

We TOMODA SELLING & SAILING CO.,LTD. is located at the site of Miho Bay, having white sand, pine trees, and surrounded by rich nature that provide blessing of abundant underground water from Mt. Daisen. Sakaiminato is a natural good port. One of the biggest landing port in Japan, and located in the hub of western Japan. From Yonago Kitaro International Airport, many access to not only local in Japan but also over the world. We endeavor to produce and deliver delicious and safe food from this blessed nature environment.

- Company Name : Tomoda selling & sailing Co.,Ltd.
- Capital : JPY30,000,000-
- Fiscal year end : March 31
- Employees : 170
- Location & Address :

[Head office, Head Factory]

80 Takenouchi, Sakaiminato City, Tottori, Japan
Tel.0859-47-2100 web-site: <http://www.tomoda.co.jp/>

[First Factory]

13-26 Showa-machi, Sakaiminato City, Tottori, Japan
Tel.0859-42-6890

[Second Factory]

31-1 Showa-machi, Sakaiminato City, Tottori, Japan
Tel.0859-44-4556

[Tokyo Branch]

6th Floor, Asakawa Bldg., 2-1-17 Shibadaimon, Minato-ku,
Tokyo, Japan Tel.03-5472-7618

[Yokkaichi Office]

8th Floor, Mind Bldg., 1-10-25 Nishiura, Yokkaichi,
Mie, Japan Tel.059-353-7688

[Kansai Branch]

903 Sunpalace-Yoshino, 1-10-16 Yoshino, Fukushima-ku,
Osaka, Japan Tel.06-6940-6551

- Our Business :

- * Production and Sales of Crab products
(King Crab, Snow Crab, Red Snow Crab, etc.)
- * Production and Sales of Lobster products
- * Production and Sales of Prepared Frozen Foods
- * Production and Sales of Processed Fish products,
frozen fish and fresh fish
- * Sales of processing equipment (patented technology)
- * Exporting & Trading
- * Internet sales

- Our partner :
Domestic Fish Market, Wholesaler, Retailer, Food Service,
Industry, Co-op Society, Trading Firm

- Partner factory :

- + Korea :

- * Sebum Foods Co., Ltd. (HACCP certified, EU approved)
- * Sewoong Fisheries Co., Ltd. (HACCP certified)

- + China :

- * Yantai Longda Foodstuffs Co.,Ltd.
(HACCP certified, EU approved, MSC)

- + Other countries *Thailand, Vietnam

- History

- [1954] Hoshou Fisheries Co.,Ltd. is established.
(Set-net fisheries in Okinoshima Island)
- [Jan. 1962] Tomoda Fisheries Limited Company is established.
produce Niboshi (boiled & dried fish)
- [May. 1986] Started processing and sales of Crab products
- [Oct. 1990] Built Second Factory
- [May. 1996] Head Office is moved to the Takenouchi processing
zone in Sakaiminato.
Logistics center (cold-storage) is built next to the Head Office.
- [Sep. 1998] Splitted and established Tomoda Selling & Sailing Co., Ltd.
- [Sep. 2000] Built Crab processing factory(9,000m²) with HACCP certification
 - Batch type Freezer for 50 mt
 - Tunnel Freezer × 1
 - Ice temperature Cold-storage × 3 (C Class)
 - Boiling line × 1 set, Crab processing equipment × 1 set
- [Jan. 2002] Tokyo Branch is opened.
- [Apr. 2004] Environment ISO 14001 is obtained.
- [Aug. 2010] Head Factory is expanded.
 - Super high-pressure machine, and Retort
machine
 - Steam calcination line
 - Pressurized Batch system line
- [Jul. 2011] Installed additional Fish processing line , Freezing
chamber
- [Nov. 2012] Kansai Branch is opened.
- [Jan. 2013] Merged with Tomoda Fisheries Co., Ltd.
- [Jul. 2014] Yokkaichi Office is opened.
- [Aug.2017] Installed Frozen Food processing line



We produce and provide Delicious, Reliable, Safe Seafood and Processed products.

◆QUALITY 【High Quality Food Factory】

Our head factory acquired HACCP certification for Cooked Red Snow Crab, Cooked Snow Crab, and Crab paste, Processed Fish product, Extract from Crab, and Seafood paste.

In particular, since the manufacture of Red Snow Crab products require different process from purchasing raw material to products, it has been difficult to control all the process involved and achieve thorough quality and sanitary control. While the fact that we overcome the difficulty and acquired certification that met US FDA requirements proves that our products are safe, we believe that it is our responsibility to continue ensuring food safety and providing good products. Also, our overseas partner factories acquired HACCP certification.

◆PATENTED TECHNOLOGY OF STEAM 【Factory adapted to the new technology】

* The number of patented acquisition for Steam Technology : 9

Our patented steam technology is innovative and achieves what conventional food processing technology cannot.

At our factories, by using this technology, we control easily the following processing temperature zone:

Freezing Zone at -40°C , Ice temperature Zone at 0°C , Boiling and Steam heating Zone by Saturated Vapor up to 100°C

Retort Zone at 120°C

and Calcination Ultrahigh Temperature Zone over 120°C and up to 550°C

This is our own processing technology.

The “Power of Steam” leverages above technology to produce delicious, safe, and secure products that feature tenderness and a food taste.

These patented technology is certified as vapor utilization system for saving energy by environment ISO.

In the future, we will further improve this patented technology, and work on a new technology based on ultrahigh pressure, and pursue better taste, safety, and security. This steam cooking technology is introduced into our overseas partner factories.

◆ENVIRONMENT 【ISO 14001 Environment ISO approved factory, MSC certified company】

<Environment Policy>

1. In our assignment of seafood processing, we strive to promote resource and energy saving, reduction of waste, and prevention of water pollution in order to improve environmental conservation.
2. We publish our technology of Steam Use System for energy saving and make good use of it for improvement of global environment.
3. We observe laws, ordinances, and agreement relevant to environment.
4. We set our environmental policy, environment objective and goal, and perform them. Also we periodically review them.
5. We make known all the staff working in our company organization this policy, and do our best to increase their awareness through environmental education.
6. We open this policy to the public through our website and disclose on demand.

<Management Policy> Like a sailing Ship



経営方針 帆走のごとく (SAILING)

- 自然の力を技に変える
- 逆風でも前へ
- 追い風はさらに早く
- 復元する力

～ Changing nature energy to Technique ～
～ Move forward in backwind ～
～ Move faster in tailwind ～
～ Force to restore ～

友田セーリング株式会社