CORPORATE PROFILE

RIKEN VITAMIN CO.,LTD.

Pursuing the “delicious” found in nature.

Riken Vitamin is the pioneer of natural materials.

Over our history, researchers have carefully extracted active ingredients from natural materials, and used them to develop a wide array of products.

Much of the comfort and delicious taste we experience in our daily lives, are indeed gifts of nature. This shows that nature has the power to give people a better quality of life.

Based on our policy of effectively utilizing natural materials, Riken Vitamin will continue to contribute to a better quality of life using our unique technologies.

Pursuing the “delicious” found in nature.

Add seasonings and raw materials

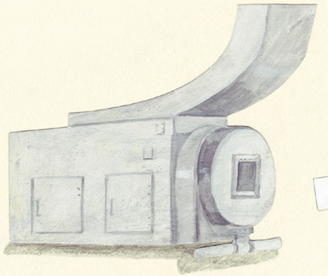
Dressings and ready-to-serve foods are developed by adding seasonings and food materials, such as vegetables and seafood, to extracts.

Derive extracts

Extracts are derived from scallops and kelp by purifying and concentrating their broths.

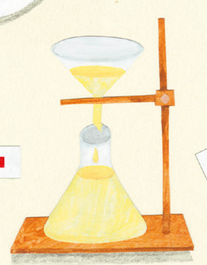
Select high-quality wakame

Wakame is carefully selected through color and visual inspection.



Cut and dry wakame

Freshly harvested wakame seaweed is, after being parboiled, cut into proper-sized pieces and dried.



Extract active ingredients from seaweed

Rare ingredients, such as wakame peptides and mekabu (fertile leaves of wakame) fucoidan, are extracted from seaweed, such as wakame.

Create products with functionality

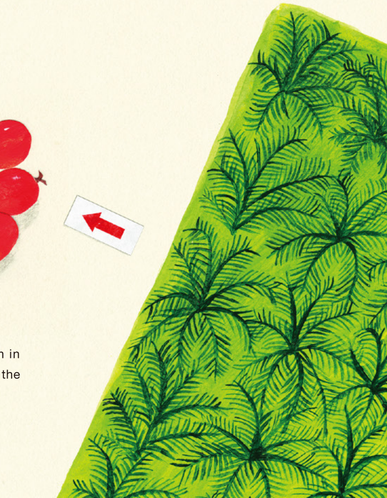
Products for various applications are developed through the use of monoglycerides and other raw materials.

Produce improvers

Emulsifiers such as mono-glycerides are created by distilling palm and other vegetable oils.

Extract oil from palm fruits

Oil is extracted from palm fruits grown in regions with a warm climate throughout the year, such as Malaysia.



PHILOSOPHY

For a better life and society

Management Policy

1 **Provide health and a rich dietary life to society through foods**

Riken Vitamin supplies products that add health, safety, reassurance, and richness to consumers' daily lives by focusing on natural raw materials, thereby contributing to the enhancement of health.

2 **Fulfill corporate social responsibility by engaging in business activities while adhering to compliance**

Riken Vitamin strives to earn social trust by respecting stakeholders, which include customers, shareholders, business partners, local communities, et al., ensuring that all employees act with a sense of ethics and legal compliance in all business activities, and fulfill our corporate social responsibility as a member of society as a result.

3 **Evolve as a company full of flexibility and creativity**

As a manufacturer, Riken Vitamin strives to become a flexible and creative company by tapping into its unique business resources (specialty raw materials, technologies, and facilities) to swiftly and accurately address customer needs that are constantly diversifying, changing, and advancing.

4 **Direct the focus and scope of business activities overseas to ensure Riken Vitamin's global presence**

Riken Vitamin seeks to enhance its presence as a global corporation by increasing activities overseas to meet domestic and international needs.

5 **Create a respectful, appealing workplace for employees**

By respecting each employee's creativity, originality, and welfare, Riken Vitamin strives to create an environment of vitality and fulfillment.

Cultivating expertise in Japan to create a future in the global field.

President
山木一彦

Since our establishment in 1949, we have upheld the policy of effectively utilizing natural materials. As a result, we have applied natural materials in their original form and active ingredients from natural materials through our proprietary technologies of extraction, refining, concentration, and formulation, and developed a unique line of products. Our operations range from creating products for the food business to the development of improvers for foods and chemicals. We also take part in the healthcare industry, delivering a wide variety of products from our domestic and overseas production and distribution bases. In our production bases, we utilize innovative technologies and the capabilities of stable raw material procurement, production technology, and quality assurance, to ensure product safety.

While Japan is facing a low birthrate and an aging population, other countries are observing a population increase, particularly in developing countries. By ensuring the development and implementation of business policies that meet the needs of each market, our company would like to make the next leap forward by becoming a strong, global presence that creates new value. As uncertainty arises around the world from turbulent changes in society, politics, and the economy, it is important for businesses to manage these issues in a timely and appropriate manner. Under all circumstances, we are committed to firmly maintaining our management philosophy and working in unity for further growth. We are determined to continue contributing to a rich, sustainable society, and to manufacturing products that are reliable and safe for our consumers.

