



ONE CENTURY ALONG WITH COFFEE

**With many years of experience and achievements
we will support your coffee business**

S.ISHIMITSU & CO.,LTD.



Coffee



Tea



Roast



Blend



Grind



Extraction



RAW MATERIALS

You can choose from 25 producing countries around the world, over 150 varieties of green coffee beans and tea materials

1



PROCESSING

We can create completely original taste according to customer's preference.

2

ISHIMITSU

Completely original ODM•OEM•PB

*“Want to make an original coffee, an original tea”
“Want to launch own brand”
and many other wants*



4

Our exclusive designers will attend your interests on product packaging designs and materials.

PACKAGING

ISHIMITSU provides one-stop support from raw materials to the finished products, accepts tailor-made manufacturing and processing required for various applications, such as for private label products, sales promotional goods, gifts, products for foreign market etc. For the first time customers, ISHIMITSU provides total backup from the selection of raw materials to the processing method. Completely original products at all levels, from raw materials to the manufacturing and the packaging, will be available.

3

We can create and produce various types and manufactured products.



MANUFACTURING



Paper Pack

Chilled Cup

Can

Stick



Coffee (beans, powder) Black tea(leaf)



Drip Bag



Portion



Box



Bag



Instant Coffee



Tea Bag



Liquid drinks

Over 100 years from the foundation Quality and Trust of ISHIMITSU

In 1906 (Meiji 36), Sueo Ishimitsu, who founded food sales business in Los Angeles, USA, brought back the coffee beans and roasting machines that were still rare at that time in Japan and started working for diffusion of coffee. Since then, we have been striving toward the development of coffee and beverage industry with pioneer's pride.

We make "one cup of happiness" through import, processing and sales of coffee and tea.

We deliver not only coffee and tea of high cost performance through restaurant chains and mass retailers, but also deliver QUALITY of Japanese standard to the world.

FARM TO CUP ~ UNTIL RECYCLING



The thoughts of Coffee and Beverage Group ~ relationship and quality ~

As a specialized trading company, we are involved in a wide range of business, from direct import of green coffee beans to the roasting, packaging, extracts, and RTD in ODM/OEM contracts, among others. Within such works, we strongly feel that the final quality of coffee is determined by raw material in the origin under the demerit system.

Comparing the process "from seed to cup" to the long-distance road relay, the final quality is determined by the relationship "with whom to run", and it can be said that the company that holds "tasuki" (sash used as baton in a Japanese traditional road relay named ekiden) from the origin for longer time will better perform to draw out value from raw material and to achieve the goal. We have experienced professionals in every section of the coffee

processing journey within the group, and thanks to many years of collaboration, we also have a strong relationship with reliable producers and people running with us. Always conscious to hand the "tasuki" at the best conditions to the customers, we endeavor ourselves in providing with products designed at our command tower R&D and subsequent analysis and quality checks as well.

We also value the relationship with producers of tea and on basis in mutual trust combined with blending expertise of our in-house qualified tasters, we are delivering high quality and unique products to the market.

We would be very pleased if you could hand "tasuki" to us, entrusting the ODM/OEM orders of your coffee and tea to our group.



COFFEE

We connect producers and customers with our strength based on experience and trust cultivated over many years.



Raw material green coffee beans



An expert staff is assigned for each production area

Each production region has a dedicated person in charge, who is responsible for that area, builds sustainable relationships with suppliers in more than 25 countries, and provides high-value-added raw material products by connecting customers and production areas.



Gain trust with thorough quality

Taster training and coffee plantation field training in the producing areas are conducted. Taking advantage of our outstanding and reliable tasting capabilities, we conduct local quality checks, pre-shipment sample inspection tests, and sample tests after entering Japan and earn trust with thorough quality.



Detailed information collection and quick response

Coffee beans fluctuate significantly in terms of market price and quality depending on the climate, weather and other factors. We visit local business partners and farms regularly, grasp the local information such as abnormal weather, etc. in real time, and strive to maintain and manage quality with speedy action response.

Instant Coffee

More than 30 types of soluble coffee raw materials from around the world are available, having at the center, the premiums from over 40-year relationship with Swiss instant coffee maker HACO. We help development of only one original product in the world for you through our blending expertise supported by abundant raw material variations. You just need to choose your preference among the variety of flavors and packaging styles.

Manufacturing Technology (Kansai Allied Coffee Roasters Co., Ltd.)

Coffee roasting factory established in 1973, specialized in OEM coffee, engaged in roasting, blending, grinding and packaging of products from household-use consumer packs to industrial-use bulk products. For drip bag manufacturing, it has fully automated line and uses optical sorters and soft X-ray packaging inspection equipment to realize high quality and low-cost manufacturing.



BLACK TEA • CHINESE TEA

ISHIMITSU also focus on tea in the same way of coffee.

With factory in India, we can develop our own blend and process value-added products such as tetra tea bags. Raw material tea leaves from around the world and certified teas like Rainforest are also available.



Close relationship with producing countries

Our teas are from India, Sri Lanka, Kenya, Indonesia, China among others. We keep close relationship with producers, grasp crop information in real time, and strive for a stable supply.



Blending

Our qualified blenders check the appropriateness of tea leaves and develop blended products upon request.



Processing

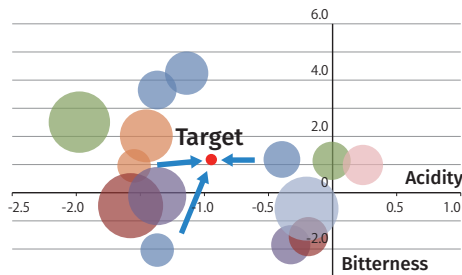
Low-cost tetra tea bags can be manufactured using high-speed filling machines, and other type tea bags, concentrated extracts, and liquid RTDs can be processed in Japan or abroad as well.

