

BUSINESS BREAKFAST GROUP MATCHMAKING EVENT

Catalogue Japanese Companies

20 February
Online / Presential

Barcelona Chamber of Commerce & JETRO



Thanks to the joint effort with The Japan External Trade Organization (JETRO) and the Barcelona Chamber of Commerce can send you the group of companies that have confirmed their participation in the Online Business Breakfast.

All interviews will be conducted Online through the Zoom platform. We detail the key dates of the Meetings:

February 20 - 9.00 h

The document contains information about the activity of the Japanese companies and what are they interested in (information provided directly by each company).

Please, email the codes of the interested companies to:

- Josep Maria Gomes jmgomes@cambrabcn.cat
- Roger Cardona roger.cardona@cambrabcn.cat

We hope that the meeting will be a success for all of you.

List and codes of Participating Companies:

	Company	Activity
1	CHUSUI AOMORI CHUOSUISAN CO.,LTD.	Wholesale of fresh fish, frozen fish, salted and dried fish, and processed food
2	ISOYA Co.,Ltd	Japanese dried seaweed
3	KAGISHO SEAWEED PRODUCTS INC	Edible dried seaweed
4	Mitsui & Co., Seafoods Ltd.	Import, export, offshore trade, and domestic sales of marine products
5	Sanriku Corporation Co., Ltd. (ABECHO Group)	Fish Sausages
6	Yamamatsu Suisan Co., Ltd.	Frozen raw tuna and bonito.
7	KITA-SANRIKU FACTORY INC.	Sea urchin products, Seaweed

COMPANY NAME

ACTIVITY

PRODUCTS

1

CHUSUI AOMORI CHUOSUISAN CO.,LTD.

中水 青森中央水産株式会社

<https://www.aochuu.co.jp>

1-1, Oroshimachi, Aomori, 030-0183, Japan

Keiichi Morita

Project leader of Overseas Business Team

In Aomori, where we live, we can enjoy in-season seafoods our daily life. We would like to bring this joy to everyone across the country. We keep our passion towards this purpose, and we also concentration having a high standard system for the best quality of our service. Aomori is abundant in nature. To offer delicious cooking ingredients, CHUSUI places great value on the importance of the natural environment. We are committed to offer genuine cooking ingredients. So, we never stretch the truth. That has been our policy since our firm was established in 1972, and as a company from Aomori we will not produce unauthentic cooking ingredients. CHUSUI believe that we can live a healthy life with delicious cooking ingredients, and this will create a society with vitality. We are also committed to dietary education.

Wholesale of fresh fish, frozen fish, salted and dried fish, and processed food, etc.

We offer fresh seafood from various place of the country, including Japan' s best tuna from Oma, scallops from Mutsu Bay, Japanese flounder from Aomori Prefecture, sagittate calamary from Hachinohe, and other seafood from Aomori Prefecture.

Profile of a potential Spanish customer:

Mainly wholesalers



ISOYA Co.,Ltd

ISOYA
Isoya Corporation since 1953

株式会社 磯

<https://isoya-seaweed.com/>

1139-4 Teshigawara Kodamagun
Kamisatomachi

Koichi Gomi
President

This year marks the 70th anniversary of our founding as a seaweed manufacturer. As a seaweed concierge that can respond to customers' requests for "more delicious seaweed," we can propose seaweed that suits your cuisine and usage. We specialize in high-quality domestic seaweed that is clearly differentiated from Chinese and Korean one. In addition to roasted laver, we have seasoned seaweed (Nanko-Ume Nori), which has won the Monde Selection International Gold Medal (three consecutive years). Since we hold "bidding rights" for the purchase of seaweed, we are able to handle the entire process in-house, from purchase to production and sales.

Profile of a potential Spanish customer:

- ① Distributor in Spain with Japanese restaurants and hotels as customers.
(Ex. Cominport)
- ② Distributors with Japanese or Asian grocery stores in their accounts.



KAGISHO SEAWEED PRODUCTS INC



[https://www.kagisho.co.jp/word
press/](https://www.kagisho.co.jp/wordpress/)

3 -21-28 kisaki Akashi Hyougo 673-
0037 Japan
Takayuki Kubo
Sales Department

Founded in April 1997, we are a seaweed processing, manufacturing, and sales company.

Thanks to all of you, this year marks the 47th anniversary of our founding.

The only seaweed processing and sales company in Akashi City, Hyogo Prefecture Since its founding We are particular about selling "Ichiban-picked seaweed."

The first seaweed to be harvested during the production season is it called "Ichibanzumi" and corresponds to the new tea.

Soft sprouts that can only be harvested once a year. This is extremely valuable seaweed, with only about 3% of the total marketed.

Characteristics of Akashi nori, the first pick from Hyogo Prefecture, Japan

"Thick and crispy texture"

"Elegant flavor"

"A unique melt-in-your-mouth sprout taste."

Quality

To deliver safe and secure products to everyone

In 2018, we obtained ISO22000 certification.

While always thinking of the customer's smile, we

We strive for quality control based on our standpoint.

Profile of a potential Spanish customer:

We desire to trade with an intermediate Japanese trading company, not directly with Spanish companies.



