Under our corporate ethos “To preserve Japanese food culture and to contribute to our customers’ health through foods”, we process and sell fish eggs, mainly salted herring roe. We started research to extract and purify collagen from salmon skin and fishery waste in 1994 as one of our bio businesses. We established a testing plant in Rumoi city, where our headquarters is located, and launched the sales of “atelo marine collagen solution”, a material for cosmetic compounds in 2000. Then, in July 2002, we established full-fledged marine collagen production lines to start sales of a food material, “marine collagen peptide”. We also started sales of a research reagent, “fibrigel-gelfor cell culture” and other new products in April 2004. We are aiming to expand the marine collagen business while bringing the penetration to the medical field into view.

Major Product Lines: Salted herring roe, roe products, ikura, collagen, etc.