

Company Brochure



株式
会社

味京

AJIKYOU is the professional company of rice cooking.

Rice improver

Frozen cooked rice improver

Storable duration improver for dish

Frozen Sushi

Consultant for rice cooking manufacturing plants



Introduction

The world is changing and advancing rapidly. In this circumstance, we evaluate a large amount of information and choose the correct one every day, and people are needing a lot more time to process those information than before.

It is not like the time when people lacked food, but we can say it is also a difficult time to live, in a different way. Since life-styles have changed significantly, this situation today is unavoidable. However, the joy of eating never changes. I believe, people in this busy world are in need of joy and happiness of eating more than ever. That is why, we, AJIKYOU, wish you to have safer and richer eating habits, and also hope you to have more experience in eating. AJIKYOU was born and grew in Kyoto, where people have great interests in food. That is why we consider using fresh ingredients as one of the important factors in food.

It would be our great pleasure to make you all happy, and we believe making people happy will also result in both the company and the employees to be happy as well. We will always try our best to contribute to the development of food culture and achieve our management philosophy through our business.

Management philosophy

Spirit of Kyoto

AJIKYOU was born in Kyoto, where delicious food gather and people have high preference for good flavor. We always give our best to create delicious meals. We only use carefully selected ingredients and seasonings. Also, we are very conscious about sophisticated atmosphere and quality. These come from the spirit of people in Kyoto which we have acquired.

Blight and sophisticated dishes

Steamed rice is the main dish for people in the country of rice. Delicious rice emphasizes the taste and flavor of side dishes. Delicious food also makes us enjoy our meals. AJIKYOU keeps on creating better and better seasonings to offer you delicious rice, and to brighten your everyday meal.

Offering you delicious food

As times have changed, food and life-styles have changed as well. Since many people today are always pressed for time, food and eating habits are very important. We want everybody to eat delicious rice until they feel full. We also want to offer safe and delicious food to any person in any country. AJIKYOU aims to give our best to support food cultures from behind the scenes.



President and CEO Kazuyoshi Okumura

Rice improver

Perishguard α (pH adjuster for Chilled steamed rice)



pH adjuster made to prevent corruption and chilled deterioration of steamed rice.

- Improver to prevent corruption of rice and to obtain puffing palate feeling with less acidity.
- It prevents rice deterioration caused by chilled transportation and low-temperature storage.
- Using less oil for cooking process to prevent it to become oily.
- Adding this conditioner during cooking improves flavor and whiteness of the rice.
- It suppresses deterioration of steamed rice caused by passage of time, and retain the state of newly steamed rice for over 24 hours.
- It provides steamed rice having suppressed smell of acid, despite its acid pH value.
- Natural ingredients are used. It only requires “pH adjuster” or “acidifier” to be shown as additives on packages.

Separater No.1 (Cooking oil specialized for rice cooking)



Rice improver oil which is effective to separate each rice grain, and excellent in improving flavor and gloss of rice. It also suppresses rice deterioration caused by passage of time and chilled transportation, but effectively retain moisture.

- It keeps good flavor of steamed rice for long periods.
- Only a small amount is required to effectively separate each steamed rice grain.
- It does not provide too much stickiness and oiliness, and at the same time does not harm flavor and scent of rice.
- It prevents rice surface from being dried by vacuum/natural cooling, and suppresses deterioration caused by passage of time.
- It protects rice from low-temperature transportation/storage, and makes it less susceptible to temperature change.
- Natural ingredients are used. It only requires “pH adjuster” or “acidifier” to be shown as additives on packages.
- Vegetable food oil is used. No reaction to plastic containers.

TAKUMI (Powder form steamed rice improver)



Prevents corruption and chilled deterioration of steamed rice. It also makes rice puffing with less acidity.

- It prevents rice deterioration caused by chilled transportation and low-temperature storage.
- Adding this improver during cooking improves flavor and whiteness of the rice even more.
- Rice cooking oil is formulated. It makes steamed rice to have nice gloss, and improves the smooth passage of rice in forming machines.
- It suppresses deterioration of steamed rice caused by passage of time, and retain the state of newly steamed rice for over 24 hours.
- It provides steamed rice having suppressed smell of acid, despite its acid pH value.
- Natural ingredients are used. It only requires “pH adjuster” or “acidifier” to be shown as additives on packages.
- Powder form. Lightweight and easy to use.

