Hokkaido Lime Co., Ltd. has produced high value-added food additives for 18 years from high-quality scallop shells inhabiting the surrounding seawater of Hokkaido.

In the process of efficient recycling of scallop shells in various industrial and food-manufacturing uses, our product development research is aimed at distributing Hokkaido’s resources to other parts of Japan and abroad.

Under the brand name of “Shell Lime,” our products are composed of health-conscious bio-based calcium materials. Specifically, scallop shells are for milk and noodles to be calcium-fortified, and materials for health foods and supplement products.

To find various uses of shells, HOKKAIDO KYODO LIME COMPANY LIMITED has continued joint research with Hokkaido Food Processing Research Center and the Hokkaido Industrial Research Institute for over 8 years to manufacture antimicrobial products, based on technical guidance from both institutes, and has obtained several associated patents.

Major Product Lines: Shell lime HT (calcium hydrate)

Corporate Overview

Address: 1−12, Shin−nakano 3−chome, Tomakomai, Hokkaido, Japan
Company Representative: Hiroyasu Adachi, president
Phone: +81−144−32−7522  FAX: +81−144−32−7535
URL: http://www.h-sekkaikakou.co.jp
Foundation: March, 1973
Capital: 80,000,000 Yen
Employees: 40
Category of Business: Lime products manufacturing
Business Contents: Manufacturing and sales of scallop shell products (shell lime), quick lime, slack lime and calcium carbonate
Contact: Shigeo Miyakawa, manager, Operation Division
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