

“OISHII”

Let's create it together.



SOL JAPAN

We want to create it, together with “**YOU**”.



SOL JAPAN

SHIMANE/FRESH
OSAKANA/Delicious
LOVE/Laboratory
-Since 1962-

Here !

ここです。
島根県



島根のお魚のおいしさを世界へ発信する

-Sending the deliciousness of SHIMANE to the world-

June 2022 HACCP certification



CEO/ Development manager
SHIN TANAKA

Why choose it?

① Reasonable



More than satisfactory for the price.

② Delicious



texture, umami, freshness of appearance.

③ Easy to use



no waste, no messy hands, no garbage, easy to maintain quality

Proposed Products



Frozen vacuum packed SAZAE (Turban Shell)



White Squid Skinless Proton Freeze Vacuum Pack



SHIROBAIGAI Peeled for Sashimi (500g pack)



SHIROBAI-GAI Slices for Sashimi



Frozen vacuum packed J'SPIRITS shrimp (MOSA-EBI)



Sliced turban shell with shell Proton Freeze vacuum Packed



Sliced turban shell Proton Freeze (After thawing)



Snow Crab Steamed, peeled, proton freeze Vacuum packaged



Proton Freeze Vacuum-Packed Nodoguro (akamutu) Fillet



Proton Freeze Vacuum-Packed Nodoguro (akamutu) Fillet



Amadai with scales Dress



**Mosa Shrimp
Shelled IQF Proton Freeze**



**Sliced turban shell with liver
Proton Freezing**



**60/90g
15-Pack Product
Specifications**



after defrosting



-Defrosting Frozen Products-

① Place the frozen product in a water ice bath or other container.

② Siro-ika (squid) skinless/ 2 min.
Nodoguro fillet/ 4 to 5 min.
AMADAI fillet/ 10 to 15 min.

*This is a rough estimate of time.

Time will vary depending on the environment.

Place one piece at a time in water ice.

For multiple pieces, increase the time.

③ Remove and open the ice.

④ Wipe up the water on the surface with paper.

At this time, the ice is semi-frozen. ← Important point

⑤ Cut (slice) and cook in the half-frozen state.



The important point is to open the package half-frozen and wipe the surface first.

NODOGURO-ZUKE/ABURI



NODOGURO MISO-ZUKE



White Squid Skinless After thawing



At Vancouver

Amadai with scales fried with matsukasa



Aged eel grilled white



at New York

Aged eel kabayaki



at Denver

2-week aged sea bream sashimi



Pickled Filleted MOSA Shrimp



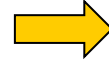
Purchasing and processing lead time

Flow from departure of fishing boat to auction at the market to factory processing

(e.g.) April 1st 3:00 am
Mitsu fishing port
(Shimanefishery cooperative)
preparation for departure



April 1st 3:30
Mitsu fishing port departure
Around 3:40
Arrival at fishing grounds
start fishing



5:30
End of fishing Return to port



April 1st 6:00 am
Arrive at port with big catch
Sorting of caught fish



7:30 a.m.
Shipping from Mitsu



April 1st 9:00 am
Fish arrive at the factory
Start processing



April 1, early morning
Proton freezing of
processed raw materials



Speedy production of about 6 hours
from landing to frozen processing.
Proper processing at the fastest speed!

Around 8:00
Arrive at Matsue Fish Market



Early afternoon
vacuum pack/metal
detector/packaging
Completion



Arrive in 30 minutes
from landing fishing port

SOL·FREEZE·PRODUCT

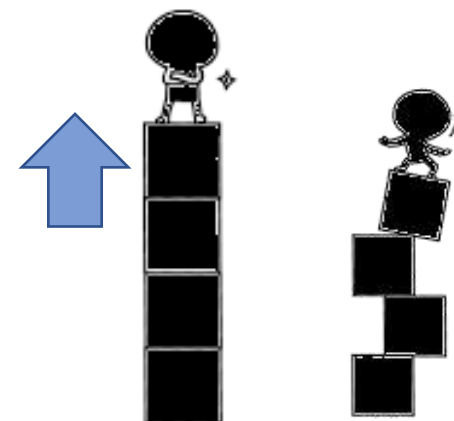
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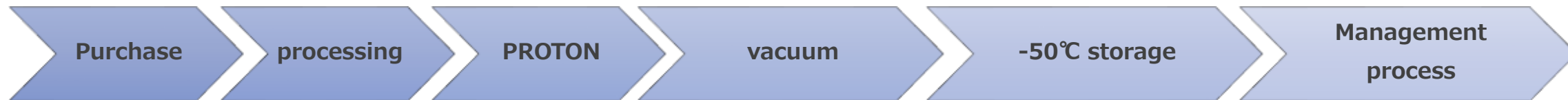


① **Reduce food poisoning** caused by parasites.

