

Efforts for high-quality processing of Japanese ingredients

by KONOIKE
TRANSPORT CO., LTD.



KONOIKE
GROUP



Corporate Profile



**KONOIKE
GROUP**

Corporate Profile

Osaka Head Office	4-3-9, Fushimimachi, Chuo-ku, Osaka, 541-0044 Japan
Tokyo Head Office	6-10-1, Ginza, Chuo-ku, Tokyo, 104-0061 Japan
Founded	1880
Incorporated	May 30, 1945
Representative	Tadahiko Konoike Representative Director & President and ChiefExecutive Officer
Capital Stock	1,723 million yen (As of March 31, 2020)
Consolidated Sales	310.8 billion yen (Fiscal year ended March 2020)
Employees	Group: Approximately 25,000 Konoike Transport alone: Approximately 15,000 (As of March 31, 2020)

Corporate Profile

amount of sales	2019/3	2020/3
Integrated Solutions	204,264	214,411
Domestic Logistics	48,712	48,248
International Logistics	41,181	48,175

Integrated Solutions

We carry out contract operations for many types of industrial processes at client companies in a wide range of industries and for diverse businesses, from the raw materials industry including steel and non-ferrous metals, gas and chemicals, to consumables such as foods and daily necessities, as well as the aviation industry and medical industry.

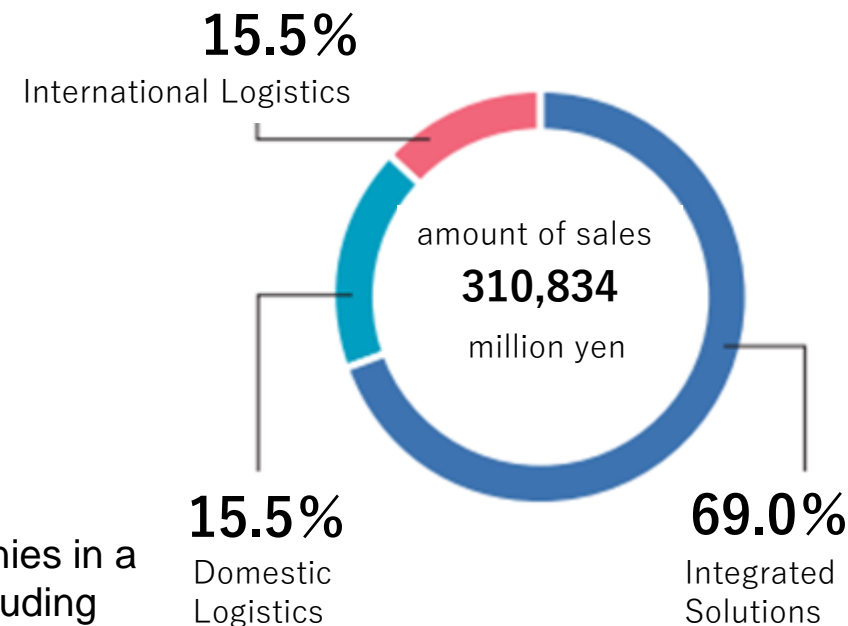
Domestic Logistics

We carry out temperature-controlled distribution employing a network of chilled and frozen warehouses in Japan, as well as general distribution employing dry warehouses.

We handle everything from storage of customer products to distribution processing and delivery, providing smoothly integrated logistical services.

International Logistics

We carry out forwarding operations as well as storage and delivery operations both domestically and internationally. Our services covers transportation services for a wide range of cargoes, from fresh foods to cutting-edge precision components. Also, we offer transportation and constructing services which meet plant construction needs.



Corporate Profile



We have changed to keep responding the needs of society and our customers since 1880.

Corporate Profile



Logistics center and
Transportation services (DRY)



Manufacturing industry contracting
services for the food products industry



Medical support services



Airport Ground Handling



International logistics services



Manufacturing industry contracting
services for the steel industry



One-stop services for the EC industry



Airport counter services



Logistics center and Transportation services
(Refrigerated / frozen)



Car maintenance services

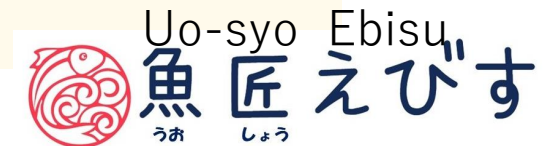
We are providing extensive services.

About Osaka Kizu Office



Social responsibility of the Konoike Group

1. Contributing to the development of world food culture
Make people smile by providing delicious, safe and secure food.
2. Improving the status of frozen foods
Reduce food loss and protect the richness of the sea.
3. Revitalization of local communities
Disseminate various local dishes to the world and create a diverse society.
4. Boost image of Japanese cuisine
Convey the wonderfulness of Japanese food all over the world.
5. Providing a “little luxury” time
Provide an elegant time by having a fun meal.



