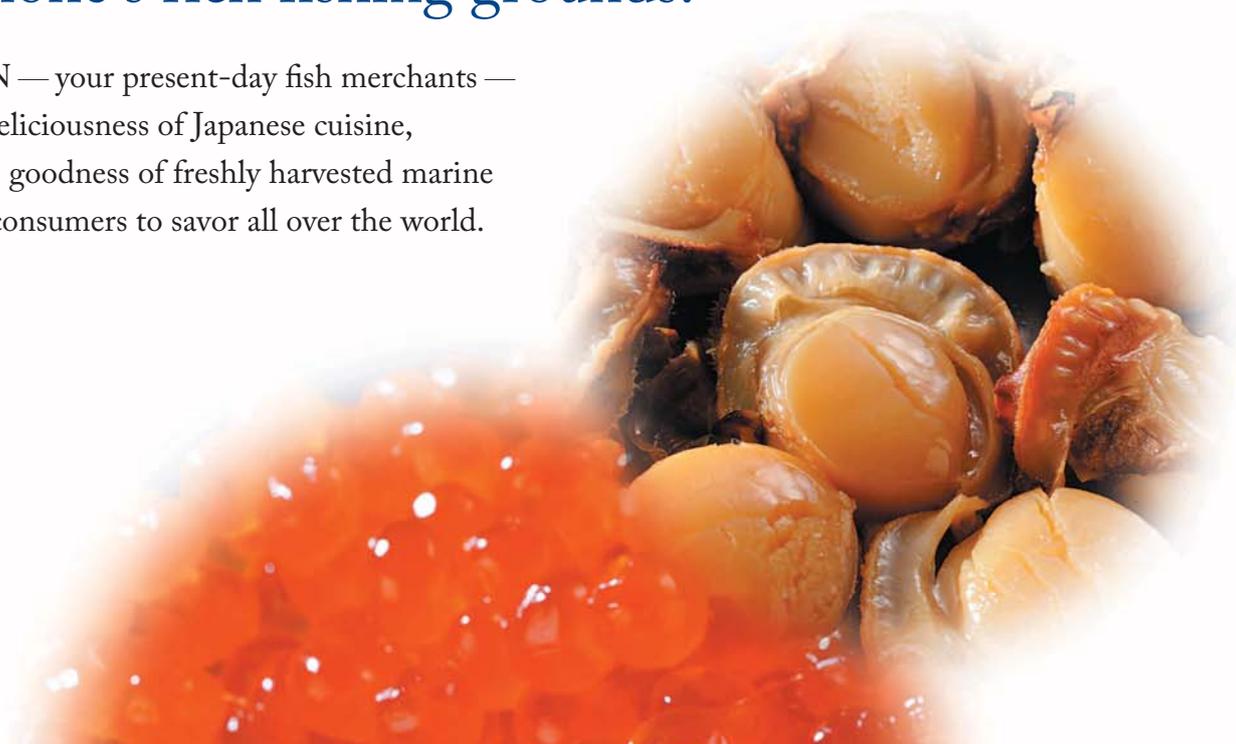


We are the fish merchant of Hachinohe's rich fishing grounds.

HACHIKAN — your present-day fish merchants — support the deliciousness of Japanese cuisine, delivering the goodness of freshly harvested marine products for consumers to savor all over the world.



HACHIKAN COOPERATIVE



A healthy sea is a vast reservoir of healthy food.

Japan is a "fish culture" nation.

Japan is one country in this world of ours in which its people eat an abundance of fish, have conceived various means to cook it, and have created a fish culture over the years. Off the coast of Hachinohe is one of the most famous fishing grounds in Japan. Hachinohe fishing harbor has many times recorded as the Japanese largest hauls and is constantly in the top five, and in particular boasts the highest landing amount for Japanese cuttlefish.

Hachinohe is the home port of one of the world's three major fishing grounds.

The fishing grounds off the coast of Hachinohe are also referred to as Sanriku Oki (offshore) and are one of the world's three major fishery grounds. The Pacific coast continental shelf is made up of gradually shoaling beaches and the strong Oyashio (Kurile) and Kuroshio (Japan) currents. All sorts of marine life pass through this area throughout the year. In addition, three rivers flowing into the sea nearby carry nutrients from Japan's foremost forests in the backcountry mountain ranges. This in turn enriches the sea where plankton thrives. The nutritious sea brings forth a rich catch of cuttlefish, mackerel, sardines, codfish, salmon, halibut, flounder, bonito, tuna, saury, octopus, crab, prawns and shrimp, abalone, echinoid, and other species.

Hachinohe is a town in which the entire community cooperates and engages in fishing.

