



Our own plantation in Akita:
Autumn harvest



Bottles of flavors
used in the past



Our own plantation in Akita:
Grape harvest



Yamanashi Factory



Laboratory



湘南香料株式会社
SHONAN FLAVORS, INC.



COMPANY WITH FOOD
SAFETY SYSTEM
CERTIFIED BY DNV GL
= FSSC 22000 =

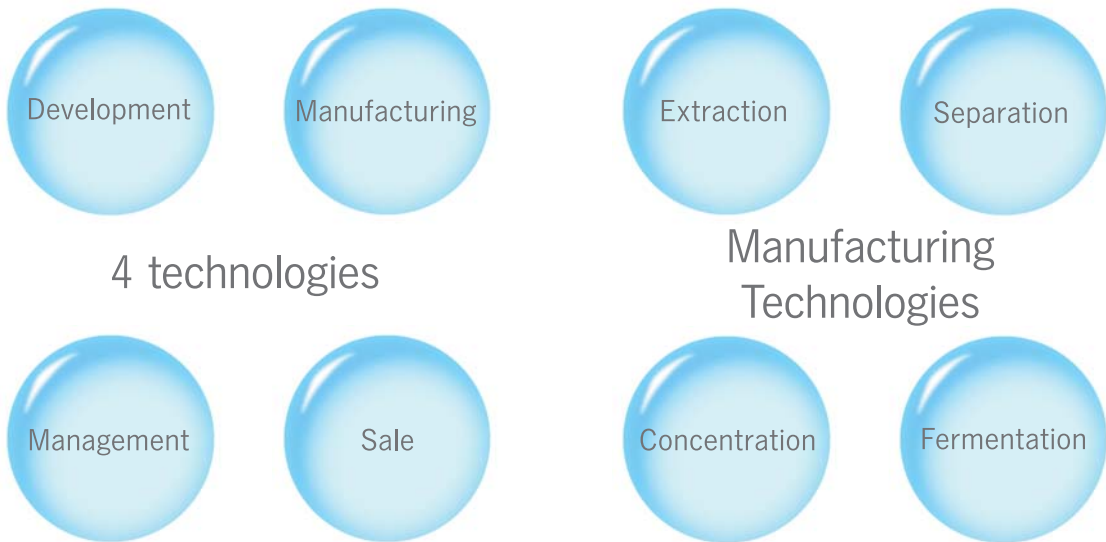
COMPANY WITH FOOD
SAFETY SYSTEM
CERTIFIED BY DNV GL
= ISO 22000 =



Sincere in all process

"Natural" being our keyword, our aim is to make delicious products more delicious, safe and healthy by only using natural ingredients of distinct origins. Furthermore, our materials are supplied from our farms or from directly contracted growers since we require that the raw materials be of clear origins. As a company with agricultural cultivation also in view, we endeavor daily with the prospect for the development of our communities.

"Our research started in Shonan, first looking into the synthesis of apple scent, and then, the scents and tastes of various natural fruits. It was the start of our long journey, and through which, we realized how the work of human can never prevail over the work of nature" (An excerpt from the founder's essay posted on "Flavor" magazine of Nippon Koryo Kyokai in 1956)



Plant Information

Flavors and scents derived naturally by our original technologies bring new values to the food culture.

We would like to show you hereunder how Shonan Flavor's products are manufactured in what sort of environment and with what sort of technologies.