HISTORY

The proven technological strength inherited from RIKEN or Institute of Physical and Chemical Research

Riken Vitamin prides itself in utilizing the gifts of nature to the fullest by using advanced technology to contribute to people's health and the future of food. This attitude toward development has been inherited since our foundation, and will be passed down to the future.

An advertisement for vitamins from 1938.

Riken Vitamin's origin was the Vitamin Department of the Institute of Physical and Chemical Research

The technological roots of Riken Vitamin date back to 1917, when Japan's first private research institute, called the Institute of Physical and Chemical Research (Rikagaku Kenkyusho or RIKEN), was established. Many prominent talents have emerged from this research institute, including the Nobel Prize Laureates Dr. Hideki Yukawa and Dr. Shinichiro Tomonaga in the Physics Department, as well as Dr. Umetaro Suzuki, who is famous for his discovery of Oryzanin, and Dr. Katsumi Takahashi, who successfully extracted vitamin A from fish-liver oil, in the Vitamin Department. The research institute achieved the practical use and achieved sale of the extraction method for vitamin A invented by Dr. Katsumi Takahashi, which generated a lot of attention and profit. In 1938, Riken Eiyo Yakuhin Co., Ltd. was established as a specialty company to industrialize the achievements of the Pharmaceutical Department including vitamin A, vitamin B, and vitamin D. The department that specialized in vitamin A later branched off and became Riken Vitamin Oil Co., Ltd. in 1949. Subsequently, the company adopted the current name Riken Vitamin Co., Ltd. in 1980.

Effective utilization of natural materials as our policy

Since its foundation, the company has conducted research and development consistently under the policy of the effective utilization of natural materials. The policy has been upheld since the first extraction of vitamin A from fish-liver oil, to achievements such as the molecular distillation technology and distillation concentration technology for monoglycerides, the technologies for meat extracts and the extraction of colorants, processing technology for wakame products, and formulation technologies such as the encapsulation and beading of vitamins.

KEY EVENTS

The history of Riken Vitamin that has revolutionized its industry

Technological History

● Foods ● Improvers ● Healthcare

1949

1950
Started industrialization of concentration, extraction of fish-liver oil.

1953
Succeeded in molecular distillation of vitamin A.

1959
Completed development of meat extract manufacturing technology.
Started production of soup for instant ramen noodles.
Started Japan's first production of high-purity monoglycerides through molecular distillation.

1960

1961
Started production of medical microcapsules (vitamin A beads).

1962
Completed structure to increase production capacity of monoglyceride.

1964
Released commercial "Riken Soup Stock".

1965
Entered the wakame business.
Released "Nama Wakame (fresh wakame) Wakame-chan".

1966
Won "Okochi Memorial Production Award" for commercialization of distilled monoglycerides production using domestic technology.

1969
Entered into chemical improvers market.

1970

1970
Released water dispersible distilled monoglycerides.
Commercialized microcapsules for health foods.

1972
Released "Mabo-Tofu no moto Mabo-chan" for consumers.

1973
Developed a new lubricant for construction plastics, such as pipes.

1976
Developed scallop extract.
Released Dried Wakame "Fueru Wakame-chan" for consumers.
Started production of natural colorants.

1980

1980
Completed the installation of a fully automated molecular distillation system in the Osaka Factory.

1981
Released "Instant Wakame Soup".

1983
Installed ultra-low temperature spray cooler in Osaka Factory.
Developed a colorant from Monascus purpureus.
Constructed facility for vitamin E in the Chiba Factory.
Started a full-scale production of vitamin E.

1988
Completed construction of a fully automated system for monoglyceride production in Chiba Factory.

1989
Released "Non-Oil Super Dressing (current Riken Non-Oil) with Green Perilla" for consumers, which subsequently won the "Superior Hit Product Award" of the "Hit Food Product Award".
Released traditional Japanese sweets mix.
Started production of the additive master batch.

1990

1992
Released functional improvers for bread.
Released bacteriostatic agent.

1993
Started production of distilled monoglycerides at Rikevita (Malaysia) Sdn. Bhd.

2000

2000
Released "Sozairyoku (current Sozairyoku Dashi)" Japanese soup stock granules for consumers.

2002
Released Mekabu fucoidan.

2004
Added extra production line for high-purity monoglycerides at Rikevita (Malaysia) Sdn. Bhd.
Built a new reaction line for acetylated monoglycerides and esters.

2005
Developed an additive for biodegradable plastics.
Released Foods for Specified Health Uses (FOSHU) "Wakame Peptide Jelly".

2006
Developed and released yellow colorant products derived from gardenias (Crocetin) for health foods.

2007
"Instant Wakame Soup" and "Instant Soup Osuimono" were certified as space foods.

