

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: Okabe Co., Ltd. (Okabe Group)

- **Background & Origins:** Founded in 1974 and headquartered in Iyo City, Ehime Prefecture, Japan. The group operates under the leadership of President and CEO Mitsunobu Okabe.
- **Core Philosophy:** Dedicated to delivering "Safety, Reliability, Health, and Deliciousness". They specialize in premium processed agricultural and marine products that retain high natural nutritional value (such as calcium-rich small fish).
- **Full In-House Integration:** Handles every step of the lifecycle completely in-house—from initial market research and unique product development to raw material sourcing, strict manufacturing, and global sales.
- **Group Network:** Comprises a robust domestic and international network including Uwakai Co., Ltd., Iyonokuni Co., Ltd., Setoqueen Co., Ltd., and Thai Okabe Promotion Co., Ltd.



Product Line up 1

(Changes per Company)

Slide 4: Product Line-up 1

Category: Healthy Marine Snacks & Crunchy Seafood

- **"SONOMANMA" Additive-Free Series:** Pure seafood compressed via a specialized process without any additives. Formats include *Pressed Anchovy*, *Pressed Shrimp*, and *Pressed Scallop Adductor Muscle*.
- **Crunchy Crab & Seafood Crisps:**
 - *Akaishi Gani (Asian Shore Crab)*: Seasoned and made ultra-crispy using a proprietary process so they can be eaten whole.
 - *Mixed Seasoning Seafood*: A premium crunchy blend of five distinct seafood varieties (sardine, horse mackerel, yellowfin goby, flatfish, and shrimp) glazed in a sweet-and-spicy soy reduction.
- **Nutritional Snack Pairings:** Popular retail lines such as *Almond & Seasoned Anchovy* and *Seasoned Sardine Bone Crackers* designed to capture the growing global demand for calcium-dense, guilt-free snacking.



Product Line up 2

(Changes per Company)

Slide 5: Product Line-up 2

Category: Gourmet Delicacies & Traditional Fare

- **"HAMAYAKI" Prepared Seafood:** Richly seasoned, expertly baked seafood side dishes designed to pair perfectly with steamed rice or sake. Featured varieties include *Oyster*, *Scallop*, *Flying Fish (Ago)*, and *Ise Lobster*.
- **Gourmet Ginger & Chili Glazes:** High-end delicacies like *Conger Eel Rolls with Chili Pepper*, *Grilled Horse Mackerel with Ginger*, and *Seasoned Conger* tailored for premium Asian grocers and dining establishments.
- **Traditional Tsukudani & Specialties:** Slow-simmered savory preserves featuring *Anchovy and Soybean* or *Hijiki Seaweed with Umeboshi*.
- **Diversified Delights:** The catalog also extends into *Cheese Sand* (fish sheet with sliced cheese), savory *Flying Fish Soup Stock*, *Rice Porridge*, and premium citrus-infused sweets like *Yuzu Yokan* and *Iyokan Yokan*.



Market Advantage & Certifications

(Changes per Company)

Slide 6: Market Advantage & Certifications

The Okabe Safety & Innovation Edge

- **Elite Global Safety Credentials:** To guarantee frictionless international trade, their core facilities maintain leading food safety frameworks:
 - **FSSC 22000 & HACCP:** Actively held by their flagship Goshikihama Plant and Setoqueen Co., Ltd. facilities.
 - **ISO 9001:** Maintained company-wide to enforce consistent business processes and strict quality management.
- **Global Market Expansion (HALAL):** Their international production site, *Thai Okabe Promotion Co., Ltd.*, holds full **HALAL certification**, offering a major competitive advantage when distributing to Middle Eastern and Southeast Asian markets.
- **The "Think Tank" Advantage:** Product Development and Quality Control operate as a unified, dual-function department. They dynamically capture consumer feedback to pioneer unique flavor profiles, advanced packaging designs, and distinct products that give retailers a true differentiation advantage over competitors.



Logistics, Supply Chain, and Distribution Capabilities

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Call to Action & Next Steps

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