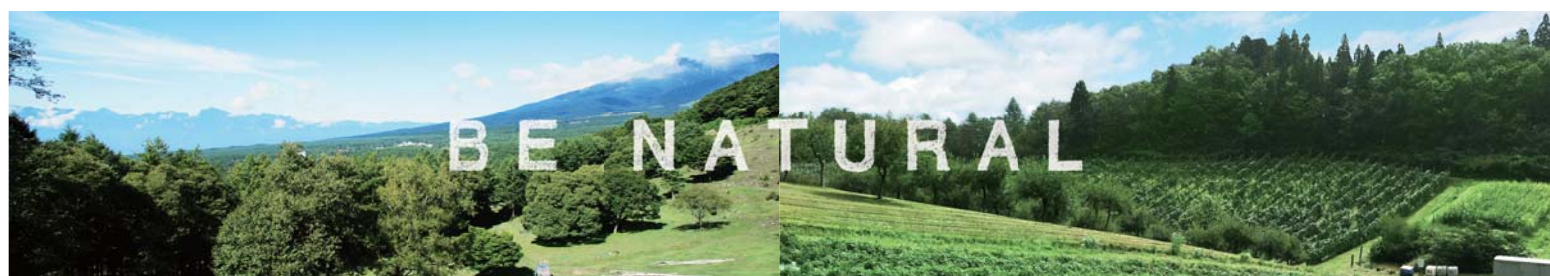
Yamanashi Factory

Founder Yuzuru Nosaka bought this land for cultivation near Kiyosato station at the foothills of Mt.Yatsugatake which consists of volcanic ash. One may see in this farm the desire to be "Natural". Currently "Pasturing and Circulation" being keywords, and not being dependant of imported feed mixtures, pasturing is being conducted self-sufficiently without the use of chemicals or fertilizers. Even with difficulties national production presents, we strive to produce "domestically produced organic milk", and also aim to realize a low input continual meadow stock raising.



Akita Factory / Akita Farm

The Akita Factory was established in 1986 for the manufacturing of juices, located 15kms west of Yuzawa city in Akita, in the Omono river valley. Being a major plantation area for apples and grapes in Akita, this area has never had a major natural disaster in its history and is extremely calm. In addition to cultivating from our fields for fruit processing materials, we employ a system to supply high quality raw materials for processing from directly contracted local growers who farm quality fruits for processing. Regarding manufacturing of juices, our original technologies have been established, and aiming to differentiate ourselves, we manufacture high quality juices by making good use of the extra-filtration process and reverse osmosis membrane technologies. We have furthermore differentiated ourselves by applying technologies that enhance the flavors of the raw materials. Besides manufacturing juices, we also manufacture flavor extracts from natural ingredients using various extracting, refining, and concentration technologies.



Extraction

Our internally-developed extraction techniques (liquefied carbon dioxide extraction, reduced pressure-steam distillation, and G processing, etc.) are fully utilized to extract natural flavors from special raw materials provided by customers or a high-quality natural raw materials of our own procurement, so as to create new food materials. Our motto on processing is [Be safe, and go natural!], with which, we are committed to keep developing new technologies.



Separation

Separation of active ingredients and hazardous components from food materials is essential for the safety assurance of any food products.

Our separation technologies (UF membrane processing, MF sterile filtration and filling, and Resin processing, etc.) are developed with our policy to [Keep the taste as it is!] while engaging in strict separation processes.



Concentration

Our internally-developed concentration processing technologies (RO membrane concentration, plate-type low-temperature concentrators, and RPC, etc.) are utilized to reduce the thermal degradation as much as possible during the processing of food materials. We are tirelessly seeking "Non-heat" and "low-temperature" processing techniques so as to deliver fresh and rich flavors to our customers.



Fermentation

We are committed to our endeavor in seeking possibilities of new food materials using beneficial microbes (lactic acid bacterium, yeast, and malt) nurtured with traditional fermentation techniques. Our focus on R&D is to "improve the functionality of food" and "seek for ways to modify flavors" along with our clients and beyond the conventional fermentation processes, for instance, fermentation of vegetable soup using lactic acid bacterium, and fermentation of dairy products using yeast, etc.



施設紹介

SHONAN (U.S.A.), INC.

SHONAN(U.S.A.)INC. was founded in 1989 at Yakima Valley, Washington State, USA, and is a subsidiary of SHONAN FLOVORS,INC. It is a specialized factory for the manufacturing of concentrated juices and concentrated vegetable juices. Yakima Valley is located centrally in the fruit growing area of Washington State and consists of fertile land and quality water from the Cascades, and is well known for producing 40% of the nations apples and Concord grapes. This area is also prosperous for its cultivation of pears, peaches, and apricots. Besides fruit, the area produces a number of other farm produce such as vegetables, and is well suited for the location for a fruit and vegetable juice factory.



