

# We are looking for partner factory for Marcy. We would like to deliver good taste, health, and happiness.



It's great to seeing you. My name is Kenichiro Ohyama, the fourth generation Ohyama Foods Co., Ltd.

We are fermented food manufacturer that has been developing products while preserving the traditions and manufacturing methods of our ancestore started the business about 100 years ago.

There are five basic seasoning in Japanese cuisine: sake, salt, vinegar, say sauce, and miso, all of which are made from fermentation process, except salt (salt is very important seasoning and closely related to fermentation)

We product using only the fixest ingredients and the natural power of fermentation helps our production.

This is our starting point. We continue to challenge ourselves while cherishing our traditions based on the idea that 'Food is life', and Marcy is one of our products we have developed during these days.

Our company is small with dozen or so employers who are family members or locally born staff, but we have a big dream of spreading Marcy more widely throughout the world,

Therefore, we are looking for a partner factory where we can outsource our production.

First, we would like to talk with you about food, management, and corporate philosophy



### What we expect for a partner factory

### Essential Requirements : Production

DMust have already obtained the necessary permits for food production

2) Have experience in the production of sauces or liquid seasoning.

DExperience in OEM or PB production

4)Possess ISO FSSC, or equivalent food safety standards. "The above 4 points may be in preparation or willing to be worked on in the future.

5)Possibility of factory visit and tours.

## Preferred Conditions if applicable

6)Experience of production of hot sauces and spices

7)Easy access from the nearest airport

(within 1 hour from the airport is most welcome)

8)Pure water is available, which can be used for both as ingredient and container cleaning.

### Negotiation and contracts

•We will ask you to disclose your financial statements for last 3 years

• We will sign a formal contract and nordisclosure agreement.

We look forward to hearing from companies with whom we can build a long and good relationship.



www.ohyamafoods.co.jp/hotsauce\_en

# Alot of people are being addicted! "Yuzu Hot Sauce Marcy"







Red chili vers d by currency feedback in 201 Stronger pepper tast

Marcy is a Japanese hot sauce created on February 1,2009.

A fermented food, vincear, and vuzu kosho\*, which is a traditional seasoning originating from Kyushu, this all-purpose seasoning combines the best of both. It can be used in a variety of ways, and for any genre of cuisine. Thomas Successive with marked Yors win, chilingues, and mit

### Born of a collaboration between a long-established fermented food company and a chef

Marcy was created through a collaboration between Ohyama Foods which has been making vinegar in Miracaki or 100 years, and the chef who owns Ren's, a member only Chinese resaumant in Fakaska. It is made by a vinegar maker which has inherized the traditional production method.

make by a wnegar maker winch has inherted the continuous perdiction metrods.

Based on brived ringer; it has a referring arouse of your and purget trate that is additive.

Of course, it goes well with Japanese casions, but ofter meeting tupers and continuous from all over the world,
we realized that it goes well with vider variety of cuisiness that we had imagined and can be used freely.

Marcy is a seatoming that will turely be a good partner with the cuitine of your construy or region. We hope you will give it a try.

Ingredients I wheear, Yuru Kosho (Yuzu citron, chili pepper, salt). Chili pepper, salt

Olayana Poor brawed visegar and Yuzu Kosho added more thill pepper Salt which called "Charannisodach" is made from populate coming from Olomowa's homen area and which was holed over with firewood.

### Good for seasoning, Good for dipping Can be used for marinated and cooking





# Export to approx. 10 countries, mainly

### the USA. Sold in more than 1300 stores. Even before the birth of Marcy, Ohyama Foods had been participating in exhibition and other events. mainly in Asia, with an eye on the global market.

tasting event in Singapore. We exhibited for the first time in Germany in 2015 and the United States in 2016.

Soon after, we received a series of offers from US leading supermarkets, and we began doing business with them. We would like to make more neonle in the world smile with Marcy. We believe that this product has that projectial.



### Ohyama Foods Co., Ltd. About Us 1



## Food is Life

The origin of Obsama Foods is amber rice vinegar brewed in open-sit jars. For more than 30 years, we have been making vinegar in the 'Austinus brewing method' using 'Waturai water of Aya town'

The company also use annual ingredients to produce traditional limitorajae lino = porarors;, as well as success and Tire (lapacere reasoning).

To make the world a place where people can live healthy and happy Posse the health and happiness in both material and well-being of all our employees.

[Huel ofice] 1908 Hraje, Kanitoni-do Higohimoregate pm. Myseski 980-1111 Jayan

| Factory| #Aya No Fectory (rinega) | 4530 Kitamura Aya-cho Higashimerogura-gus Miranati | #Aya No2 Factory/Kenjac posensual agricultural products and but uncest

4700-1 Kitanara hyu-cho Elpathimorogani-gin illiranali [Number ef employes] 14 ( As of December 2021 ) [Website] www.chramafoods.co.jp

[Proboto] Vicegas (amber sice vicegassive vicegas, beyond vicegas, and rice rinegar berongos etc.) Korjac/Procussed agricultural products (focos dempling, success Turn (Japaneses seasoning))

Selected for support service for paraiting suport project by JETRO in 2015



### About AYA town

Ays Town, where our visique factory is in the cutter of Milyanak Preference. Ass Town has one of Leyan's largest remaining thingle forests. It is also income for its organic agricultures and waster, which "One of this man farmess pere marily states AIV, which neutron that the deep and finish forest flower just basisle of our factory. We use them for the production.

"Resistant or "Ava UNESCO" For Park" in 2012

