



TOMINAGA



One with the prime seasons.



One with the prime seasons

In autumn, as the harvest in Japan draws to a close, the far side of the world is in spring. Crops are just starting to bear fruit. It's like a relay of vegetable seasons between northern and southern hemispheres. TOMINAGA puts farmers first, establishing trust with farming communities around the world to bring you deliciously fresh, nutrition-packed produce in abundance – all year round, from the prime of each season, in each climate.



One with the prime seasons

Farm – import – storage – processing – delivery. TOMINAGA is right there, running every stage in the process. Our integrated system makes for a single, smooth journey from farm to table. Our integrated system restores the link between the farmers who raise the crops and consumers at home. Knowing this has motivated us to perfect every stage in this process.



One with the prime seasons

Workers, businesses, farmers and the fields they cultivate – we all live by the seasons, each with its prime moment, its peak. Throughout the cycle, from the first sprouts through maturing and ripening, each brings its own intelligence, growing and learning with gratitude. At TOMINAGA, we cultivate lasting value for the world. We do this by placing all resources in the hands of the folks that make up our community, linking them throughout the very prime of each season into one.



Pay as much as possible



**Cut costs with
our unique ingenuity**



Sell as cheap as possible

Buy high, sell low. TOMINAGA's ingenious ways to be one with the prime seasons



We purchase fruits and vegetables from contracted farms in various countries and regions around the world to ensure that they are in season (when their flavor, nutrition, and quality are at their peak and they can be harvested in quantity).



Our temperature-controlled shipping and quick delivery systems ensure that our freshly-picked fruits and vegetables are transported in the best possible condition. We can minimize losses during shipping.



The processes following importation of fruit selection, boxing, ripening, packaging, and transportation, which most trading companies normally outsource, are all done by us in-house.

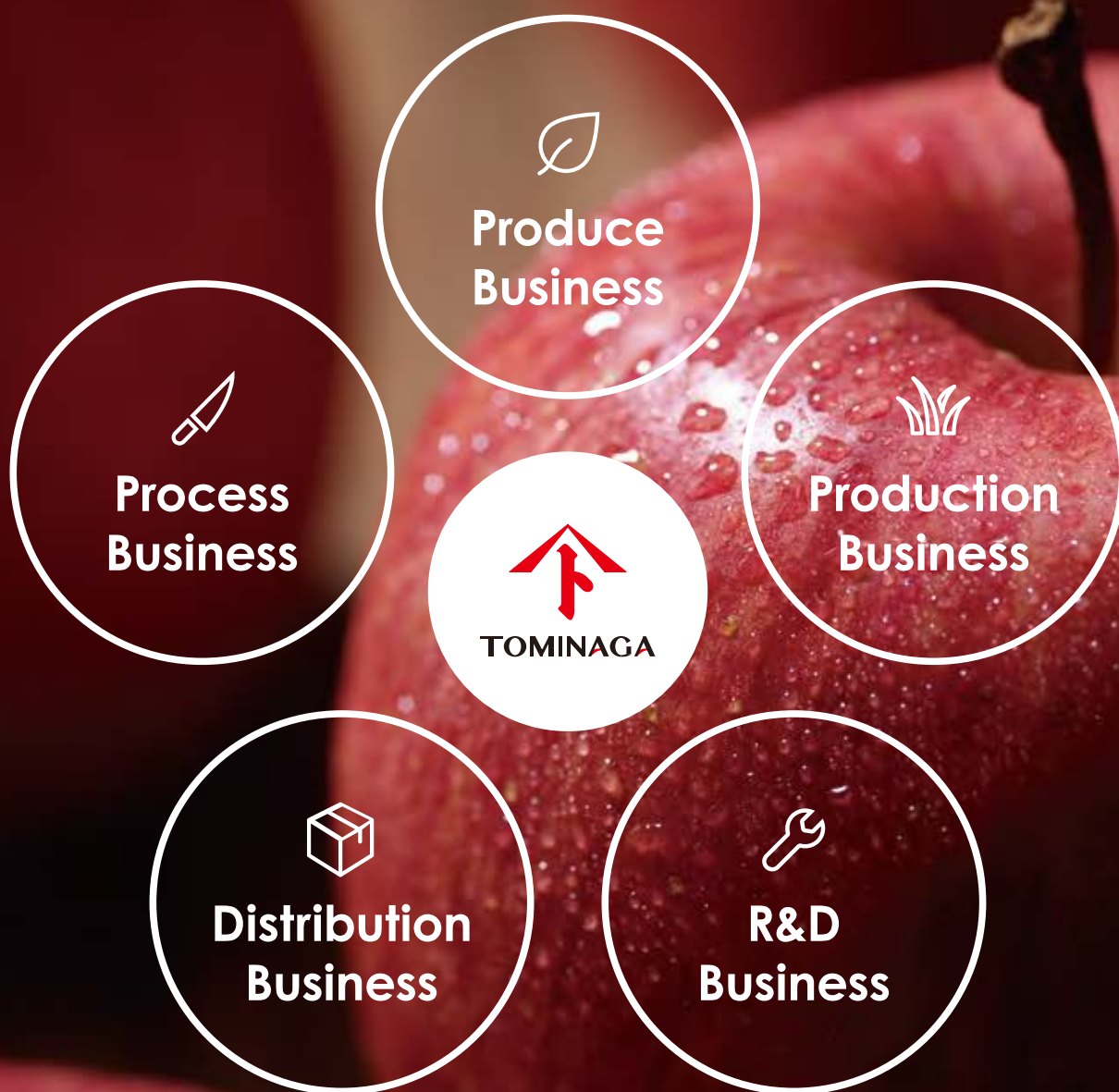


We provide products at appropriate prices for the season and demand through a wide range of wholesale markets and companies throughout Japan.



We do not waste fruits or vegetables that do not meet our standards or are left over: they are recycled into compost for the next crop.

The revenue generated from these innovations allows us to return profits to our customers and optimize consumer prices.



From production to import, storage, processing, and distribution.

And research and development beyond that.

Through integrating each step in the produce industry,

Tominaga has created many new ways of doing things, and many businesses.



Produce Business

Raw Material Procurement

High market share for imports and domestic shipments of onions and kabocha



Domestic Production and Collection

It has been 70 years since we started dealing in onions on Awaji Island, Hyogo Prefecture, in 1950. We collect and ship onions, kabocha and a variety of other vegetables as well as fruits from all over Japan, including our own farm on Awaji Island, and we command a large market share. We also take on new challenges, such as conducting research on tastier and safer foods and creating efficient mechanized farms.



Overseas Production

In order to grow delectable veggies in a foreign land, it is essential to identify cultivars and agricultural practices that are compatible with the regional climate and soil. TOMINAGA provides detailed technical guidance on everything from research to planting, harvesting, sorting, and shipping on carefully selected farmland around the world, including Mexico, New Zealand, and China to ensure the production of agricultural products of the highest quality possible.



Import

TOMINAGA, of course, also collects and imports fruits and vegetables from overseas on an extensive scale. In 1966, Tominaga was the first company in Japan to import onions from New Zealand. Today, we boast the largest share of onions and kabocha in Japan. We will continue to meet the needs of the market by applying the know-how we have cultivated over the years as a producer to our import business.

Quality Control

TOMINAGA adheres to a strict quality control policy.

Freshness is the key to great produce, and along with deliciousness and safety, we make every attempt to deliver fruits and vegetables in the best possible condition. We achieve this by expertly coordinating the entire process from production to shipping, and ensuring that quality is maintained at all times.



Quality Improvement

We assist producers in achieving superior quality while dealing with climate change by offering horticultural advice, proposing new cultivars, and exchanging ideas.



Security of Quality

To ensure that our customers can purchase our products with peace of mind, we make the entire process from production to shipment traceable.



Quality Control

All of our products go through a rigorous inspection process. We monitor the temperature and ventilation in warehouses for each fruit and vegetable to preserve their freshness.



Quality Reporting

We inform the producers and salespeople about the quality evaluation results of products following inspection. This data is then utilized for quality enhancement and product proposal.



Handling of Quality Complaints

In the unlikely event of a complaint from a customer, we investigate the cause and aim to respond quickly and accurately.

Product Development

Always aiming for product development and research from new perspectives

At TOMINAGA, we are constantly developing new products and conducting research to supply more delicious and safer foodstuffs by utilizing the know-how and networks we have cultivated in the process of developing our onion and kabocha operations.