Yatsugatake Foothills Farm

Founder Yuzuru Nosaka bought this land for cultivation near Kiyosato station at the foothills of Mt.Yatsugatake which consists of volcanic ash. One may see in this farm the desire to be "Natural". Currently "Pasturing and Circulation" being keywords, and not being dependant of imported feed mixtures, pasturing is being conducted self-sufficiently without the use of chemicals or fertilizers. Even with difficulties national production presents, we strive to produce "domestically produced organic milk", and also aim to realize a low input continual meadow stock raising.





Products

Natural flavors and natural extrac

Citrus fruits

- Orange
- Lemon
- Grapefruit
- Lime
- Bergamot
- Blood orange
- Yuzu
- Citrus sudachi
- Mandarin
- Ponkan orange
- Flat lemon

Non-citrus fruits

- Apple
- Grape
- Pear
- Banana
- Melon
- Peach
- Various berries
- Pineapple
- Strawberry
- Cherry
- Kiwi
- Mango
- Plum
- Hop

Beverage

- Coffee
- Green tea
- Tea
- Chinese tea
- Grain tea

Dairy products

- Milk
- Fermented milk

Nuts/beans

- Cacao
- Vanilla

Marine products extract

- Dried bonito
- Kombu(kelp)
- Dried fish products
- Crab

Fruit juice

Citrus fruits

- Orange juice
- Lemon juice
- Grapefruit juice
- Yuzu juice
- Blood orange juice
- Flat lemon juice

Non-citrus fruits

- Apple juice
- Grape juice
- Pear juice
- Banana juice
- Melon juice
- Strawberry juice
- Various berry juices
- Peach juice

Vegetable juice

Root vegetables

- Carrot juice
- Violet carrot juice
- Yellow carrot juice

Stalk crops

- Broccoli juice
- Cauliflower juice
- Cabbage juice
- Red Cabbage juice
- Kale juice
- Spinach juice
- Asparagus juice
- Celery juice
- Japanese mustard spinach juice
- Chinese cabbage juice

Fruit vegetables

- Tomato juice
- Pumpkin juice
- Red bell pepper juice
- Green pea juice

Food spice

Citrus fruits

- Orange
- Lemon
- Grapefruit
- Lime
- Bergamot
- Blood orange
- Yuzu
- Citrus sudachi
- Mandarin
- Ponkan orange
- Flat lemon

Non-citrus fruits

- Apple
- Grape
- Pear
- Banana
- Melon
- Peach
- Various berries
- Pineapple
- Strawberry
- Cherry
- Kiwi
- Mango
- Plum
- Hop

Other food products

Taste enhancer

- Dried fruit extract
- Dried tomato extract

Fermented/Non-fermented juice

- Various fruit juice
- Various vegetable juice



out line

Trade Name	SHONAN FLAVORS,INC.
Foundation	12th of March 1923
Established	13th of Janyary 1954
Capital	Authorized capital 135 million yen
Paid in Capital	75 million yen
Representative	Representative Director President Yu Nosaka
Main stockholder	SHONAN HOLDINGS,INC.
Head Office	1-25-10, Ekota, Nakano-ku, Tokyo, 165-0022, Japan
PHONE	03-3953-4811
Number of Employees	Head Office 16 Yamanashi Factory 24 Akita Factory 22 SHONAN(U.S.A.),INC. 60
Business Profile	Manufacturing-and-sales of concentrated juice, straight juice, vegetable juice, fermented vegetable juice, natural flavored extract, natural extract, and food spice
Correspondent Bank	Japan Finance Corporation for Small Business Shinjyuku Branch The Tokyo Tomin Bank Ekota Branch The Bank of Tokyo-Mitsubishi Ekota Branch Sumitomo Mitsui Banking Corporation Mejiro Branch (in order of the Japanese syllabary)





Head Office

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Yamanashi Factory

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Akita Factory

9-3 Azaumanomine, Shinmachi, Ugomachi, Ogachi-gun, Akita. 012-1102 PHONE 0183-62-2185

Akita Farm : Testing and Verification Grounds

Azarokuzawa, Horiuchi, Ugomachi, Ogachi-gun, Akita. 012-1104 PHONE 0183-62-2185

SHONAN (U.S.A), INC.

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Yatsugatake Foothills Farm

Hirahara, Minamimakimura, Minamisaku-gun, Nagano. 384-1306 PHONE 0551-48-4856