



*The*  
**JAPANESE  
PROCESSED  
MEAT**

English Version



## Japanese Brand Certification

Japan is a country where delicate food culture nurtured by history coexists with cutting-edge technology. We hope that people around the world will enjoy our high-quality, delicious processed meat products, which are manufactured here under strict hygiene control and meet international-level safety standards. We have established this uniform logo so that even overseas consumers can easily identify products as being made in Japan. May this mark bring smiles to everyone's faces.

## Spirit of the Japanese Brand

In *washoku*, of which cuisine is the pride of Japan, the wisdom of our ancestors has produced a culture of raw food such as sushi and sashimi, cooking methods that skillfully utilize seasonal ingredients, *dashi* (soup stocks) that produce delicate and complex flavors, and fermentation and brewing methods. This foundation, combined with flexibility to enthusiastically incorporate foreign cuisine, has shaped the Japanese food culture of today. The Japanese processed meat products we offer have been improved and evolved in this context, and are imbued with the spirit of hospitality that is customary in Japan. We hope you will enjoy them.

Quality  
and  
Display

The safety and stable quality of Japanese processed meat products are guaranteed by thorough management based on government legal systems, such as the Food Sanitation Act and the Japanese Agricultural Standards. The Food Labeling Act and the Fair Competition Code also set out rules on labeling and the provision of information to consumers.

Diversity

Processed meat products from Japan include a wide variety of products that meet consumers' health and beauty needs, such as low-salt, low-sugar, low-fat, uncured, and allergy-free products. Sausage products also offer different tastes and textures, including those using coarsely ground meat, those with a characteristic crispy bite, and those incorporating other ingredients, such as cheese.

Improvement  
and  
Evolution

We create a variety of products by promoting improvements and development of new products based on advanced technologies and consumer perspectives. In addition, quality and standard stability are ensured through strict manufacturing control, careful selection of raw materials, packaging technology, etc., and the overwhelmingly low losses and returns are another feature of Japanese products.





## Enjoyment of Food

Processed meat products are an easy and tasty way to ingest high-quality protein. They are now widespread in the Japanese diet. For instance, ham and sausage are used in breakfast menus and lunch boxes, Japanese-style hamburger steaks harmonized with soy sauce are served for dinner, and roast beef is a recent addition to *osechi* New Year dishes.



Processed meat products are valued as a source of protein essential for children's growth. They have become an indispensable staple ingredient in lunch boxes, from ham wrapped around vegetables to sausages sliced and shaped into decorative pieces.

## History and Tradition of Japanese Food Culture

In recent years, there has been a great deal of worldwide interest in Japanese food because of its delicious taste and health benefits. Sushi, sukiyaki, local specialties, *osechi* New Year dishes ... These have been created by the climate of each region of Japan, and have shaped a uniquely traditional food culture which has been inscribed as a UNESCO Intangible Cultural Heritage. The combination of ingredients nurtured by soft, high-quality water and fertile soil, and cooking methods that bring out the strengths of the ingredients themselves, are the hallmarks of this cuisine. In addition to basic seasonings such as *dashi*, *miso*, soy sauce, vinegar, and *mirin*, condiments including *wasabi*, mustard, ginger, Japanese pepper, chili pepper, and *yuzu* add color to the Japanese flavors. The fusion of nature and food is the most attractive aspect of *washoku*.

For raw fish served as sashimi, techniques have been developed to preserve the freshness of the ingredients and to make the most of their flavor and deliciousness. The history and traditions of Japan's raw food culture have also been passed on in the production of processed meat products, including environmental considerations, meticulous handling of livestock products, and processing techniques that take full advantage of the ingredients, in order to meet the strict eye and palate of the Japanese consumers, who have been raised within this culture.





## Attractiveness of Japanese Meat Products



### ① Loin ham

Loin ham first appeared in Japan about 100 years ago, and is now a very familiar product to the Japanese people. It is characterized by its tender and juicy texture, which is the result of the fine muscle of the loin meat and a moderate amount of fat. We hope you will enjoy Japanese loin ham, whether you cut it into thick slices and grill it for a savory aroma, or slice it more thinly for a moist texture.