Overview of Osaka Kizu Sales Office

Name : Osaka Kizu Office

Konoike Transport Co., Ltd. Kansai Chuo Branch

Location : 2-2-8, Shikitsuhigashi, Naniwa-ku, Osaka
c/o Osaka Kizu Wholesale Market

【 History 】

- October 2017 Establishes Sales Office
- April 2019 Completes Kizu Food Process Center
- April 2020 Starts selling frozen foods for in-house use
- June 2020 Opens online store “**Uo-syo Ebisu**”
Starts providing professional use products to restaurants and hotels.
Receives OEM orders from frozen bread manufacturers
- August 2020 Receives OEM orders from frozen boxed lunch manufacturers
- October 2020 Starts providing side dishes to preschools

【 Kizu Process Center 】

Site area **496.0m²**

Total floor area **992.0m²**

Floor RC two-story

【 Our Equipments 】

- Elevators
- Steam ovens
- Fillet machines
- Slicers
- Quick freezers
- Descaling machines
- Peelers
- Vacuum packing machines

【 Licenses and Permissions 】

Seafood sales, Deli manufacturing,
Freezing or refrigerating food products,
Ice and snow manufacturing



Our unique strengths

- ① Our purchasing manager has been engaged in the fish purchasing business for many years. We only use well-selected fresh fish.
- ② We achieved to make fresh dishes without drip loss while shutting up ingredients' flavors by virtue our rapid freezing technology of “HybridICE”.
- ③ The former first-class hotel chef, he was also worked as an embassy chef, supervises the taste.
You can enjoy the taste made by the ambassador's residence chef !!
- ④ Hygiene management conducted by our food sanitation experts.

Acquired JFS-B standard



Chef Mr. Kai



Salmon carpaccio

Rapid Freezing Technology

Freeze saturated salt water (23.5%) at -21.3°C by use of "**Hybrid ICE**" as refrigerant.

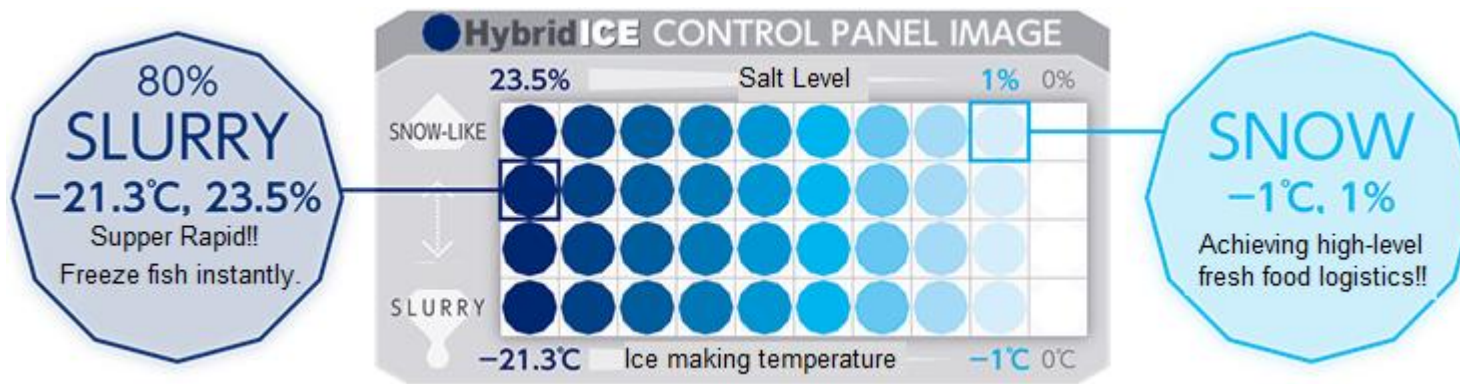
< Very high thermal conductivity > * The figures are approximate.

It takes heat 110 times faster than air and 12 times faster than alcohol!

- Enable to maintain freshness without drip loss by thawing under running water -



October 18, 2020
Our refrigeration technology appeared in TV Osaka's show called "kagaku de Muchamitas!"



November 25, 2020
The article of our technology was published in Nikkei MJ

Store name : **Uo-syo Ebisu**

Own brand 『**Uo Ebisu**』
『**Osakana cucina**』 * cucina... "kitchen" in Italian

Concept : Little Luxuries

Target : Dishes paired with alcohol for adults over 30

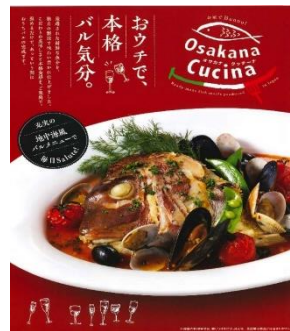
Lineup of "Uo Ebisu" highlights craftsmanship of Japanese cuisine.

"Just warm it up, you can enjoy the taste of Japanese restaurants"



Taste of "Osakana cucina" is based on Mediterranean cuisine supervised by a former embassy chef.

