Corporate Profile

We are manufacturing fermented drink made from plant extract, kelp extract, cosmetics, and animal feeding staff related products to give a highest priority on “food and health”.

Our main staple is a soft drink made from much kind of vegetables and fruits extracts fermented and matured for a long time. This traditional Japanese health food is called “fermented drink” and has deep-rooted repeaters. We are promoting to know the process of fermentation and maturing and produce evidence to support for its effectiveness with a support of external research institutes while keeping our traditional production method.

Kelp extract is mainly used as raw material of animal feeding stuff and for commercial purpose as Japanese food restaurants and Japanese stock production, and its effectiveness as a healthy drink has achieved result in the clinical trials for patients of diabetes.

For the general drink and cosmetic business, we accept trust production for the business to make soft drink made from local materials with unique characteristics.

As a part of health-related business, our affiliated company operates yoga school in Sapporo. Also in Fukushima prefecture, our operation evolves into the production of animal feeding stuff, chicken farming, feeding of hog and beef cattle, private bland foods of major food retailers, provision of meat and eggs to French and Italian restaurants.

Major Product Lines: plant extracts fermented drink, natural cosmetics, kelp extracts, and animal feeding stuff related products

Corporate Overview

Address: 10–8–1, Yurigahara, Kita-ku, Sapporo, Hokkaido 0028081 Japan
Company Representative: Munemitsu Fukushi, president
URL: http://www.kelp.jp/
Foundation: May, 1978
Capital: 25,000,000 Yen
Employees: 15
Category of Business: Soft drink manufacturer
Business Overview: Soft drink (fermented drink) and cosmetic manufacturing
E-mail: post@kelp.jp