Process Business

Product Selection

In-house product selection according to strict standards

Fruits and vegetables that have flown as much as thousands of miles from their respective producing regions, particularly from overseas, are highly susceptible to deterioration during shipping and require strict quality inspections. While many trading companies outsource the sorting, process called "product selection," TOMINAGA sorts almost all of its fruits and vegetables in-house. Based on strict standards, we carefully classify and size products using specialized sorting machines and human sorters. We also take the environment into consideration. For example, we recycle fruits and vegetables that have been sorted as B-grade products or discards, or find other uses for such products to minimize waste. The wealth of knowledge about fruits and vegetables that we have accumulated through our in-house product selection and processing operations, in other words, our producer capabilities, are also utilized in product development.



Peeled Onions

Eliminate the need for peeling and contribute to recycling

TOMINAGA's peeled onions are initially stored in refrigerators as unpeeled onions, then they are peeled when orders from food manufacturers arrive. After stem and root cutting, washing and sterilizing, inspection, and metal screening, they are shipped. Customers can specify their preferred place of origin, size, and other requirements as well, and we supply peeled onions all year round. In addition, we have our own residual product treatment facilities, and we proactively recycle the residual products such as skins generated during processing for compost recycling.



Coloring (Muro)

Well ripened avocados upon shipping

TOMINAGA has its own temperature-controlled facility called "Muro," where avocados are colored and ripened by ethylene gas (a gas that exists widely in the environment and is a type of plant hormone emitted by vegetables and fruits). This process ensures Avocados reach peak ripeness and flavor by the time they arrive at our customers.





Distribution Business

In-House Shipping - TSC Logistics Co., Ltd. -

Drivers specializing in fruits and vegetables provide careful shipping

TOMINAGA ships fruits and vegetables from abroad or local producing regions, subjecting them to intensive quality inspections and boxing before distributing them across Japan. We have our own transportation firm with several huge trucks, which is unusual for a trading company, as we distribute our products using a combination of our own trucks and transportation provided by major shipping companies.

TOMINAGA offers comprehensive support to its drivers, including training on how to handle delicate products like as fruits and vegetables, how to transport them safely, and how to load them efficiently, as well as assistance in acquiring heavy vehicle licenses. We train professionals from the ground up.



Warehouses & Cold Storage

Maintaining the quality of fruits and vegetables with the latest equipment in warehouses and cold storage

TOMINAGA has warehouses and refrigerated storage facilities that employ cutting-edge technology in order to improve imported fruits and vegetables freshness until in-house product selection and shipping.

The refrigerated distribution center, located near the Port of Kobe, is in an ideal destination for the speedy transfer of fruits and vegetables from ocean containers. The computer-controlled system, which allows fine temperature control and quick response in case of malfunction, ensures that fruits and vegetables are always stored and shipped in a manner that ensures stable quality.

In addition, armed with the know-how that we have accumulated over 70 years since our founding, we can readily respond to subtle changes in fruits and vegetables by production area and season.





R&D Business

Material Development

Developing better products in collaboration with production areas

TOMINAGA has adopted a traceability system from sowing to production to shipping from an early stage. Information items such as which farms grew the products, when and where they were sorted, shipped, and sold, as well as the percentage of products damaged, are acquired and then fed back to the producers in order to improve quality.



Distribution and Production Development

Distribution as a science in the pursuit of productivity



Development of industry standard wooden crates and cartons

We develop in-house wooden crates and cartons for packing kabocha to be shipped. Our wooden crates designed for transportation efficiency and eco-friendly sized cartons that minimize scrap material during production are highly rated for their usefulness and have become industry-wide standards.



Automatic sorters make sorting easier.

TOMINAGA's in-house designed automatic sorting machine employs high-definition cameras to identify the size of fruits and vegetables, substantially reducing the burden on employees. The work saved by such mechanization allows for more time for human eyes to verify quality, which aids in quality improvement.



Pursuing convenience and safety with automatic processing machines

TOMINAGA also develops its own automatic processing machines for peeled onion products. Priority is given to hygiene management and safety in the development and operation of processing equipment. As a consequence, we are able to deliver products with superior freshness and quality, earning us consumers' trust.

Value Creation Research

Constantly researching the quality of products

TOMINAGA's laboratory investigates the content of fruits and vegetables by area, variety, and season. We evaluate sugar content, hardness, moisture ratio, dry weight (dry matter), and other properties and utilize this information to produce exquisite fruits and vegetables, as well as for effective storage and selection and appropriate fruit and vegetable processing.

Development of "taste sensors" in house to assess sweetness and flavor

In order to achieve the optimal balance of flavor in vegetables and fruits, TOMINAGA has developed its own "taste sensors" that can detect sugar concentration, moisture content, and specific gravity in a non-destructive manner. This information is utilized to create brands that boast a superior taste.



Industry-Academia Collaboration

TOMINAGA also engages in different R&D projects in affiliation with university research institutes. Our crop disease (pathogen) study with Kobe University's Graduate School of Agricultural Science contributes to agriculture's future.



Production Business

Hokkaido Farms

Turning into TOMINAGA's Northern Base

Hokkaido accounts for about 65% of Japan's onion production and 45% of its kabocha production, making it an indispensable food production base in Japan. Recently, TOMINAGA established a Hokkaido Farm for the production of onions. Aside from onions, the farm grows a range of other crops, and TOMINAGA is promoting research and development with the aim of expanding both the number of varieties and production volumes, while Tominaga Nosan, a group firm, is growing its market share by collecting and culturing Hokkaido kabocha. We are cooperating together to establish Hokkaido Farm as our "northern base," for sustaining our operations in Awaji and Kobe.



Domestic Paprika Farms

We produce sweet and juicy domestic paprikas

Currently, about 90% of the paprikas distributed in Japan are imported from countries like the Netherlands and South Korea, and TOMINAGA also handles imported paprikas. Considering the increasing demand and the expectations for domestic paprikas, TOMINAGA started producing still-rare domestic paprikas in 2021. We offer thicker, juicier domestic paprikas, in their freshest state.



Recycling

Aspiring to be No.1 in recycling as well as market share

TOMINAGA's onion and kabocha sorting and processing operations generate more than 2,000 tons of residual matter. In 2011, we launched recycling initiatives to turn this residual matter into compost through natural fermentation. It takes about one year for residual matter to turn into fully mature compost. The mature compost is then utilized on our Awaji Island farm after being evaluated for quality by the Soil Science Laboratory, Graduate School of Agricultural Science, Kobe University. We look forward to contributing to society in the future not only through the use of such compost our own farms, but also by making it available to others through sales.





Export Business

Export of fresh vegetables and fruits

Delivering Japanese quality produce to the world

TOMINAGA's export business began with onion exports in 2015. We currently ship to South Korea and Taiwan, adjusting our shipments according to the season's conditions. Additionally, kabocha exports started in 2019, and we regularly ship to Hong Kong and South Korea.



Carefully selected products

Furthermore, as a new business in recent years, we started exporting other domestically grown produce besides our main products, onions and kabocha. Targeting primarily countries in East Asia and Southeast Asia, we propose Japan-grown high-quality fruits and vegetables. Since we export products that are already in domestic circulation, we make various logistical efforts to ensure their delivery to the destination.

Steps for delivering Japanese quality

TOMINAGA implements the following procedure for overseas shipments.

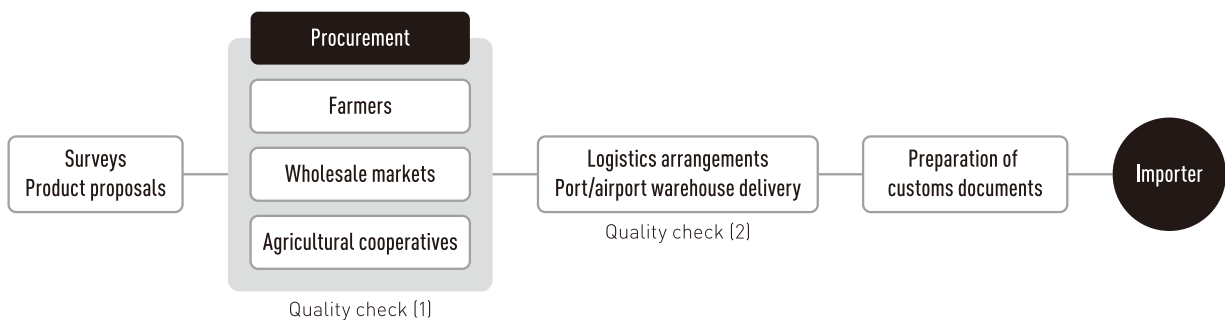
- 1 We confirm the quality status twice: once before shipment from the source and again just before customs clearance.
- 2 We investigate import conditions (residual pesticides, etc.) for each export destination and meet the corresponding needs of the importing country.
- 3 We minimize lead times from order placement to local delivery to ensure freshness upon arrival.

