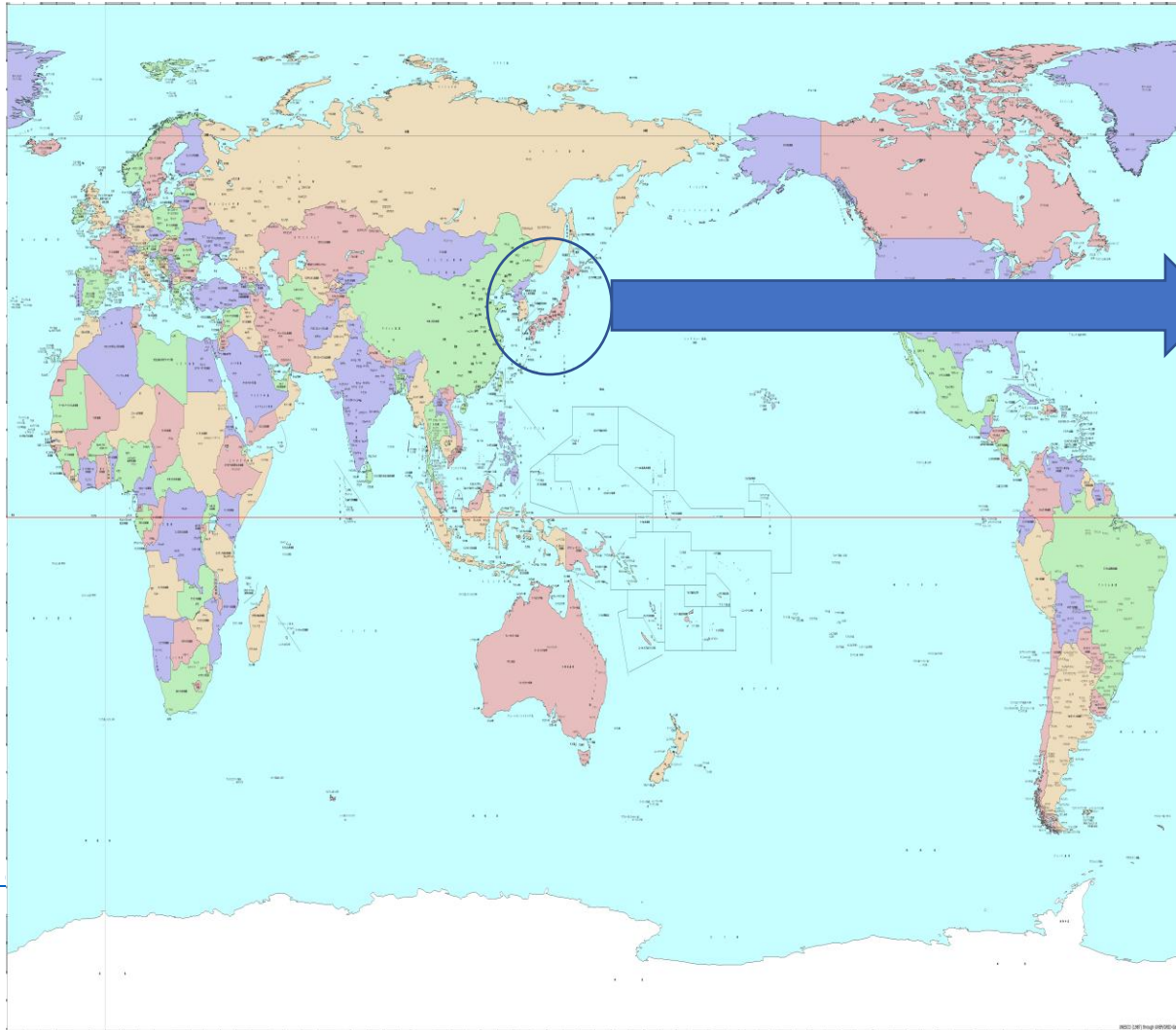


Could we interest you in your
original processed oyster?