② Reduce processing **time** and manual **labor**

③ Supply and price **stabilization**

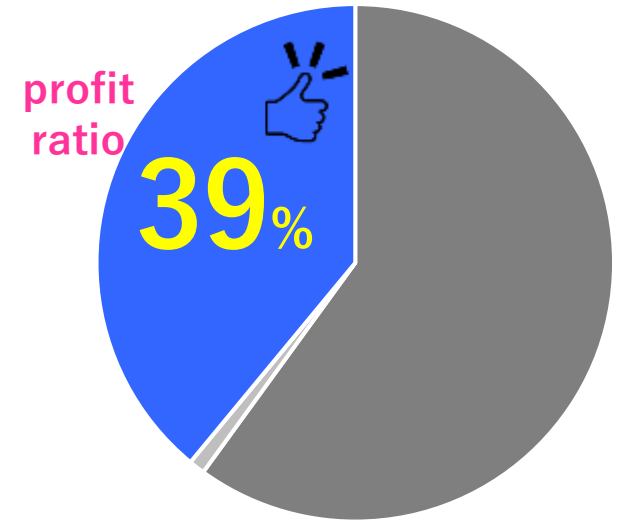




Domestic highest quality

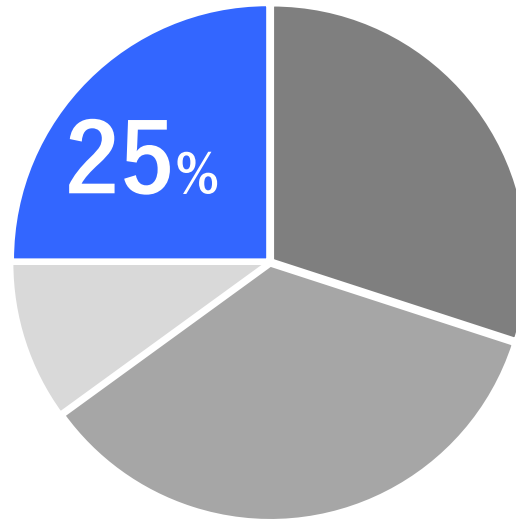
-Made in JAPAN-

SOL Products



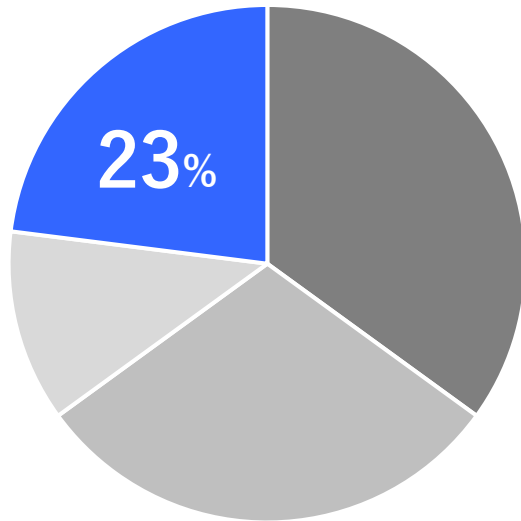
■ food cost ■ labor cost ■ Loss ■ profit