Besides exporting fresh products, TOMINAGA is also working to export processed products, expanding the range of products we handle.

Export flow of Japanese products

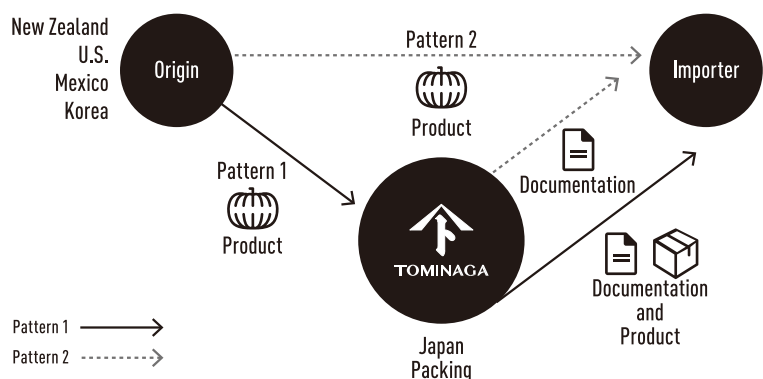
Seamless fulfillment under an integrated management system from order receipt to local delivery

In order to maintain Japanese quality famous for freshness, deliciousness, and beauty, we take full responsibility and care in delivering our products, from product proposals to customers, to procurement, logistics, and export procedures.



Export flow of overseas products

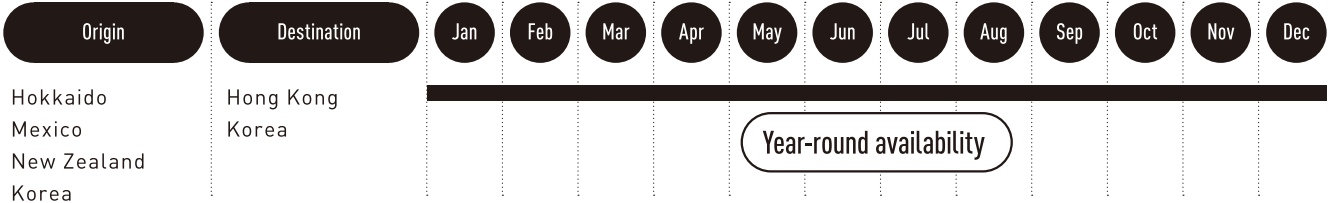
We export kabocha and onions not only from Hokkaido, but also from overseas. We have two export patterns: Export after repacking imported products in Japan (Pattern 1), and export using trilateral trade in which products are transported directly from overseas production areas to the destination (Pattern 2).



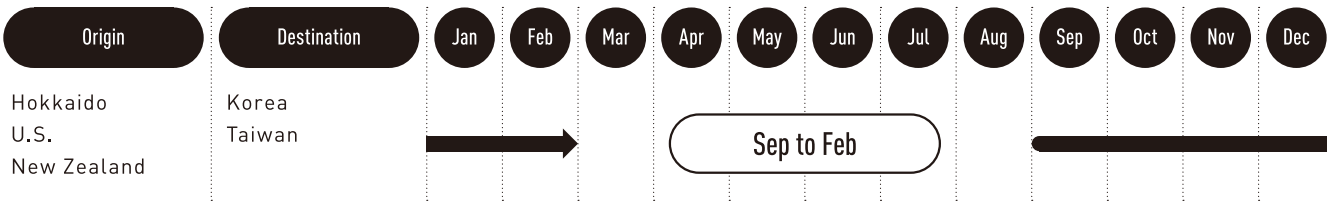
Product list



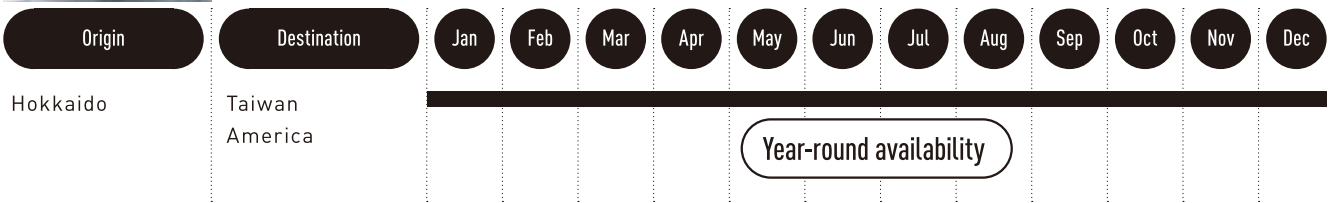
Kabocha



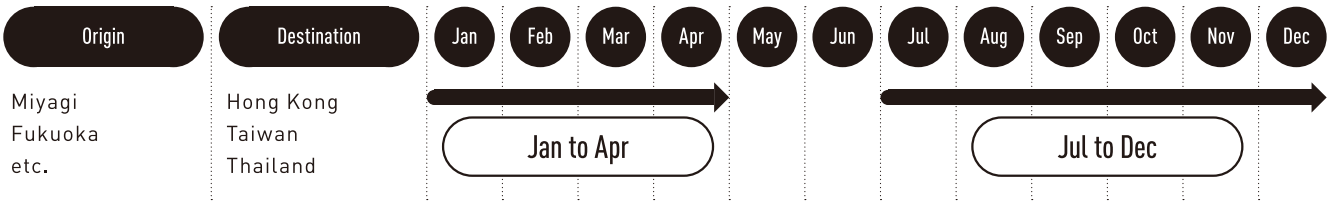
Onions



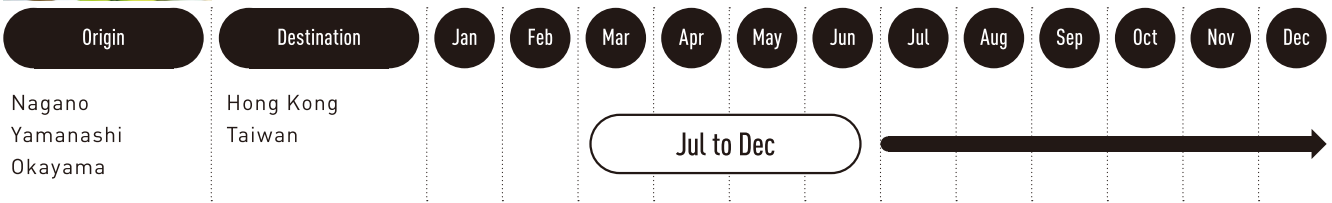
Yams



Strawberries



Grapes



Corporate Mission

President's Message



Since our founding in 1950, as a leader in the food world, we have expanded our business from the starting-point of valuing both producers and consumers.

Today, as climate change on a global scale, and the drying up of water or other resources, threatens the planet, the decline of farming will eventually lead to serious food issues.

We will continue our support of as many producers as possible, making all sorts of issues better through distribution reform while always keeping an eye on the industry.

And by continuing to tackle challenges and adapt to suit the changing times while valuing our relationships with our business partners.

The entire Group shall engage diligently in our business activities based on the idea that constant engagement in these activities is what we exist for, and will help contribute to society.

My wish is that we can continue to deliver "seasonality" to everyone, enriching the future of farming, food, and people.

We look forward to your continued support.

CEO

Hiroshi Tominaga

VISION Our Ideal

Tominaga is a Japanese company that brings better producers together with more consumers. Our entire team works as one for our noble cause of emphasizing low-cost management and directly connecting production and consumption in the shortest way possible, spreading the cycle of everybody winning throughout the world. This will allow us to achieve high sales and revenue growth, and become a global grocer.

MISSION What We Need to Achieve

Contributing to the greater happiness of a greater number of people as a leader in the food world.

VALUE Staff Action Principles

- Sell with sincerity even **1** case
- Do not spoil by even **1** percent
- Cut costs by even **1** yen
- Act faster by even **1** minute
- Understand the enjoyment and nobility of work done for **1** lifetime

History



1950 **Founding**

Our first president, Shichiro Tominaga, started a produce collection business in Shichi, Mihara-cho, Mihara-gun, Hyogo Prefecture.

1959 Started working with Shufu no Mise Co., Ltd. (now The Daiei, Inc.), which had six stores at the time.

1966 Showa Reizo Co., Ltd. established.

First company in Japan to import onions from New Zealand.

1968 **Incorporation**

With incorporation, the company relocated to Enamikoenami, Minamiawaji (address of the current Tominaga Holdings).

1981 Started importing kabocha from New Zealand.

Opened Kobe Office

1984 **Previous President Appointed**

Toshimitsu Tominaga (current Chairman) appointed president.

