

Our Attitude:
Be thankful to nature
大地皆恩



柔軟な発想で、お客様のニーズに応える製品を開発します。

Creative thinking

R & D focusing on
meeting customers' needs



大地に還す。
玉葱の外皮を再利用する、循環型

Environmentally conscious

Minimizing waste and
protecting nature



日本を耕す。
淡路島から、日本各地に広がる加工用原料農園。

Grateful

Protecting human beings and soil
by helping local farmers and their
land starting from Awaji and
spreading to the whole Japan



技術を磨く。淡路農産の真骨頂。
最新の設備で光る職人の技。

Innovative

Enhancing the wonderful skills
of the Awaji farmers by using the
latest technology

SPIRAL (JAPAN) CO., LTD.



We process many kinds of vegetables and have contracts with a number of reliable vegetable farms throughout Japan in order to obtain a reliable supply of their clean, fresh, safe vegetables. Among the many kinds of vegetables that we use, the main one is onion. We process about 20,000 tons of onion at two factories: one is in Awaji Island and the other is in Hokkaido, both in the area where the onions are grown.

We use the latest equipment and technology to process vegetables by dicing, slicing and pasting etc. and many ways of cooking such as steaming, baking, simmering and stir-frying. We also process retort and frozen products.

Our motto is to produce safe and high-quality processed vegetables for our clients. It is no exaggeration to say that there are no people in Japan who have never eaten the vegetables which we have produced in the last 40 years. However, few people know our company name because our products are for business use. In other words, our clients use our products in order to produce their finished product. We believe our Japanese vegetables are excellent and world class.

We understand that good quality of vegetables is essential to cook delicious dishes and obtain a high-quality finished product.

Research results even show that ingestion of good quality vegetables raises the immunity of human body and can have an anticancer effect. Just recently, we learnt that the Japanese Dr. Tasuku Honjyo received the Nobel Prize in medicine and physiology for research on cancer immunotherapy.

We understand that people in Hong Kong care a great deal about their health, and about their food, and wish to enter the field of health foods by supplying processed onion and other vegetables for the Hong Kong market.

1. Japanese sautéed onion:



Japanese sautéed onion is our company's hottest selling item in Japan. The onions are 100% harvested (e.g. in Awajishima, Hokkaido and Kyushu) and processed in Japan. The sautéed onion is very rich in taste and aromatic, especially when it is used for example in potage soups, and curries.

It has a creamy and mellow taste which is especially appreciated whilst eating together with bread, beef, pork or chicken. Furthermore, by adding the sautéed onion to croutons in potage soup, its natural sweetness is complemented.

"Japanese sautéed onion potage" is popular in luxurious meals and is one of the favorite traditional dishes in French cooking.

Japanese onions are naturally strong in flavour, with a pungent sweetness to them. No additives are added in our process of making sautéed onion. These onions, with their high 'total sugar content' at the time of sautéing, and a low amount of 'pyruvic acid content', gives the product a nice spiciness. These distinctive features successfully draw out the flavory sweetness of the Japanese onions.

1. Our factory has strong connections with farmers who provide our company with an abundant supply of farm produce throughout the year:



2. Main Products:



3. Our factory facilities:



IOF (急速凍結装置)



ニーダー



凍結貯蔵装置

4. Overall of flow from order to delivery

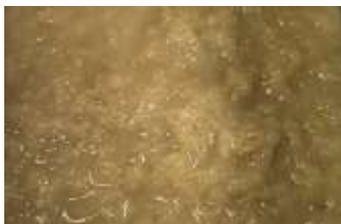


Japanese onion is sautéed and reduced to 70% of its original weight. This reduces time and labor costs comparing with having to sauté them from raw.

❖ Greatly reducing time and labor costs

Savings are also made because it can be used immediately after opening, as it does not have to be cooled and stir-fried compared with having to cook it from raw.