In-house manufacturing

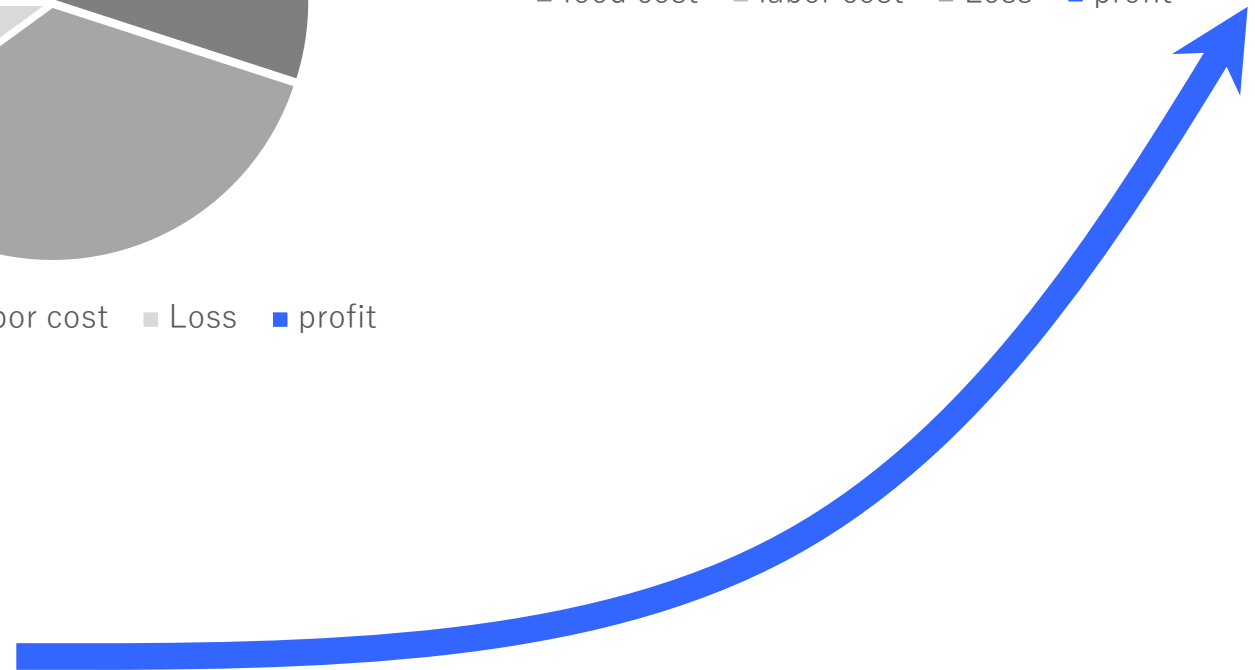


■ food cost ■ labor cost ■ Loss ■ profit

Vendor procurement



■ food cost ■ labor cost ■ Loss ■ profit



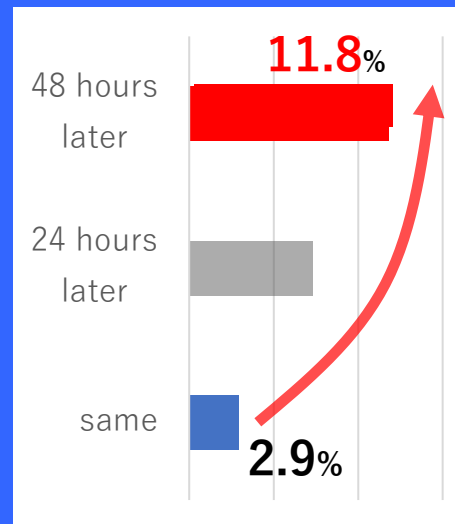
"The freshness level (K-point) of seafood doubles by the next day."

"Freshly caught ingredients

→ processed the same day."

"The benefit of this frozen product is that it rivals the quality of fresh fish."

**"(Reference) Fresh Fish - Red Snapper / K-point Progression
Same day: 2.9%
24 hours later: 7.3%
48 hours later: 11.8%"**



"We manufacture the products for raw consumption.
We strive to minimize the growth of general bacteria as much as possible.
We manufacture in a factory that is safely managed."

Price stability and security of supply are possible.

Rapid Electromagnetic Refrigeration "Proton Freezing"

What is proton freezing?

Proton freezing is a revolutionary rapid freezing method that hybridizes an equal magnetic flux density environment, an electromagnetic wave emission environment, and cold air. It is a freezing method that works on the formation of ice nuclei during freezing to produce a large number of ice nuclei, creating small ice crystals and consequently preventing the destruction of food cells, thereby reducing drip. Proton freezing is used to freeze raw materials in a fresh state so that the freshness and taste of the food can be maintained.

Simply put !