Opened Kobe Branch (Uozaki Distribution Center)

1987 Started growing domestic varieties of onions in New Zealand and importing them.

First shipment of kabocha from South Korea.

1988 With the death of the first president, Mitsue Tominaga becomes chairwoman.

1994 Started growing Tominaga No. 6 onion cultivator, an Awaji variety, in China and importing them.

1999 Started importing vegetables jointly with the New Caledonia government.

The amount of onions handled annually exceeds 40,000 tonnes.

2004 Gained the top share in imported kabocha.

Opened Port Island Branch (current Kobe South Distribution Center)

2005 Opened Port Island North Branch (current Kobe North Distribution Center)

Imports of kabocha exceed 50,000 tonnes in total over the season.

2006 Established Plus Machinery Engineering Co., Ltd.

2007 Established CR TRADE (Tominaga HD Group) and started imports of kabocha in South Korea.

Gained the top share in imported kabocha in South Korea.

2010 Established Yokohama Distribution Center

2012 Relocated Kobe Branch to Port Island (current Tominaga Shoji Head Office).



2014 President Appointed

Hiroshi Tominaga (current president) appointed as third president.

2015 Established an office in Tomakomai, Hokkaido.

2018 Started onion businesses in Chiba (Katori, Tako, Tsubuura), and established a processing plant.

2019 Obtained stock in FCTE (New Caledonia).

Started exports to the Asian region (Hong Kong, South Korea, China).

2020 Started avocado businesses.

HD System

Migrated Tominaga Shoji Group to a holdings system.

Established Tominaga Shoji Head Office in Port Island.

2021 Established Hokkaido Distribution Center.

Established Taiwan Tominaga Shoji Co., Ltd. and started operations in Taiwan.

Started paprika business.

Acquired two companies, Vege One Hokuto Co., Ltd. and Miho High-Tech Farm Co., Ltd.

and started the paprika production business.

2022 Made corporate acquisition of Plantaarding farm Co., Ltd.(general agricultural corporation)

and expanded paprika production business.

Acquired shares of Sasebo seika Co., Ltd. and added it to the group companies.

2024 Tedy Co., Ltd. is added to the Group following the transfer of shares.

Opened the Tokyo Branch.

Company Information

Company Outline

Company name	Tominaga Shoji Co., Ltd.	
Addresses	HEAD OFFICE : 3-6-5, Minatojima, Chuo-ku, Kobe, Hyogo, 650-0045 TOKYO BRANCH : Shin-Aoyama Building, West 14F, 1-1-1, Minami-Aoyama, Minato-ku, Tokyo, 107-0062	
Founded	1950	
Established	1968	
Annual turnover	33.490 billion yen (group consolidated, as of December 2023)	
Capital	50 million yen	
Businesses	Wholesale and import/export of agricultural products, cultivation, processing and sales of agricultural products, business warehouse operations	
Employees	142	
Partner Banks	MUFG Bank, Shoko Chukin Bank, Resona Bank, Chugoku Bank, Bank of Kyoto, The Tokushima Taisho Bank, JA Hyogo Shinren	
Officers	Chairman	Toshimitsu Tominaga
	CEO	Hiroshi Tominaga
	Executive Director, Head of Business Division	Hiroshi Aoki
	Executive Director, Head of Overseas Business Division	Masayuki Yoshimoto
	Auditor	Miki Tsuji



Global Network



Sites in Japan

Head Office	3-6-5 Minatojima, Chuo-ku, Kobe, Hyogo, 650-0045	Tel +81-78-302-0145 (general inquiries)	Fax +81-78-302-0009
Tokyo Branch	Shin-Aoyama Building, West 14F, 1-1-1, Minami-Aoyama, Minato-ku, Tokyo, 107-0062	Tel +81-3-6423-1578	Fax +81-3-6423-1668
Kobe North Distribution Center	3-6-2, Minatojima, Chuo-ku, Kobe, Hyogo, 650-0045	Tel +81-78-302-0116	Fax +81-78-302-0009
Kobe South Distribution Center	6-7-3, Minatojima, Chuo-ku, Kobe, Hyogo, 650-0045	Tel +81-78-302-0202	Fax +81-78-302-0202
Yokohama Distribution Center	15-1 Daikokufuto, Tsurumi-ku, Yokohama, Kanagawa, 230-0054		Fax +81-45-502-7905
Katori Plant	784-1 Tada, Katori, Chiba, 287-0014	Tel +81-478-79-0235	Fax +81-478-79-0236
Awaji Island Plant	603 Enamikoenami, Minamiawaji, Hyogo 656-0425	Tel +81-799-42-2345	Fax +81-799-42-5029
Hokkaido Distribution Center	6-311 Kashiwabara, Tomakomai, Hokkaido 059-1362	Tel +81-144-84-3558	Fax +81-144-84-3277

Affiliate Companies

Tominaga Shoji Holdings Co., Ltd.	603 Enamikoenami, Minamiawaji, Hyogo 656-0425
Plus Machinery Engineering Co., Ltd.	210 Ohashimachi, Matsuyama, Ehime 791-1126
TSC Logistics Co., Ltd.	3-6-2, Minatojima, Chuo-ku, Kobe, Hyogo, 650-0045
Tominaga Nousan Co., Ltd.	6-311 Kashiwabara, Tomakomai, Hokkaido 059-1362
Vege One Hokuto Co., Ltd.	5259-1, Asao, Akeno-chō, Hokuto, Yamanashi, 408-0201
Miho High-Tech Farm Co., Ltd.	1241-1, Tsuchiura, Miho-mura, Inashiki-gun, Ibaraki, 300-0404
Plantaarding farm Co., Ltd.	1306-1, Tsuchiura, Miho-mura, Inashiki-gun, Ibaraki, 300-0404
Sasebo Seika Co., Ltd.	1-20 Hizukushi-machi, Sasebo, Nagasaki Prefecture 857-085
Tedy Co., Ltd.	266-10, Kobuki-cho, Mito, Ibaraki, 310-09142

Sites overseas

Korea	CR Trade Co., Ltd	103, Naegil 811, Gonghang-ro, Gangseo-gu, Busan, 46720 Republic of Korea
New Zealand	Four Seasons Packhouse Co., Ltd	8 O'Grady Road, RD1, Gisborne, 4010 New Zealand
New Caledonia	France Calédonie Tropic Export S.A.	PO BOX 906, 98880 La Foa, New Caledonia

Onion

**When it comes to onions,
leave it to TOMINAGA.
Highly acclaimed in Japan
and around the world.**



Features

The history of TOMINAGA begins with onions

TOMINAGA started handling Awaji onions in 1950. In the beginning, TOMINAGA handled only collection and shipping, but it became the first company in Japan to import onions from New Zealand, and established an integrated management system that handles everything in house from production area development to shipping, spreading the name of TOMINAGA throughout the world.

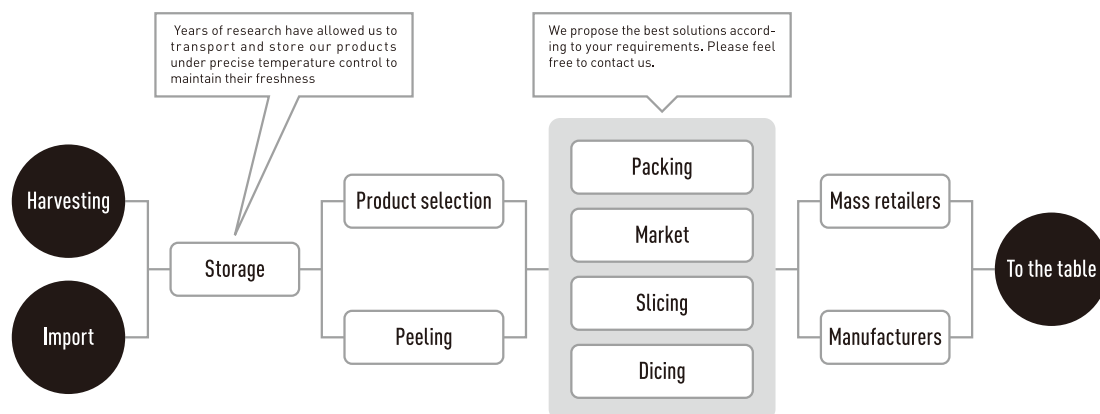
High market share for domestic collection and imports

With over 70 years of experience and know-how in onion cultivation since the company was founded, TOMINAGA has established stable supply capabilities and high quality through its own farms and imports. Our products are well-known across the world, and we are expanding world-wide sales channels through collaborative partnerships in various production regions and nations.

