

For the Tasty Century

**Miyajima**

# Miyajima Shoyu Co., Ltd

Company Introduction



Established in 1882,  
We have 140-history of food production



# Our 3 Business Fields



We can manufacture various food products in small lots, and possess equipment enabling us to cope with packaging shapes and sizes of all kinds.

# Offices and Factories



**Myoken Factory**



**Central Factory**

Head Office

Central Factory

Central Office

Myoken Factory

Sasebo Office

Saga Office

Kumamoto Office

Hiroshima Office

Kitakyushu Office

Fukuoka Office

Osaka Office

Nagoya Office

Tokyo Office

Utsunomiya Factory

**Utsunomiya Factory**



**Central Factory** and **Myoken Factory** are located in Karatsu city, Saga



**Karatsu landscape (Saga Prefecture)**

# Central Factory

## History of 140-year fermentation



Head Office, Central Factory  
(Karatsu, Saga)



Soy sauce filling line



Vinegar fermentation tank

## Typical Products



Soy Sauce



Noodle Soup



Rice Vinegar



Tonkatsu Sauce



Ramen Soup



some examples



Miso

# Myoken Factory and Utsunomiya Factory

## Various Foods Production



Myoken Factory (Karatsu, Saga)



Utsunomiya Factory (Tochigi)



High speed powder filling machine



Bottle filling machine



Vacuum filling line

# Typical Products

Myoken Factory and Utsunomiya Factory



Dressing



Mixed Spice



Vegan Curry



Pasta Sauce



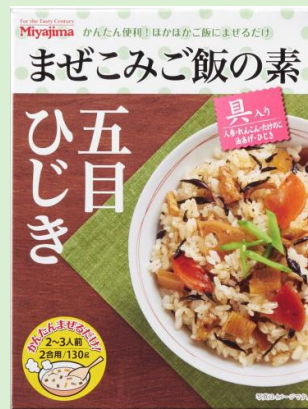
Hot Pot Soup



BBQ Sauce



Teriyaki Sauce



Rice Seasoning



Pre-packaged Curry



Noodle Seasoning





# We are focusing on developing healthy foods

## Low Salt Seasoning & Food



Low Salt  
Dashi Soy Sauce



Low Salt  
Noodle Soup



Low Salt  
Sesame Dressing



Low Salt  
Vegetable Curry



Low Salt  
Pasta Sauce



As of May 2023,  
we have **13 “KARUSHIOH”-certified products.**

(Certified by National Cerebral and Cardiovascular Center.)

“KARUSHIOH”  
Certification Mark

## Research & Development



We are now producing a wide range of foods, including fermented foods, various sauces, soups, and retort foods (over 3,500 product varieties).

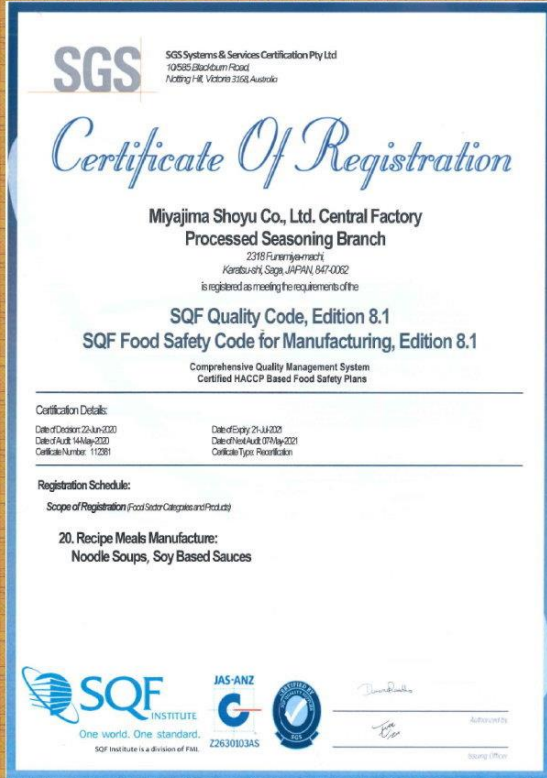
Our resourceful team develops diverse recipes and know-how.

## Quality Control



To deliver products that are delicious and safe, we strictly control the quality of products and keep excellent hygiene and sanitary condition in every process.

