



# COMPANY PROFILE

Quality in Every Bite



MITSUI & CO.  
Seafoods

三井物産シーフーズ株式会社  
Mitsui & Co. Seafoods Ltd.



# MESSAGE

## A sustainable future built on trust and challenge

Mitsui & Co. Seafoods is a seafood trading company in Mitsui & Co. Group. Originally founded as Toho Bussan Kaisha Ltd. in 1958, it is engaged in a wide spectrum of business activities centering on food. Since 2000, we have progressively taken over the marine products business of Mitsui & Co. Group, and in July 2022, we started a new chapter in our history as Mitsui & Co. Seafoods Ltd., with marine products as our core business area. Our management philosophy calls for contribution to the enrichment of life by providing a stable, safe, and trustworthy supply of sustainable food products. As a team of professionals, we are also dedicated to creating new value and supply products that match the needs of customers by leveraging the comprehensive strengths and global procurement capabilities of Mitsui & Co. Group. Our philosophy emphasizes integrity, the spirit of challenge and innovation, transformation and growth, open communication, and the enhancement of our organizational competencies through independent action. We choose only the very best raw materials to create products that are safe, dependable, delicious, and convenient. Our reward is the bright smiles on the faces of everyone who enjoys our products. The world market for marine products continues to expand in step with growing demand for marine protein. Our ongoing mission is to help people in Japan and worldwide to enjoy enhanced lifestyles while also contributing to the happiness of our highly valued partners, customers, and employees.

Yoichi Sumi

President and Chief Executive Officer  
Mitsui & Co. Seafoods Ltd.

## PHILOSOPHY

### MISSION

We will contribute to people's fulfilling lives by stably providing safe, trustworthy, and sustainable food products and materials.