Frozen cooked rice improver

Perish Up F (Frozen cooked rice Improver)



Improver made to prevent deterioration during storage and after defrosting of frozen steamed rice.

- Using this Improver allows users to cook frozen steamed rice easily.
- It prevents frozen steamed rice from deterioration. Effective for 18months at temperature under minus 20degrees.
- Available to manufacturing chilled-resistance frozen steamed rice (Cold district specification/refrigerator storage) by reducing the amount of use.
- It allows exportation of frozen steamed rice to abroad, or manufacturing of frozen steamed rice to factories abroad.

Storable duration improver for dish

AJI Safe 625 (pH adjuster for typical dishes)



Food additive made to improve storable duration of dishes without changing or adding to the flavor.

- Unlike usual additives, it remains the original taste of dishes without having acidity, acid smell or bitterness.
- High bacteriostatic effect is provided with either heat or non-heat cooking.
- Soluble in water. Available for use at any phase of cooking.
- Effective even after long periods of commodity distribution, without changing quality of dishes.
- Effective for dishes like salad which do not use water to cook. The active ingredients soak into food with moisture of vegetables.
- It prevents vegetables to fade, but helps to remain the fresh color.

AJI Safe 115 (pH adjuster for egg product)



Food additive made to improve storable duration of egg products without changing or adding to the flavor.

- Unlike usual additives, it remains the original taste of dishes without having acidity, acid smell or bitterness.
- High bacteriostatic effect is provided with either heat or non-heat cooking.
- Soluble in water. Available for use at any phase of cooking. Please change the timing of use depends on cooking amount.
- Effective even after long periods of commodity distribution without changing quality of dishes, by adjusting amount of the additive.
- Weakly alkaline additive. It does not change the quality and color of protein.

Frozen Sushi

Feature of the frozen Sushi of AJIKYOU

“How can we make delicious frozen sushi?”

We succeeded to produce the brand-new frozen Sushi not by new equipment, but by developing the new liquid improver. We add our Rice cooking improver first, and freeze sushi based on the ideal freezing program, by using the quick freezer machine. Since it only requires the simple procedure to defrost, users can defrost it so easily and hygienically. Long-term preservation is also allowed, so users just need to defrost a required amount to minimize waste.

Besides this, AJIKYOU offers to develop delicately customized products or Private Bland (label) products for each customer, to meet various request from customers. We are willing to propose the most suitable solutions to customers based on our know-how which we have acquired. Please feel free to contact us for any inquiry or questions about frozen Sushi.

Special feature of AJIKYOU defrosting process!

Uniformly heating in a short time allows beautiful and speedy defrosting.
This reduces waste which is usually caused by poor defrosting treatment.





Sushi Assort

Popular kinds like Salmon, Shrimp, Scallops and so on are assorted.



Ball Sushi

One-bite style sushi is popular among women and children. Suitable for appetizer and for parties.



Sharidama: Vinegared rice ball for sushi (20g/18g/15g)

One-bite style sushi is popular among women and children. Suitable for appetizer and for parties.



Rich and Thick Sushi Rolls (8pcs)

Rolled sushi with SHITAKE mushroom, crab-flavored KAMABOKO, and the other popular ingredients.



Sushi Rolls (8pcs)

Softly rolled sushi with popular ingredients like KOYA-tohu, Kanpyo, and so on.



Thin Sushi Rolls (Shinko / Shiba)

Rolled sushi with Shinko / Shiba. It gives you crisp texture.



INARI Sushi (white sesame)

Fried bean curd stuffed with vinegared rice with sesame..



Mackerel Sushi (6pcs)

Pressed mackerel sushi made by hand, not machine processed.



Company Profile

Company name	Ajikyou CO., LTD.
President and CEO	Kazuyoshi Okumura
Date founded	December 8, 2000
Business	Manufacture and sale of improving agent of cooked rice
Paid-in Capital	11,000,000 Yen
Head Office	17-1,Kisshoin-nakagawarasatokitacho,Minami-ku, Kyoto 601-8394,JAPAN
TEL/FAX	(TEL)81-75-204-1430 (FAX)81-75-323-3860
Home Page Address	http://www.ajikyou.co.jp/