2008
Released the "Crocetin Eye" supplement.

2009
Released the plasticizer "Biocizer".

2010

2010
Constructed a new plant for producing chemical improvers at Kenseido Co. Ltd.

2012
Constructed esterification plant for chemical improvers at Tianjin Rikevita Food Co., Ltd.

2013
Launched pork extract in the North American market.
Development of SaFE pesticides (joint research) won the "National Merit Award of MEXT in Science and Technology".

2015
Released functional food "Wakame Peptide Granulated Type".

2020

Corporate History

1949

1949
Established Riken Vitamin Oil Co., Ltd. with the functions of the Vitamin A Department from Riken Eiyou Yakuhin Co., Ltd.

1953
Relocated Tokyo Factory from Koto-ku to Itabashi-ku.

1959
Acquired Kenseido Co., Ltd.

1960

1960
Riken Yushi Kogyo Co., Ltd. established a factory in Osaka (current Osaka Factory of Riken Vitamin).

1961
Listed on the Second Section of the Tokyo Stock Exchange.

1963
Merged with Riken Oil Industry Co., Ltd. and entered the food market.

1964
Established Riken Food Co., Ltd.

1968
Established the Soka Factory.

1970

1973
Established the Chiba Factory.

1980

1980
Changed the corporate name to Riken Vitamin Co., Ltd.

1985
Established the Kyoto Factory.

1990

1991
Established Rikevita (Malaysia) Sdn. Bhd.
Established Sanny Housou Co., Ltd.

1993
Established Tianjin Rikevita Food Co., Ltd.

1994
Established Rikevita (Singapore) Pte Ltd.

1996
Acquired Eiken Shoji Co., Ltd.

1999
Opened the Application Center for food improvers at the Soka Factory.

2000

2000
Opened the Presentation Center.
Opened the Application Center for food improvers at Rikevita (Malaysia) Sdn. Bhd.
Opened the Application Center for food improvers at Tianjin Rikevita Food Co., Ltd.

2003
Established Riken Vitamin Europe GmbH.

2004
Established Guymon Extracts Inc.
Established Riken Vitamin USA Inc.

2005
Established Rikevita Fine Chemical & Food Industry (Shanghai) Co., Ltd.

2006
Established Rikevita Asia Co., Ltd.

2007
Relocated the Application Center for food improvers from Malaysia to Singapore.

2010

2011
Relocated the Application Center for food improvers from Tianjin to Shanghai.

2012
Opened the Application Center for chemical improvers at Tianjin Rikevita Food Co., Ltd.

2013
Established Rikevita (India) Private Limited.

2014
Listed on the First Section of the Tokyo Stock Exchange.

2015
Established Rikevita Turkey Food Industry Limited Company.

2019
Relocated the Application Center for chemical improvers from Tianjin to Shanghai. Opened the Fine Chemical Technical Center.
Opened the Application & Innovation Center for food improvers at the Chiba Factory.

2020

2020
Relocated Head Office from Chiyoda-ku to Shinjuku-ku.

INNOVATION

Ventures born from extracting, refining, and concentrating Vitamin A

Riken Vitamin has conducted research and development under the policy of effectively utilizing natural materials since its establishment. By inheriting key technologies of extraction, refining, and concentration accumulated through the research and development of natural vitamin A, we have developed innovative, original products that serve various industries.

1949 1960 1970 1980

1949

Riken Vitamin originated from the Vitamin Department of the Institute of Physical and Chemical Research (Rikagaku Kenkyusho or RIKEN).

Rikagaku Kenkyusho

Healthcare

1953

Started molecular distillation of vitamin A.

Production of vitamin A started at the Tokyo Factory. The molecular distillation method, which allows stable extraction, refining, and concentration of elements that exist only in a minute amount in natural materials, is still used today as the basis of our technology.

Food/Extract

1959

Created soup for instant ramen noodles.

This was the beginning of soup production for ramen noodles.

Food improvers

1959

Started production of distilled monoglycerides.

Using the molecular distillation technology, distilled monoglycerides were produced for the first time in Japan. This achievement won the "Okochi Memorial Production Award" in 1966.

Healthcare

1961

Development of medical microcapsules

A facility for microcapsules was added to Tokyo Factory to start the vitamin A beads production for pharmaceutical and medical use.

Food/Seaweed

1965

Released "Nama Wakame (fresh wakame) Wakame-chan".

We entered the wakame business by releasing "Nama Wakame (fresh wakame) Wakame-chan" as a consumer product for the first time.

Food/Extract

1966

Released Dashi-no-Moto, the popular soup stock for Japanese home cooking.

We released a Japanese-style soup stock for consumers. As an easy-to-use product featuring the flavor of dried bonito, this product earned popularity from its launch.

Chemical improvers

1969

Entered field of chemical improvers.

Food improvers were developed for products used in the chemical industry, such as agricultural film and plastic.

Healthcare

1970

Commercialized microcapsules for health foods.

Microcapsules for health foods that were developed using our proprietary technology were commercialized.

Food/Extract

1976

Developed a flavorful and tasty scallop extract.

