

### **KOGANE** ginger

SAKATA NOBUO CORP. proudly brand launched KOGANE ginger in 1986, after 3 years of intensive biotechnical research.

We have grown the excellent varieties without virus, and have grown some young plants under the germfree conditions.

Thus young plants have taken over only parent's unique and great character. This production method for virus-free seedlings rejuvenate the ginger body, and evolve to strong and healthy root against garden pests and diseases. Utilizing this biotechnology, we will continue to provide consistent supply with our high quality gingers.



#### Maintaining the bright color



Grated ordinary ginger color changes over time, but KOGANE ginger keeps its bright golden color for a long period.

#### ■Rich flavor, spicy, and many active ingredients

Comparing the ingredients with other gingers, KOGANE ginger contains the most richest flavor and spice.

pungent Ingredients Origin	Gingerol	Zingeron	Shogaol
KOGANE ginger produced in Kochi	134.3±2.18	5.5±0.45	33.4±0.82
Oshouga produced in Kochi	66.0±2.46	3.6±0.31	11.5±0.66
Ginger produced in China	107.6±9.26	2.9±0.21	26.6±2.56
Ginger produced in Australia	$81.3 \pm 6.32$	9.2±3.04	$10.9 \pm 1.78$

1998 Kochi Women's University

### **Frozen Products**









Frozen Sliced Ginger

Frozen Finely Chopped Ginger









Frozen Finely Shredded Ginger

Frozen Grated Ginger









Frozen Ginger Juice

Frozen Garlic Paste

Net weight	1kg	
Unit size	20pc/1box	
Package material	Polyethylene/nylon	
Carton material	card board paper	
Storage condition	Frozen storage	





### Yuzu

Yuzu, aromatic flavorful citrus, has a strong sour taste and perfume.

Kochi is the most famous prefecture as the No.1 production of Yuzu in Japan.



Frozen Yuzu peel and juice









Frozen Sliced Yuzu







Frozen Yuzu Juice

Frozen Finely Chopped Yuzu







Frozen Yuzu Paste

# Sushi ginger and Pickled ginger

60g







45g





1kg















Pickled Ginger



Beni Shoga(minced)

Sushi Gari

Beni Shoga(shredded)

## Seasoning





Ginger Paste



Yuzu Kosho



Garlic Paste



Black Garlic Paste



Ginger Ponzu Sauce



Yuzu Ponzu Sauce



Ginger Powder

# **Dried Garlic**







Fresh type



Dried type

### **SAKATA Quality**

We pursue strong emphasis on the quality control and safety from raw materials up to the production phase of the final product.

In order to strictly comply with the "Positive List System" (X control measures to minimize chemical residue specified by Ministry of Health, Labor and Welfare), very rigid quality

assurance measures are implemented throughout the cultivation process of ginger, and such information is released to the public.

To ensure food safety, ISO9001:2008 management system is utilized during our total manufacturing process (installation of raw materials→production→packing→shipment). To further enhance production management quality control, our traceability system provides valuable processing information from raw materials up to final the end product.



Based on our vast experience on food safety control and sustainable production management through reducing risk on food safety, industrial safety, environment preservation, and maintaining ecological system, SAKATA (Agricultural Production Corporation) has acquired

the latest GLOBAL GAP (ver 4.0) certification for its contribution to the health and sustainability to society.







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