Integrated Flow

Brought to you through our consistent management system from harvesting to the dining table

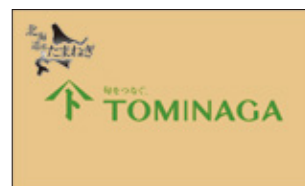
TOMINAGA's strength is its integrated distribution system, under which all operations are done in house. From imports and product selection and processing according to strict standards all the way to the table, we bring you our products with responsibility and care.



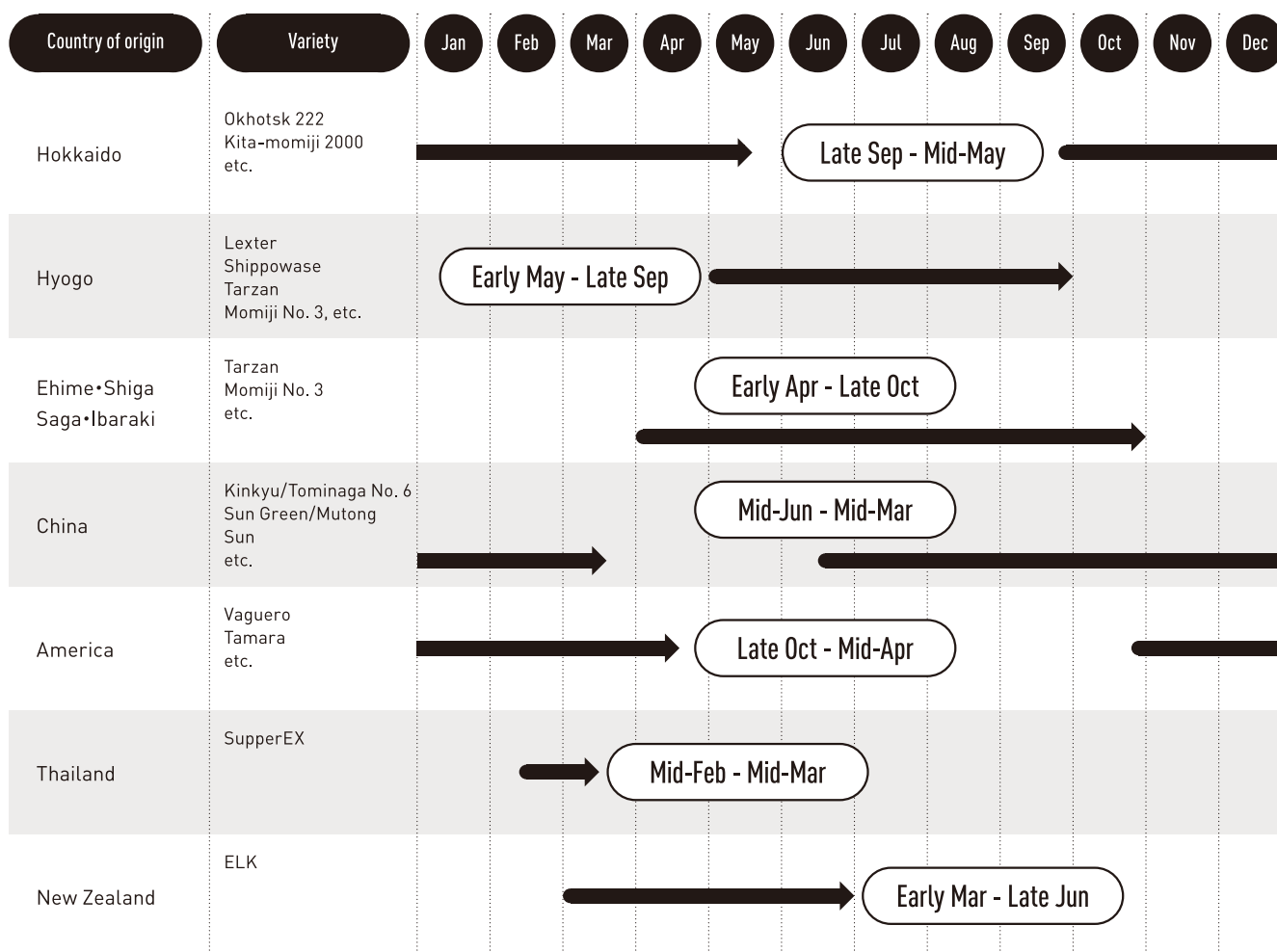
Product Brand

Safe and reliable TOMINAGA brands

Just for onions, TOMINAGA has various brands, and the onions we market under our house brand, the TOMINAGA brand, are exceptional. Among these brands, TOMINAGA No. 6, an Awaji onion grown in the rich bounty of Awaji Island, has earned a reputation as a product of unrivaled quality. We are able to offer the onions we handle with full confidence as a consequence of our many years of research since our establishment.



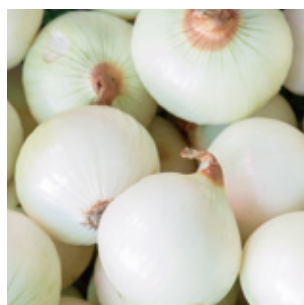
Supply Relay Table



Processed Products

Fresh and handy peeled onions

TOMINAGA stores onions with their skins in refrigerators and peels them after receiving orders from food manufacturers. After stem and root cutting, washing and sterilizing, inspection, and metal detection, they are shipped. We supply peeled onions throughout the year, and customers can specify their preferred place of origin, size, and so on. In addition, we have our own residual product treatment facilities, and we are actively working on environmental issues, such as recycling peeled skins and waste parts into compost.



Kabocha

TOMINAGA has made imported kabocha a staple. We continue to strive for ever greater deliciousness and safety.



Features

Annual supply through imports and domestic production

We've been importing kabocha for more than 44 years. We are now focusing on producing kabocha with additional value in terms of flavor profile, as well as applying our expertise as Japan's largest kabocha importer to domestic kabocha in order to ensure year-round availability of our products.

No.1 market share through our huge distribution volume

In terms of handling volume, TOMINAGA controls almost half of the imported kabocha market. During seasons when local commodities are scarce, we import kabocha from contract farms all over the world with a total acreage of about 3,700 hectares, ensuring a consistent supply throughout the year.

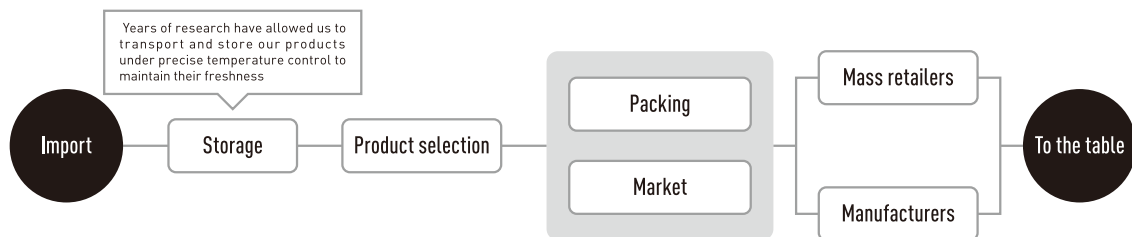
Sweetness and flavor selection using a taste sensor

TOMINAGA has developed its own "taste sensors" that can measure sugar content, moisture content, and specific gravity in a non-destructive manner in order to achieve optimum flavor balance in vegetables and fruits. These sensors analyze the product's ripeness, allowing us to provide exquisite kabocha that are not just sweet but also tasty.

Integrated Flow

Brought to you through our consistent management system from harvesting to the dining table

TOMINAGA's strength is its integrated distribution system, under which all operations are done in house. From imports and product selection and processing according to strict standards all the way to the table, we bring you our products with responsibility and care.



Product Brand

Trusted TOMINAGA Product Brand

Sugomi

Products that have been selected by taste sensors for their sugar content, moisture content, and specific gravity exceeding the specified values. They offer a highly fluffy taste.

