



## Company Profile

Contributing to a Safe and Worry-Free Dietary Lifestyle

 **Sinei Foods Co., Ltd.**



Head Office Factory

# Introduction

Eating is enjoyable experience lasting for a lifetime. Although assisting the joy in eating makes us truly happy, it comes with great social responsibility for us to deliver food, which is the source of energy for each of our consumers.

I truly believe that deliciousness of food, its safety and security weigh as much as the smiles of consumers. Our never-ending goal is to keep a high level of trust and security for our consumers to feel safe with our products and taste its deliciousness.

Our company, founded in 1998, began with a focus on Chinese dim sum. Now we specialize in making Japanese gyoza, as a provider for mass merchandisers, supermarkets, restaurants, industrial caterers, mail-order markets, and more around Tokyo and throughout Japan.

We work together with our customers and adjust the seasonings to find the best flavor for the region or for the occasion. We produce in small lots in OEM or ODM production. We use distinguished ingredients for use in our gyoza.

Our consumers value us for our high standards that we hold ourselves to under the four provisions of our Food Security Policy: (1) strict observance of regulations, (2) ensuring the safety of the ingredients, (3) assured quality control, and (4) relevant information service.

With this Food Security Policy as our core philosophy, in May 2009 we received the ISO22000 international standard of food safety management, and in January 2017 we acquired the more stringent FSSC22000 standard. We strive every day to improve the production quality of our factories.

Sinei Foods Co., Ltd. wishes for trusting relationship with consumers to strive towards adding more values in the society as a food provider.

We will continue to contribute to your health and a better tomorrow with good foods.

Sinei Foods Co., Ltd.

President, Representative Director

Fujio Kamikura



## ● Company Profile

Company Name : Sinei Foods Co., Ltd.

Address : Head Office Factory 4-1-37 Namiyanagi, Matsumoto City, Nagano Pref., 390-0825 Japan  
Tel. +81-263-26-6261 Fax +81-263-26-6878

Second Factory 1861 Hirooka Nomura, Shiojiri City, Nagano Pref., 399-0702 Japan  
Tel. +81-263-51-6261 Fax +81-263-51-6878

Second Office 3-10-20 Igawajo, Matsumoto City, Nagano Pref., 390-0831 Japan  
Tel. +81-263-88-8966 Fax +81-263-88-8967

Established : July 14th, 1998

Capital : 10 million yen

President : Fujio Kamikura

Executive Officer : Naoshi Komatsu

Setsuko Kamikura

Satoru Iso

Auditor : Etsuji Kanazawa

Total Employees : 40

Main Banks : Nagano Bank Hachijuuni (82) Bank Mizuho Bank

## ● Company History

December 1997	Established in Matsumoto, Nagano
July 1998	Capital increased to 10,000,000 yen, changed to current Sinei Foods Co., Ltd. organization
August 2000	New factory equipment introduced, production speed increased
May 2009	ISO 22000 International Standard certification awarded
February 2010	Machinery updated to the latest model in Japan
February 2011	First appearance at the 45th Supermarket Trade Show (also exhibited 2012-2023)
October 2012	Added gyoza packing line
August 2014	Exhibited for the first time at the FOOD EXPO2014, Hong Kong's largest trade fair of international general food
October 2014	Exhibited for the first time at the FOOD JAPAN (Oishii Japan) 2014, ASEAN largest Japanese food trade fair
March 2015	Exhibited for the first time at the FOOD EX JAPAN2015, the 40th International Food and Beverage Exhibition "GYOZA let eat with Mom" won the Grand Prix at the Mom's love Grand Prix2015.
April 2016	Exhibited for the first time at Food And Hotel Asia 2016, Singapore, the largest show in South East Asia about food and beverages
January 2017	Achieved the FSSC22000, the international Food Safety System Certification which encompasses all fields in food manufacturing.
March 2017	Exhibited at FOOD EX JAPAN 2017 Our varieties "Italian Gyoza for Wine supervised by master sommelier Yutaka Takano" and "Fascinating Fresh Coriander Gyoza" won Gold at the Gourmet Food Girls Grand Prix
October 2018	Added the encrusting machine
October 2019	Received the "NAGANO manufacturing excellence 2019" award, which is given by Nagano Prefecture to manufacturers with outstanding technologies and products.
November 2020	Commended by Small and Medium Enterprise Agency, Ministry of Economy The award recognizes 300 SMEs that have overcome the three challenges of "productivity improvement," "demand acquisition," and "human resource development."
May 2021	Started frozen gyoza vending machine business
December 2022	Completed construction of second factory in Shiojiri, Nagano Introduction of the automated gyoza production line and the latest model 3D automatic freezer