We developed a flavorful and tasty scallop extract, which is indispensable as a secret ingredient for Wakame Soup, dressings, and other products.

Food/Seaweed

1976

Released "Dried wakame Fueru Wakame-chan".

We developed a dried curly wakame product that is easy to use and has improved shelf life. This is a long-selling household product beloved by many families.

Food improvers

1976

Commenced production of natural colorants for a richer dietary life.

Began producing natural colorants extracted from raw materials, such as gardenias, marigolds, and paprika.

Food/Dressings

1989

Released "Non-Oil Super Dressing with Green Perilla".

This dressing was developed as a product to be enjoyed with seaweed. Recognized for its versatility, this dressing won the "Superior Hit Product Award," of the "Hit Food Product Award", following the same award won for "Instant Wakame Soup" (by The Japan Food Journal).

Food/Seaweed

1981

Released "Wakame Soup", which became a great hit soon after its launch.

"Wakame Soup" is an instant soup containing granulated, scallop-flavored soup and "Fueru Wakame", and packaged compactly. It won the "Superior Hit Product Award" of the "Hit Food Product Award" (by The Japan Food Journal) in 1982.

Healthcare

1983

Started production of vitamin E used for a wide range of products, from foods to pharmaceuticals.

Following the completion of a plant for extracting and refining vitamin E, we started the full-scale production of vitamin E. It is used in a wide range of products, including pharmaceuticals, health foods, and antioxidants.

Healthcare

2006

Developed and released Crocetin for health foods.

We established the technology to extract and refine high-purity Crocetin based on our extensive experience in yellow colorant derived from gardenias. Its health effects are noted within the field.

1 Extract / Seasoning

Seaweed

Dressing

2 Food improvers

Chemical improvers

3 Healthcare

FIELD OF LIFE

Giving people a better life through the power of nature

To give people a healthier, better life through the power of nature,
Riken Vitamin operates a wide range of businesses
from food to industrial raw materials through proven technologies.

1 FOODS

Extract / Seasoning

Riken Vitamin supplies food manufacturers with extracts produced by concentrating the flavors and Umami of natural materials. It also provides seasonings, the soup base for ramen noodles, and snack seasonings to food manufacturers, the restaurant industry, school lunch programs, and households.

Seaweed

Riken Vitamin provides various wakame products, including the dried cut wakame product called Dried Wakame “Fueru Wakame-chan”, wakame soup, and seaweed salad, as well as other seaweed products for the restaurant industry, school lunch programs, and households.

Dressing

Riken Vitamin provides non-oil dressings, such as “Riken Non-Oil with Green Perilla” and other dressings for the restaurant industry, school lunch programs, and households.

2 IMPROVERS

Food improvers

Riken Vitamin creates food emulsifiers and colorants made primarily from natural materials, which food manufacturers use to create natural and healthy processed foods.

Chemical improvers

Riken Vitamin provides manufacturers in industrial fields with anti-fogging agents, anti-static agents, etc., to which food improvers are applied as ingredients for products such as plastics and agricultural film.

3 HEALTHCARE

Inheriting the technologies explored by the Institute of Physical and Chemical Research (Rikagaku Kenkyusho or RIKEN), Riken Vitamin supplies various vitamins and raw materials to pharmaceutical manufacturers and health food manufacturers that create products such as pharmaceuticals and functional foods.

1 FOODS

Extract / Seasoning

Enriching natural flavors and tastes from livestock and marine products

To season foods, natural seasoning extracts are indispensable. Riken Vitamin started the production of meat extracts and ramen noodle soup using the technologies of extraction, refining, and concentration that were gained through vitamin A extraction. We supply various extracts, including those from marine products, such as bonito and scallops, and meat extracts from beef, pork, and chicken, as raw materials and ingredients. Moreover, we provide food manufacturers with customized, raw material-based seasoning blends to help create high-quality and pleasant taste in processed foods. We also develop dressings, soup, soup stock, and retort-packed foods using our extracts and provide them to households, as well as to school lunch programs and the restaurant industry.

Seaweed

Delivering pleasant tastes and nutrients from the sea to your table

The origin of our wakame business was the launch of “Nama Wakame (fresh wakame) Wakame-chan” using the technology to preserve fresh wakame. We then pursued research to meet the demand for pleasant taste and ease of use, which led to the creation of a dried cut wakame product “Dried Wakame Fueru Wakame-chan”. We worked on the development of various products such as wakame soup and seaweed salad, as well as the proposal of recipes. Many wakame dishes are popular today, not only at home, but also in school lunch programs and the restaurant industry.

In addition, we recently released “Frozen Seaweed Marudori Wakame” in which we reproduced the just-harvested freshness and texture of wakame, and launched the brand “Tokimeki Kaisoya”. We seek to highlight the potential of seaweed through developing products that feature various types of seaweed.