Where is KANKI located in ?



**KANKI
CORPORATION**
SHUNAN
YAMAGUCHI
JAPAN



About KANKI

Our KANKI food processing factory has been tested and certified by the Japan Frozen Food Association, an internationally recognized body concerned with the health and safety of consumers.

We also are ISO 22000 and HACCP certified and are committed to providing our customers with safe and reliable frozen food products that are guaranteed to satisfy their appetites as well as contribute to their healthy living lifestyles.

We at KANKI are in pursuit of a future in which people's dreams come true through the production of food. We have maintained the highest levels of customer satisfaction for more than 40 years.



KANKI

Our facilities are designed to ensure safe production and preparation of the foods we sell, and we have the certifications and track record to prove it. We use state-of-the-art Japanese technology to flash freeze freshly caught oysters and other seafood to guarantee the highest degree of quality from freezer to table.

We are committed to our customers' happiness and health, and we believe that our food products provide nourishment and balance in our customers' lives. Whether in private homes or in restaurants around the world, KANKI frozen foods are sure to satisfy even the most discerning tastes.

Now that we're really desiring to be outsourced to provide you with the finest bestselling products as your original brand.



Certificates ISO22000 & HACCP&FDA

Union of Japanese Scientists and Engineers (JUSE)
ISO Registration Center

CERTIFICATE OF REGISTRATION

Reg. No.: JUSE-FS-086

Registered Client: KANKI CORPORATION

Standard against which the audit takes place: ISO 22000:2018

Date of the first Registration: October 29, 2013

Period of Validity: October 29, 2019 to October 28, 2022

We hereby verify the Food Safety Management Systems of the above firm as indicated on the attached document 'Description of Certificate' based on the above standard.

This certificate is the result of the strict assessment carried out by the JUSE Registration System for Assessment.

Date of Issue: October 29, 2019
Date of Renewal: October 29, 2019

Shinichi Sasaki
Shinichi Sasaki
President

Masato Onodera
Masato Onodera
Director
ISO Registration Center

Union of Japanese Scientists and Engineers (JUSE)
2-1-1, Nishi-Kojima, Shinjuku-Ku, Tokyo, 162-0784, JAPAN

HACCP

JAPAN FISHERIES ASSOCIATION
HACCP-BASED PRODUCTION CERTIFICATE
HACCP方式製造承認証明書

No. KANKI-2 Date of Issue: October 3, 2019

This is to certify that the under-specified processing plant in the production of under-specified products is operating under a valid HACCP and unitary plan that are in compliance with the US FDA's seafood HACCP rule 21CFR part 123, on the basis that the processing plant has been audited and verified periodically by the under-specified inspection body in accordance with the procedures of the "Registration System of Seafood Processors under HACCP-based Control" established and implemented by the Japan Fisheries Association. This certificate is valid for a period until the time undermentioned and may be renewed at the end of this period upon verification, if necessary.

下記工場は、米国FDA水産食品HACCP規則(21CFR123)に適合なHACCP計画及び衛生管理計画に基づき下記品目を製造していることを、一般社団法人日本水産協会が認定し、承認している「HACCP方式に基づく水産食品製造工場の認定制度」に従って下記検査機関の定期検査に合格し、承認を行ったことに基つき、証明するものである。本証明書は発行後、下記の期限満了時まで有効であり、引き続き、更新することが出来る。

Name of Applicant: KANKI CORPORATION
申請者 株式会社カンキ 様

Name of Goods: Frozen steamed oyster fries (For export to the US)
品目名 冷凍蒸しかきフライ (対米輸出用)

Name of Processing Plant: KANKI CORPORATION Head office plant
認定工場 株式会社カンキ 本社工場

Address of Processing Plant: 1-51, HETACHIOU SYUNAN CITY, YAMAGUTI, 765-1131, JAPAN
認定工場の所在地 山口県周南市大宇戸1-51 141

