

The richness of oils and fats
for richness in living.

 MIYOSHI OIL & FAT CO.,LTD.

We will actively utilize the strengths of oils and fats for the sake of the future.

Since its founding, Miyoshi Oil and Fat Co., Ltd. has contributed to the development of a healthy society through “monozukuri” (“manufacturing excellence”) while valuing “connectivity among people.” Hereafter, we will strive to remain a company trusted by all, true to our corporate mission, “Benefiting people, benefiting society, benefiting the future.”

At the core of Miyoshi’s business is monozukuri that utilizes the strengths of oils and fats. Although a raw material in the service of humanity since ancient times, the potential applications of oils and fats have yet to be fully explored. Hereafter, problems related to food security and environmental change are foreseen to worsen as the world’s population grows and developing countries achieve richer lifestyles. For this reason, in 2019 we have launched a three-year “medium term management plan” aimed unlocking the full potential of oils and fats in the food and chemical fields and providing solutions able to meet the needs of the future.

Naturally, to contribute to a sustainable society, a company must have sustainable operations. For this sake, we are further strengthening our compliance system to ensure strict compliance. Then, we are appointing diverse human resources and working company-wide to promote diversity.

Hereafter, we will utilize the strengths of oils and fats to the greatest extent possible so as to contribute to the sound development of society.

President
Itsuro MIKI



Miyoshi Oil & Fat Co., Ltd.’s Management Principles

Benefiting people, benefiting society, benefiting the future.

Through monozukuri (“manufacturing excellence”) that utilizes the strengths of oils and fats, we will remain a company trusted by all people.

Benefiting People	We respect each and every user, client, employee, stockholder, and all other individuals we have dealings with, and value the ties fostered among them.
Benefiting Society	We will always conduct business in good faith, seeking through manufacturing to contribute to society, earn people’s trust and be of continuing necessity.
Benefiting the Future	Through tireless ingenuity, we will manufacture products having new value so as to contribute to the creation of a healthy, bountiful future.

Because We Are Miyoshi.

Other companies also manufacture processed oil and fat products. For this reason, we continually ask ourselves, "What is it that Miyoshi Oil & Fat Co. can do?" One thing is to value our connection with customers. By closely meeting our customers' needs and, moreover, offering them the high added-value products they expect from us, we create markets on the basis of our unique value and contribute to the creation of rich and fulfilling lifestyles.

Raw Materials



Stable procurements from around the world

Miyoshi Oil & Fat has a broad network of plants in the Kanto, Chukyo, and Kansai regions. Our Chiba plant, for example, is adjacent to our affiliate, the Japan Tank Terminal Co., Ltd. The largest tank terminal in Japan, it receives shipments of palm and other oil and fat materials from throughout the world for delivery to our plant by pipeline. Along with vegetable, soy, palm and other plant-derived oils, we also maintain stable procurement of animal-derived oils such as tallow and lard.

Technology



The power of monozukuri ("manufacturing excellence")

Miyoshi Oil & Fat has steadily increased its technological capability amid its dedication to meeting customers' needs. This means "technological development" giving maximum play to our products' special characteristics and "research and development" geared to opening new possibilities for oil and fat products and chemical products, five to ten years in the future. It also means accumulating our own seeds for technological advancement, identifying needs, and promoting joint research with academic institutions. Through monozukuri ("manufacturing excellence") that values our connection with customers, we are developing high market value products.

Production



Safety and improved quality

With a comprehensive production system at four major plants in Tokyo, Chiba, Nagoya, and Kobe, we provide manufactured products to the entire nation. We have obtained international certification, including "AIB Food Safety" for ensuring safety in food manufacturing and distribution, "ISO9001" for maintaining optimal product quality management, and FSSC 22000 for a food safety management system that meets international standards. Then, by deploying our own "ADVANCE" program for advancing improvements in production, we are working to enhance safety and quality at our factories.

Sales



The foundation—a relationship of trust

Miyoshi Oil & Fat is a manufacturer of materials used by our customers in producing and selling products. How can we give added value to their products? Besides responding to customer requests, we also undertake proposal-based sales. Holding exhibitions and workshops nationwide, we communicate closely with customers and share information with them. On the foundation of a relationship of trust, we endeavor to create enhanced value for both our customers and ourselves.

