

NIKKEN FOODS

Corporate Profile



NIKKEN

健康と天然のおいしさ

日研フード株式会社

NIKKEN FOODS CO.,LTD.

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NIKKEN Mind *Natural*

Delivering global health and natural goodness

Nikken products, centered primarily on natural flavors, are created mainly from natural raw materials such as vegetables, seafood, fruit, and tea—the very blessings of nature.

NIKKEN's broad-ranging products are widely utilized in a variety of ways both in Japan and overseas. Our research thus persistently focuses on locking in the inherent umami (savoriness), aroma, and natural goodness of ingredients to ensure food products of safe and reliable quality which are beneficial to health.

“Contributing to global well-being”

We remain solidly committed to delivering health and naturally good tastes worldwide through food.

Our Business



Natural flavors

Reliable because it is natural. Delicious because it is natural. Only natural flavors can provide full-bodied umami.



Powdered beverages

Powdered beverages are easy to consume and transport. Nikken readily leverages our experience as an OEM in collaboration with clients.



Functional ingredients

These natural ingredients are derived from safe and reliable functional components. They are manufactured using processing techniques such as subcritical water extraction technology.



Our Strengths

Networks, Equipment and R&D Capability, Case Studies

The Nikken Foods Group is uniquely poised to make social contributions through business by leveraging our trio of strengths.

Nikken products are used worldwide, made possible by the extensive procurement, manufacturing, and sales networks developed over our decades of business operations. We will continue responding to customer needs, drawing on insights from our networks, our extensive production equipment and R&D capabilities, and a wealth of precedent cases of Nikken product usage across a swath of industries.

01

Globally expanding procurement, manufacture, and sales

NETWORKS

02

Meeting expectations with cutting-edge equipment/technology/R&D

CAPABILITY

03

Diverse business sectors, a wealth of customer

CASE STUDIES



Natural flavors

Reliable because it's natural.

Delicious because it's natural.

Only natural flavors can provide full-bodied umami.

Natural flavors are created from primarily natural raw materials and used in a wide variety of food products as safe and healthy ingredients, offering timeless enjoyment. Nikken's natural flavors add to the rich deliciousness of myriad food products through carefully selected raw materials leveraging the technology and know-how amassed during our 60-year history, along with our special manufacturing methods.



[Features]

- **Enhances flavor**
Imparts a delicious aroma while masking unwanted odors
- **Adjusts taste**
Balances excessive bitterness, spiciness, or acidity for a milder, deeper and smoother taste
- **Brings out the subtleties of ingredients**
Enhances, reinforces, and defines the innate flavors of the ingredients
- **Boosts umami**
Produces a synergistic umami effect when added to umami flavor
- **Ensures fresh, novel taste sensations**
Ensures a consistently rich flavor for fresh, novel taste sensations – at a low cost
- **Focuses on healthy, authentic ingredients**
Authentic flavors can be used with a variety of ingredients for safe and reliable results

[Usage examples]

- **Soups**
Noodle soup base, ramen soup, hot-pot base, consommé, seasoning dashi, etc.
- **Retort (ready-to-eat) pouch products**
Curries, stews, oden (Japanese stew), pasta sauces, rice porridge, etc.
- **Meat dishes**
Ham, sausage, hamburger steak, croquettes, shumai dumplings, steamed meat buns, etc.
- **Seafood dishes**
Hanpen soft fish cake, kamaboko boiled fish paste, chikuwa boiled fish paste roll, fish balls, fish sausage, etc.
- **Snacks**
Small rice crackers, flat rice crackers, cookies, varied snack items, gelatin desserts, etc.
- **And more...**
Flavor seasonings (dashi bases), rice toppings, dressings, etc.



More details here.



Powdered

Options abound, from instant tea capitalizing on raw ingredients to a luxurious latte as a special treat.

Nikken Foods focuses primarily on instant teas, taking full advantage of tea leaves from our home turf of Shizuoka Prefecture, as well as from tea growing areas across Japan. We also specialize in developing a broad range of beverages using raw materials meeting specific customer needs.