Dressing

Highlighting taste and flavor using our proprietary extracts

As a byproduct of the commercially manufactured “Aojiso (Green Perilla) Dressing”, which was developed so seaweed can be enjoyed in school lunches, Riken Vitamin released “Non-Oil Super Dressing with Green Perilla” for general consumers. Since then, we have developed a market for non-oil products. Riken Vitamin consistently delivers dressing products focused on a pleasant taste and flavor, including the Non-Oil series, by utilizing natural extracts and seasonings, and ensuring safety in the manufacture from raw material to final product. For commercial use, we have developed allergen-conscious dressings and various health-conscious lineups. We are also working on the expansion of the use of these products, not only as dressings, but also as all-around seasonings.

Major Products

Consumer products


Dressings


Soup


Dried Wakame
Fueru Wakame-chan


Dashi No Moto


Retort-packed products


Mazekomi Wakame Gohan no Moto
(rice seasoning with wakame)


Other seaweed products

Commercial products


Seaweed


Salad-related product


Japanese seasonings/sauces


Chinese seasonings/soup


Western seasonings/soup


LaCook


Pre-portioned soup


Rice seasonings


Healthy Balance


Healthy Farm
Egao de Lunch

Processed food ingredients


Seafood/meat extracts


Seasonings


Cut wakame

2 IMPROVERS

Food improvers

Holistically producing the pleasant tastes and flavors of foods

Food improvers enhance the quality of processed foods. Since successfully industrializing distilled monoglycerides in 1959 using the molecular distillation technology, Riken Vitamin delivers food improvers with various functions, including food emulsifiers, processed oils, natural colorants, and vitamin E, to processed food manufacturers. Riken Vitamin strives to meet various customer requests, such as the improvement and stabilization of palatability and quality, by collaborating with customers. The processes include proposing food improvers suitable for customers' manufacturing processes, and prototyping through the use of our own products.

Major functions

Emulsification

Promotes a complete emulsion of water and oil.

Anti-staling

Prevents hardening of breads and cakes, and provides a moist and softer texture.

Foaming

Helps aerate the dough and cream of sponge cake, and stabilizes the foam.

Coagulation

Helps make the tofu flavorful in an effective manner.

Anti-sticking

Helps easily loosen strong adhesive foods.

Texture improvement

Gives various textures from crispness, crunchiness, and moistness.

Coloring

Adds an appetizing look that is appealing to the eye.

Nutritional enrichment

Adds vitamin E and other vitamins to enrich the food.

Antioxidant

Prevents oxidation using vitamin E to maintain flavor.

Chemical improvers

Bringing the same technologies and safety developed in food applications to the industrial field

Riken Vitamin applies the same technologies used in food improvers to the creation of chemical improvers. We have a strong presence in the industrial field, and aid the plastic, agricultural films, food packaging, rubber products, and cosmetics businesses. Because our chemical improvers are manufactured at the same standards as products used for the food industry, they are often demanded in industrial products that require a high level of safety. In addition, these improvers are eco-friendly in efforts to contribute to a sustainable society. We tailor to customer needs by ensuring that we have a full understanding of their requests and issues, and by using our experience in food applications to customize the end product.

We not only solve customers' problems, but also contribute to improved customer convenience.

Major functions

Anti-fogging

Prevents fogging caused by surface water droplets.

Plasticization

Makes hard plastic more pliable.

Lubrication

Helps lubricate and stabilize the product, and improves appearance, productivity, and surface texture.

Anti-static

Prevents static buildup to reduce dust.

Thickening

Enhances viscosity to prevent slipping.

Cleaning

Provides great detergency and foaming.

Mold release

Helps extract products from molds easily.

Dispersion

Evenly disperses substances that are difficult to mix, such as fillers and woodchips.

Anti-oxidation

Prevents oxidation of plastics during processing or after molding.

3 HEALTHCARE

Creating a healthy future using unique technologies

Building upon the technology gleaned from vitamin A production, today, we produce vitamins such as vitamin A, D, and E as ingredients for pharmaceuticals and functional foods. We use processing techniques such as beading and encapsulation to supply suitable formulations and vitamin complexes, to pharmaceutical and health food manufacturers. Riken Vitamin is also actively involved in collaborative research with universities and research institutes on the effects and efficacies of various natural materials. We not only supply Mekabu fucoidan, Crocetin and other ingredients as raw materials for functional foods, but also deliver them to consumers as food with functional claims.

Major products and features

Raw material for pharmaceuticals/nutritional enrichment

Vitamin E

Riken Vitamin produces vitamin E derived from natural materials. It is widely used as a raw material for pharmaceuticals and health foods for nutritional enrichment and anti-oxidation.

Raw material for functional food

Mekabu fucoidan

It is a viscous ingredient extracted from mekabu (fertile leaves of wakame). Riken Vitamin has continued research with a focus on fucoidan, the health-functional ingredient contained in Mekabu, which has been familiar among the Japanese since ancient times.

Raw material for functional food

Crocetin

A natural yellow colorant found in gardenia fruit and saffron, Crocetin is classified into carotenoids like β-carotene and lycopene. It also contains antioxidant ingredients, and is attracting attention for its health benefits.