Foods & oils Division

Division		Main product name	The Feature
Margarine	For kneading	PANTHEON SELECT, ATTRACT	These margarines contain plenty of butter and butterfat. Recommended for use as an alternative to butter or together with butter.
		EUROPEAN	The fermented butter flavor remains full and rich even after baking.
		FLAMEN	A burnt butter flavor has been achieved, something difficult in stable everyday production.
		ADDFREE	No emulsifiers.
		SUCCEFRESH, COURAGE	A functional type margarine that improves bread texture. Imparts moistness, softness, crispness and other pleasing food textures.
	For roll-in	HIGH SHEET	Our lineup includes butter flavor, milk taste and burnt butter flavor. Even in low-temperature regions it spreads well and is easy to use.
		EUROPEAN SHEET	Fermented butter flavor sheet. Even in low-temperature regions it spreads well and is easy to use.
	For spreading	VIVACE	3-phase emulsification technology is used to achieve both mouth dissolution and shape retention.
		GARLIC SPREAD	Blended with abundant garlic and spices. Recommended for use on toast.
		MIYOSHI MARGARINE FOR TABLE	A long-seller in Japan identified by its "boy mark." Offers wide-ranging uses for kneading and spreading.
	For butter cream	SHANNON	Sweetener type. Simply whip and use.
Shortening	For bread	PEARL IN SHORTENING	Compounded with enzymes. Maintains the softness of rice flour bread and lean bread.
	For confectionery	EMBLEM, CUSUCO ROYAL LT	Excellent stability and creaming, so widely usable in creams and confectionaries.
Oil and Fats	Frying fats	FRY MATE, DONUT MATE	Excellent thermal stability for donuts and fries. A broad lineup of products.
	Lard	HIANT, MIYOSHI LARD	Usable in wide-ranging foods, from deep-fry and stir-fry to dim sum and Chinese noodle soup.
	Tallow	EDIBLE TALLOW	Imparts a rich taste to processed food such as curries and deep-fry food.
	Butterfat	CP-OIL-LM	An oil with a high content of low-melting point butterfat that liquifies at room temperature. A wide range of uses from confections to dressings.
Powdered oils and fats	The flavor type	MAGICFAT Series	Water-soluble. Improves food texture by means of minute emulsification. Imparts the flavors of oils and fats such as palm oil, lard and butterfat.
	The function type	MAGICAL Series	Water-soluble. Functions in accord with its utility, whether bread, confections, or Japanese confections. Improves food texture, prevents aging and promotes foaming.
	Contains Omega-3 fatty acids	OMEGA VIE POWDER-100	Contains Omega-3 fatty acids of fish oil origin. (DHA EPA). Having almost no smell, it can be used in a wide range of foods.
Creams	Whipping cream	WHIP D'OR	We offer a large selection, from plant source creams to creams using fresh cream.
	Concentrated cream	MILKOOOL	Cream from triple-density milk. The milk flavor remains after baking. Useable in kneading of breads and gratins.
	Heat-resistant and acid resistant cream	TRES D'OR	Excellent acid-resistance with fruit juices and heat-resistance during heat sterilization. Improves uniformity of milky appearance in jelly.
	Glazing of bread	MIYOSHI TSUYADASHI CREAM	Brings out gloss on the surface of bread. Spread it on bread in place of egg before baking.
Oils and fats according to the use	The material for bread	PROFAT-10	In powder-form. Softens bread and improves its volume. Reduces damage to dough during freezing.
	Oils and fats for cakes	CAKE D'OR, PARFUM D'OR	Excellent foamability and emulsification dispersion, for soft and moist cake.
		DELI D'OR	In liquid-form. Broad usages from sponge cakes to steamed cakes.
	Oils and fats for choux	PUFF D'OR	Improved lightness for choux pastries. Ensures consistency and prevents fluctuations in quality.
Mold release oil	For baking sheet	VEGALUBE, THRIFTEE	Improved separation of dough from the mold and baking sheet for beautifully baked products.
	For dough box	BOXOIL	Improved separation of dough from the box for reduced product loss and line cleanup.
	Spray	CLEAN COOK	Comes in a handy spray can. Useable as baking sheet and box oil or as spray oil to bring out gloss on the bread surface.
The quality improvement material	For meat and fish	CREFULL-N	In powder-form. Acts on protein for improved softness and volume of meats such as chicken and shrimp, and seafoods.
	For bread and confectionery	GLYCERINE	Improves shelf life by maintaining softness of bread texture and reducing water activity. Also usable as a sweetener.
	For bread	RAISIN FRESH	Prevents migration of water and acid between raisins and bread, and maintains raisin bread softness. Please mix the product with raisins before breadmaking.
	For pie	HIT-100	Liquid shortening. Gives pies a crispy texture. Improves yield by giving dough good elasticity.
	Icing	PIC 86 PEARL	Icing conditioner. Keeps icing stable in all seasons.
Frozen dough	Bread in general	MIYOSHI FROZEN DOUGH	We offer a broad lineup in many shapes and sizes.

