

Food Additive Phosphorous Products



INFORMATION

Acquired FSSC 22000, halal certification

As the leading company in inorganic chemicals, our Aichi factory was the first factory in the world to acquire FSSC 22000 for food additive phosphoric acid in January 2012. Furthermore, in January 2019, we became the first company in Japan to acquire Halal certification for this product. Later, in January 2023, we also acquired Halal certification for phosphate.

Phosphoric acid is a safe food additive, which has been used for many years, but we will make further efforts to ensure safety and peace of mind for our many customers.



CERTIFICATION OF FOOD ADDITIVE PHOSPHORIC ACID

• **ISO 9001** : Jun.1998~

• ISO 14001 : Nov.2020~

• FSSC 22000 (Phosphoric acid)

Halal certification
 (HALAL حلال)



GRADE

Food additive phosphoric acid

Sodium pyrophosphate

Sodium tripolyphosphate

Sodium phosphate dibasic(anhydrous)

Sodium phosphate tribasic(anhydrous)

Sodium hexametaphosphate



BENEFITS

We offer products that satisfy customers in a timely manner.

We provide high quality products that offer safety and peace of mind, and also conform to FSSC 22000 and halal certification systems.



Address (Head office) 9-11-1 Kameido, Koto-ku, Tokyo 136-8515 Five minutes by taxi from the JR

Kameido Station A 10 minute walk from the Toei Shinjuku Line "Higashi-ojima Station" TEL:+81-3-3636-8111 FAX:+81-3-3636-6817

About Halal/FSSC 22000







Halal are "things that are permissible in Islamic law" in Arabic.

Halal certification is given to products that are certified as halal throughout their manufacturing processes by Islamic law authorities.

Our phosphoric acid and phosphates has acquired halal certification, meaning that it is safefor consumption and intake by Muslims.



FSSC22000





What is FSSC 22000?

FSSC 22000 is based in the international food safety management system standard ISO 22000 combined with a program containing strict prerequisite conditions.

FSSC 22000 benefits

Increased clarity

Management becomes clear by implementing standards across the food industry.

World-class standards

These standards are acknowledged the world over.

Increased efficiency

Complying to standard specifications will decrease the burden of inspection for customers.



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