

Production System

Japan's largest frozen bread dough factory

Our Shimada factory is one of the largest frozen dough factory in Japan that can produce delicious and safe products up to 1.1 million doughs per day.



Automation of master craftsmanship

Bakers make delicious bread by adjusting their mixing based on their experience and intuition, depending on the temperature and the condition of the flour of the day. Using sensing and advanced analysis technology, we have realized the visualization of the state of the dough in the mixer. With these unique technologies, we consistently deliver high-quality breads like those made by bakers.



Production by multifunctional robots

Our factory is equipped with a uniquely developed multifunctional robot that can flexibly support the production of various types of products, and it has a great effect on stabilizing quality, increasing production efficiency, and preventing foreign substances such as hair coming from humans.



Advanced production management system

In order to update the production plan according to the demand (production item/quantity) that changes from time to time, we are trying to optimize production elements (personnel, raw materials, etc.) with an integrated production management system that centrally manages all information. In addition to promoting the multi-skilling of production personnel, we create a database of each employee's past work experience, skill level, etc., and utilize it to optimally allocate personnel according to changing production demand.



Quality control and Quality product supply

Deliver safe and secure products to customers

As a member of the Ajinomoto Group, we guarantee "quality" and "food safety and security" with the Ajinomoto Quality Assurance System [ASQUA], which is based on the concept of the ISO.

We take various measures to prevent foreign substances from contaminating from people and equipment into products, both in terms of hardware and software.

Frozen bread dough passes through a foreign substance inspection device on all lines to confirm that no foreign substances are detected.

In response to customer inquiries, we report promptly by conducting analysis and surveys using fluorescent X-ray analyzers, infrared spectrophotometers, etc.



Technology and Product development

Respond dedicatedly and speedily to customer request

We are a custom-made company that carefully and speedily develops products that meet customers' needs for quality and operations, with a variety of dough such as pies, Danish pastry, sweet buns, donuts, and bread, etc.

We are aiming for a highly convincing development approach through 'visualization', such as our unique evaluation method and numerical quantification of target quality.

In recent years, we have also been focusing on developing 'Ready To Bake/Ready To Fry' products that can contribute to labor saving in the food service industries.



Provide solutions tailored to customer issues

Our wishes and goals are to contribute to the business of our customers by providing the solution as products that are truly wanted by the Consumers.

