

Times-honored Flavor
and Taste of Future
from Kagoshima



マルモ

MARUMO

Spreading the wonderful Japanese dashi culture to the future and the world



Since our establishment in 1928, we have been engaged in the production of Katsuobushi in Kagoshima, the largest producing area of Katsuobushi in Japan.



President and CEO
Tametsugu Oshige

It was in 1928 that my grandfather started manufacturing Katsuobushi (The meaning is smoked and dried bonito) in Makurazaki, a town famous for its Katsuobushi. In more than 90 years since then, we have inherited his skills and spirit, and have continued to carefully produce Katsuobushi by sticking to integrated production at our own factory.

In recent years, as people's awareness of health has been increasing, Katsuobushi has been attracting attention as one of the fermented foods that Japan is proud of, and we believe that Katsuobushi fills an important role. From now on, we would like to develop new products based on the technology of making Katsuobushi and propose new food scenes.

In addition, Japanese food is highly evaluated overseas, and the needs for Katsuobushi are increasing. In 2015, we invested in an Indonesian company which we had a cooperative relationship and established PT. NICHINDO MANADO SUISAN as a joint venture. Indonesia, which is close to the bonito fishing grounds, also supplies high-quality Katsuobushi to the world.

We will continue to pass on the excellence and taste of authentic Katsuobushi as a traditional ingredient to future generations, while at the same time actively working to propose new tastes and improve the quality of Japanese food around the world.

Our commitment to integrated production



Integrated production from raw material purchasing to final products

In Kagoshima, Japan's largest producing area of Katsuobushi, we carefully select raw materials and carry out integrated production from the production of Katsuobushi to Katsuobushi flakes at our own factory. From raw bonito to the final products, we carefully and responsibly manufacture and deliver safe, reliable, and delicious Katsuobushi and Katsuobushi flakes to our customers.

Products for home use

We offer a wide variety of products that allow everyone to enjoy authentic taste and flavor on your daily table.

Katsuobushi flakes



Ajitatejozu Hana Kezuri (Large flakes) /
Ajitatejozu Soft Kezuri (small flakes)

Dashi bag



Homerare Kaori Dashi
(Tea bag style Dashi)

Katsuobushi and others



Sharpener &
Fermented Katsuobushi

Products for business use

We have a wide variety of products that can be used for various purposes, such as Udon, Soba, and fine cuisine.

Katsuobushi flakes



Hana Katsuo (Large flakes)

Katsuobushi



Fermented Katsuobushi

Dashi bag

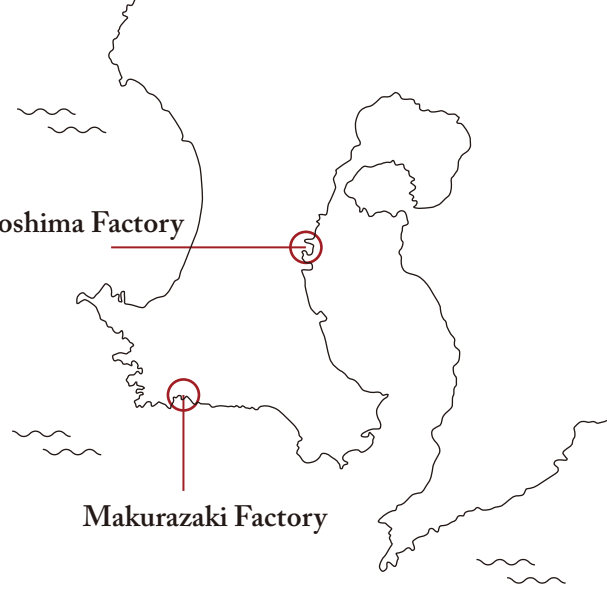


Gyomuyo Dashi bag
(Tea bag style Dashi)

Domestic Factories



Kagoshima Factory



Makurazaki Factory

Makurazaki Factory

Katsuobushi manufacturing

We manufacture Katsuobushi and Katsuobushi flakes at specialized factories, each of which has acquired HACCP certification and is committed to producing safe and reliable products under strict hygiene management based on global standards.



Kagoshima Factory

Katsuobushi flakes and other processed foods manufacturing

Indonesia Factory



PT. NICHINDO MANADO SUISAN (Joint venture)

The Indonesian factory (PT. NICHINDO MANADO SUISAN) has acquired HALAL certification in addition to HACCP certification. We provide high quality products that are the same level as those made in Japan.

