

1877



The land of the Deities,
“Kamna”

KANEKO

MILL FOOD PRODUCTS

“Dew from the mountains gathers and flows into
Nakamura River, melting into the sounds of the water mill”

Nakai Town, Kanagawa, Japan has long been a beautiful rural town with pure spring water. Kaneko Noodles was founded in 1877 as a flour mill that mills wheat harvested from the golden fields. Since then, in the history of more than 100 years from milling to noodle making, each generation has created a unique manufacturing method, which has been passed down from generation to generation.

The particular products born from the artisan spirit do not use any additives, the flavor and richness of old-fashioned authentic noodles derived from the polyhydric aging method brings out the taste of the grain. Ultimately, the quality of the product is greatly influenced by the skills of the master making them. Please enjoy the rich taste and aroma created by the three environmental components of the year's harvest, climate and artisan spirit.

■ Commitment to wheat (Udon noodle)

Using domestic wheat Norin #61 cultivated by contracted farmers, we are particular about traditional wheat flour that allows you to enjoy the flavor, richness and elasticity of the wheat.

■ Commitment to buckwheat (Soba noodle)

We are particular about the flavor, richness and throat feel. Kaneko's soba noodle use buckwheat flour, which you can taste in the noodle itself as domestic buckwheat is milled into full-thickness powder and made into the soba noodles

■ Commitment to salt and water

We use the salts of "Amami No Shio" and "Ako No Shio", which have a rounded taste and bring out the original taste of food ingredients. We use electrolyzed water for cooking that is safer and tastier, and that maximizes the taste of the ingredients.

1st. Generation Risuke Kaneko started operating as water-mill milling in 1877.
2nd. Generation Yoshitisa Kaneko worked in milling, dried noodles and agriculture.
3rd. Generation Tatsuo Kaneko-current chairman developed home-made whole grain wheat.
Takashi Kaneko (4th. Generation) joined and became Managing Director. He established manufacturing departments of raw noodles and dumpling skins, and introduced grains cultivated by contract farmers.
On 1996, Tatsuo Kaneko became a president and registered as corporation.
Then he also started trading with the natural food industry, co-op nationwide, supermarkets and department stores.
4th. Generation Takashi Kaneko became president in 2008.

KANEKO MILL FOOD PRODUCTS



Mission Statement

“Demand Creation”

The demand for our products do not come from customers. Demand should be researched and developed by ourselves and constantly cultivated.

“Public interest”

The right or wrong of our business is determined by the customer satisfaction level which ultimately is our goal

“Single-minded dedication”

All members of the company, with 100% focus, will dedicate ourselves to achieving our ultimate goal with unwavering passion

“Diligence & Effort”

We will always work to be better than we were yesterday. Every moment a learning opportunity and sparing no energy to the relentless pursuit for our customers

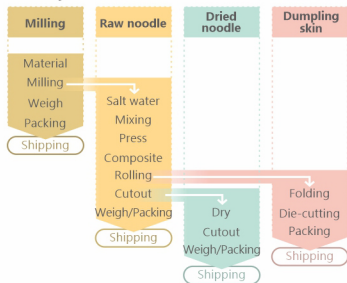
“Gratitude & Cooperation”

We cherish each and every encounter, as every encounter is a catalyst for improvement. We do not work for profit, rather we work to improve and strengthen ourselves.

Company Policy

To innovate and create a new style that will bring Kaneko Noodles to the next generation. We will spare no effort to constantly learn and grow in order to meet the higher demands of more customers. We will continue to grow and strive to meet the expectations of our customers and open the door to a certain future.

Factory Production Line



Main products

Raw noodles (Soba, Udon, Ramen, Somen, Soft cold noodles, Steamed noodles, Boiled noodles) /Skins (Gyoza dumpling, Steam dumpling, Spring rolls, Wonton) /Original various noodle soup bases, General-purpose products of powders, Wheat carry-on processing, Various gift items, Commercial products and others

Factory Overview

Milling Department: 140kg per hour 1kg X 200 pieces (Yanagihata Mill: 2 machines)
Skin Department: 20 slices X 1,500 pieces (1 Automated line by Okuba Ironworks)
Noodle Department:
Dried noodle / 200g · 250g X 2,500 bundles (7,500 servings)
(1 Automated line by Okuba Ironworks)
Raw noodle / 1300g X 2 X 1,500 pieces (1 Automated line by Okuba Ironworks)

- Milling machine (by Yanagihara): 2 sets
- Automated packing machine
- Skins (Horizontal pillow: 1 set by Ishino Manufacturing)
- Raw noodle (Vertical pillow: 3 sets by Toyo Packen)
- Dried noodle automatic packing machine: 1 set (Ishida and Nippon Granulator linkage)
- Metal detector: 3 sets by Ishida
- 2 storage refrigerators
- 2 freezer-refrigerators
- 2 prefabricated refrigerators
- 1 prefabricated freezer
- 1 Freezer
- 2 commercial refrigerators
- 2 shipping vehicles
- Computer equipment EDI · web application server
- Direct sales shop: Sale of noodles, dumpling skins, private brand products, gifts and others



KANEKO
MILL FOOD PRODUCTS
SINCE 1877

“Fields where grains grow” → “Milling water wheel” →
“Products as shape of noodles” This is the simple flow of stylizing our Logo mark.
Name of Kanagawa comes from KAMNA.

Good flour produces good noodles

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