### ② Arabiki sausages

Developed in the mid-1980s, Japanese *arabiki* sausages were created mainly using natural sheep intestine and coarsely ground pork, with a number of unique improvements. They are characterized by a crispy bite, overflowing succulence with juice inside, and the distinctive meaty graininess originating from roughly ground meat. Enjoy the mouthwatering flavors when piping hot.

### ③ Bacon

Most Japanese bacon is pre-cooked for convenience, and is widely used in dishes such as bacon and eggs, stir-fries, and soups. The sweetness oozing from the fat, the powerful flavor of the lean meat, and the delicious smoky aroma will whet your appetite. In Japan, *tsurushi* bacon, made by slicing ribs into long, thin strips and hanging them to enhance the smoking effect, is getting increasingly popular.

### ④ Salami sausages

Most salami sausages in Japan are made without fermentation. As a result, they are characterized by a soft and moist texture with less acidity and smell. With their beef and pork flavors and delicately seasoned finish, they are widely enjoyed by people of all ages, such as snacks for children and side dishes to go with alcohol.

### ⑤ Dry-Cured ham

Since ancient times, the culture of eating uncooked fish, or sashimi, has been firmly rooted in Japan. Our aim was to create a dry-cured ham that would suit the Japanese market, resulting in a uniquely Japanese dry-cured ham with a more moist texture and mellower flavor than products from other countries. We hope you will enjoy Japanese dry-cured ham at parties as well as at your everyday table.



A

B



D



C



E



F

### A Roast Pork

The surface of the roast pork is browned to savory perfection, while the inside is moist and juicy. It has a more tender texture than roast beef, and some products are seasoned with herbs or garlic for a fresher taste. You can slice it and eat it as it is, or pour your favorite sauce on it. From everyday meals to special events, it can be enjoyed on all kinds of occasions.

### B Roast Beef

Japanese roast beef is prepared in a way that brings out the best in the ingredient, in keeping with Japanese food culture. In addition to the uniquely Japanese way of enjoying roast beef dipped in *wasabi* and soy sauce, there are also new dishes that blend Japanese and Western cuisine, such as roast beef sushi and roast beef rice bowl. Roast beef is also made from wagyu beef, which is becoming increasingly popular around the world.

### C Grilled Pork

Japanese grilled pork was developed through a unique Japanese process of boiling down pork with soy sauce and raw sugar. The pork cuts used often include belly as well as leg and shoulder meat, and their moist texture is the key to the delicious flavor. With *ramen* becoming popular around the world, the demand for grilled pork as a topping is also increasing year by year.

### D Salad Chicken

In Japan, there is a very popular product called "salad chicken", which is seasoned and processed chicken breast meat. High in protein and low in calories, it can be simply sliced or broken into pieces and eaten as it is. It is characterized by its tenderness and juiciness, and is also available in unique Japanese flavors such as *yuzu koshō* (citrus & pepper). The convenience of this product makes it a popular choice.

### E Side Dishes

(stewed pork belly, hamburger steak, etc.)

*Umami* and other flavors brought out by Japanese cooking methods are the main attraction of dishes such as pork *kakuni*, which is boiled cubes of pork simmered for a long time in *dashi* broth, and Japanese-style Hamburg steak, which has soy sauce as its seasoning base. Japanese ready-made dishes using processed meat are widely used on Japanese dining tables because of their rich variety and convenience.

### F Retort Pouch Food

(gyudon, curry, etc.)

Japanese retort pouch foods (thermostabilized foods), which can be stored at room temperature for long periods of time, are both delicious and safe. There are many such products that make it easy to enjoy authentic dishes, such as rich curries infused with the flavor of meat, ingredients for *gyudon* (beef bowl) and *oyakodon* (chicken and egg bowl), both typical of Japanese rice bowl culture, and various pasta sauces, including meat sauces.

## Reliability and Technological Evolution of Manufacturing Processes

The meat processing industry in Japan maintains high standards of hygiene by enforced implementation of hygiene management in accordance with HACCP (Hazard Analysis and Critical Control Point) throughout the process, from the arrival of materials to the shipment of products. Improvements in packaging technology have also advanced health and safety efforts.



