



## ■ Company's profile

Company's Name		Taishi Food Inc.		
Annual Sales		20.7 billion yen	Numbers of Employees	650 people
Name of Representative		Shigeo Kudo		
Messages to Purchasers		<p>1. "Water is the life of Taishi." To make delicious products, you need delicious water. Therefore, the private factory is located in a place adjacent to a national and quasi-national park blessed with rich nature. There is underground water that has been filtered out of impurities over a long period of time in many layers of geological formations. "In order to eat delicious products, we must first ask for the water." That is Taishi's commitment.</p> <p>2. "Numerous industry-first technologies" We have focused on soybeans, a health ingredient with many potentials, and have established a number of industry-first technologies to set new standards in the world.</p> <p>3. "Further Innovation and Revolution" We will deliver "peace of mind", "health", and "satisfaction" to our customers' tables, and bring about further innovation and revolution.</p>		 <p>社長メッセージ 代表取締役社長 工藤 茂雄</p>
Website Address		<a href="https://www.taishi-food.co.jp">https://www.taishi-food.co.jp</a>		
Company's Address	〒 039-0141	Aomori Prefecture Minohe-gun Minohe Town Oji Kawamorita character Okinaka 68 (head office)		
Factory's Address	〒 989-0232	Miyagi Prefecture Shiroishi City Fukuoka Nagabukuro Iezawaura 19-1		
Name of the Person in Charge	Yukihiro Kamisawa	E-mail Address	<a href="mailto:y-kamisawa@taishi-food.co.jp">y-kamisawa@taishi-food.co.jp</a>	
Phone Number	+8190-5235-8395	Fax Number	+8122-288-8856	

## ■ Selling Points of the production process

- ★ Industry-leading "Technology and Quality" We have introduced a thorough quality control system with a focus on safety and quality, and have modernized our manufacturing processes. One of the results of this was that we became the first tofu factory to obtain a "ISO22000" (2007~2011) and became the first HACCP compliant factory in the industry, and we are currently building management using our own methods.
- ★ In the initiative of "no emulsification and defoaming agents", Taishi has also been particular about nigari. Taishi does not use the current mainstream coagulants, "emulsifying nigari" for easy mechanical production of tofu, and "defoaming agents" used for the purpose of eliminating a large amount of foam generated in the soy milk production process. This is Taishi's policy to use natural ingredients.
- ★ Aiming to merge nature, technology and tradition, tradition is not only about preserving ancient styles and techniques. New discoveries and ingenuity that were in line with the times have been added, and the following traditions have been born. The same goes for Taishi's soy products. While valuing such old-fashioned tastes that are good for the body, safe and delicious, we have given shape to ideas that meet the needs of the times one after another. Tradition since its founding, an environment that is particular about natural deliciousness, and innovative technology. I am staring at the apex of the triangular point.
- ★ In 1997, we decided not to use genetically modified soybeans in Japan, and in 2001, we made a mandatory labeling of the use of genetically modified soybeans, which can be said to be proof that our ideas were accepted by our customers. Currently, with the stricter labeling of genetically modified genes, we have established the "TAISHI SOYBEAN STANDARD" in accordance with the EU standard, which is said to be the most stringent, and we are handling it.
- ★ Manufacturing Engineering/ Tofu → Dehydration → Weighing → Auxiliary Material Mixing → Casing Filling → Cutting → Packaging (Date Printed) → Metal Detection → Checkweigher → Heating → Cooling → X-ray detection → inspection, boxing → refrigerated storage → shipping

### Pictures



## ■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	(If yes, please provide additional information about inspection) (general live bacteria count, coliform bacteria), sensory evaluation			Bacteriological test
Hygiene Management	Production Process	We manage processes based on hazard analysis and take measures to prevent contamination with foreign substances.			
	Employees	Health management before entering the manufacturing area and implementation of measures to prevent contamination of foreign			
	Facilities and Equipments	Maintenance and inspection of equipment are carried out on the premise of preventive maintenance.			
Emergency Response	The Contact Points	The person in charge	Quality Assurance Office	Phone number	0120-417-710
	Documentation	Reception is carried out through a toll-free number, and the response to problems is also manualized. He is also enrolled in PL insurance.			