Akabako Ichiban

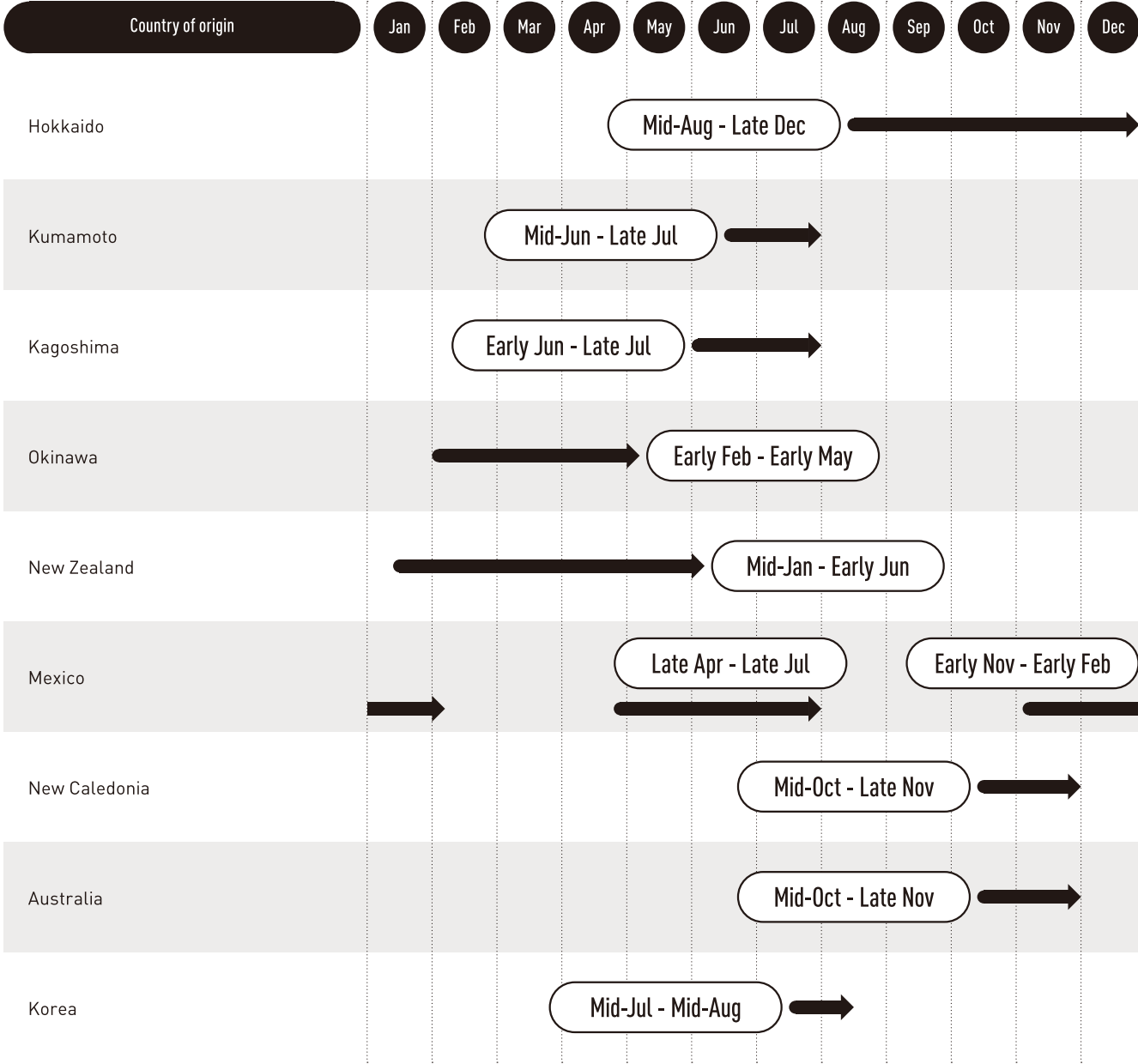
TOMINAGA's long-running brand. This product has been loved by fans for a long time.

Product Sorting on a Regular Basis

Both dry texture (chestnut type) and sticky texture (Ebisu type) varieties are available. These products are distributed as general products in the Japanese market.



Supply Relay Table



Paprika

**TOMINAGA's paprikas:
Striving for quality improvement and
stable supply through production in
Japan and Korea**



Features

**Top market share in Japan for domestically
produced paprikas**

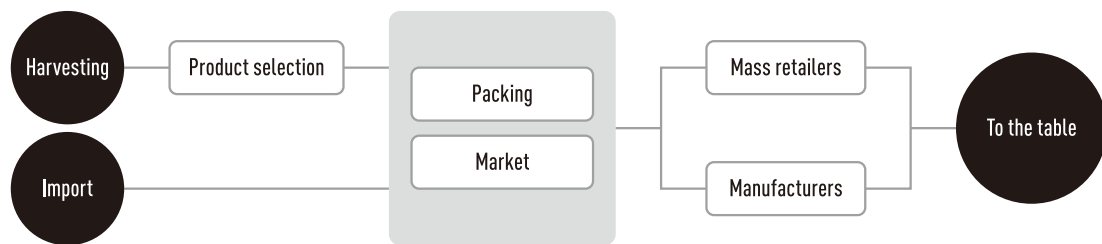
TOMINAGA has begun handling domestically grown paprikas by adding three of Japan's largest GLOBALG.A.P. certified farms (Vege One Hokuto Co., Ltd., Miho Hi-Tech Farm Co., Ltd., and Plantaardig Farm Co., Ltd.), as well as Tedy Co., Ltd. under its umbrella. TOMINAGA boasts a high market share of over 25% among domestically produced paprikas and provides fleshy and sweet paprikas throughout the year, with three farms for winter cultivation and one farm for summer cultivation.

Our domestic and South Korean production operations aim for pesticide-free cultivation that uses natural enemies to control agricultural pests, and we strive for superior quality by collaborating with producers in all aspects, including production management and quality control.

Integrated Flow

**Brought to you through our consistent management system
from harvesting to the dining table**

TOMINAGA's strength is its integrated distribution system, under which all operations are done in house. From imports and product selection and processing according to strict standards all the way to the table, we bring you our products with responsibility and care.



Product Brand

Domestic Brand: Vege One

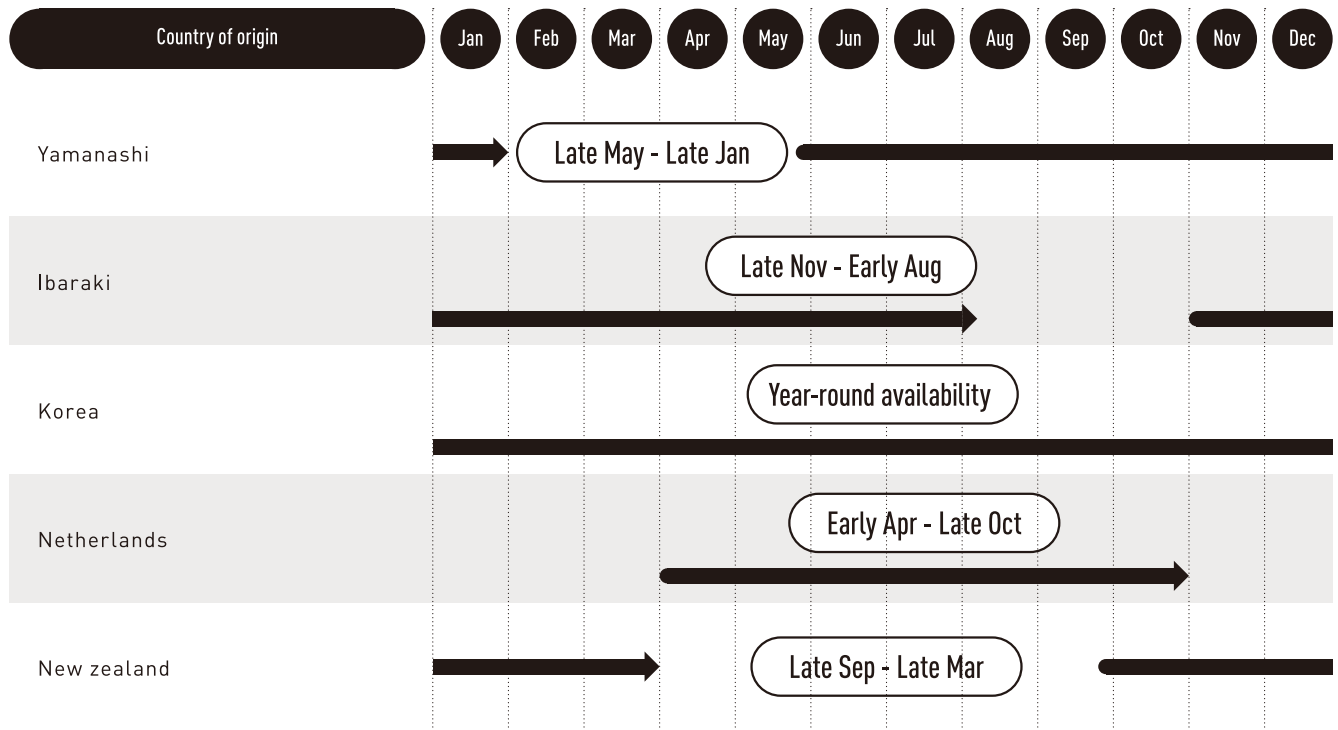
Even though it is a new business, we leverage the knowledge, experience, and know-how of fresh produce logistics cultivated in other product categories to ensure integrated management from production to sales. The close proximity between the production and sales teams allows us to respond to market needs with speed. We have obtained the GLOBALG.A.P. certification, which ensures safety and quality. We offer thick, sweet domestic paprikas throughout the year.