年末年始の集まりに



Salt seaweed 8 slices 40 pieces

KAGISHO SEAWEED.
contact us / 40piece(s)



Akashi no Kaze Yaki 7 pieces in total

KAGISHO SEAWEED.
contact us / 7piece(s)



Akashi no Kaze Hand-rolled (Yaki)

KAGISHO SEAWEED.
contact us / 14piece(s)

Mitsui & Co., Seafoods Ltd.



三井物産シーフーズ株式会社
Mitsui & Co. Seafoods Ltd.

<https://www.mitsui-seafoods.com/en/>

Shiba Park Building A (8F), Shiba
Koen 2-4-1, Minato-ku, Tokyo,
Japan

Masaki

Deputy general manager

We deliver carefully-selected marine products from throughout the world to markets and consumers to provide exciting food experiences.

As society, economy, commodity markets, dietary lifestyles, and other business environments change on a global scale, our role as a business innovator of the marine product field is more significant than ever.

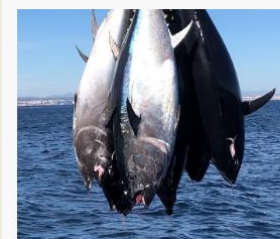
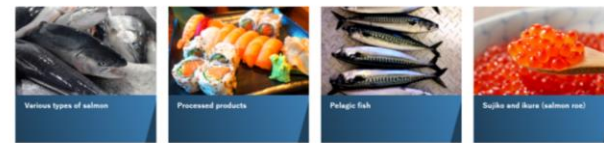
We are committed to providing safety and security to your table today, toward building brighter futures. To that end, we at Mitsui & Co. Seafoods Ltd. will leverage trading company functions with operations across the globe and, at the same time, strive to go beyond our conventional roles to meet the expectations of our stakeholders.

Profile of a potential Spanish customer:

Our main customers are Japanese restaurant in overseas countries. We can provide attractive item offer and trend menu suggestion as well.

We need FCL arrangement, not LCL.

Payment term will be discussed based on business volume.



Sanriku Corporation Co., Ltd.
(ABECHO Group)



<https://sanrikufoods.com/>

Ouei bldg. 8Fl., Oji 1-10-13, Kita-ku, Tokyo 114-0002 Japan

Tadashi Morioka
 President

We process fishery products made from fishes – Sardine, Mackerel, Skipjack Tuna, Albacore Tuna, Salmon and etc. – caught in Sanriku region Japan and distribute mainly to retail chains, restaurant chains and wholesales market in Japan, and moreover export to the overseas such as Singapore, Thailand, Vietnam, the Philippines, US, Australia and France by ourselves.

Sanriku Fish Sausages are amazingly tasty and versatile. They are packed with high levels of protein with the added benefits of fish and EPA/DHA. They are fortified with Omega-3 and are an amazingly tasty and healthy alternative to traditional sausages.

Profile of a potential Spanish customer:

Food import and distribution company who can handle an ambient food particularly healthy foods and distribute nationwide and to other EU countries.



Yamamatsu Suisan Co., Ltd.



山松水産株式会社

<https://www.yamamatsu-suisan.jp/english/>

1334-23 Riemon, Yaizu-City,
Shizuoka, Japan

Daichi Matsunaga
Senior Management Director

Yamamatsu suisan is a company which deals mainly in frozen raw tuna and bonito.

We strive for food safety, security, and a stable consistent supply of high-quality delicious fish.

We own ultra-low temperature freezers and a factory that has acquired "FSSC22000" certification, so we always make high quality products.

Yaizu port is one of the main pelagic fishery bases in Japan which handles mainly tuna and bonito.

All of our products are processed to a variety of forms such as saku and blocks.

Profile of a potential Spanish customer:

Trading companies, wholesalers, supermarkets, and restaurants dealing with frozen seafood products.

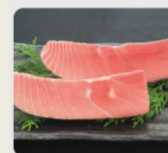
Having the capability to store frozen tuna at temperatures below -50°C.



Bigeye tuna



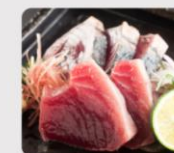
Yellowfin tuna



Southern bluefin tuna



Bluefin tuna



Bonito, Swordfish,
etc.



KITA-SANRIKU FACTORY INC.



<https://kitasanrikufactory.co.jp/en/>

[n/](#)

22-133-1, Taneichi, Hirono-cho,
Iwate, JAPAN

Mikiko Makka

Chief Operating Officer

Manufacturing, processing, and sales of processed products of agriculture, forestry, and fisheries; planning and operation of 6th base development; technological development related to the fisheries industry.

At Kitananriku Factory, Top quality brand sea urchin grown in natural fishing grounds “Four-Year old Sea Urchin from the Uni Ranch® in Hirono”. The know-how we have gained through this process has resulted in two types of sea urchin: regenerative cultured sea urchin, which is as close to natural sea urchin as possible, “HAGUKUMU-UNI®” The company sells two types of sea urchin.

The world’s only Uni Ranch® is located in the town of Hirono, Iwate prefecture. Sea urchins are omnivorous, so the taste and quality of naturally grown sea urchins are inevitably consistent. On the other hand, ranch-raised sea urchins feed on natural kelp and wakame seaweed, which ensure high quality, uniformity, and stable supply.