Second Factory



## Contributing to a safe and healthy lifestyle

### Food Safety Policy

We put consumers' safety and security first under these four provisions.

Strict observance of regulations

Ensuring the safety of the ingredients

Assured quality control

Relevant information service

We received the FSSC22000, the international Food Safety System Certification which encompasses all fields in food manufacturing in February 2017.



Head Office Factory



### What is FSSC 22000 ?

FSSC22000 is considered the highest international standard for food safety. It ensures thorough quality control by combining the ISO22000 and strict food safety requirements based on the HACCP food control guidelines.

# Delivering safe and healthy foods to consumers

## 1 Delivery Inspection



Vegetable Processing Room



Meat Processing Room



All meat and vegetables are inspected prior to processing. We check for freshness and foreign substances, and only use those ingredients which pass in-house standards.



## 2 Mixing



Kneading Area



Meat and vegetables processed in our meat chopper are mixed with seasonings to make the filling for the gyoza.



## 3 Flour Making (dumpling wrap)



Gyoza Skin Making Area



New Automatic Gyoza Skin-Making Machine

We use our own original flour blend. The mix is adjusted depending on the season and the day's temperature and conditions.



## 4 Filling



Automatic Gyoza Manufacturing Machine

The gyoza are filled by a fully automatic machine.

## 5 Freezing



3D Automatic Freezer

Flash-frozen at  $-40^{\circ}\text{C}$  to seal in flavor and freshness. The second factory is equipped with the latest model 3D automatic freezer.



## 6 Packaging



Automatic Packaging Machine



Flow Wrapper



X-ray Foreign Material Detector



Metal Detector & Weight Checker



Palletizer

A final inspection is done at packing. The gyoza are x-rayed, weighed, and checked with a metal detector, then packaged.



## Second Factory



Automatic Packaging Line

## 7 Packing



Automatic Packaging Line & Palletizer

## 8 Shipping



Gyoza are shipped in complete climate control.

## Ingredients



We use select ingredients, such as leeks and cabbage, from our domestic contracted farmers. All ingredients are traceable to ensure safety.

## Quality Control



We perform a health and safety inspection on the ingredients, the products, and the manufacturing lines daily. We have established sanitary control standards so that our employees practice proper sanitation.

## Development



We collect information from a variety of sources, not only from the customers but also the current food trends. We constantly taste, adjust, and improve the recipe over and over to develop a new product.



## Responding to the needs of OEM and small-lot production

Meet with sales staff and production officials

Please tell us your requests for the gyoza, such as size or seasonings. We work with small-lot and OEM resellers.



Trial production

We produce a trial run of your request through our manufacturing process.



Suggestions

We suggest the ideal products, amount, packaging, and delivery cycle to best meet your needs.



Production and delivery

We manufacture and deliver your order under our strict quality control regime.



Further support

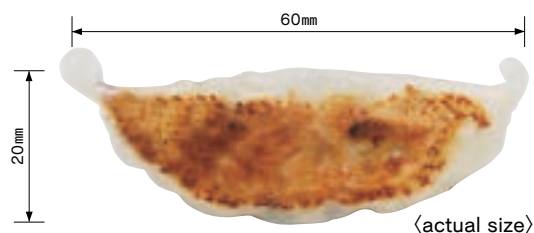
As part of our service, we provide counsel on operation and repair of the fryer.



