

# Food of NIIGATA Business Matching Event 2015

## Participant Companies & Products

July 31<sup>st</sup>, 2015  
10:00~14:00  
Novotel Clarke Quay Singapore  
Paprika (5F)

Contact to:  
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### Issei Co., Ltd.



Introducing healthy and easy prep Niigata grown Koshihikari brown rice, and fresh seasonal vegetable from Niigata, as well as traditional Japanese sweets, Ohagi and Daifuku, made from Niigata grown rice and Hokkaido grown red beans. Ohagi is a rice dumpling covered with sweet red bean paste, and Daifuku is a mochi with sweet red bean paste filling.

### Joint Farm Co., Ltd.



Our motto is to carry out sustainable agriculture. Beginning with building fertile soil, we raise our rice with fully ripened natural compost. Our brown rice has sweet scent and perfect puffiness and stickiness. Those characteristics remain even when it gets cold.

### Niigata Nosho Co., Ltd. (KUBOTA Rice Industry (SGP) Pte.



Niigata Nosho is affiliated company of Kubota Co., Ltd., an agrimechanical company. Niigata Nosho and fellow affiliations have been exporting Niigata grown brown rice, which is collected from our contract farms, to Singapore, Hong Kong, and Mongolia. Brown rice is polished at the destination country to provide Japan quality fresh rice.

### Otomi-san (Okinawa Products Associated Co., Ltd. )



Best eaten with rice!  
Our condiments made using Niigata speciality products and Edamame directly from contract farmers are the perfect complement to rice.

### Uoshoku Co., Ltd.



Uoshoku Co., Ltd. is introducing Niigata bred "Koshino-kogane pork" and "Niigata wagyu beef," including highly rated beef (A4, A5 or higher) called, "Murakami beef." All of our livestock are fed Koshihikari rice straw and other high quality fodder.  
\* No tasting available.

### Taiyo Shuzo Co., Ltd.



Taiyo Brewery's history began when the 14 local Kura (brewery) merged to form one company in 1945. The oldest kura has been operated since 1635. We are introducing Niigata brewed sake called "Special Junmai Taiyo-zakari", which all the ingredients are made in Niigata, from sake yeast to brewery's rice.

### Takano Shuzo Co., Ltd.



Known as one of the best granary in Japan, Niigata is the home of rice and sake. Since 1899, Takano Brewery has been carrying the tradition and secret skills of Echigo-toji, a group of local sake masters called Toji, for over 100 years.

### Kanzuri Ltd.



Niigata grown chili was aged and fermented with malted rice, salt, and citron for 3 years to create this unique spice with rich and deep flavor. No additive was added, and 100% natural. Great with soup, chicken, ramen and more.

### Life Promote Co., Ltd.



Introducing all natural and sodium reduced food products for your good health. All of the ingredients were grown "right crop for right land" and you can use the products without any worries. We are introducing ketchup and Worcester sauce made from Niigata grown tomato and rare sugar sweet, as well as un-salted all-purpose "dashinomoto" seasoning.

# 新潟の食シंगा ポール商談会 2015

## 参加企業及び商品

2015年7月31日(金)  
10:00~14:00  
Novotel Clarke Quay Singapore  
Paprika (5F)

問合せ先  
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### (株)壹成



多くの効能があり、普通の炊飯器でも炊ける「新潟産コシヒカリ」の玄米と新潟産の旬の野菜、新潟産米と北海道産小豆を使用した「おはぎ」と「大福」をご紹介します。

### ジョイントファーム(株)



土づくりを大切に、植物の完熟堆肥100%でお米を作る循環型農業を行っています。玄米でも香り、甘み、モチモチ感があり、柔らかく冷めても美味しく食べられます。

### (株)新潟農商

(KUBOTA Rice Industry (SGP) Pte. Ltd.)



農業機械メーカー会社(株)クボタのグループ会社。新潟県全域の契約農家で収穫したお米をクボタグループでシंगाポール、香港、モンゴルに玄米で輸出し現地精米により日本同品質の新鮮なお米を販売しています。

### ピカリ産直市場お富さん ・(株)沖縄県物産公社



これさえあればご飯が進む！  
新潟特産品を使用して作られたこだわりの「ご飯のおとも」(加工食品数種)と契約農家直送の「枝豆」をご紹介します。

### (株)ウオショク



コシヒカリの稲わらなど良質な飼料をふんだんに使い肥育した「にいがた和牛」やA4以上、A5以上の「村上牛」、「越乃黄金豚」をご紹介します。

※試食の提供はございません

### 大洋酒造(株)



1945年創業。14の酒蔵が母体となっており、中でも最も古くは1635年創業の蔵でした。清酒酵母から酒米まで、全て新潟産で造った純米酒「特別純米 大洋盛」などをご紹介します。

### 高野酒造(株)



米どころ、酒どころとして知られる日本の穀倉地、新潟の地で1899年から越後杜氏の匠の技で100有余年に渡り、酒造りを営む蔵元です。

### (有)かんずり



地元産唐辛子を100%使用し、糀、柚子、塩を加え、3年間熟成と発酵を繰り返してつくられた深い旨みの特徴の香辛調味料。添加物は一切使用しない自然食品で、スープ、チキン、ラーメン等様々な料理にご使用いただけます。

### (株)ライフプロモート



カラダのことを考えた”添加物不使用・減塩シリーズ”をご紹介します。食塩不使用だしの素、新潟産トマト・希少糖配合(ケチャップ、ソース)適地適作の安心で美味しい素材を集め作りしました。