Oleo & Speciality Chemicals Division

Division		Main product name	The Feature
	Fatty acid	Lauric acid, Stearic acid, Oleic acid and others	Useable in wide-ranging categories: soaps, cleansing, rubber, metal soaps, cosmetics, abrasives, candles, paints, metalworking fluids, etc.
	Industrial soap	Tankaru series	Useable in clothing detergents, synthetic detergents, dry cleaning, detergents for industrial cleaning, inorganic surface improvement agents, etc.
	Glycerine	Refined glycerine Glycerine, cosmetic grade Concentrated glycerine(JP) Glycerine(Food additive)	Useable as an additive agent in wide-ranging categories: fragrances, medical supplies, alkyd resin coating materials, polyurethane resin materials, foods, emulsifiers, cosmetics/toiletries/smokers toothpastes, water-base inks, etc.
COSMETIC RAW MATERIALS	Potassium soap	COSMETIC SOAP	A raw material for body soaps, facial soaps, and other body cleaning agents. Contributes to rich lather and a fresh cleaning finish.
	Anionic surfactants	SPAMIN	A raw material for shampoos, body soaps, and other personal care products. Excellent foaming and cleansing.
	Amphoteric surfactants	AMPHOREX	A raw material for shampoos, body soaps, and other personal care products. Works in synergy to increase and improve foam, to thicken, and to reduce skin irritation.
	Ester	M-FINEOIL	A raw material for facial and other cleansing creams. Exhibits excellent performance as an emulsifier in creams and milky lotions.
	Amide	AMICOL	A raw material for general detergents. Excellent emulsifier and dispersive. Works to thicken, increase foam, and improve foam quality.
	Others	PALNER	A chemical agent that improves hair rinsability and imparts luster to shampoos.
Surfactants for pulp/paper industries	Softener	SOFTINA	Imparts softness and smoothness to paper products such as tissues and toilet paper.
	Detergent	TRIMIN PS series	Excellent cleaning capability for various pitches occurring in the paper making process. Contributes to improved paper product quality and efficiency in the paper making process.
	Pace deflocculator	PEREMIN	Lessens the accumulation of sticky substances contained in pulp and prevents the deposition of pitch in production equipment. Contributes to improved paper product quality and efficiency in the paper making process.
	Antifoaming agent	TRIMIN DF series	In fields such as paper making and water drainage where foam-related troubles arise, exhibits excellent anti-foaming properties at a wide-range of temperatures.
Textile agents	Spinning agent	SOFTOIL	For any kind of fibers, imparts excellent smoothness and antistatic properties, and facilitates smooth production processes.
	Softening/Finishing agents	SOFLOX, SOFMIN	For any kind of fibers, imparts excellent softness and water absorbency.
	Anti-static agent	MEULON	For any kind of fibers, imparts excellent antistatic properties.
Polymer additives	Internal type	DUSPAR	When mixed with plastics, provides excellent antistatic performance.
	Coating type	MIYOCOL	When applied on plastics, provides excellent temporary antistatic performance.
Others	Lubricant base	M-FINEESTER	A high-quality refined ester oil. Usable as a lubricating base oil. A full range of esters from low to high-viscosity for freedom in design and control.
	Nonionic surfactant	PERETEX, PRISTOL	Usable for a range of applications, such as a base for general cleaning agents for fiber, metal, paper-pulp, food manufacturing, and household usages. Freely controllable balance of hydrophilicity and hydrophobicity for flexible provision of chemical agents to meet demand.
	Penetrant for agriculture	Tsuchi-no-oasis	Imparts excellent penetration to planting soil having strong water repellency and promotes strong plant growth.
	Ultraviolet absorber	MYUA	A small amount can efficiently cut high-wavelength ultraviolet rays and suppress yellowing.
	Ionic liquid	IONIC LIQUID	Features high penetration, high hydrophilicity and high water retention. Usable as microscope visualization agent, heating medium, or enzyme stabilizer agent.
Environmental improvement product	Biodegradable resin dispersion	LANDY	An aqueous dispersion of polylactic acid resin, environmentally friendly and easy to handle. Usable as an adhesive or top coat and indirectly helps reduce carbon dioxide.
	Factory waste water treatment, etc. (Heavy metals trapping material)	EPOROUS (Chelate resin)	Optimal for the advanced treatment, separation, and refinement of harmful heavy metals (cadmium, lead, mercury, etc.) contained in waste water.
		EPOFLOC	A chemical agent that reacts to and separates heavy metals from water in the treatment of harmful heavy metals (cadmium, lead, mercury, zinc, nickel, etc.) contained in waste water. Enables the treatment of various heavy metals.
	Heavy metal fixative for fly ash	EPORVA	A chemical agent that reacts to and fixes lead and other harmful heavy metals contained in fly ash and which prevents heavy metals from dissolving.

MIYOSHI OIL & FAT CO., LTD.

● Main Office

Foods & oils Division,

Oleo & Speciality Chemicals Division,

Production Division

4-66-1, Horikiri, Katsushika-ku, Tokyo 124-8510, JAPAN

TEL +81-(0)3-3603-1111

FAX +81-(0)3-5680-7075

www.miyoshi-yushi.co.jp