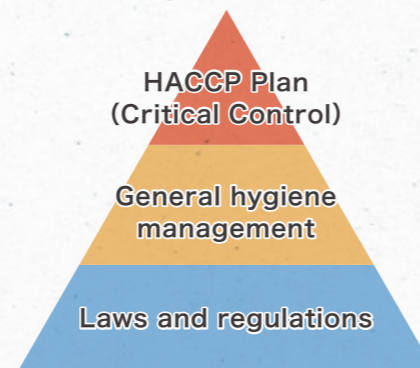
## Institutional Assurance

In Japan, safety and quality standards are strictly regulated by various regulations, such as the Food Sanitation Act, which prevents all hazards that may occur with eating and drinking; the Food Labeling Standards, which require labeling of nutritional ingredients and allergens; the Fair Competition Code, which restricts exaggerated product labeling; and the Japan Agricultural Standards (JAS), which sets product standards for the grade and ingredients of processed products.



### HACCP

In recent years, revisions to the Food Sanitation Act have made it mandatory, in principle, for all food-related businesses to implement hygiene management in accordance with HACCP. HACCP is a hygiene management method that checks the entire production process to maintain hygiene standards for food production. The process control that is part of HACCP includes detailed instructions for cleaning facilities and equipment, employee health management, and hygienic handling of materials. Each company conducts thorough inspections and removal of foreign substances using X-ray inspection equipment, metal detectors, air showers, and other equipment.



### Packaging Technology

In Japanese packaging technology, improvements in the strength, sealing, heat resistance, and protective properties of packaging materials have improved hygiene and safety standards for products. In recent years, environmentally conscious efforts have been made to reduce the size of packaging materials, replace plastic with paper, and use biomass film. Extended shelf lives due to technological advances are one way of addressing environmental issues by reducing food loss.



### National Trade Skills Test

This national certification recognizes individuals with accurate knowledge and skills in the production of processed meat products. The test consists of a written exam and a practical exam, and is divided into Level 1 and Level 2. These levels have different degrees of difficulty, and require the knowledge and skills necessary for the process from material selection to packaging. Many meat business employees take the exam, because passing it allows them to call themselves "Certified Skilled Professional".

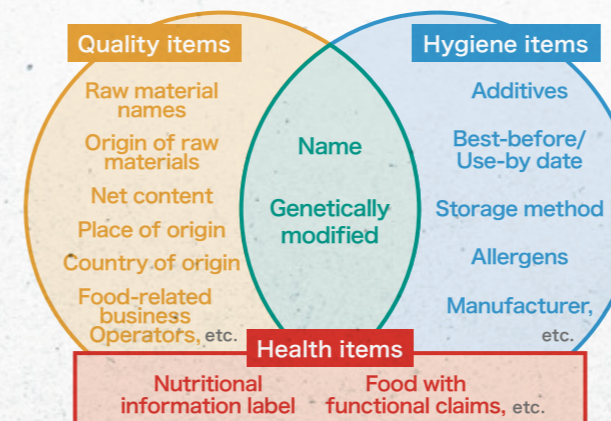


### 1 Food Sanitation Act

The Food Sanitation Act falls under the jurisdiction of the Ministry of Health, Labour and Welfare (MHLW) and the Consumer Affairs Agency in Japan. The act aims to prevent all hazards associated with eating and drinking, by setting standards for additives, manufacturing, processing, cooking, and preservation, and by mandating inspection, labeling, and other measures.

### 2 Food Labeling Standards

The content of labels on packages of processed meat products is based on the Food Labeling Standards set forth in the Food Labeling Act. Ingredients, country of origin, additives, use-by or best-before dates, manufacturer, nutritional information, and allergens must be labeled in an easy-to-understand way for consumers.

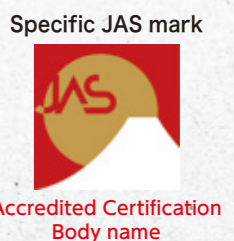


### 3 Fair Competition Code

The Fair Competition Code is a set of labeling rules established by the Ham and Sausage Fair Trade Council, a business organization authorized by the Fair Trade Commission and the Consumer Affairs Agency. In addition to prohibiting labeling that could mislead consumers, the code also stipulates mandatory labeling of such items as ingredients, additives, starch content and others.