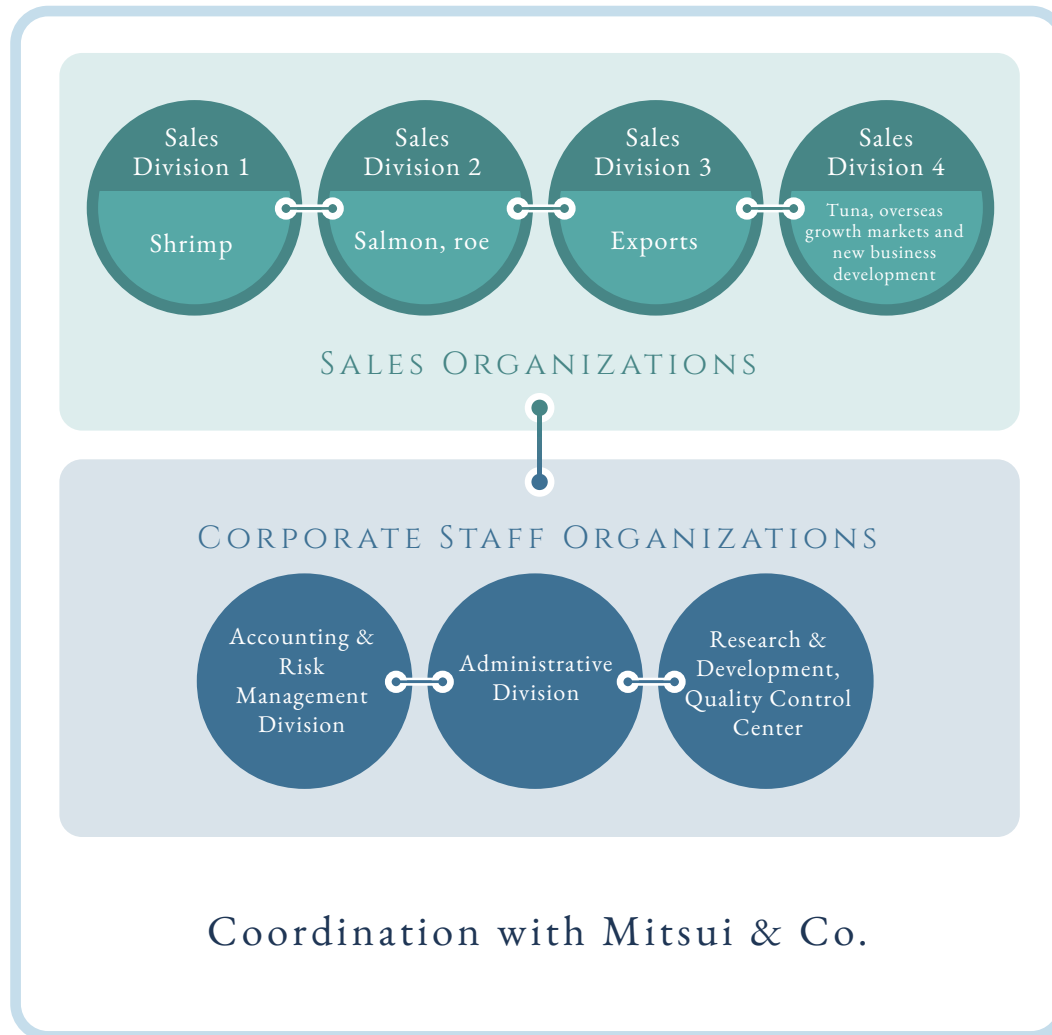
### VISION

We will strive to improve customer satisfaction and create value as a group of specialty product professionals by leveraging the comprehensive strengths and networks of the Mitsui & Co. group.

### VALUES

We will always act with integrity and approach business with the spirit of "Challenge & Innovation". Through our continual pursuit of transformation and growth, open communication, and proactive actions, we will work to enhance our organizational capabilities.

# ORGANIZATION OUTLINE



Delivering safe, trustworthy,  
delicious foods selected  
with the discerning eye of professionals

Our desire to bring smiles and satisfaction to consumers' tables goes beyond the borders. Based on the principles of "customer first" and "frontline focus," we have vigorously engaged with imports, exports, and offshore trade. This is promoted through cooperation between the highly specialized sales department and the corporate staff department.

## SALES ORGANIZATIONS

We have realized our commitment to consistently providing safe and trustworthy marine products through Sales Department 1 (shrimp), Sales Department 2 (salmon), Sales Department 3 (fish roe, products for overseas markets), and Sales Department 4 (tuna, product development).

## CORPORATE STAFF ORGANIZATIONS

The corporate staff departments responsible for accounting, risk management, administration, and Research and Development, Quality Assurance, Quality Control Center (RQC) work together as the behind-the-scenes support for sales activities. Of these, RQC is the specialized department that embodies our commitment to quality.

# OUR BUSINESS



## SHRIMP BUSINESS

High-quality Shrimp from the World's Oceans

We drive sustainable growth by delivering high-quality shrimp worldwide through a fully integrated supply chain—from aquaculture supplies to sales—while actively contributing to the achievement of SDGs.



## SALMON BUSINESS

Delivering World-Class Salmon

We work closely with carefully selected local producers to maintain reliable supplies of top-quality salmon. By combining sustainable procurement with in-depth quality assurance and quality control, we are able to offer dependable supplies of delicious salmon.



## FISH ROE BUSINESS

Global Fish Roe Business

—Tradition and Innovation

Mitsui & Co. Seafoods maintains traditions while creating innovations by globally supplying fine products made by specialists.



## TUNA BUSINESS

A Pioneer of Mediterranean Aquaculture

Every season, the employees who carry on Mitsui & Co. Group's traditions in the tuna business travel to production sites to provide in-depth quality assurance and quality control. This commitment is key to the freshness and quality of the tuna that we supply.



## EXPORT BUSINESS

Bringing Japanese Delicacies to the World

—Our Expanding Export Business

By offering products to meet local needs, we are building sales channels not only in Asia but also in Europe, North America, and Oceania.



## RESEARCH AND DEVELOPMENT, QUALITY ASSURANCE, QUALITY CONTROL

Our core commitment to a stable, safe, and trustworthy supply of sustainable food products is reflected in our ongoing efforts to enhance our quality assurance, quality control, and product development systems. We are continually expanding our range of ready-to-eat products, while also obtaining sustainability certification and looking ahead to the food needs of the future.

# OUR PRODUCTS



## SHRIMP

We import high-quality, fresh shrimp from around the world and offer a wide range of processing options backed by integrated quality control systems. We can accommodate detailed specifications, including ASC-certified products, and have a proven track record of supplying to various sectors such as foodservice and mass retailers.