Name of Inspection Body: Japan Food Inspection Corporation
検査機関名 一般財団法人 日本食品検査

Address of Inspection Body: JS PROGRE BLDG., 4-1-23 Heiwajima, Ohta-ku, Tokyo, 143-0096 Japan
検査機関の所在地 東京都大田区平和島4-1-23 JSプログレンビル

Expiration Date: April 2, 2020
期限満了 2020年4月2日

Remarks: None
備考 なし

Hiroyuki Uryu
Hiroyuki Uryu
Director, International Affairs and Export Promotion Division
Japan Fisheries Association

CERTIFICATE OF REGISTRATION

This certifies that:

Kanki Corporation Co., Ltd
1431 Hetaichio
Shunan-shi, Yamaguti 745-1131
Japan

is registered with the U.S. Food and Drug Administration pursuant to the Federal Food Drug and Cosmetic Act, as amended by the Bioregulation Act of 2002 and the FDA Food Safety Modernization Act, such registration having been verified as currently effective on the date hereof by Registrar Corp.

U.S. FDA Registration No.: 15329544524
U.S. Agent for FDA: Registrar Corp
Communications: 144 Research Drive, Hampton, Virginia, 23666, USA
Telephone: +1-757-224-0177 • Fax: +1-757-224-0179

This certificate affirms that the above stated facility is registered with the U.S. Food and Drug Administration pursuant to the Federal Food Drug and Cosmetic Act, as amended by the Bioregulation Act of 2002 and the FDA Food Safety Modernization Act, such registration having been verified as effective by Registrar Corp as of the date hereof, and Registrar Corp will confirm that such registration remains effective upon request and presentation of this certificate until December 31, 2020, unless such registration has been terminated after issuance of this certificate. Registrar Corp makes no other representations or warranties, nor does this certificate make any representations or warranties to any person or entity other than the named certificate holder, for whose sole benefit it is issued. Registrar Corp assumes no liability to any person or entity in connection with the foregoing. The U.S. Food and Drug Administration does not issue a certificate of registration, nor does the U.S. Food and Drug Administration recognize a certificate of registration. Registrar Corp is not affiliated with the U.S. Food and Drug Administration.

Registrar Corp
144 Research Drive, Hampton, Virginia, 23666, USA
Telephone: +1-757-224-0177 • Fax: +1-757-224-0179
info@registrarcorp.com • www.registrarcorp.com

David L. Loefer
David Loefer
Executive Director
Registrar Corp
Date: JANUARY 6, 2020
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Machinery&Equipment (1)





Machinery&Equipment (2)



Freezing



X raying products



Packaging



Metal detector & Weight checker

SDGs

The background features a series of overlapping hexagons in light gray and white, creating a geometric pattern on the right side of the slide.