Raw material for functional food

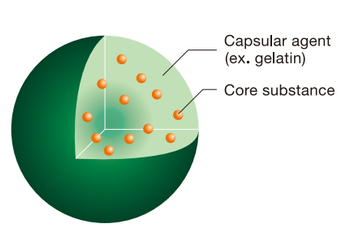
Seaweed polyphenol

Polyphenol, which is contained in the seaweed Ascophyllum nodosum, has the potential for various functions. We developed it as a new health material, naming it “Seaweed Polyphenol”.

Formulation technologies

Rikebeads (Microcapsules)

Rikebeads were created by applying our long-term developed technology of stabilizing vitamin A (an oil-soluble ingredient) to the fields of pharmaceuticals and foods.
This technology not only stabilizes unstable ingredients but also leads to an alleviation of bitter or astringent taste, which is indispensable to making pharmaceutical drugs easier to swallow, and to maintaining the flavors of gum and candy tablets.



FACILITIES

Solving our customers' problems through "high quality" and "customization"

As a pioneer of the food industry, Riken Vitamin has always conducted innovative and aggressive product development focused on natural materials. We offer novel solutions through our technologies and up-to-date information.

Production facilities

Soka Factory [Soka City, Saitama]

Establishment 1968 Products handled Consumer products/Commercial products/Raw materials for processed foods

Since its establishment as a ramen noodle soup plant using the technologies of extraction and concentration, the Soka Factory has evolved to become the primary factory that carries out research, development, and production for the Food Business Department. It has adopted cutting-edge technology with computer-controlled facilities to achieve large-scale automation. An active employment of food hygiene technologies has enabled the production of safe and tasty foods.

Chiba Factory [Chiba City, Chiba]

Establishment 1973 Products handled Raw materials for processed foods/Food improvers/Vitamins

The Chiba Factory conducts research, development, and production of food improvers. Food improvers are used for many processed foods including bread, confectionery, tofu, noodles, and prepared foods to meet customer needs for diversification in diet and food processing. The factory also produces vitamin E from natural materials, making use of the distillation and enrichment technologies, which are widely used in products ranging from health foods to energy drinks, cereals, and sweets.

Tokyo Factory [Itabashi-ku, Tokyo]

Establishment 1953 Products handled Vitamins/Raw materials for functional food/Microcapsules

The Tokyo Factory started operations as a dedicated natural vitamin A plant, and was the first step of Riken Vitamin's corporate development. The technologies accumulated here are applied to various products including foods, emulsifiers, and vitamins. Today this factory conducts the production of bead products and raw materials for functional food, as well as the research and development of food with functional claims.

Kyoto Factory [Kameoka City, Kyoto]

Establishment 1985 Products handled Food improvers/Vitamins

The Kyoto Factory mainly conducts research, development, and production of colorants derived from natural materials. Our company has actively explored this field with the success in extraction and refinement of a yellow colorant from gardenia fruit in 1963, and a red colorant from cultured yeast in 1977. The demand for safe and beautiful natural colorants has increased in recent years, leading to greater production.

Osaka Factory [Hirakata City, Osaka]

Establishment 1960 Products handled Raw materials for processed foods/Food improvers/Chemical improvers

The Osaka Factory conducts research, development, and production of improvers for foods and chemicals using the molecular distillation technology. It supplies various products with excellent safety, including food improvers that are mainly used for processed foods, and chemical improvers that are mainly used for plastics and cosmetics.

Research and development facilities

Aiming to become reliable external staff

Riken Vitamin has staff members with expert knowledge and applied techniques, who are dedicated to quickly responding to diversifying and increasingly complex customer needs. We utilize our technologies and up-to-date information to effectively conduct solution-oriented business.

Foods Presentation Centers

Our Presentation Centers propose recipes and new diet styles using the knowledge gained through our consumer and commercial products. Our customers include supermarkets, retailers, school lunch service providers, mass food service providers, and the restaurant industry. The centers are equipped with general cooking equipment for household use, as well as kitchen facilities for commercial use, which enables us to reproduce cooking environments close to those of our customers. We consciously propose unique recipes ranging from the latest trends to traditional and seasonal dishes.

Improvers Application & Innovation Centers

Our Application Centers collect information on the challenges faced by processed food manufacturers, and work with them to find solutions at any stage of product development and manufacturing. They are equipped with tools similar to typical food manufacturing facilities so that we can develop prototypes in an environment close to the production processes of our customers. Our staff members at the Application Centers have expert knowledge in applied techniques to develop prototypes, and ensure that they propose added values to each customer.