- **Stabilizes cells by passing magnetic and electromagnetic waves through them.**
- **The stable cells are cooled to the freezing temperature range at once.**
- **When thawed, the cells are still intact, so no flavor is lost and no drips occur.**

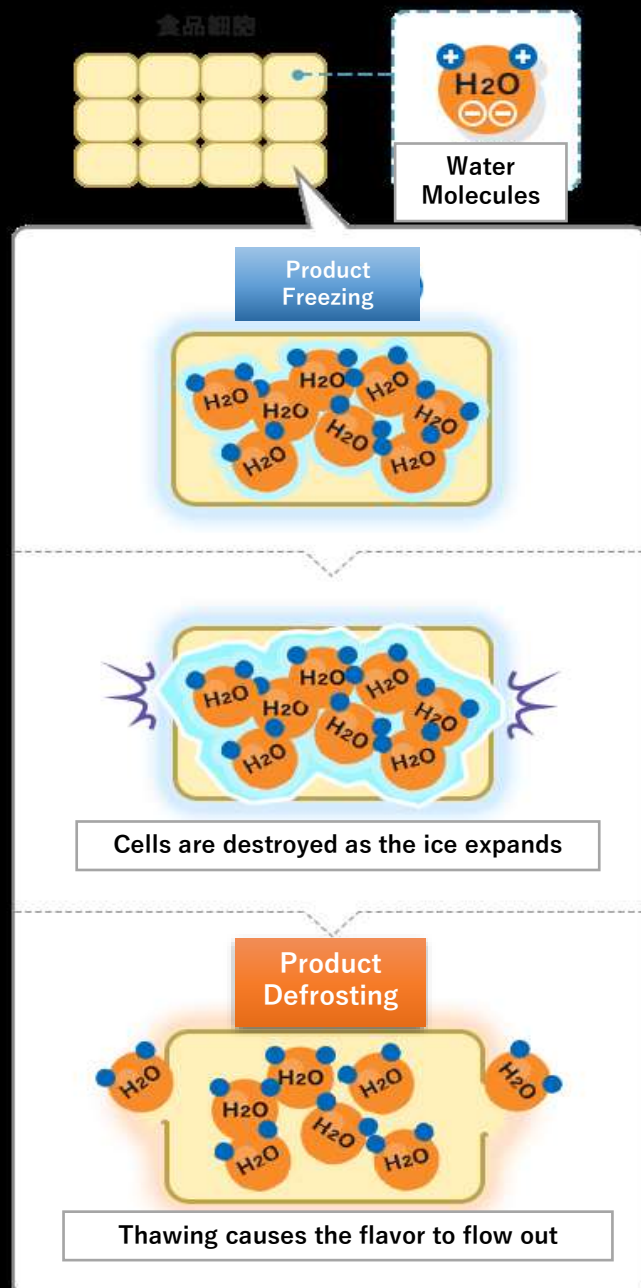
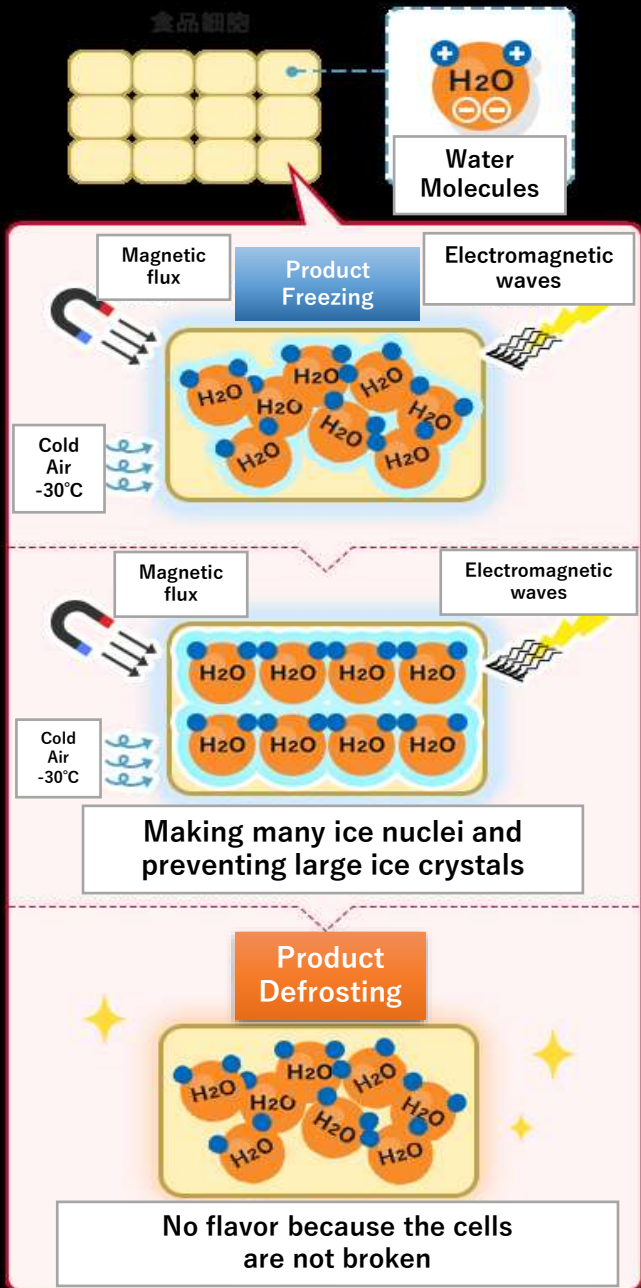