Korean Brand

Our Korean produce supplied from two locations is grown with a focus on natural enemy farming, aiming for pesticide-free cultivation. Additionally, in Hadong, quality is maintained by managing all aspects of production, quality, and more under the guidance of expert consultants. Hapcheon farmers, who have gained know-how through years of agricultural experience, have also obtained the GLOBALG.A.P. certification, making their region one recognized for quality. Moreover, in cooperation with our local group company, TOMINAGA is committed to its principle of "buying high directly from farmers and delivering at low prices."



Supply Relay Table



Avocado

**TOMINAGA avocados,
constant pursuit of quality**



Features

Bringing high-quality avocados to Japan

TOMINAGA started importing avocados because of its historical ties with Mexico, a major kabocha producing country. Since then, we have been thoroughly researching different avocado varieties and producing locations, and have maintained our stance of pursuing quality.

Consistent quality throughout the year

Avocados are known to have inconsistencies in quality during particular seasons of the year. TOMINAGA imports high-quality avocados year-round by strategically sourcing from multiple regions within Mexico and from specific production areas in Peru. When the products arrive in Japan, they are rigorously inspected for quality and expertly sorted to ensure consistent supply in order to fulfill clients' demands.

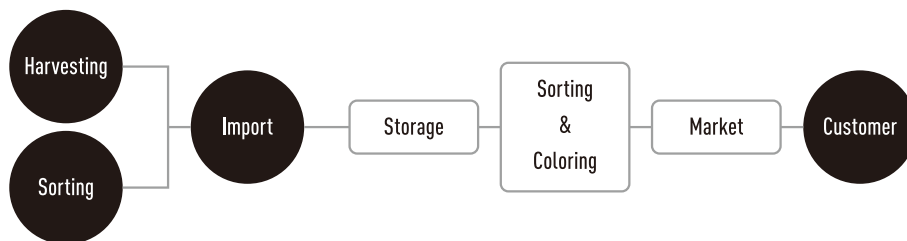
Product condition feedback to the production area

TOMINAGA constantly provides feedback to each producing region, regardless of whether the quality of the avocados received is fine or poor. This is one of the ways we collaborate with local growers to improve agricultural yields. We believe that this is the first step toward being referred to as "TOMINAGA for avocados," like for onions and kabocha.

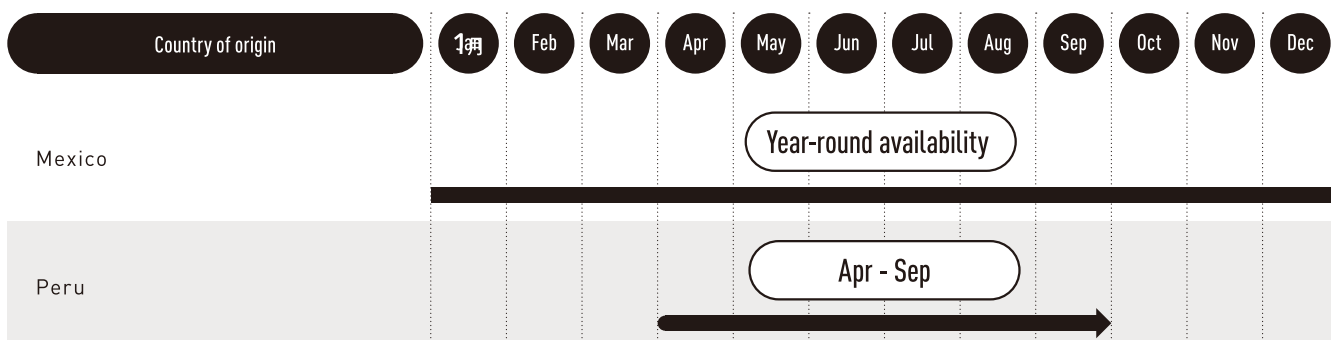
Integrated Flow

Brought to you through our consistent management system from harvesting to the dining table

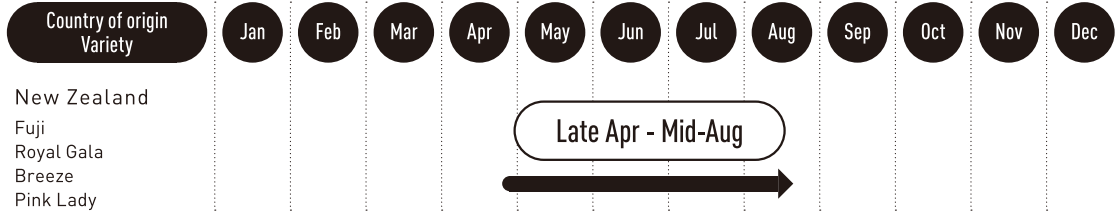
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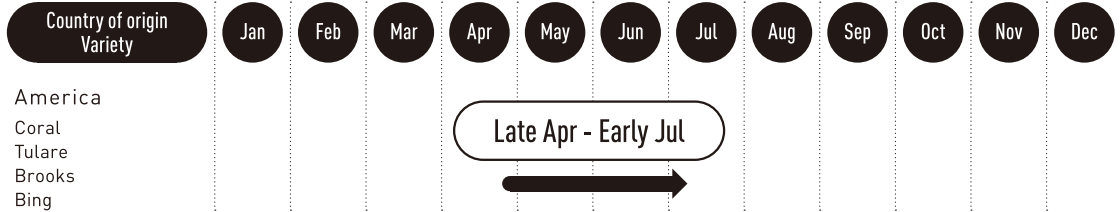
Supply Relay Table