Upstream from the three rivers that flow into the port of Hachinohe, the central and prefectural governments earnestly engage in afforestation and other activities to preserve the environment and maintain the sea's nutritious elements. Again, come summertime, large groups of salmon swim upstream to lay their eggs.

Hachinohe's fishermen refrain from chumming for fish to prevent the occurrence of red tides, and they strive to maintain the cleanliness of the seawater.

We love and are proud of Hachinohe. That's why conscientious businesses can develop here.

Citizens of Hachinohe are extremely fond of their community. Elementary schools even now hold abalone harvest events for their students. The entire city gets excited in April when Kabushima Shrine's Kabushima Festival is held to pray for a big catch and safe navigation.

Again, the shores of Hachinohe are famous for holiday-making and its wonderful scenic beauty. Its stunning environment has been chosen as the setting for numerous famous movies and TV dramas. Nestled into the rugged Rias coast scenery are vast beaches and natural grass-covered flatlands, while echinoid, abalone, and sea-tangle can be harvested from the sea right there.



Long-established businesses constantly continue to evolve.

We know very well the deliciousness of the seafood savored by all. We have advanced the capacity of our processing and quality control for fishery products. We respond to the needs and wants of cooks and consumers all over the world. This is HACHIKAN, and this is what we do.

A fish specialist, born and raised in Hachinohe.

HACHIKAN COOPERATIVE is a corporation that produces canned and frozen foodstuffs, and that prepares and processes chilled food products. It has channels for purchasing superior coastal marine products from the port of Hachinohe as well as chief products from other districts around Japan. It also purchases salmon, trout, crab and the like after inspecting overseas hauls.

The main characteristic of HACHIKAN's business is that—firstly—we aim to be a premium brand. We deal with a great number of high quality commodities used by exclusive restaurants. Secondly, our specialty is hand made production in small quantities. We constantly deal with 30 to 50 types of products at any one time. Processing and preparing are almost completely performed by hand as we produce small quantities of high quality products. The third characteristic of HACHIKAN is the high level of our technology. In addition to vacuum canning technology as well as freezing and refrigeration technology, we have a reputation for excelling in chilling (refrigerating at around 0~5°C — a non-freezing temperature).

Our motto since our establishment has been to come up with safe and trustworthy foodstuffs that delight our customers. Products are processed under an integrated system in our own plant. We constantly work to upgrade our ability to select fish. True professionals, we are the "Fish-merchants of Hachinohe."



Sanitation and maintenance control of installations and facilities

We emphasize sanitation and maintenance in our processing operations. All operations are conducted in a clean room that has HACCP Level 1 Certification. Special garments, shoes, rubber gloves, etc. are worn at all times, and staff pass through an air shower prior to entry. Hands are washed frequently and are sterilized when staff pass between rooms. The plant has acquired ISO9001 and HACCP certifications. Temperature control of purchased foodstuffs is thorough, and refrigerating, freezing, and chilling is carried out with great care. Biological inspections and sensitivity inspections are performed many times between acceptance and shipment.



Intensive quality control

In addition to abiding by the sanitation and quality guidelines laid down by the Ministry of Health, Labour and Welfare, we see to it that in-house standards for stringent quality control and health supervision are complied with throughout all operations. Each and every staff member assumes rigorous responsibility and performs his or her duties conscientiously.

All employees are subject to mandatory daily health checks and those not in perfect health are excluded from the production line for the day. For extra security, supervisors conduct checks of garments and cleanliness in their assigned areas every two hours for quality control, and work to prevent hair, dust and other contaminants from getting into the products.

Again, induction courses and training for newcomers, supervisory induction courses for veteran employees, as well as guidance regarding hand cleansing, how to cut nails, how to dress for work, and other points, are given frequently.

While on the one hand we listen to individual opinions at the work site, on the other, we also constantly pursue improvements such as those concerning processing methods, new devices for quality control, improving work efficiency, etc.

Traceability control performed per lot

Every case of merchandise shipped carries a serial number, and whenever a complaint is received from a client, our traceability control system lets us know instantly the lot number, date, time (down to the minute) of production and shipment. Even minor errors such as stained cartons, damaged packaging, etc. are not overlooked.



Biological inspection room



Snow crab packaging



Teriyaki scallop production line

What is HACCP?

HACCP is a foodstuffs sanitation control system developed in the United States. The abbreviation stands for Hazard Analysis and Critical Control Point. It is a world standard recommended worldwide by the Codex Alimentarius Commission, created jointly by the Food and Agriculture Organization (FAO) and the World Health Organization (WHO). This is a system that forecasts risks liable to occur during the entire process from receiving raw materials, through production, to shipment. The system identifies vital control points for preventing risk, monitors such points continuously, prepares measures for solving issues instantaneously when irregularities occur, and prevents shipment of defective merchandise in advance. HACHIKAN has acquired HACCP certification for its merchandise, installations, supervisory system, export sales, and other aspects of its business.





