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Sojitz Corporation
Sojitz Tuna Farm Takashima Co., Ltd.

Sojitz Tuna Farm Takashima Becomes Japan's First Farmed Tuna Producer Certified Under ISO 22000

Takashima Brand Tuna, Known for Safety and Security, Bolsters Sales in Japan and Asia

Sojitz Tuna Farm Takashima Co., Ltd., a wholly-owned subsidiary of Sojitz Corporation, acquired ISO 22000 certification, the international standard on food safety management systems adopted by the International Organization for Standardization. This is the first time that a Japanese tuna farmer has gained ISO 22000 certification and the first time that a Sojitz Group company has been certified under that standard.

ISO 22000 is an international food safety management system standard based on the ISO 9001 international quality management system and incorporates the concepts of hazard analysis and critical control points (HACCP) for food safety management. Today, food safety is demanded around the world, and there are growing calls for certification not only in Japan but many other countries as well.



Temperature monitoring to ensure product temperature management during processing

As ISO 22000 certified company, Sojitz Tuna Farm Takashima seeks to increase sales in Japanese markets and raise awareness of Takashima brand tuna as a safe and secure product. In conjunction with economic development in China, Singapore, and other Asian countries, consumption of raw tuna has become increasingly popular and food safety management is coming under heightened scrutiny. Sojitz Tuna Farm Takashima is Japan's only ISO 22000 certified tuna farmer, and in anticipation of the possibility of market liberalization in the future, the company seeks to develop sales routes, particularly in Asia.

As awareness of food safety increases, the Sojitz group will continue its efforts to meet the needs of consumers by supplying safe and secure foodstuffs within the global food business.

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