



Kyushu Foods to the world

# Company Introduction

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# Our Company

Marushin, with 56 years of history, is engaged in export business to support the food industry in Kyushu. We have been recording revenue growth for 38 consecutive periods while expanding into three other business areas. We are comprehensive trading company of packaging materials, printing manufacturer achieving carbon zero, offering solution proposals.

Company Name	MARUSHIN Co., Ltd.
Established	June 1, 1968
Headquarters	7-20 Yamakawa Ichinouemachi, Kurume-shi, Fukuoka-ken , Japan
Capital	45million yen
Sales	11,940million yen (February, 2024)
Employees	500 people (March 1, 2024 so far)



FUKUOKA



# Trading business

## 1. Over 5,000 Food and Alcohol Suppliers Nationwide

We deal with food manufacturers, brewers, supermarkets, cosmetics manufacturers and industrial manufacturers. Since 80% of all our clients are in the food industry, we are able to introduce a wide variety of food products.



In addition to the head office, there are 12 offices across Japan, where each sales representative has close communication, building up relationships with our clients.

< Other Offices >

Fukuoka / Kurume / Kitakyushu / Kumamoto / Nagasaki / Oita  
Kagoshima / Hiroshima / Tokyo / Chiba / Nagoya / Osaka



# Trading business

## 1. Over 5,000 Food and Alcohol Suppliers Nationwide, Mainly in Kyushu



Sake/Shochu



Plum liqueur



Noodles



Tea/Beverages



Soy sauce/Miso



Sweets



Boil-in-the-bag foods



Dried foods



# Trading business

## 2. Customized Support for Labels and Packages Available

We own our factory and produce custom printing labels and packages that represent the face of products, shipping them nationwide. In 2023, we won the top prize for the second time at the World Label Competition. We manufacture approximately 400 million labels per month, including alcohol labels and food display labels, making us one of the largest producers in western Japan. Utilizing our equipment and skills, we provide OEM services for original labels and packages, as well as customized designs for overseas markets.



▲ 「Top Prize of 2019 World Label Competition」



▲ Various Label Stickers



▲ Factory Equipment



# Trading business

## 3. In-House Production of Promotional and Marketing Materials

We have specialized designers for labels and packages, photographers who bring out the best in products, and copywriters with extensive knowledge in advertising.

### <Design>

There are about 20 experienced designers with thorough knowledge of packages and labels for food products.



### <Photography Equipment>

We have been dedicating in photography and kitchen studios for our in-house photographers to take product photos, and we offer on-site photography at food manufacturers' factory.



### <Marketing>

Our specialized team manages our own food e-commerce site and runs campaigns with social media, making us able to leverage the knowledge to social media targeting overseas markets.





# Product Introduction

For over 320 years, they have built a sake brewery in Tanushimaru together with the people of the region, continuously crafting sake loved by people of all ages throughout the generations.

One of the family mottos passed down through the generations is:  
'Wakatakeya's business is not something inherited from our ancestors, but something entrusted by our descendants.'

Water and rice are not inherited from our ancestors, but entrusted by our descendants, we must pass it down. To fulfill this responsibility, they dedicate to protect the nature of the land, Tanushimaru.

Proudly producing  
Since **1699**



# SAKE

友介屋

Wakatakeya Sake Brewery Co.,Ltd.

株式会社若竹屋酒造場

若竹屋酒造場



# Our Commitments

## Family Tradition & Commitments

### 1 Rice is indispensable for sake brewing

Wakatakeya uses Yamada Nishiki, a rice brand suitable for sake brewing. It is difficult to cultivate, and it requires great effort to brew sake.

In order to brew sake satisfied, they have been working with farmers to cultivate Yamada Nishiki. Good rice is the result of the farmers' hard work and love.

### 2 Water determines the quality of sake

Wakatakeya particularly focuses on the water from the Mino mountain range. The water filtered by the Mino Range is rich in minerals and keeps stable supply of water, making it the perfect water for sake brewing.

This miracle water supports Wakatakeya's sake brewing.

### 3 Handmade and Innovation

Wakatakeya insist on handmade with processes that are better done by hand.

It is because they continue to innovate that they are able to produce sake that is loved by customers of all ages, and it is this innovation that turns the art of sake brewing into a tradition.



# Product Introduction

Oga Shuzo, founded in 1673, is the oldest sake brewery in Fukuoka. For their sake, they use the finest Yamada Nishiki rice and Yumeikkon rice from Itoshima, Fukuoka, and ferment it slowly at low temperatures to create a clean flavor that never gets old.

They continue to make high-quality handmade sake, including 'Shizuku Shibori Daiginjo Chikushino,' which won the Gold Award at the Annual Japan Sake Awards, and 'Daiginjo Chikushino,' which won the Chairman's Award at the Fukuoka Prefectural Sake Awards.“

Proudly producing  
Since **1673**

# SAKE



Oga Shuzo Brewery Co.,Ltd.

大賀酒造株式会社



# Our Commitments



## The Essence of continuing to make Sake

A small tank is used for preparation, and fermentation is carried out slowly at low temperatures, creating a beautiful taste that never gets old.

The rise and climate would never be the same in sake brewing, and we continue sake brewing year after year without compromise.





# Product Introduction

Kurume Kikko was founded in the 7th year of the Meiji era (1874). The brewery was established along the Chikugo River in Kurume, Fukuoka, where is rich in high-quality ingredients and water. They produce soy sauce, including the rare naturally brewed soy sauce made in wooden barrels, and sweet soy sauce popular in the Kyushu region.

Soy sauce, a familiar product to all Japanese people. The founder's desire of making a soy sauce cherished by the region across generations still lives on today.

Proudly producing  
Since **1874**

Kurume Kikko Co.,Ltd.

クルメキッコ株式会社



# SAUCE







## Historic Natural Fermentation Wooden Barrel Preparation

For the brewers, creating high-quality moromi (mash) is the best part of making soy sauce. Since the founding of Kurume Kikko in the 7th year of the Meiji era, the brewing process has been done using wooden barrels made from natural cedar. These barrels transmit the temperature changes throughout seasons directly, allowing for natural fermentation.

Furthermore, the wooden barrels that have been used for over a hundred years have absorbed yeast and lactic acid bacteria, imparting a unique depth to the moromi. The brewer's task is to create an environment where the yeast and lactic acid bacteria in the wooden barrels can work easily. With care and intention, they slowly stir the moromi to ensure it becomes delicious soy sauce.



## Ancient Manufacturing Methods Natural Brewing

Since the founding of Kurume Kikko, they have consistently used only high-quality soybeans and wheat, relying solely on the enzymes produced by koji mold, and the power of yeast and lactic acid bacteria to ferment and mature the soy sauce, following the 'natural brewing' method.

For the brine used in the brewing process, they use natural salt rich in minerals, without any fermentation accelerators that enable quick mass production. The skilled brewers take great care and time to nurture this naturally brewed soy sauce, resulting in a mellow, deep umami, a rich aroma, and a transparent color. Their dedication is to create the true flavor of soy sauce.





# Contact Information

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