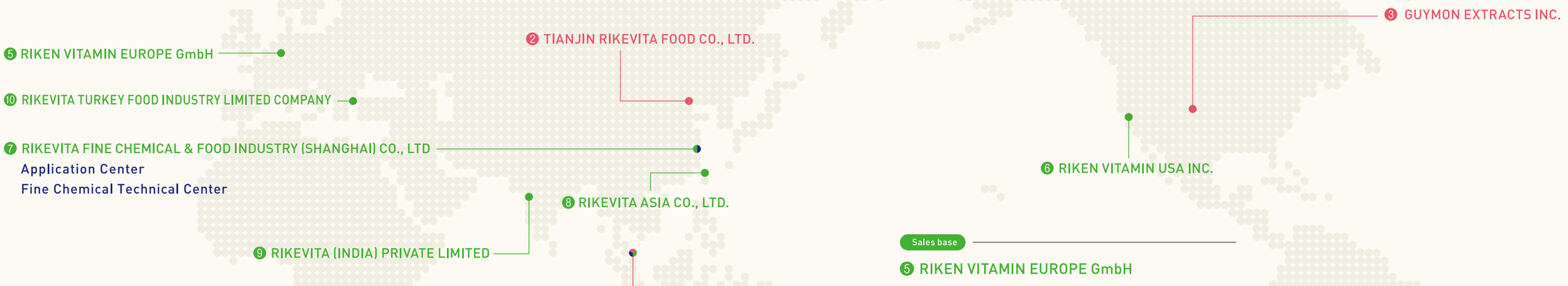
Bringing solutions nurtured in Japan to global markets

The technologies nurtured in Japan are delivered to global markets as well. We opened food improver Application Centers in Singapore and China, as well as a facility in China for chemical improvers, where domestic and international staff work together to propose solutions that satisfy the various requests of customers from each country.

NETWORK

Bringing solutions nurtured in Japan to the world

Riken Vitamin brings together the experience and technologies gathered in Japan in the fields of production, sales, and application, to apply them in global markets. We conduct a solution-oriented business that provides customers with added value across borders and cultures, by adapting to the characteristics, preferences, and customs of each global area.



Production base

❶ RIKEVITA (MALAYSIA) SDN. BHD.

Establishment 1991

Products handled Raw materials for processed foods/Food improvers/Chemical improvers

Rikevita (Malaysia) Sdn. Bhd. was established as the first overseas production base to launch distilled monoglycerides toward global markets. Using the abundant raw materials that are available locally, Rikevita (Malaysia) produces various improver agents starting with emulsifiers. It is now a production base with one of the world's largest capacities.

Production base

❷ TIANJIN RIKEVITA FOOD CO., LTD.

Establishment 1993

Products handled Raw materials for processed foods/Food improvers/Chemical improvers

Tianjin Rikevita Food Co., Ltd. was established in the Tianjin Xiqing Economic Development Area, and the size of this area is 50,000 square meters. The company produces improvers for foods and chemicals targeting domestic and foreign manufacturers in China.

Production base

❸ GUYMON EXTRACTS INC.

Establishment 2004

Products handled Raw materials for processed foods

Guymon Extracts Inc. produces pork-bone soup and pork extract as a soup base for ramen noodles. This pork extract is mainly delivered from our sales office Riken Vitamin USA Inc. to meet the demands of the rapidly growing North American ramen noodles market.

Sales base Application center

❹ RIKEVITA (SINGAPORE) PTE LTD

Establishment 1994

Products handled Raw materials for processed foods/Food improvers/Chemical improvers/Vitamins

Application Center

Establishment 2007

Products handled Food improvers

The Application Center was established in Rikevita (Singapore) Pte Ltd which is Riken Vitamin's first overseas sales office. Its Application Center provides technical services for food improvers.

Sales base

❺ RIKEN VITAMIN EUROPE GmbH

Establishment 2003

Products handled Raw materials for processed foods/Food improvers/Chemical improvers/Vitamins

Sales base

❻ RIKEN VITAMIN USA INC.

Establishment 2004

Products handled Raw materials for processed foods/Food improvers/Chemical improvers/Vitamins/Commercial products

Sales base Application center

❼ RIKEVITA FINE CHEMICAL & FOOD INDUSTRY (SHANGHAI) CO., LTD

Establishment 2005

Products handled Raw materials for processed foods/Food improvers/Chemical improvers/Vitamins

Application Center

Establishment 2011 Products handled Food improvers

The Application Center was established in Rikevita Fine Chemical & Food Industry (Shanghai) Co., Ltd which is the sales office for the China market. It has typical processed food machines. Moreover, it provides technical services for food improvers.

Fine Chemical Technical Center

Establishment 2019 Products handled Chemical improvers

The Technical Center was established to enhance the R&D system for chemical improvers. It provides technical service to the China market and all over the world.

Sales base

❽ RIKEVITA ASIA CO., LTD.

Establishment 2006

Products handled Raw materials for processed foods/Food improvers/Chemical improvers/Vitamins/Consumer products/Commercial products

Sales base

❾ RIKEVITA (INDIA) PRIVATE LIMITED

Establishment 2013

Products handled Raw materials for processed foods/Food improvers/Chemical improvers/Vitamins

Sales base

❿ RIKEVITA TURKEY FOOD INDUSTRY LIMITED COMPANY

Establishment 2015

Products handled Raw materials for processed foods/Food improvers/Chemical improvers/Vitamins

QUALITY

Commitment to quality and safety

Riken Vitamin believes the most important mission is to deliver safe and reliable products to customers. We have developed an environment that ensures quality control, and allows employees to heighten their knowledge and awareness about it so that the customers can be ensured of their products' safety.

