Available are not only eggs for sushi, but also western-style scrambled eggs and omelets!



AHJIKAN CO., LTD.

URL <http://www.ahjikan.co.jp/>

For nigiri or rolled sushi, just by changing the way of cutting

Frozen Japanese Omelet for Sushi

The staple Atsuyaki Tamago, overwhelmingly popular in the overseas market for its taste and high quality. Sweet and mellow-tasting tamagoyaki with rich flavor. Slice to use for nigiri, or cut into sticks to use in rolled sushi. Convenient and easy!



- Product name: Frozen Japanese Omelet for Sushi
- Product description: Tamagoyaki (Japanese omelet)
- Main ingredients: Eggs, sugar, starch, vegetable oil, vinegar, soy sauce, salt, dashi (broth), sorbitol, phosphoric salt (Na), flavoring (amino acid, etc.), coloring (carotene)
- Net content: 500 g
- Domestic suggested retail price: —
- Case size: 40.5 cm (L) x 21.7 cm (W) x 19.0 cm (H)
- Weight/quantity (per case): 10 kg/20 bags
- Possible shipment period: 2 to 3 weeks after order receipt
- Minimum lot: 1 case
- Storage: Frozen
- Best before: 180 days including the date of manufacture
- JAN Code: 4965919015056
- Exporting countries/regions: U.S., Canada, Singapore, Hong Kong, Taiwan

Corporate Data

- Year of establishment: 1965 ■ Capital: 1.10225 billion yen
- Number of employees: 642
- Address: 7-3-9 Shoko Center, Nishi-ku, Hiroshima City, Hiroshima 733-8677, Japan
- Tel: +81 (82) 277-4539 ■ Fax: +81 (82) 278-4447
- E-mail: hiroshiunited@yahoo.co.jp

■ Various Ahjikan products

○ Egg products



● Eggs for sushi



● Japanese/Chinese-style eggs



● Western-style eggs

○ Sushi ingredients



● Rolled sushi



● Nigiri



● Chirashi/Oshi/Inari sushi

○ Other processed products



● Cooked rice/vegetable foods



● Livestock processed foods



● Fisheries processed foods



Agar

From a sideline of farms to mass production.

Kanten, made in the winter as a sideline of farms, was improved and developed as an ingredient for Japanese confectionery. Industrialization enabled stable provision of high-quality kanten, and commercialization of kanten-processed products is increasing.

Overseas opinion

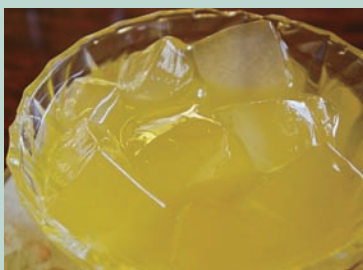
Used in various foods, it is attracting attention as a healthy food with an abundance of dietary fiber.

Like gelatin, but not quite.

Shipping weight-loss foods and healthy foods made from natural seaweed.

What is Kanten (agar)?

Kanten is a food unique to Japan made by freezing and drying the mucilage of red algae such as Ceylon moss and ogo. It has the characteristic of melting when heated, and hardening into gel form when chilled. It melts back into liquid form when reheated. It is used as a food ingredient, but also has industrial, medical and cosmetic uses. Comes in various forms such as powder, flakes and solids, depending on the use.



Hoshaku Beverage Co., Ltd.

URL <http://www.hoshaku.co.jp/>

Served cold, this healthy drink sends the power of agar through the body.

Tameshitekanten (Lemon Flavor and Coffee Flavor)

A healthy drink that incorporates agar, a seaweed-derived food that has been eaten in Japan since old times. Agar continues to stay in the stomach while being slowly digested, reaches the intestine while still hydrated, and takes in excess fat and sugar before leaving the body. Easy to ingest, without having to boil and melt agar.



- Product name: Tameshitekanten (Lemon Flavor and Coffee Flavor)
- Product description: Soft drink
- Main ingredients: high fructose corn syrup, soluble dietary fiber, agar, gelfifer (thickener), magnesium chloride, acidulant, etc.
- Net content: 900 ml
- Domestic suggested retail price: 420 yen (tax included) (when going through domestic trade firms)
- Case size: 22.2 cm (length) x 29.5 cm (width) x 26.5 cm (height)
- Weight/quantity (per case): 12 kg/12 bottles
- Possible shipment period: Year-round
- Minimum lot: 30 cases
- Storage: Room temperature
- Best before: 1 year
- JAN Code: 4976501 104454 (lemon flavor) etc.
- Exporting countries/regions: –

Corporate Data

- Year of establishment: 1937 ■ Capital: 10 million yen
- Number of employees: 115
- Address: 14-54 Nishihonmachi, Saijo, Hiroshima 739-0043, Japan
- TEL: +81 (82) 423-2271 ■ FAX: +81 (82) 422-6714
- E-mail: n.tokishige@hoshaku.co.jp

Quality control and production capabilities of Hoshaku Beverage

Hoshaku Beverage has six production lines, providing a wide variety of drinks. It can handle all types of containers, including cans, glass bottles and PET bottles. Its thorough control system gives the company the flexibility to meet the demands of its customers.

Beverages affect people's bodies and their health, and therefore, the company's thorough production process control is based on the idea that "even if there is one defective drink in a million, it is 100% defective in the eyes of the customer." This helps to maintain a high quality level. From water, which becomes the base for all drinks, to the final packaging, only products that have passed approximately 90 stringent checks are shipped as Hoshaku products.

- 2003 ISO9001 certified
- 2006 ISO14001 certified



Production with amazing facilities