❖ It is carefully heated until it is light-brown in color



Heating the Japanese onion to 70% its weight, can pull out the sweet taste and richness of the onion

5. Recommended dishes using sautéed Japanese onion

(1) Croquette (2) Beef Stew (3) Meat and potatoes (4) BBQ sauce (5) beef steak (6) Hamburger, (7) Deep fried meat cutlet (8) Curry (9) Dressing (10) Sauce for Beef/Pork/chicken (11) Pizza and many more



6. Japanese sautéed onion:

Product name	Sautéed onion
Ingredients	Japanese onion and lard **
Net weight	1 kg
Expiry date	Printed on packages
Storage	Avoid direct sunlight and should be kept in room temperature
Seller	Spiral (Japan) Company Limited
Importer	Taku Development Limited

** Highly refined lard is used and therefore no allergen will remain.

Ingredients	In standard value / per 100g	Remarks
Energy	145 kcal	
Moisture	72.2g	
Protein	1.9g	
Lipid	8.2g	
Carbohydrate	16.9g	
Ash	0.8g	
Sodium	4.0mg	

[Preservation method and shelf life]

- It can be stored for 730 days in a cool and dark place (if unopened)
- The shelf life is calculated starting from the date of manufacturing. Please note beforehand that there is no expiry date written on the product description.

※ Notes regarding the best usage period of 'Sautéed onion' below

[Notes]

- The quality of sautéed onion is guaranteed, but please keep it in a cool dark place or in the refrigerator in the summer in order not to raise its temperature.

※Please use it promptly after opening

7. Products list:

The sautéed onion is heated to maximize the onion flavour

Product name	Country of origin	Remarks
sautéed onion - 30 dice	Japan Domestic	3.2 mm, 6.4 mm
sautéed onion - 30 slices	Japan Domestic	3mm
sautéed onion - 30 paste	Japan Domestic	
sautéed onion - 50 dice	Japan Domestic	3.2 mm, 6.4 mm
sautéed onion - 50 slices	Japan Domestic	3mm
sautéed onion - 50 paste	Japan Domestic	
sautéed onion - 70 dice	Japan Domestic	3.2 mm, 6.4 mm
sautéed onion - 70 slices	Japan Domestic	3mm
sautéed onion - 70 paste	Japan Domestic	
sautéed onion - 90 dice	Japan Domestic	3.2 mm, 6.4 mm
sautéed onion - 90 slices	Japan Domestic	3mm
sautéed onion - 90 paste	Japan Domestic	

8. Other products *****Some of the products made are made from customers' orders**

1	Taro Peel	26	Awaji-made chopped onion 250 g * 20
2	Ginger paste 25 (10* 2) domestic	27	Awaji chopped onion 300 g * 20
3	Diced ginger 1.6mm	28	Diced cabbage 4.8 mm
4	Diced sautéed ginger 90 3.2mm	29	Diced cabbage 9 mm
5	White green sautéed onion 3mm slice	30	Cut cabbage 20mm square
6	White kidney bean pastes 25/2 (5*4)	31	Cut cabbage 3 mm square
7	Stir-fried green beans oil	32	Sautéed onion 50 Diced 3.2 mm (non-oil)
8	Pumpkin paste 200/2	33	Sautéed onion 50 Diced 6 mm (non-oil)
9	Sautéed tomatoes 70	34	Sautéed onion 50 Diced 3.2 mm (Awaji)
10	Edamame paste 200	35	Omelette ingredients 1 * 10
11	Brown roux 10* 1	36	Diced carrot 15 mm
12	White sauce 10*2	37	Sliced carrot 3-10-30
13	Demiglace sauce roux	38	Carrot paste 200 #
14	Demiglace sauce ingredients	39	Sautéed carrot 1.6 mm (lard)
15	Indian curry sauté 32%	40	Vegetable Mix No. 3
16	Indian Curry Fried Vegetable 40% (Domestic)	41	Turnip cream soup
17	Beef curry vegetable stir-fried 10 * 2	42	Diced turnip 9.6
18	Dry retort curry 180g	43	Turnip paste #25
19	Sweet retort curry 180g	44	Cut green perilla 4.5mm
20	Fruit curry sauce 3 * 6	45	Onion soup of Awajishima onion 150 g * 40
21	Meat sauce for commercial use Stir fry vegetables 10 * 2	46	Onion soup granules 50 g
22	Vegetable broth concentration 5 * 2	47	Onion soup granules (North Sea) 50 g
23	Potato cream sauce 5*4	48	Diced fig
24	Gratin base 10 * 1	49	Naruto Orange Jam 1 kg
25	Frozen peeled domestic onions 5 * 2	50	Naruto Orange Marmalade 285 g

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