Quality control for the delivery of safe products

Riken Vitamin delivers safe, quality-first products by implementing strict inspections through all phases of production, from receiving raw materials to shipping final products. We have built a traceability system for tracking and tracing information pertaining to the products at every production stage to ensure their safety.

Product development that meets the needs of customers and the times

Riken Vitamin has been committed to developing safe and exemplary products with a focus on natural materials since its foundation. We have created several key materials from natural materials and developed products that match the needs of the times through our proven technologies and creativity. We will continue to work on the development of products that respect customer requests.

Acquiring certifications on global standards in all factories

All Riken Vitamin factories in Japan have the ISO 9001 certification on quality management, as well as FSSC 22000 certification on food safety to ensure highly reliable production according to global standards. In addition, all factories and offices in Japan and Rikevita (Malaysia), which is our main overseas factory, acquired ISO 14001 certification on environmental management to achieve an environmentally-friendly production system.

Unwavering commitment to product quality

To deliver safe products to our consumers, we believe it is of utmost importance to act with a high ethical standard, and understand our share in delivering quality products. We actively promote CSR activities with adherence to compliance policies, as well as an environment that sheds light on the creativity and innovation of our employees.

Commitment to quality 1

Reflecting upon customer opinions

Riken Vitamin's Quality Assurance Department conducts the Customer Service Center, which seeks to improve product quality by collecting requests and opinions from general customers. We hope to understand the consumer by listening to their voices directly, and reflecting on their feedback to better our products.

Commitment to quality 2

Verifying safety using the latest technologies

The Food Analysis Center uses microelement composition to conduct various inspections, such as discovering the production site of wakame, measuring hazardous substances with multiple precision analyzers, identifying foreign substances or abnormal odors, and working with the Development Department for the elucidation and verification of palpability. This center also inspects raw materials and products thoroughly to deliver safe products to customers.

CSR&COMMUNITY

Creating an environment of trust within our society

Riken Vitamin actively engages in solving problems regarding the environment, society, and the economy, and aim for the sustainable development of our society and company.

Our fundamental CSR policy

The Riken Vitamin Group has a defined policy for the position of CSR in the Riken Vitamin Group so that all employees can act based on a shared awareness.

1. Organizational governance

The Riken Vitamin Group complies with the laws and regulations of all countries and regions where the Group conducts business, and takes into consideration the effects or its actions on all stakeholders. Our group has built an organization that appropriately discloses information, and allows prompt decision-making for transparent business management.

2. Human rights

The Riken Vitamin Group recognizes diversity in talent, values, and ideas, with a respect for the human rights of all stakeholders.

3. Labor practices

The Riken Vitamin Group strives to create an environment where employees can work at ease. The Group aims to establish an unfettered culture in which employees can display their abilities without limitation, and find their jobs rewarding.

4. Environment

The Riken Vitamin Group focuses on effectively using natural raw materials, as this is a central tenet of its business activities. The Group pursues harmony between society and nature, valuing the preciousness of the Earth's environment.

5. Fair operating practices

The Riken Vitamin Group conducts fair and honest business transactions based on a spirit of corporate ethics. The Group also values mutually-trusting relationships with business partners.

6. Consumer issues

The Riken Vitamin Group makes use of its proprietary raw materials and technologies to provide safe and secure products and services that contribute to better customer satisfaction.

7. Community Involvement and Development

The Riken Vitamin Group makes efforts to contribute to the development of the community by exercising its business assets and knowledge.

For customers

The Quality Assurance Department oversees all quality-related activities of the Riken Vitamin Group. In order to assure the delivery of safe products, we utilize a centralized quality assurance system that allows the department to work in a timely manner and disclose information only to appropriate personnel.

Approach

- Corporate website provides detailed information on allergens and other components of our raw materials
- Specifications and inspection reports are available via a centralized document issuance system

For the environment

The Riken Vitamin Group focuses on effectively using natural raw materials as its center of business operations. Our domestic factories engage in energy saving activities for water and waste, as well as educating staff on environmental action. In addition, we engage in research and development to preserve and invigorate the seaweed industry.

Approach

- The Yuriage Factory, constructed in Natori City, Miyagi in July 2017, was a reconstruction effort after the Great East Japan Earthquake and a means to reinvigorate the seaweed industry

For communities

Riken Vitamin uses its knowhow and assets to develop together with communities. For example, we provide dietary education to schools and communities, and serve as a board member of the Japan Association for the World Food Program, an official agency in Japan for the United Nation's only food support organization, to end world hunger.

Approach

- Delivery of lectures concerning wakame to spread the joy of learning about seaweed
- Participation in a fund-raising campaign and a charity walk hosted by the Japan Association for the World Food Program

RIKEN VITAMIN CO.,LTD.