

Premium Japanese Food & Beverage Portfolio

ACTON OVERVIEW



Value Proposition: Why Source via Our Network?

ACTON INFO



Producer Spotlight

(Changes per Company)

Slide 3: Producer Spotlight

- **Company Name:** Azuma Shokuhin Co., Ltd. (あづま食品株式会社).
- **Heritage & Experience:** Founded in August 1950, boasting over 75 years of dedicated expertise specializing exclusively in crafting traditional Japanese Natto.
- **Location:** Headquartered in Utsunomiya, Tochigi, Japan, with multiple specialized production facilities across the country (including Tochigi, Mie, Koriyama, and Sekibori plants).
- **Mission:** Driven by a passion to introduce the authentic flavors and profound health benefits of Natto—Japan's ultimate traditional superfood—to culinary markets worldwide.



Product Line up 1

(Changes per Company)

Slide 4: Product Line-up 1 (Core Classics & Organic)

- **Extreme Small Grain Natto (極小粒):** Their highly popular flagship line. Features small-sized soybeans that seamlessly mix with rice, providing a balanced texture and a clean, satisfying aftertaste.
- **Organic Natto (有機納豆):** Premium line meticulously crafted using certified organic soybeans, responding directly to global demands for clean-label, natural products.
- **Mild Bonito Infused Natto (国産中粒 / かつお仕立て):** Made using plump, tender domestic medium soybeans paired with a mild, rich bonito-flavored sauce that highlights the natural sweetness of the beans.



Product Line up 2

(Changes per Company)

Slide 5: Product Line-up 2 (Innovative Flavors & Sustainability)

- **Grated Radish Sauce Natto (おろしだれ納豆)**: An innovative product featuring fresh, crisp grated daikon radish blended with flavorful dashi sauce. It provides double the typical sauce volume for an incredibly refreshing, light texture.
- **SDGs Circular Economy Natto**: A progressive initiative where high-quality manufacturing surpluses are strategically routed to institutions (like university cafeterias), reducing food waste while promoting nutrition.



Market Advantage & Certifications

(Changes per Company)

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Slide 6: Market Advantage & Certifications

- **Pure Craftsmanship:** Produced using a traditional time-tested method using only three pure ingredients: high-grade soybeans, pure water, and *Natto-kin* (fermentation cultures), entirely free from unnecessary additives.
- **Rigorous Safety Controls:** Managed under strict hygiene standards across all production bases, ensuring stable shelf-life and absolute safety for international export.
- **Sustainability Commitment:** Fully aligned with UN Sustainable Development Goal 12 (Responsible Consumption and Production) through active waste reduction programs.
- **Global Export Readiness:** Experienced exhibitor at major international trade events like "JAPAN'S FOOD" EXPORT FAIR, well-equipped to manage international cold-chain supply demands.



Logistics, Supply Chain, and Distribution Capabilities

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Call to Action & Next Steps

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