Powdered beverages

Powdered beverages are easy to consume and transport. Nikken readily leverages our experience as an OEM in collaboration with clients.

Nikken's powdered beverages are broadly categorized into "instant teas" and "blended and flavored products." Instant teas include green, black, and oolong teas, extracted from tea leaves in the same way as brewing in a teapot. Blended and flavored products include lattes and flavored teas which have added ingredients such as sugar and powdered cream. We also manufacture original powdered beverages to meet customer needs, leveraging our multi-featured production facilities and expertise cultivated over the years.

[Features]

- Easily dissolves in room temperature or hot water
- Offers consistent taste and feel every time without the need for a special technique
- Delicious, concentrated powder can be added to beverages without diluting flavor
- Minimizes food waste while offering convenience



More details here.

Instant teas

Green tea powders, powdered hojicha (roasted green tea), etc.

Blended and flavored products

Matcha lattes, flavored teas, etc.

Nikken also offers extraction processing of customer-specified tea leaves. Some of our manufacturing sections and facilities have obtained organic JAS certification, enabling production of organic processed foods.

[Usage examples]

- Instant tea for tea dispensers
- Blended beverage for small packets
- Raw material for liquid beverage ingredients

...and more.



Functional

Utilizing natural ingredients without relying on organic solvents, Nikken Foods creates delicious and healthy functional ingredients.

We have commercialized subcritical water extraction technology using water which does not boil even at high pressure or temperature. Applying this extremely simple manufacturing method, which is gentle on both people and the environment, we develop water-extracted functional ingredients with wide-ranging applications.



Functional ingredients

These natural ingredients are derived from safe and reliable functional components. They are manufactured using processing techniques such as subcritical water extraction technology.

Nikken Foods manufactures functional components by leveraging processing technologies such as subcritical water extraction, which extracts functional ingredients with subcritical water—water with properties similar to organic solvents. These products have wide-ranging applications, from foods with functional claims to powdered soft drinks and nutritional beverages, as well as cosmetics. They are useful not only for adding functional ingredients, but as ingredients enhancing or masking flavors, roles which capitalize on Nikken's strengths as a manufacturer of natural flavors.

[Features]

- Natural extracts derived from food materials
- As the method extracts ingredients using only water and untapped resources like unripe fruit, it is gentle on both people and the environment
- Used not only as a functional ingredient, but also to adjust taste and flavor
- Evidence evaluated and researched by Nikken Foods



More details here.

Food ingredients

AOMIKAN Extract, AOMIKAN Extract Powder, etc.

Cosmetic ingredients

AOMIKAN Extract, Green Tea Extract Powder, etc.

We offer OEM and consignment processing using subcritical water extraction technology. Please contact us for details.

[Usage examples]

- Functional ingredient for functional foods
- Raw material in cosmetics
- Added flavoring ingredient in powdered beverages

...and more.



Equipment



More details here.

Nikken Foods Group equipment overview: delivering safe, reliable, and delicious products

*Some of our manufacturing sections and facilities have obtained organic JAS certification, enabling production of organic processed foods.



Continuous subcritical water extractor

The continuous subcritical water extractor enables extraction of raw materials such as vegetables, fruit, and tea.



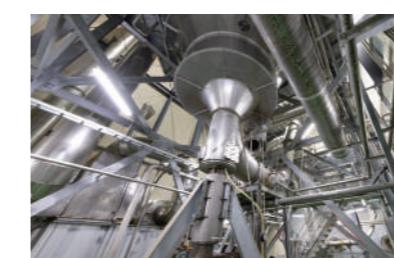
Vacuum drum dryer (VDD)

This machine performs drum drying in a vacuum. It can dry materials quickly at a low temperature.



Continuous vacuum dryer (CVD)

Liquid raw materials are continuously fed into a vacuum kettle at a constant rate, then heated, dried, and crushed.



Spray dryer

This dryer sprays liquid into hot air as a fine mist, instantly producing a powder of spherical particles.



