

# Introduction of SANKO Co., Ltd.



## Corporate profile

### Company name

SANKO Co., Ltd.

### President and CEO

Katsunari Sato

### Location

160-24, Imori-cho, Seiro town, KitaKanbara-gun, Niigata Prefecture,  
957-0102, JAPAN

### Industry

Food manufacturing

### Established

March 22, 1947

### Capital stock

90 million yen

### Sales

6,000 million yen

### Employees

380 people

### Contact

[global@kk-sanko.com](mailto:global@kk-sanko.com)

### Office

Head office Factory, (Seiro town)

Terayama Factory, (Niigata city)

Sales Offices Tokyo, Osaka, Nagoya, Sendai, Niigata, Okayama, Fukuoka, etc



## Message from the President

Thank you for watching this web-site.

"We manufacture the products by the food from the mountain, field and sea. Furthermore we contribute to society." It is a philosophy, which we have since the establishment of our company. The entire staff work on as one to deliver our valuable delicious products to the dinner tables of the consumers.

*Niigata Prefecture\** is famous for making *Japanese sake* which is made of rice. The starting point of our company was production of "*Sankai-zuke\**." We express to the favors of the earth our gratitude. Furthermore we pursue safe and delicious.

\* *Niigata Prefecture* is a prefecture of Japan located in the Chūbu region of Honshu.

\**Sankai-zuke* is made of *sake lees\**, Japanese radishes, cucumbers and herring roe.

\**Sake lees* are the leftover bits from the *sake* making process.

## ISO 22000 : 2005 Certified



In order to meet the recent demands of food safety, we have acquired ISO22000:2005(ISO22000 comprehends the contents of HACCP), an international standard for food safety management systems.

We will continue to work together to deliver safe and secure products to the consumers.



# Product information

## Pick Up



### **Salmon flake**

Grilled salmon flakes.



### **KARASIMENTAIKO AEMONO**

Spicy seasoned fish roe.



### **Salmon SHIOKARA**

Salmon belly aged with rice KOJI.

## Main



### **OUGON MAMAKARI**

Pickled Sardinella zunasi.



### **NOZAWANA WASABI**

NOZAWANA with *sake lees*.



### **SEA-MAYO salad**

Sea food with Mayonnaise.



### **WAKAME NI**

Boiled and seasoned brown seaweed.



### **KAZUNOKO WASABI**

Herring roe with *sake lees*.



### **AKASHIBA IPPON**

Cucumber pickled with plum vinegar.