## Product Data

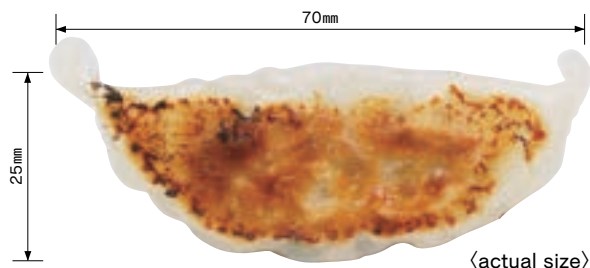
### Small

- Average Size ... 12-14g
- Quantity... 480 gyoza (20-pieces x 12-packs, x 2 cases)
- Expiration... 180 days after production date
- Production Lot... at least 18,000 gyoza
- Delivery Lot... from 5 boxes



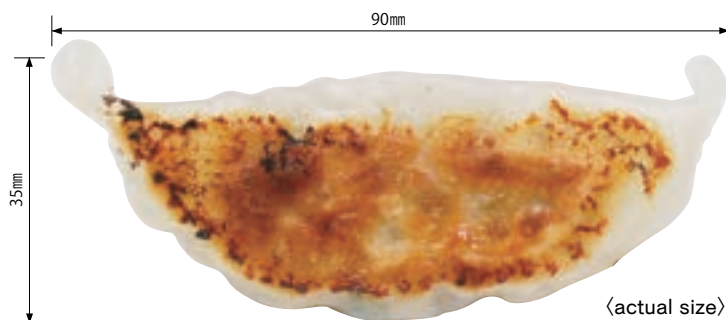
### Medium

- Average Size ... 18-22g
- Quantity... 480 gyoza (20-pieces x 12-packs, x 2 cases)
- Expiration... 180 days after production date
- Production Lot... at least 15,000 gyoza
- Delivery Lot... from 5 boxes



### Large

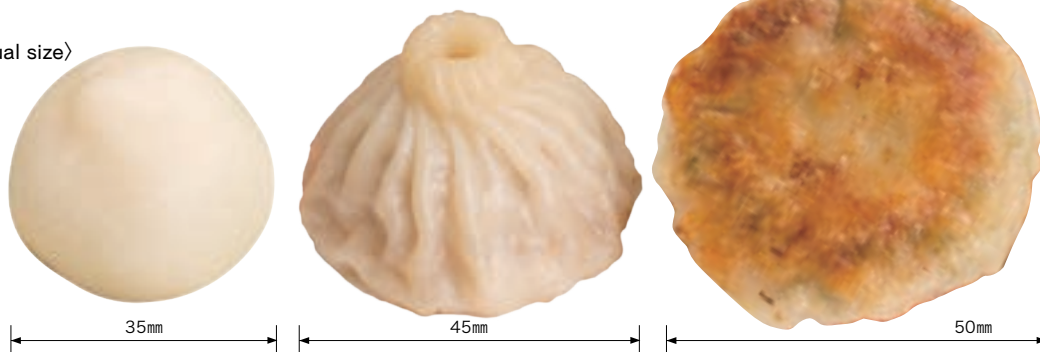
- Average Size ... 25-30g
- Quantity... 324 gyoza (12-pieces x 9-packs, x 3 cases)
- Expiration... 180 days after production date
- Production Lot... at least 9,000 gyoza
- Delivery Lot... from 5 boxes



### Soup Gyoza Xiaolongbao Garlic Chive Steamed Bun

- Average Size ... 25-35g
- Quantity... 360 gyoza  
(30-pieces x 6-bags x 2 cases)
- Expiration... 180 days after production date
- Production Lot... at least 10,000 gyoza
- Delivery Lot... from 5 boxes

(actual size)



### Features

Our work as an OEM supplier is a strong point in which we take great pride.

- We produce high-quality gyoza filled with domestic pork and vegetables, wrapped in a thin, soft dough.
- All gyoza is manufactured in the factories with the FSSC22000 food security management certification.
- We accept customers' original seasonings and recipes for OEM small-lot production.

## 《Retail Shops, On-Line Shop》

We have retail shops to sell delicious dumplings in safe and secure environment at reasonable prices.

You can quickly experience the quality of our gyoza.