Advantages of "proton freeze" + "vacuum pack" **hybrid** products

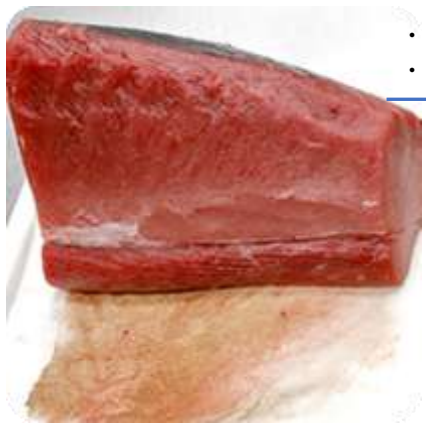
- ① With special freezing method, the quality is as close to that of fresh fish as possible, even if there is a color change.
- ② Maintain freshness and prevent color change to the maximum extent possible.
- ③ Prevent frozen fish from dripping.
- ④ Prevent foreign objects from getting into the fish and pursue the cause of the accident.

Proton Freezing

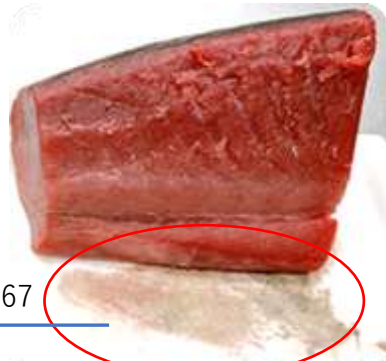
Traditional Freezing Method



In normal freezing, the ice crystals tend to grow large due to the long passage through the maximum ice crystal formation temperature range (about 0° C to -7° C), which results in the destruction of the cells. Proton freezing prevents the growth of large ice crystals by generating a large number of ice nuclei at a time using the action of electromagnetic waves and magnetic flux, thus preventing the destruction of cells. Therefore, the cells are not destroyed and there is less dripping when thawing.



- Drip 7% outflow
- Numerical value indicating elasticity 19.67



- Drip 2 % outflow
- Numerical value indicating elasticity 23.67

Proton refrigeration wonder!

Same heating method, heating time

Proton-Frozen
Products
After cooking

Blast-Frozen
Products
After cooking



The plumpness and texture of the shellfish meat is completely different. It is fresh and cell destruction due to freezing is prevented.

Company Profile

Trade name



SOL JAPAN Co., Ltd.

Headquarters Location

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Matsue City Shimane Pref
699-0404,Japan

Representative

Representative Director /CEO
Shinichi Tanaka



Mail to: export@sol.co.jp

Founding

March 1962 at Mitsu,
Kashima-cho,
Matsue City

We are "a fishmonger who cares about local products.

We share the joy of food through fish with everyone involved.

We want to revitalize the "fishing industry," which is a primary industry in Shimane, to increase its value, increase employment, encourage young people to return to U-turn, and discover and develop worthwhile jobs.

At present, Shimane Prefecture has a declining and aging population, and the market is shrinking as well.

It is said that the majority of fishermen are over 60 years old, so what will happen to the fishing industry 10 years from now, when they are over 70 years old?

To address these issues, we have a role to play, not only in selling fish, but also in working with the fishermen to think about, create, and propose mechanisms to increase the value of the fishery.

For raw fish, we will reform fishing methods, preserve the freshness of the fish caught, and increase the speed of distribution.

For processed products, we will use high quality fish and manufacture safe and secure products by utilizing our processing technology.

Deliver PREMIUM-ONLY ONE to our customers.

We believe that high-value products are rewarding for fishermen and enhance their livelihood. And the delicious seafood from Shimane Prefecture will lead to the happiness of people around the world.

These are the goals of our business activities.



THANKSMILE

Shinichi Tanaka, CEO of SOL JAPAN Co., Ltd.

Shinichi Tanaka