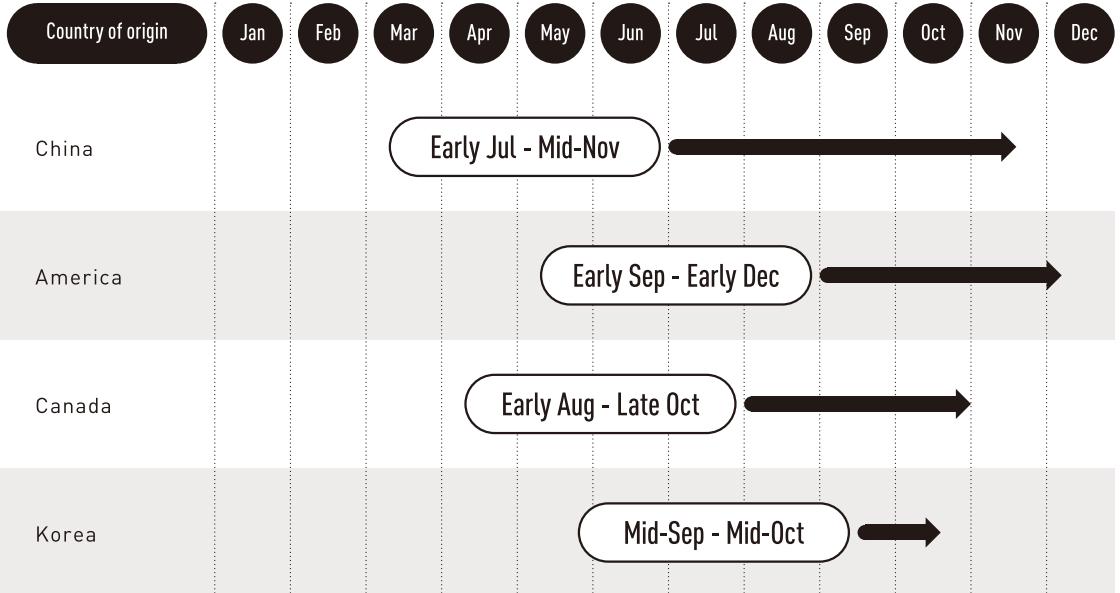
Apple



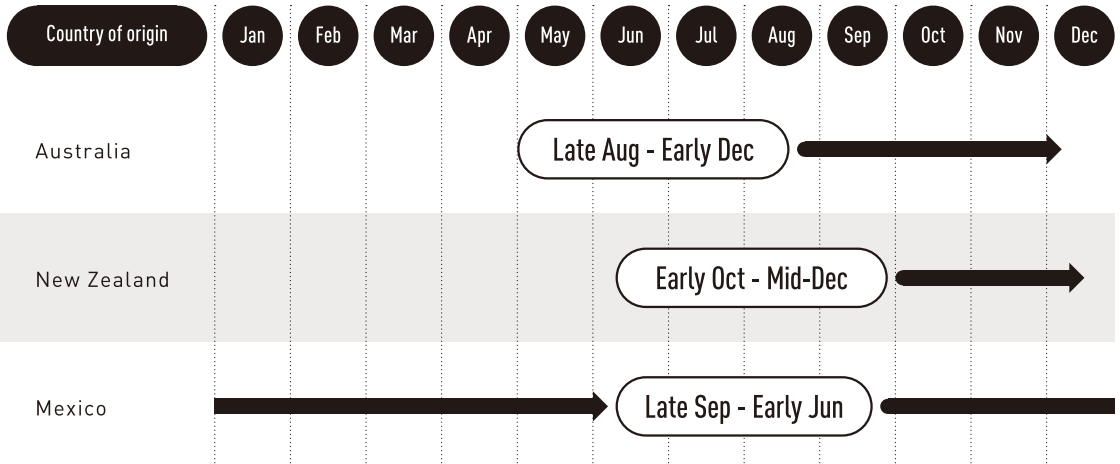
American cherry



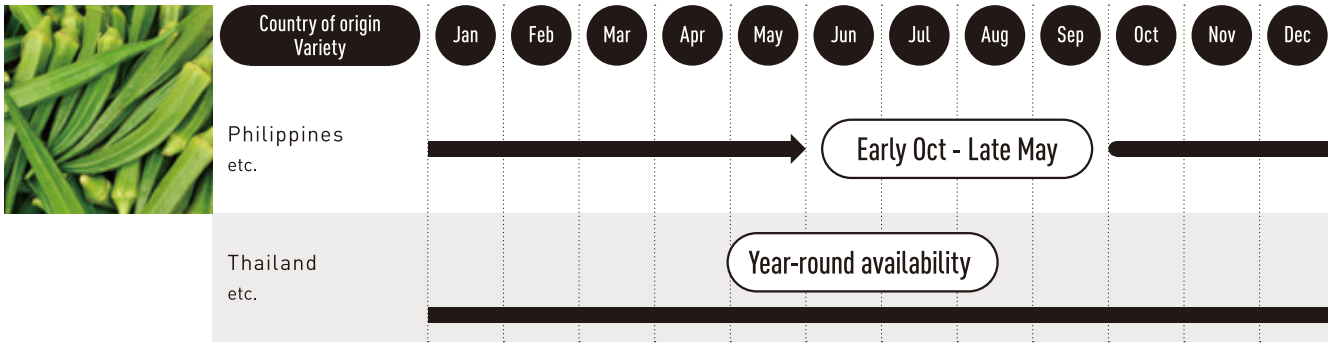
Matsutake



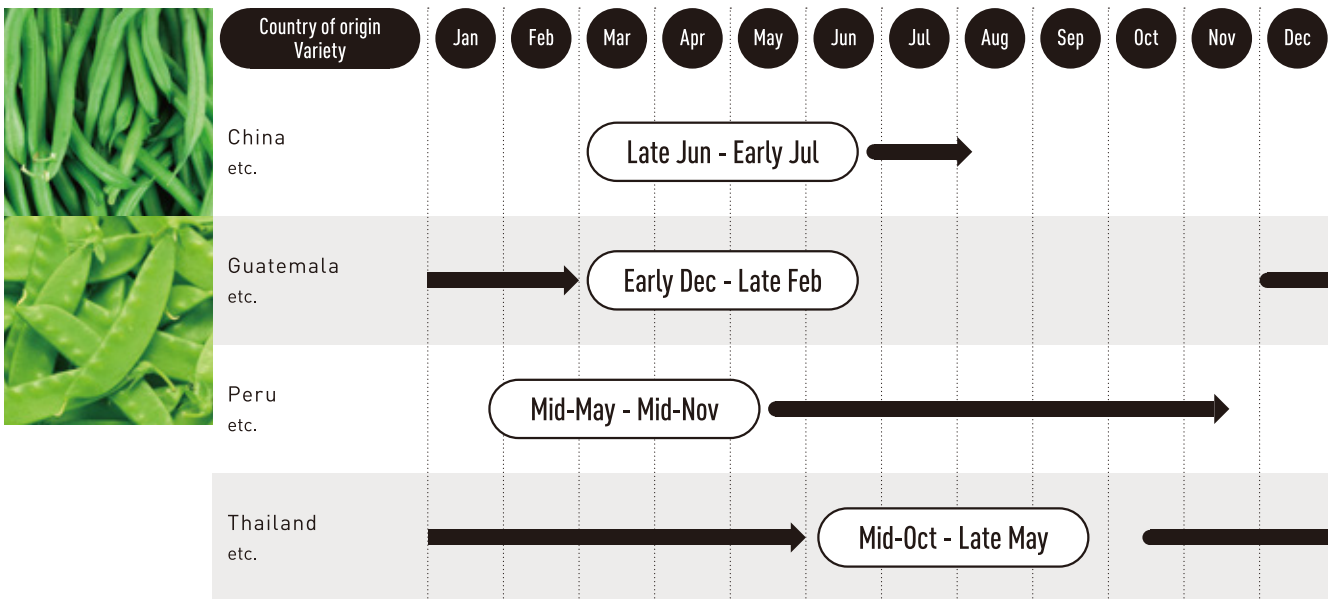
Asparagus



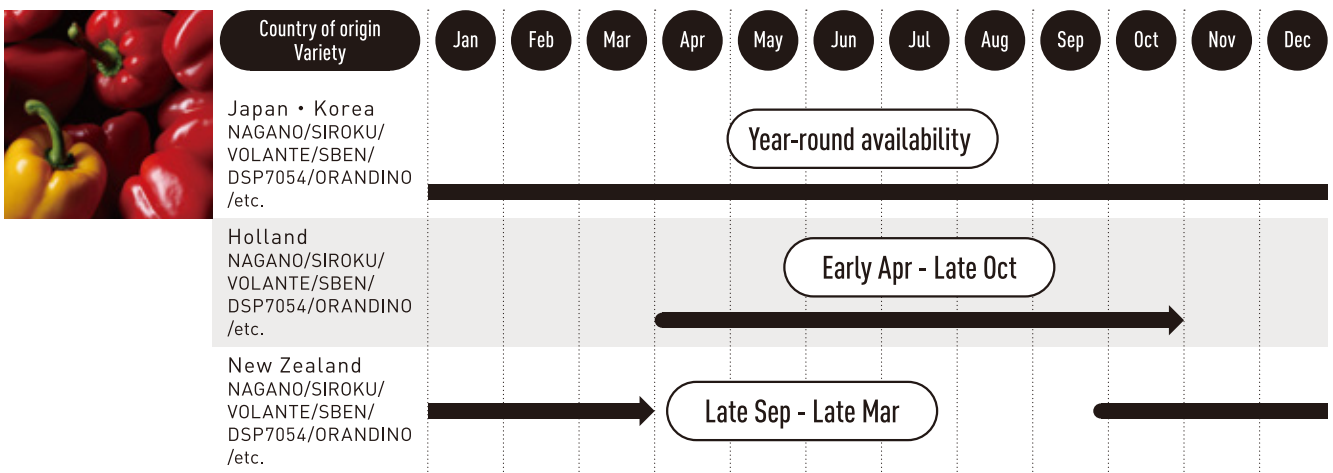
Okra



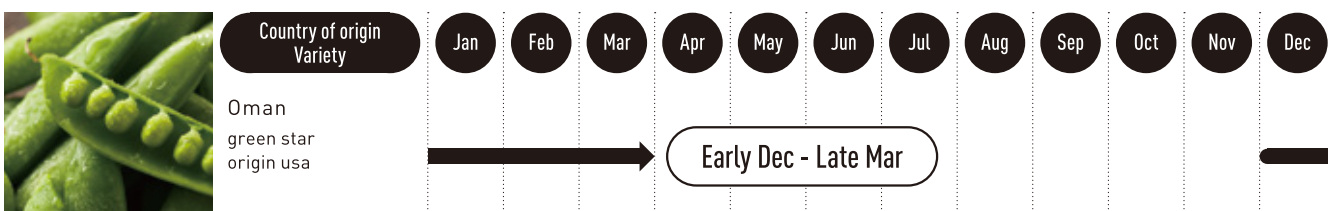
Snap pea / Podded pea



Paprika



Kidney bean



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