HIGH QUALITY PRODUCTS AT REASONABLE PRICES

ISHIMITSU does not cut costs that would reduce the quality of coffee. What is important is manufacturing technology that improves cost performance without sacrificing quality.

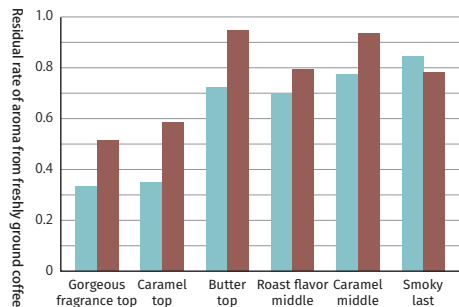
Optimized formulation

Using our taste and price database, we can calculate the best blending composition to achieve the taste you want at a low cost.



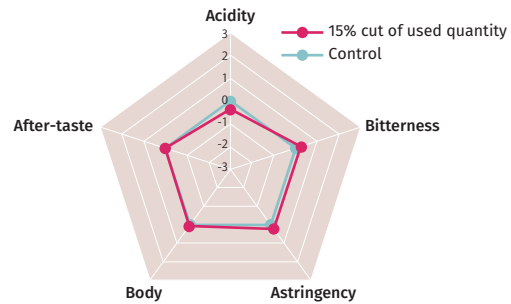
Filling immediately after grinding and optimized packaging

With proper manufacturing methods and management, we can create products that are richer in aroma than other companies.



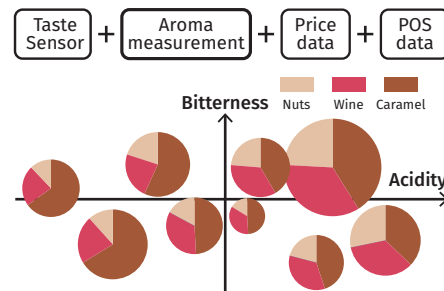
Optimized grinding

We calculate the surface area of the powder and pursue both tastiness and efficiency. By optimized grinding as designed, the costs of raw material are reduced.



Control of taste and flavor

With technologies such as near-infrared ray inspection and taste sensor, and with huge database, it is possible to quantify the deliciousness and control the taste and flavor.



THOROUGH QUALITY CONTROL • BACKUP

The purpose of all corporate activities is to build a relationship of trust with customers with a focus on quality. Based on many years of experience and deep and wide knowledge, we strive to maintain and improve quality.



Research and development for quality improvement of our own products

Formulation of recurrence prevention measures when a complaint occurs

Conduct in-house self-inspection analysis of various agricultural pesticide residues

Tasting check for each lot by taste-sensor and personal sensory cupping test

Instruction and guidance to suppliers on quality control

Labelling indication according to laws and regulations, creation of product specification standards

Various Seminars

We organize various seminars and study sessions for internal and external purpose. Our educational program, which is one of the industry standards, is customized and provided to customers. Preparing in-house coffee specialists will help to raise awareness about products and quality and will also be valuable for new product planning



ISHIMITSU is working on below 6 goals under the SDGs for support to production areas, reduction of waste, recycling and protection of nature, in a cooperation with coffee producers, reusing coffee residues, and through bio-cokes.



SDGs Sustainable Development Goals

Adopted in 2015 by the United Nations General Assembly as goals to be achieved by the year 2030 to address the challenges faced by humanity and realize a sustainable world. It consists of 17 goals related to economic growth, social inclusion, environmental protection and poverty treatment, 169 targets and 230 indicators to achieve them.



Supporting vocational training schools in producing countries (computer classrooms, music schools, martial arts classes, etc.)



Water in the storage tank of coffee plantation is treated for drinking water and used in swimming pool for children of farmers



Development of new energy by recycling of coffee residues



Implementation and support of technical workshop held by Hans Foundation for farmers around the Da Lagoa Farm in Brazil



By use of biomass fuel, CO2 emissions are reduced, refraining the impact of climate change.



Implementing protection of forests and soil management in production areas and supporting measures that do not cause erosion.

COMPANY PROFILE

Name of Company :	S. ISHIMITSU & CO., LTD.	Domestic Bases	• Head Office (Kobe)
Location of Head Office :	4-40, Iwaya Minami-machi, Nada-ku, Kobe 657-0856, Japan		• Tokyo Branch
Representative President :	Tomohiro Ishiwaki		• Nagoya Branch
Founded :	July 1, 1906 (Meiji 39)		• Fukuoka Branch
Incorporated :	May 14, 1951(Showa 26)		• Sapporo Branch
Capital :	¥623,200,000		• Distribution Center (Osaka)
Sales turnover :	¥38,095 million yen (March 2018)		
Stock :	Listed on JASDAQ (Code 2750)		

Group Companies

Domestic companies

- Tokyo Allied Coffee Roasters Co., Ltd.
- Kansai Allied Coffee Roasters Co., Ltd.
- US Foods Co., Ltd.

Overseas companies

- S.Ishimitsu & Co.(Shanghai) Ltd.
- Thai Ishimitsu Co., Ltd.
- PT.Sari Nihon Industry
- A.Tosh Ishimitsu Beverages India Private Limited

Contact address

S. ISHIMITSU & CO., LTD. Coffee and Beverage Group

Head Office 4-40, Iwaya Minami-machi, Nada-ku, Kobe 657-0856 Tel: 078-861-7782
Tokyo branch 6-26-2, Minamiooi, Shinagawa-ku, Tokyo 140-0013 Omori Bellport B-7F Tel: 03-6367-9021