We follow constantly-changing food trends to develop high-demand products.



### Sakura

(next to head office factory)

Address: 4-1-37 Namiyanagi, Matsumoto City,  
Nagano Pref., 390-0825 Japan

### Mail Order (Domestic Shipping Only)

Enjoy our original  
gyoza at home!

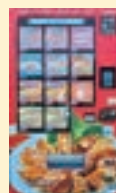


### Company website

<https://www.sinei-foods.co.jp>

### Frozen Gyoza Vending Machine Business

We have 43  
vending  
machines  
for frozen  
dumplings  
in Nagano  
Prefecture.  
(As of June 2023)



### Catering Car 'Sakura'

We exhibit at various  
events in Japan. You can  
taste freshly juicy gyoza  
right on the spot.

Other

## 《Product development》

Own brand products with a focus  
on the "local produce for local  
consumption" policy.



Trademark: "Matsumoto  
Ippon Negi" is a registered  
trademark of Sinei Foods  
Co., Ltd.



### "Matsumoto-ippun Leek Gyoza"

This is gyoza featuring the flavor  
and sweetness of Nagano Prefecture's  
traditional leek. It was a part of the  
produce market expansion of Nagano  
Prefecture.

### Preservative, Chemical, and Additive-Free Products

Products for foreign countries. We currently  
export our products to Australia, New Zealand,  
Singapore, Thailand, and the United States.



### Health Consciousness



### Seasonal Products



### Collaboration Products



## 《International Availability》



Seasonal sale at Isetan  
Scotts in Singapore



Nagano Fair at Siam  
Paragon in Bangkok

We have extended our sales area to South-  
east Asia.

We are promoting the Vegetarian-friendly  
products that use soy instead of meat and  
use vegetable oil instead of fat.

It is suitable for food culture.

## 《Corporate Social Responsibilities》

We, the executive team and employees together, are a local  
company supported by the community. We will continue our  
CSR activities and strive for being a company needed by our  
consumers, customers and the community. By taking part in  
CSR activities, we hope to contribute to the community that  
helped us grow.



We have a gyoza cooking class using the local Matsumoto  
-Ippon Leek grown by local Elementary students. As a party  
of food-conscious activities, we enhance the movement of  
"local produce, local consumption".

Contributing to a Safe and Worry-Free Dietary Lifestyle



<https://www.sinei-foods.co.jp>

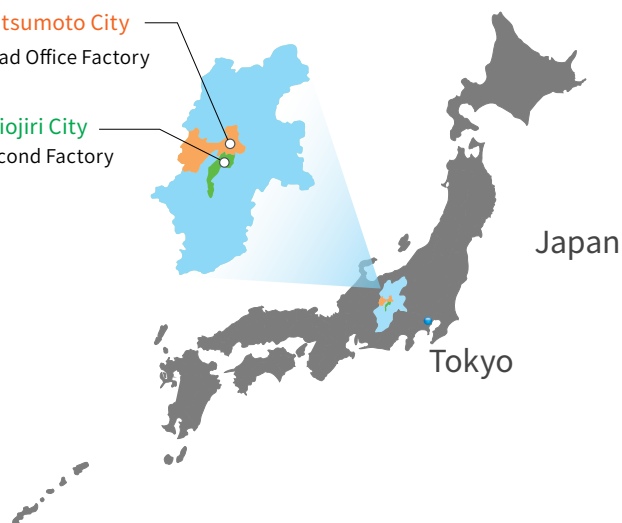
## Nagano Prefecture

**Matsumoto City**

Head Office Factory

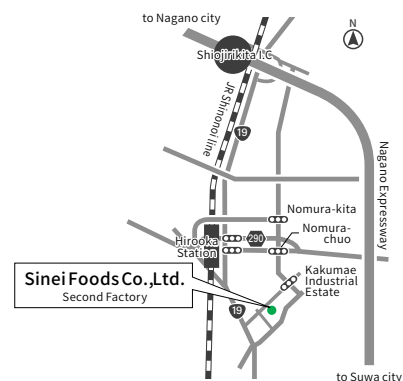
**Shiojiri City**

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