### 4 Japan Agricultural Standards (JAS)

The Japan Agricultural Standards (JAS) are standards for the quality and ingredients of processed foods as established by the Ministry of Agriculture, Forestry and Fisheries, based on which relevant products are inspected on a regular basis. Workshops for manufacturers and inspections of JAS-certified factories are also conducted in order to maintain certain levels of quality, production methods, handling methods, and testing methods, thereby providing assurance for products. In addition to the ordinary JAS mark, which defines standards for things such as ingredients, there is a Specific JAS mark to encourage the branding of products such as cured ham and cured sausages, and an Organic JAS mark to show that a product is organic, made without the use of chemical fertilizers. Export products bearing the JAS mark carry the assurance of the high quality and safety of the Japanese brand.



## SDG Initiatives

The Japanese meat processing industry is also promoting various SDG initiatives, such as improving environmental issues, promoting health, reducing food loss, and reducing CO<sub>2</sub> emissions.



### Example



### Contributing to Health

We aim to contribute to the health of consumers by manufacturing safe, high-quality foods and enforcing easy-to-understand labeling rules. In addition to food allergy research, compatible food development, and ingredient research, we are also involved in nutrition education activities that advocate healthy eating.



### Reducing Food Loss

In order to improve the problem of food loss, we are implementing hygiene management in manufacturing processes and promoting efforts to extend best-before dates. We are also taking initiatives to reduce waste, such as reducing plastic trays, using biomass materials, and shifting to eco-packaging.



### CO<sub>2</sub> Reduction

Efforts to reduce CO<sub>2</sub> emissions, one of the causes of climate change, include the expansion of solar power generation facilities, the use of boilers that reuse waste cooking oil, and the use of automatic refrigeration units. The meat industry is also promoting research and technological development to reduce greenhouse gas emissions from livestock.

## Meeting Diverse Needs

Proteins are important nutrients that make up one-fifth of the human body. Processed meat products are used in a variety of food situations, and are loved by everyone, from children to the elderly, as an easy and tasty way to ingest protein. Because processed meat products are so pervasive in the Japanese diet, a variety of products have been created to meet individual needs.



### Low-Salt Products and Nutritional Foods

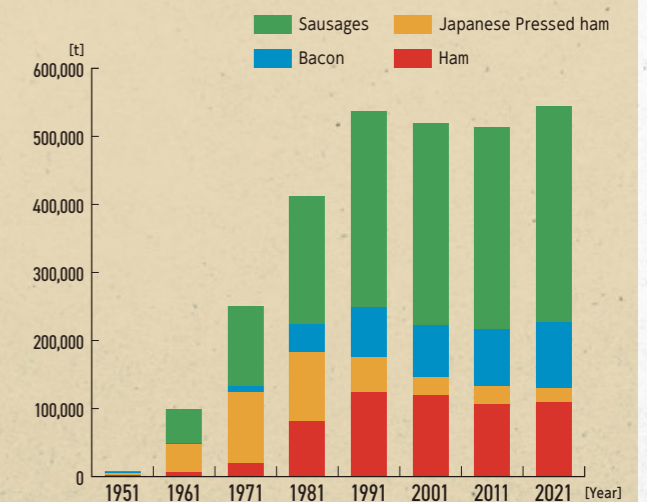
Using manufacturing methods that make the most of Japanese food's *umami* flavor, low-salt products have been developed that retain their delicious taste while significantly reducing their sodium content. There are also products that are high in calcium, which promotes children's growth, and are distributed in Japan as processed meat products with high nutritional function.

### Allergies

Labeling of allergens is required by the Food Labeling Standards based on the Food Labeling Act. Research into allergens is constantly ongoing, and when new substances are added, companies are quick to change their labeling. Products without allergens that can be safely consumed by those with food allergies have also been developed.

### Production of Processed Meat Products in Japan

In the 1950s, Japan produced about 7,800 tons of processed meat products. The amount has grown about 70-fold as the economy expanded and Japanese diets became more sophisticated, peaking in 1981 and remaining in the 550,000-ton range since then. Our pursuit of tastes that suit Japanese food, as well as our high level of safety and quality, has advanced year by year, and we are proud of our top-class credibility in the world.





## Processed Meat Products Made from Domestic Meat

### Attention to Tastiness and Health

Japanese pork is characterized by its tenderness, juiciness, and just the right firmness. This is achieved by a good balance of lean and fatty meat. The beautiful marbling in the lean meat retains moisture and provides a rich, full-bodied flavor. Rich in protein, amino acids, vitamin B, and other nutrients, Japanese pork is made into delicious and easy-to-eat processed meat products, contributing greatly to people's rich dietary habits and health.