Here at HACHIKAN, we apply our advanced canning and refrigerating technology acquired over the years to produce high quality, delicious canned products using the freshest of raw materials.



Stripped Snow Crab Meat

Transportation storage condition :
Constant temperature at -18°C

Using meat from large Alaskan snow crabs boiled alive in salt water. Meaty, firm crabs are selected on the harvest grounds by experienced fishermen. This meat is highly suited to Japanese cuisine such as sushi, crab hot pot cooked at the table, tempura, and other foods. It is also an ideal high class cooking ingredient that can be used for gratin, salads, and other dishes. Light baking enhances the flavor of the crab meat.



Skipper in Spicy Curry or Tomato Sauce

Transportation storage condition : Normal (room) temperature

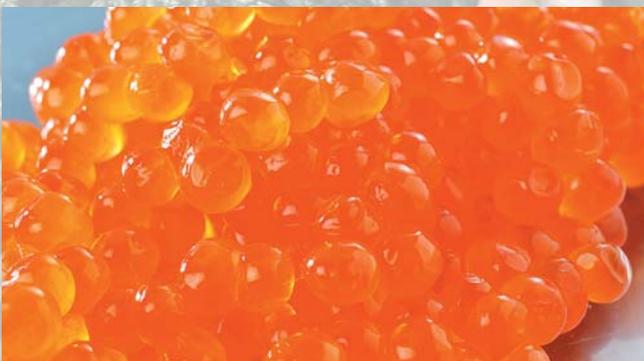
The canned skipper contains stewed Japanese skipper in a special sauce. It has a long shelf life at room temperature. Prepared with HACHIKAN's proprietary skill, the usually distasteful fishy odor has been suppressed. It comes in curry and tomato sauces ready to eat as is, or can be used as the basic ingredient for other dishes. The Curry flavor sauce uses real Indian spices and has a light but rich taste. The Tomato flavor sauce uses tomatoes grown in Portugal and tastes like a true Italian cuisine.



Teriyaki Scallop

Transportation storage condition : Constant temperature at -18°C

Fresh scallops immersed in HACHIKAN's original traditional recipe are roasted over a direct flame. Scallops are boiled and frozen the same day they are harvested in season (June through August) in the renowned Mutsu Bay in Aomori Prefecture. This way, consumers can enjoy their delicious flavor throughout the year. They can be enjoyed directly after thawing or after being heated in a microwave oven for a minute to a minute and a half. These scallops are ideal for tempura, sushi, or boiled with rice.



Salmon Caviar ("Ikura")

Transportation storage condition : Constant temperature at -18°C

This is freshly frozen canned salmon caviar. Using an alcohol-brine rapid freezing method limits dripping when thawing, while vacuum-packing has the advantage of suppressing taste degradation caused by oxidation. This can be referred to as "canned sashimi," and salt is its only additive. It can be thawed at room temperature. Because it's distributed frozen, it can be consumed safely over an extended period (its expiry date is one year).



Crab Paste

Transportation storage condition : Constant temperature at -18°C

The yield of crab paste—valued in Japanese cuisine for its mellow, rich taste—is a mere 5% from a single crab. Crab paste from fresh Canadian snow crabs is lightly seasoned with salt and condiments, and canned ready for immediate use. It's ideal for sushi, as a garnish for crab meat, for canapes, and as a secret ingredient.



THE SUPERIOR ROYAL 8 STARS

HACHINOHE, JAPAN

Corporate Profile

Name of firm : HACHIKAN COOPERATIVE

Address : c/o HACHINOHE KANZUME Co., Ltd., Aza Mishimashita 92, Oaza Shirogane-machi,
Hachinohe City, Aomori Prefecture 031-0822

Chairman : Kazuo Noda

Established : June 29, 1983

Bankers : THE SHOKO CHUKIN BANK, Aomori Bank

Members : HACHINOHE KANZUME Co., Ltd., AJINO KAKUNOYA Co., Ltd.,
HACHINOHE KYOWA SUISAN Co., Ltd., SANSEI Co., Ltd., S.D. HACHIKAN Co., Ltd.,
SEEDLE Co., Ltd., HACHIKAN Co., Ltd., H.G.C Co., Ltd.

Contact us:

 **E-mail** sales@hachikan.co.jp

 **Telephone** **+81-178-34-3131**

 **Facsimile** **+81-178-33-9046**

 **H P** <http://www.hachikan.co.jp/wb>

HACHIKAN COOPERATIVE

c/o HACHINOHE KANZUME Co., Ltd., Aza Mishimashita 92, Oaza Shirogane-machi, Hachinohe City, Aomori Prefecture 031-0822