



TAJIMAYA

Bringing you the delicious taste of Japan



米穀卸・倉庫業

株式会社 **田島屋**

Rice – A Japanese Treasure

In Japan, living on rice is a food culture that has been passed down since ancient times. And, eating rice is the first indispensable step to enjoying the heart of Japanese food culture. Since its founding 150 years ago, *Tajimaya Co., Ltd.* has been working with rice and passing down its delicious taste and food culture, and for the next 100 years we will work on a mission to provide Japanese food culture to as many people as possible through rice.

1. Always bringing you delicious rice

Tajimaya's factory, fully equipped with the latest rice milling machines, is one of the largest rice milling plants in the Tokyo Metropolitan area. We have the capacity to mill over 6,000 tons of rice a month, enabling constantly reliable production. In addition, we are well prepared for the reliable supply of food

by equipping large storehouses with a capacity of 20,000 tons of rice. With our large-scale rice milling and storage capacity as well as our experienced staff who can carefully assess the individual characteristic of rice as they mill, *Tajimaya* always provides our customers with reliable, great tasting rice.



2. Bringing you the finest quality

Tajimaya stores its unmilled rice in temperature-controlled storehouses between 14 – 15°C, the ideal temperature to keep rice in perfect condition. The unmilled rice brought to the milling lines undergoes a strict selection process that only our large-scale polishing factory can provide before it becomes “*Tajimaya Rice*” at last. The rice in our selection process is not only double and triple checked on the latest inspection equipment, but also undergoes daily steaming tests and is subject to the organoleptic examination by rice experts. We supply our customers with only the highest quality rice. That's the *Tajimaya* difference.



Outline

Established : October 1964
Capital : JPY 80,000,000
Main Business : Milling and sales of rice
Sales amount : JPY 10,118,000,000(2012)
Number of employees : 104
President : Mr. MitsuoTAJIMA

Facilities

Tsuchiura factory : production capacity 3000tons/month
Tsukuba center : production capacity 2000tons/month ISO9001-2008
Tsukuba factory : production capacity 1000tons/month warehouse capacity12000t



Specially Cultivated Rice¹ of "Koshihikari" from Miho Village Ibaraki Prefecture

Rice from the home of
racehorse.



Rice raised together with thoroughbred horses

"Miho Village" is home to a Japan Racing Association (JRA) training center. The fresh compost and hay from the horse stalls are used to fertilize the land. The rice here has always been grown with less than one half agricultural chemicals and chemical fertilizers for the tastiest and healthiest rice.



Creating the best farmland

1.Reuse hay



2.Create compost (fermentation)



3.Fertilize with fresh compost



At the Miho JRA training center, some 2,000 racehorses are trained on Japan's largest training ground, measuring 2,280,000m². Only the tastiest rice is produced here, using the fresh compost made from the hay used by these thoroughbred horses to fertilize the land.

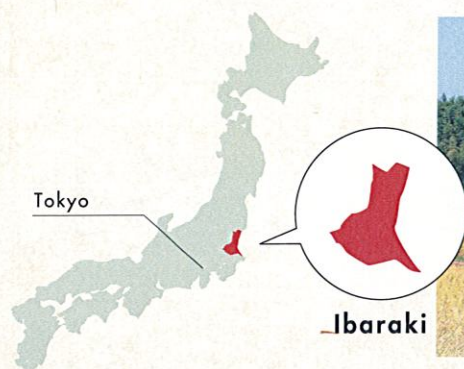


¹ This specially cultivated rice is grown in accordance with the guidelines for displaying specially cultivated agricultural products established by the Ministry of Agriculture. This specially cultivated rice is grown in accordance with the guidelines established by the Ministry of Agriculture, Forestry and Fisheries of Japan in 2001, for displaying specially cultivated agricultural products. In particular, it is an agricultural product produced with 50% less conventional levels of nitrogenous components in synthetic agricultural chemicals and chemical fertilizers.

Ibaraki

"Ibaraki" is a prefecture blessed by nature – ocean, mountains, and rivers. *"The Hitachi Fudoki"*, a collection of geographical descriptions from the 8th century, says *"Ancient Ibaraki was blessed with bountiful nature. Life is easy, almost dreamlike, here in this perfect land, this never-changing land"*. In this bountiful natural milieu, agriculture has flourished since ancient times,

and today Ibaraki Prefecture ranks second nationwide in agricultural output. Two thirds of the prefecture is flat land, and together with plentiful water and a warm climate creates the perfect environment for agriculture. Ibaraki stands at the forefront of Japanese agriculture.



Koshihikari (Ibaraki Prefecture)



"Koshihikari" is Japan's highest quality, most famous and most representative breed of rice. Over one-third of all rice produced in Japan is actually Koshihikari, and Ibaraki Prefecture produces the second highest volume of Koshihikari in Japan. Koshihikari has the characteristics of its sweetness and stickiness that is even good cold. Taste the natural goodness of rice nourished by the bountiful waters and fertile lands of Ibaraki.



Pre-washed rice

Needs no washing – Simple, convenient – Delicious as is

Pre-washed rice is processed rice that needs no additional washing – just add water, steam, and enjoy. We have already removed the rice bran that encases traditional polished rice, meaning there is no need for you to wash the rice to remove it yourself.

Benefits

1. As there is no leftover water from washing the rice, there is no water wasted.
2. Fuss-free, simple and convenient.
3. We completely reuse the rice bran for a thoroughly eco-friendly product.