### Products Handled

- Raw materials (vannamei shrimp, black tiger shrimp, red shrimp, natural shrimp, etc.)
- Peeled shrimp
- Opened shrimp
- Tail-on extended shrimp
- Sushi shrimp
- Shrimp for deep-frying, cutlets, and tempura
- Ready-to-microwave, ready-to-oven-bake, and frozen foods that can be naturally thawed to eat



## SALMON

We import and process high-quality, fresh salmon from both international and domestic sources. Our product lineup includes a wide variety of items, such as sashimi-grade cuts and salted products. We are also expanding our offerings of sustainably certified products, including BAP, MSC, and ASC.

### Products Handled

- Raw materials (sockeye salmon, chum salmon, coho salmon, trout, Atlantic salmon, Japanese chum salmon, etc.)
- Sashimi fillets
- Smoked salmon
- Salted belly meat
- Extra-salted sockeye salmon fillets
- Salted salmon fillets
- Slices



## FISH ROE

We dispatch skilled technicians to Alaska and Denmark to handcraft salted sujiko and seasoned ikura using traditional methods. Fresh salmon roe is carefully cured on-site to preserve its natural freshness and flavor.

### Products Handled

- Salted sujiko (Alaska, Denmark, Hokkaido)
- Frozen roe (chum, sockeye salmon, pink trout, coho salmon, trout)
- Ikura (cured with soy sauce or salt)
- Seasoned sujiko
- Tarako (cod roe)
- Mentaiko (spicy cod roe)



# OUR PRODUCTS



## TUNA

Centered on our Mediterranean-farmed bluefin tuna business, we manage all aspects of operations—from procurement to logistics—under an integrated system. With over 30 years of experience and a strong network, we handle a wide range of tuna products, including bluefin and red meat from other species.

### Products Handled

- Mediterranean-farmed bluefin tuna (processed loin products, fresh and frozen products)
- Yellowfin tuna (GG/processed products, frozen)
- Bigeye tuna (GG/processed products, frozen)



## EXPORT PRODUCTS

We export a wide range of Japanese-made food products to overseas restaurants and supermarkets through the networks of Mitsui & Co. Group. We specialize primarily in items that are popular in Japanese restaurants in overseas countries, such as ikura (salmon roe) and yellowtail. Apart from marine products, we also handle most products seen in overseas restaurants and supermarkets, such as seasonings, sweets, beverages, and frozen foods.



## OTHERS

We handle a wide variety of other marine products, including both fresh and processed foods. Please feel free to contact us for detailed information.

### Products Handled

<b>Fish</b>	Basa, mackerel, yellowtail, horse mackerel, bonito, saury, red gurnard, sweet sea bream, cutlassfish, whiting, blackthroat seaperch, Pacific cod, etc.
<b>Mollusks</b>	Squid, octopus, jellyfish, conger eels, etc.
<b>Crustaceans</b>	Crab, etc.
<b>Shellfish</b>	Clams, oysters, etc.
<b>Roe</b>	Flying fish roe, sea urchins, etc.
<b>Viscera</b>	Ankimo (monkfish liver), shirako (cod milt), etc.
<b>Delicacies</b>	Caviar, etc.

# COMPANY OUTLINE

<b>Company name</b>	Mitsui & Co. Seafoods Ltd.
<b>Established</b>	July 1, 2022
<b>Capital</b>	310 million yen
<b>Business description</b>	Import, export, offshore trade, and domestic sales of marine products (shrimp, salmon, roe, tuna, etc.)
<b>Head office</b>	Shiba Park Building A (8F), Shiba Koen 2-4-1, Minato-ku, Tokyo, Japan TEL: +81-3-3438-2100 FAX: +81-3-3438-5740 E-Mail: gyomu@mitsui-seafoods.com
<b>Employees</b>	100 (as of Oct 1, 2024)
<b>Shareholders</b>	Mitsui & Co., Ltd. 100%
<b>Our bankers</b>	Sumitomo Mitsui Banking Corporation, Mizuho Bank, Ltd.

## Head Office

Shiba Park Building A (8F), Shiba Koen 2-4-1, Minato-ku,  
Tokyo, Japan 105-0011

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FAX +81-3-3438-5740

E-mail gyomu@mitsui-seafoods.com

## Sapporo Office

(Sales Department 2)

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