

COMPANY PROFILE

KAGOSHIMA KYODO SHOKUJIN



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Name

Kagoshima Kyodo Shokuhin Co.,Ltd

Headquarters

1001, Osato, Ichiki city, Kagoshima prefecture

Established

June 13th , 1983

Capital

55 million yen

Sales

3.3 billion yen

Business Description

We use fresh Kagoshima agricultural and livestock products as raw materials and process daily such as ham, sausage, and tofu.

About Us

Through food, we provide customers with products that emphasize “safety” and “security”, while ensuring “greater deliciousness” and “better quality”, delivering satisfaction and excitement.



KAGOSHIMA KUROBUTA GYOZA

GYOZA: The dumpling that knows how to party

These delicious Japanese dumplings are filled with high-quality black pork from Kagoshima. We use tender and flavorful black pork, combined with sweet fat, fresh cabbage, onions, and chives. Each gyoza is seasoned with sesame oil and garlic for a rich taste.



KAGOSHIMA KUROBUTA KAKUNI

KAKUNI:Japanese dish made from braised pork belly, cooked until tender and flavorful.

This dish uses Kagoshima Prefecture's black pork belly. It is seasoned with a sauce made from processed brown sugar, Kagoshima shochu, and brewed soy sauce, then pressure-cooked and sterilized. The pressure-cooking method ensures a tender texture.





鹿児島協同食品株式会社

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