"Just warm it up, you will feel like at a pub"



Origin and commitment of " Uo-syo Ebisu "

Naniwa, the place of establishment, has been called a fish garden (“naniwa”) since ancient times; the sea was so rich in fish.

At the nearby Imamiya Ebisu Shrine, there is also the god of good fishing, “Ebisu-sama” .

We devote maximum effort to collect delicious fish and make high-quality dishes with craftsmanship.

Also, we want to make delicious food by making the best use of the freshness of the ingredients.

With those commitments, we started our business in a corner of the Osaka Kizu Wholesale Market which has a very long history.



Our Japanese Cuisine Brand

Uo Ebisu

Ginger flavor



Simmered mackerel

Rich aroma of salted rice malt



Grilled yellowtail with yuzu-pepper

Fuel appetite with spicy sauce



Yellowtail teriyaki

Elegant miso sweetness



Grilled salmon in Kyoto style

Burdock root flavor



Simmered red sea bream

Japanese style white soup stock with yuzu



Simmered yellowtail and radish

Our Japanese Cuisine Brand

Uo Ebisu



Our Western Dishes Brand osakana cucina

Garlic tomato sauce



Mackerel marinara

Olive oil and basil



Spanish mackerel
Genovese

Refreshing lemon
scent



Red sea bream
carpaccio

Mustard and gentle
sweetness of honey



Grilled salmon
with honey mustard

Basil tomato sauce



Salmon carpaccio
Gorgeous,
filling soup



Red sea bream acqua
pazza

Our Western Dishes Brand osakana cucina



Real red tomatoes,
gifted from sun

Mackerel marinara



Refreshing lemon scent

Salmon carpaccio



Rich flavor of herbs
and tomatoes

**Red sea bream
carpaccio**



Bright basil and
olive oil flavors

**Spanish mackerel
Genovese**



Enjoy spicy mustard and
sweetness of honey

**Grilled salmon
honey mustard**



Packed full of seafood flavors

**Red sea bream
acqua pazza**

Assorted Gift Set



OEM products for hotels and the food service industry



Red sea bream cured with kombu



Mackerel marinara



Simmered mackerel

Features of OEM products by purchasing all

- ① Cost reduction by simplifying the package*
- ② Individual packing and size can be made to order*

OEM products for hotels and the food service industry



Mackerel with lemon flavor



Roasted red sea bream

Features of OEM products by purchasing all

- ① Cost reduction by simplifying the package
- ② Individual packing, size can be made to order
- ③ Custom-made orders for seasoning etc. is acceptable

OEM products for preschools, hospitals, and nursing care sites



Voices from preschools

- ① Reduced risk of food poisoning
- ② Reduced workload on nursery staff

Voices from nursing care sites

- ① Astonishingly delicious meals
- ② Can be used as much as you want and keep the rest for later
- ③ Can be used at party events

Voices from hospitals

Good solution to the shortage of cooks

The circle of smiles is spreading from the deliciousness!

*Simmered Mackerel
acquired
Monde Selection
in 2020 ! ! !*

MONDE SELECTION®
International Quality Institute Since 1961

GRANTS THE COMPANY

KONOIKE TRANSPORT CO., LTD

A

Silver Quality Award

FOR THE PRODUCT

Uoebisu - Simmered Mackerel Soy Sauce & Ginger Flavor

PRESENTED AT THE

59th WORLD SELECTION OF FOOD PRODUCTS 2020

Jury President
Joseph Bessemans



Managing Director
Louis Poot Baudier



Managing Director
Dimitri Delloye



Benefits (Summary)

- **Easy**
Just boil in hot water
- **Reassuring**
Little use of preservatives
- **Cleanliness**
Open the bag and go to the plate as it is
- **Food loss reduction**
Thaw as much as you eat and freeze the rest



Towards the Future



We want to deliver **Uo-syo Ebisu** services to all over the world



1. Contributing to the development of world food culture
2. Improving the status of frozen foods
3. Revitalization of local communities
4. Boost image of Japanese cuisine
5. Providing a “little luxury” time

Through Uo-syo Ebisu
Make people smile all
over the world!

We want to deliver **Uo-syo Ebisu** services to all over the world



SUSTAINABLE DEVELOPMENT GOALS

17 GOALS TO TRANSFORM OUR WORLD



2 飢餓を
ゼロに

Reduce food loss and
get rid of hunger in the
world.



14 海の豊かさを
守ろう



9 産業と技術革新の
基盤をつくろう

Establish the cold chain
throughout the world with
the innovation in food
freezing technology.

Uo-syo Ebisu contributes to the achievement of SDGs

Purchase information



Search

Uosyoebisu.com



URL

<https://uosyoebisu.com/>

E-Mail

shop@uosyoebisu.com

Tel

+81-6-6630-6155



uosyoebisu



Maido ookini ! Thank you!!



**KONOIKE
GROUP**

