

Premium Japanese Food & Beverage Portfolio

ACTON OVERVIEW



Value Proposition: Why Source via Our Network?

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Producer Spotlight

(Changes per Company)

Slide 3: Producer Spotlight

Maruko Foods Co., Ltd.

- **Overview:** Established in 1983, Maruko Foods is a dedicated, specialized Japanese manufacturer that pioneered the commercialization and mass production of frozen grated yam (*Tororo*).
- **Philosophy:** Driven by the motto "*Bringing the bounty of the earth to your dining table*," the company focuses exclusively on utilizing 100% domestic Japanese ingredients while ensuring complete vertical integration.
- **The Group Ecosystem:** Operates an integrated, consistent farm-to-table supply chain structure through specialized group companies:
 - **Saikontan Farm Co., Ltd.:** Dedicated agricultural arm ensuring raw material traceability and cultivation standards.
 - **Japan Ecology Co., Ltd.:** In-house food safety, hygiene management, and microbiological testing facility.
 - **FR Co., Ltd.:** Temperature-controlled cold chain storage and specialized logistics.



Product Line up 1

(Changes per Company)

Slide 4: Product Lineup 1 (Core Frozen Tororo)

- **Frozen Yamato Tororo Y:** Made from 100% domestic *Yamato* yam, highly regarded for its incredibly strong stickiness, elastic texture, and rich flavor profile. Ready to use immediately upon thawing.
- **Frozen Tororo NK-F (Nagaimo):** Made from premium domestic *Nagaimo* (Chinese yam). Finely grated and rapidly flash-frozen using proprietary techniques to prevent texture degradation post-thawing, extending culinary shelf-life for foodservice toppings.
- **Frozen Tororo LB (The Perfect Blend):** A balanced blend combining 30% domestic Yamato yam and 70% domestic Nagaimo to balance robust texture with a smooth finish.
- **Packaging Formats:** Available in diverse, convenient formats including large-volume 1kg chef squeeze bags, 500g packages, and individual commercial/consumer portion packs (20g, 30g, 40g).



Product Line up 2

(Changes per Company)

Slide 5: Product Lineup 2 (Value-Add & Specialized Formats)

- **Frozen Seasoned Tororo (Dashi Flavor):** Meticulously pre-seasoned grated Yamato yam mixed with high-grade, traditional Japanese savory *Dashi* (bonito and kombu kelp broth). Flash-frozen to lock in umami.
- **Coarsely Grated Tororo:** Features a unique, crispy yet sticky mouthfeel by utilizing a coarse-grate technique on 100% domestic Nagaimo. Ideal as a standalone texture accent.
- **Vacuum-Dried & Freeze-Dried Yam Powders:** Premium *Yamato* and *Nagaimo* processed using advanced air-dried and freeze-dried methods. Delivers maximum shelf stability without compromising the natural thickening properties of fresh yam.



Market Advantage & Certifications

(Changes per Company)

Slide 6: Market Advantage & Certifications

- **Uncompromising Food Safety Standards:**
 - **Global Standards:** Fully certified under international food safety management systems **ISO 22000** and **FSSC 22000** across corporate offices, sales channels, and domestic production factories.
 - **Agricultural Compliance:** Saikontan Farm operations strictly adhere to **JGAP** (Japan Good Agricultural Practice) frameworks.
- **Strict Quality Control Initiatives:**
 - Comprehensive residual pesticide, heavy metal, and water quality testing protocols are run regularly on all raw ingredients and soil.
 - Microscopic and strict sensory tests are systematically executed on every single production lot prior to dispatch.
- **Bespoke OEM Capabilities:** Advanced manufacturing facilities allow flexible, custom packaging development ranging from specialized foodservice micro-packs to bulk processing volumes.
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Logistics, Supply Chain, and Distribution Capabilities

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Call to Action & Next Steps

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