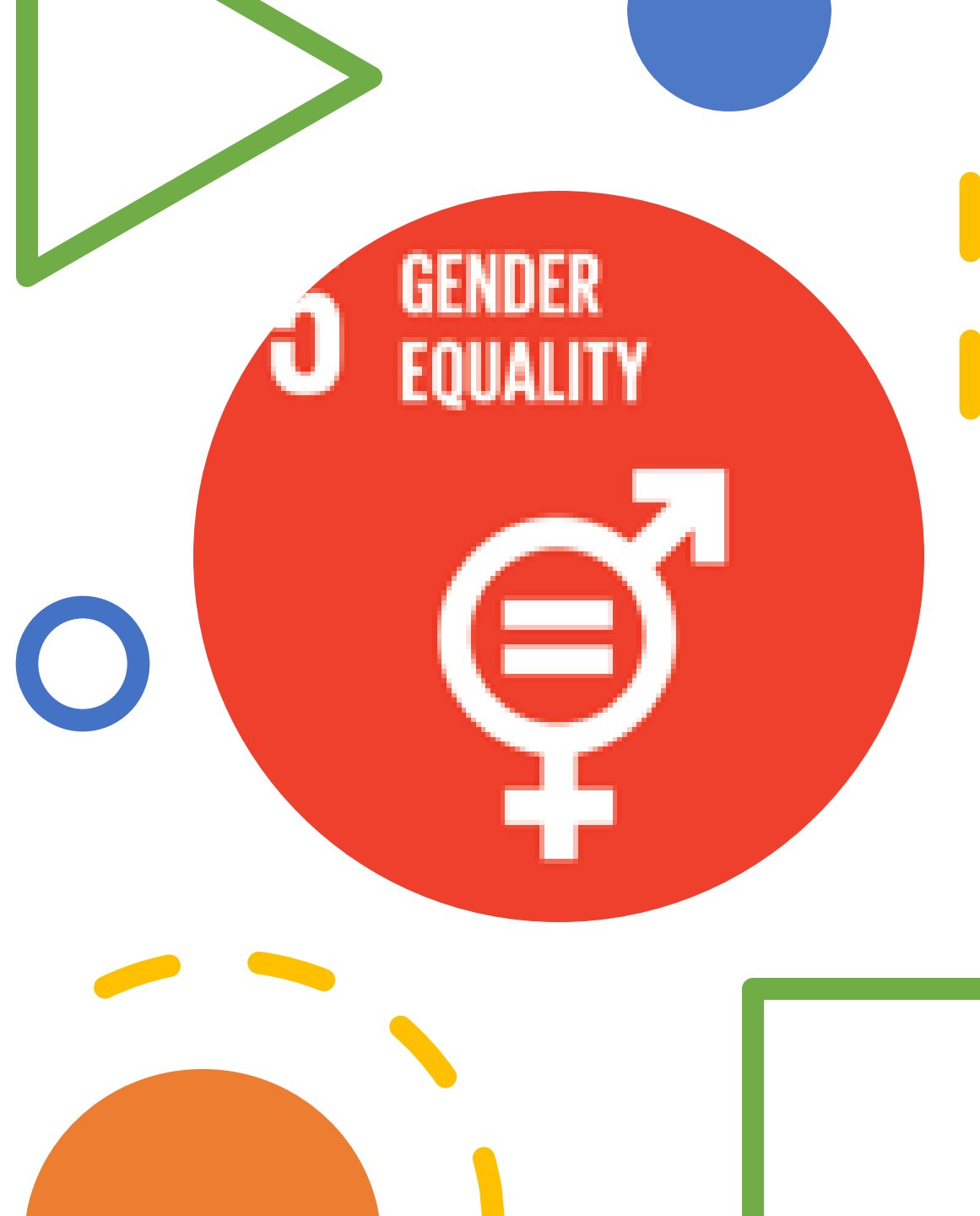
We, Kanki Group, has been tackling with achievement for 17 goals of SDGs because the ideology must be sympathetic with our management philosophy.

We're going on business while particularly keep focusing on protecting marine resources and accepting diversity.

Goal 5. Gender Equality

Achieve gender equality and empower all women and girls

- We've been supporting women to advance into workplaces. And not only for women but also for disabled and elderly people Kanki is keeping providing opportunity to work.
- Actually, Kanki's employment ratio of persons with disabilities turns 55% of all employees. In addition, we have been actively accepting trainees from Vietnam , Philippines and so forth.
- Kanki is the workplace overflowing with joys and smiles.



Goal 14. Life Below Water

Conserve and sustainably use the oceans, sea, and marine resources for sustainable development

- The main product, **Oyster gratin**, has been keeping the top market shared in Japan due to its unique appearance with a real shell, not to mention the quality.

Kanki believes that sticking to keep using the oyster shells which are biodegradable instead of other plastic containers will be continuing to contribute the environment of marine resources sustainable.

We 're exhibiting the new gratin of which sauce basis is gluten free and dairy free at the EXPO.



Could we interest you in your original
processed oyster?

According to the features we already
mentioned,

KANKI CORPORATION meets
conditions needed to become the
optimum subcontractor for you.



The Kanki's capacity

A total amount annually

Fried Oyster : 700 ton

Frozen Oyster Meat : 700 ton

Oyster Gratin : 200 ton