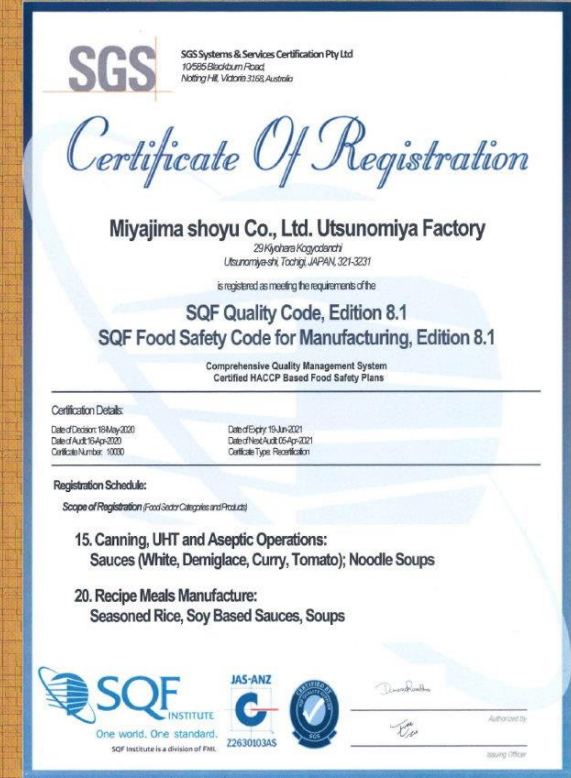
## SQF Certification



Central Factory



Myoken Factory



Utsunomiya Factory

To actualize quality control that is even more thorough, we have acquired the international standard **SQF (Safe Quality Food) certification.**

SQF incorporates HACCP method and ISO9000S management method.

# Products for Business Use



ミヤジマ

Own-label foods

For the Tasty Century

**Miyajima**

Three business  
pillars

Processed foods/  
seasonings for  
professional use

Various OEM  
services

# Seasonings for restaurants, food factories, etc.



Soy Sauce



Udon Soup  
(concentrated)



Soba Soup  
(concentrated)



Vinegar



Ankake Sauce  
(starchy sauce)



Worcester sauce



BBQ sauce



Gyoza Sauce

# Seasonings for restaurants, food factories, etc.



Sushi Soy Sauce 5ml



18L Soy Sauce



Miso (>5kg)



Dashi (Stock)



Pasta Sauce



Packed Soup



Packed Curry Sauce



Mixed Spice

# About Miyajima Shoyu OEM/ODM



# OEM/ODM Production

- From small to large package sizes-  
We can provide OEM & ODM products with various package shapes.

Our ODM & OEM Typical Categories		Seasoning for Japanese Food	Various Sauce (Tonkatsu Sauce, etc.)	Hot Pot Soup (Nabe Soup)
	Soy Sauce		Meat Seasoning	
	Miso		Fish Seasoning	
	Vinegar		Noodle Soup Base & Seasoning	



Aluminum Foil Pouch



Plastic Pouch



Plastic Bottle



Squeeze Bottle  
Paper Carton Bottle



Pillow-type Pouch



Spout Pouch



Aluminum Foil Sachet



Plastic Sachet



Stand-up Pouch



Glass Bottle



Metal Container



Large Plastic Container (18L, 20L)  
in a cardboard box





# OEM/ODM Process

## Hearing Your Request

Please feel free to contact us.

## Product Planning

Taste, Ingredients, Packages, Production Volume, etc.

## Sample Preparation

Our Research & Development team staff prepare samples based on the product planning.

## Sample Delivery

We provide samples free of charge.  
(Please bear the shipping charge)

## Sample Evaluation

After your evaluation, we modify our samples upon your request.

## Specification Decision

Confirming food labeling design, too.

## Signing a Contract

Production Volume, Price, Shipping Date, Delivery Place, Payment Method, etc.

## Production and Shipment

We produce products at our own factories under strict quality control.

# Our Advantages



**MIYAJIMA SHOYU Co.,Ltd.**

- You can get various seasonings and foods from just one company.
- A large assortment for business use, restaurants & food factories, too.
- Our advanced know-how and skills for OEM/ODM production.

We are working with a “strong spirit of contribution in food culture in Japan and the world” .

We do our best and keep creating excellent products that are highly valued by consumers.



President Osamu Miyajima