More than 70% of the pigs raised in Japan are LWD cross-bred between pure Landrace, Large Yorkshire White, and Duroc breeds. The superior quality is the result of the tireless efforts of generations of pig farmers in selecting and crossbreeding their stock. Japanese processed meat products made from domestic produce are high-end items used mainly for gift giving.



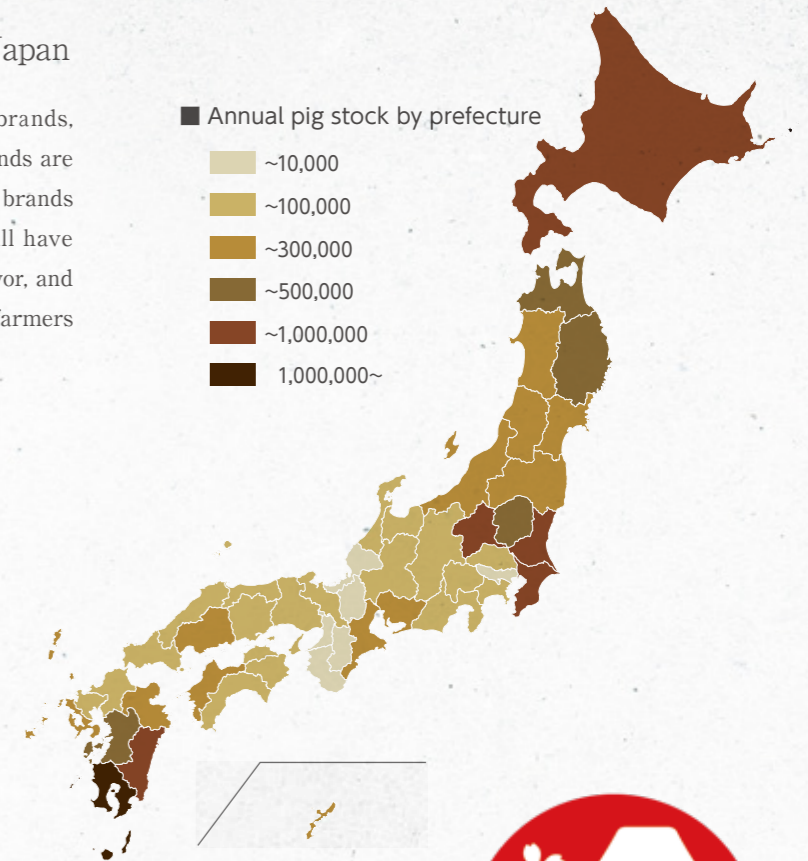
### Brand-Name Pigs Raised Throughout Japan

About 40 years ago, there were only about 100 pig brands, but nowadays there are more than 400. The main brands are crossbreeds such as LWD, but improved single breed brands like Kurobuta are also common. These pig brands all have their own unique characteristics in terms of color, flavor, and meat texture, depending on the production areas and farmers in various parts of Japan.



■ Annual pig stock by prefecture

- ~10,000
- ~100,000
- ~300,000
- ~500,000
- ~1,000,000
- 1,000,000~



This mark is placed on products made from 100% domestically produced meat.



### Special Attention to Feed

Major pig farmers in Japan use feed containing plant materials such as corn and soybeans. In recent years, rice has been modified for use as feed for pigs, and eco-feed, which utilizes food scraps as an organic resource, is being used as a nutrient-rich feed. Pigs raised on eco-feed have fine, tender muscle fibers which are expected to produce a healthy finish with a high concentration of beneficial nutrients.







Recipe by chef Keiichiro Kurobe

Born in New York in 1985. In 2010 at Luce, Kurobe served as sous chef under Dominique Crenn, who later became the only female chef in the US to hold three Michelin Stars. He was appointed executive chef at Chanson Restaurant in the Royal Blues Hotel in 2014, where he received Florida's first Relais & Chateaux award. In 2018, he opened Blackship as its executive chef, which was rated by the Los Angeles Times as "the most interesting restaurant in Los Angeles." