SOFCO
Sojitz Foods Corporation

# Food Materials Business



**Supporting Food Manufacturing from the Ingredient Level**
Leveraging the extensive domestic and global network of the Sojitz Group, we provide a stable supply of a wide range of food ingredients. By proposing the most suitable ingredients to meet our customers' needs and helping address challenges such as product development, quality enhancement, and cost optimization, we support food manufacturing and innovation from the ground up.

## Selling basic food ingredients in Japan – Sugar & Food Materials Business



**【Basic food materials】**
We handle products such as sugar, saccharified products, flour, oils and fats, and starch. The raw materials for these products, including raw sugar, corn, wheat, and soybeans, are imported within the Sojitz Group, enabling us to implement a consistent business strategy. By gathering information on market prices and demand forecasts, we effectively respond to our customers' needs.

**【Functional Ingredients & Food Additives】**
**Plant-Based Proteins (Soy, Pea, Faba Bean, Chickpea, etc.)**
We offer a wide range of plant-based protein ingredients suitable for applications such as meat and seafood products, prepared foods, and health foods. These ingredients help improve texture, enhance nutritional value, and support the development of innovative food products.

**Collagen Peptides (Porcine-, Bovine-, and Marine-Derived) & Plant-Based Peptides**
For beverages, confectionery products, and health foods, we propose the most suitable ingredients based on product concepts and desired functional benefits, helping customers create value-added products tailored to market needs.

**Thickeners, Quality Improvers, & Antimicrobial Agents**
We support customers in addressing challenges throughout product development and manufacturing by providing solutions for texture and consistency control, quality stabilization, improved production yields, and food waste reduction. These ingredients contribute to greater efficiency, product quality, and sustainability in food production.

**【Flour】**
(1) A lineup of ingredients centered around health trends
(2) A supply system with competitive pricing
(3) Application proposals featuring functional ingredients and quality improvers
(4) Proposals for improving total costs by addressing SDGs, including food waste reduction, production yield improvement, and shelf-life extension

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## Importing and developing food materials according to customers' needs – Food Materials Development Business

In the Food Materials Development Business, we undertake the development of food materials in response to customers' needs on the basis of basic ingredients handled by the Food Materials Business, and import and sell them. We provide solutions in accordance with our mission of satisfying every single need of customers, for instance improvements in price, quality and production efficiency.



[**Seasonings**]
We offer a range of products, including seafood extracts such as clam, kelp, and scallop, as well as yeast extracts in collaboration with some of the world's leading suppliers.

[**Blending of ingredients**]
We blend ingredients such as sugar with flour, or a dairy product with sugar outside Japan to import them for sale in response to the different needs of customers.

[**Sugars and additives**]
We sell sugars and additives (such as thickeners and modified starches) sourced from overseas to customers both domestically and internationally.



[**Organic sugar**]
Organic sugar is a natural sweetener made from sugarcane and other sources that are grown without the use of chemical pesticides or fertilizers. During the refining process, no chemical treatments are applied, allowing the sugar to retain the natural flavor and nutrients of the sugarcane. It is cultivated using environmentally friendly and sustainable farming methods, making it a popular choice for those seeking a natural sweetness and flavor.
The Brazilian organic sugar we import holds the No. 1 position in import volume to Japan. It is highly regarded by our customers, and we take pride in offering a quality product that can be enjoyed with confidence.

## One of the largest market shares in sales of professional-use Belgian chocolate and the handling of various kinds of cocoa products —— Confectionery Foodstuffs Business

We import and sell professional-use chocolate from Belgium and other overseas countries and boast one of the largest market shares in Japan. We also import and sell a variety of cocoa products that are used to manufacture chocolate, confectionery items and frozen sweets.
In our import and sales of green coffee beans, we offer a range of high-quality products, including decaffeinated options, sourced primarily from Africa and Central and South America, tailored to meet our customers' needs.
Raw sugar holds approximately a 10% share of imports as a refining sugar material.
We handle a wide range of dairy products made from raw milk produced in Hokkaido, including milk, butter, cheese, condensed milk, powdered milk, and fresh cream.

