


■ Company`s profile

Company`s Name	UEMAN RYOSHOKU SEIFUNSHO CO., LTD.		
Annual Sales	FY2025: 1 billion yen	Numbers of Employees	31 people in 2025
Name of Representative	CEO Ryosuke Kurisu		
Messages to Purchasers	Founded in 1928, Ueman has supported people's delicious food and good health ever since by processing grains that have long been popular in Japan, such as soybeans and rice. We strive to make our products easier to use, tastier, and more accessible. And to ensure that our products can be enjoyed with peace of mind, we have acquired FSSC22000 certification and have established the world's highest standard food safety management system, allowing us to continue providing products that meet these standards.		
Website Address	https://kona-ya.com/ https://wapanko.com/		
Company`s Factory`s Address	〒731-3168	5-19-13, Tomominami 2-chome, Asaminami-ku, Hiroshima-shi, Hiroshima	
Name of the Person in Charge	Makoto Hoshina	E-mail Address	hoshina-ueman@kona-ya.com
Phone Number	+81-82-849-5783	Fax Number	+81-82-849-5790

■ Selling Points of the production process

We were founded in Hiroshima in 1928 as a manufacturer of "wakona," a Japanese flour used in Japanese sweets.

Utilizing the processing techniques and dedication cultivated in the production of exquisitely delicate Japanese sweets, we now deliver processed Japanese flour and grain products to a wide range of genres, including Western-style confectionery, bread, health foods, and even baby food.

In addition, to ensure our customers can eat our products with peace of mind, we have obtained FSSC 22000 and HALAL certification.

By combining the traditional manufacturing methods we have carefully passed down since our founding, our reliable food safety facilities and rigorous quality control in accordance with FSSC 22000, we strive to create products with



Pictures

		
Inspection line (magnets, color sorters, magnetic sorters, metal detectors, X-ray sorters)	Packaging Line	Air shower

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	In-house sensory and physicochemical testing (moisture content, taste, sugar content)			
Hygiene Management	Production Process	FSSC22000 General Hygiene Management Program			
	Employees	FSSC22000 General Hygiene Management Program			
	Facilities and Equipments	FSSC22000 General Hygiene Management Program			
Emergency Response	The Contact Points	The person in charge	Quality Control Department Kobashi	Phone number	+81-82-849-5783
	Documentation	Global product liability insurance (recall special clause)			