Mixer

This device mixes multiple raw materials. The machine type selected for usage depends on the properties of the raw materials.



Extract mixing tank

This equipment heats and mixes liquid and paste materials.



Fluidized bed granulation coating machine

This machine can granulate by spraying liquid onto fluidized powder.



Pressurized/vacuum extraction tank

This tank can support both pressurized and decompressed extraction methods.



Direct jet dryer (THERMOZONE)

【Other manufacturing equipment】

- Atmospheric extraction tank
- Press (jack)
- Extraction kettles (Stirring kettle/Pressurized kettle)
- Kneader
- Inline mixer
- Pulverizer
- Soup kettle
- Vacuum oblique kneader
- Direct-heat fryer
- Drum dryer
- Band dryer
- Homogenizer
- Concentrator
- Grinder

Subcritical water extraction system

Technology enabling efficient extraction of functional components using only water

Subcritical water extraction uses the characteristics of subcritical water for efficient extraction of components which are usually difficult to dissolve in water. Using only "subcritical" water, or water that does not boil even at high pressure or temperature, this people- and environment-friendly extraction method bypasses use of organic solvents such as acids, alkalis, or alcohol.

Feature 1

"Water" with properties resembling those of organic solvents

Dielectric constant decreases
Dissolves organic substances with low dielectric constant

Feature 2

"Water" that accelerates hydrolysis reaction

Ionic product increases
Acts as a catalyst to accelerate hydrolysis reaction

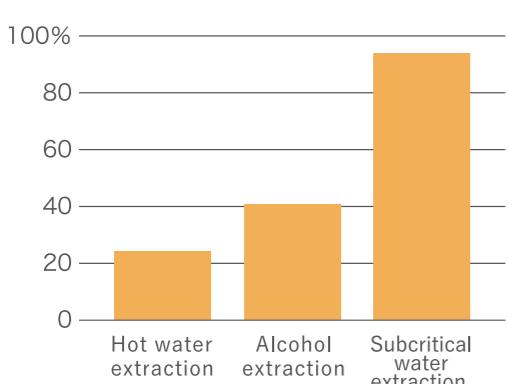
- Improves extraction rate of functional components

- Lowering molecular weight by accelerating reaction of hydrolysis

- Dissolves components that do not readily dissolve in water
- Retrieves components which cannot be extracted using conventional methods

Example 1 More-than-double the extraction rate of AOMIKAN hesperiden

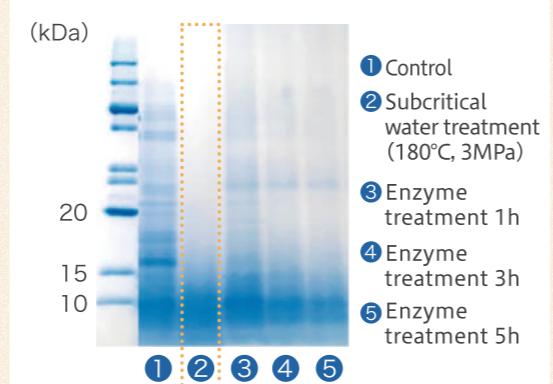
Subcritical water extraction is expected to more than double the alcohol extraction rate and nearly quadruple the hot water extraction rate.



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Example 2 Lower the molecular weight of green pea protein

Expected increases in absorption rate and speed are illustrated in a comparison with enzyme treatment.



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Hot water extraction: 90 degrees (15 mins); alcohol extraction: 100% ethanol (overnight); subcritical water extraction: 180 degrees (3MPa); J Med Food 24 (5) 2021, 533-541



More details here.

Global expansion

Group and Affiliate Companies

Sharing the joy of natural goodness and health with people all over the world

Food is a common denominator in human survival. As a formidable backstage partner in the food industry, Nikken engaged in early overseas expansion. We established subsidiaries in Shanghai and Taiwan in the 1990s, with overseas subsidiaries now in the US, China, Thailand, and Taiwan, supplemented by a global network of distributors. Nikken's procurement network for raw materials continues to expand, with suppliers not only in Japan, but worldwide.

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