History of Marumo



About the founder, Morizo Oshige

Morizo Oshige, the founder of Marumo Corporation, was born in 1902 as the third son of a farmer in Hioki Village (present-day Hioki City), Kagoshima Prefecture.

After graduating from senior elementary school, he went to work as an apprentice service at a Katsuo-bushi wholesaler in Kinsei-cho, Kagoshima City. He became a manager but was more interested in manufacturing. At the age of 25 (1928), he started his own business in Makurazaki City, which was the beginning of Marumo.

Although it started out as a small factory, by around 1935, more than 100 people were working at the factory. Before and after the World War II, he owned a fishing ship and aspired to realize integrated production from bonito fishing to Katsuo-bushi manufacturing.

Morizo was very strict about his business, and while he was steadily saving money, he was a person who didn't hesitate using as much money as he needed for employees and for his work. He had six sons and two daughters, and after the World War II, he and his sons diversified into the bonito fishery, ice making, freezing and aquaculture, and Katsuo-bushi businesses, laying the foundation for the present Marumo.

History

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| 1928 | — | The Katsuo-bushi manufacturing business 「Oshige Morizo Shoten」 was established in Makurazaki City. | 2011 | — | Launched [Homerare Kaori Dashi]. Start to produce all-purpose soup stock packs. |
| 1962 | — | Company name changed to 「Marumo Suisan Co」 . | 2015 | — | Invested in PT. NICHINDO MANADO SUISAN in Indonesia and established a joint venture. Started overseas sales in earnest. |
| 1972 | — | A new Katsuo-bushi flakes packing factory is built in Nanei, Kagoshima City. Began production of Katsuo-bushi flakes. | 2016 | — | Makurazaki Factory acquired HACCP certification for its Katsuo-bushi manufacturing process. |
| 1981 | — | Moved Katsuo-bushi flakes factory to Taniyama-ko, Kagoshima City. | 2017 | — | Kagoshima Factory acquired HACCP certification for its Katsuo-bushi flakes and dashi bags. |
| 1982 | — | Company name changed to 「Marumo Co., Ltd.」 . | 2018 | — | Kagoshima Factory acquired a meat product manufacturing license. |
| 2002 | — | Launched [Ajitatejizu series], featuring integrated production. | 2019 | — | Released [Ajitsuki Toribushi(Chicken flakes)] and [Homerare Kaori Dashi (Chicken flavor)] using smoked and dried chicken. |

Company Profile

Company name	Marumo Co., Ltd.
Head office	〒891-0131 2-1-4 Taniyama-ko, Kagoshima-shi, Kagoshima, Japan TEL: +81-99-262-0921 FAX: +81-99-262-1338 Office hours: AM9:00-PM5:00 (except Saturdays, Sundays and national holidays) E-Mail: info@kk-marumo.co.jp
Representative	Tametsugu Oshige, President and CEO
Establishment	1928
Capital	88 million yen
Business	Manufacture and sale of processed foods, mainly Katsuobushi and Katsuobushi flakes
Products	Katsuobushi, other dried fishes, various types of dashi ingredients, dashi bag, sprinkle, other prepared food products, Katsuobushi sharpeners, etc.
Offices / Factories / Affiliated Companies	<p>Tokyo Office 1st Floor, Akabane Takano Building, 2-28-7 Akabane, Kita-ku, Tokyo TEL: +81-3-5939-9200 FAX: +81-3-5939-9201</p> <p>Osaka Office Lontano 1-1F, 3-23-11 Koshienguchi, Nishinomiya-shi, Hyogo TEL: +81-798-66-6400 FAX: +81-798-66-6500</p> <p>Kagoshima Office 2-1-4 Taniyama-ko, Kagoshima-shi, Kagoshima TEL: +81-99-262-0925 FAX: +81-99-262-0557</p> <p>Kagoshima Factory 2-1-4 Taniyama-ko, Kagoshima-shi, Kagoshima TEL: +81-99-201-3176 FAX: +81-99-201-3177</p> <p>Makurazaki Factory 35, Izumi-cho, Makurazaki-shi, Kagoshima TEL: +81-993-72-1325 FAX: +81-993-73-1626</p> <p>PT. NICHINDO MANADO SUISAN (Joint venture) Jl.Trans Sulawesi Km. 52. Pondang Lingk.VII, Amurang, Sulawesi Utara-Indonesia TEL / FAX:+62(430)21972 E-MAIL: info@nichindo.com</p>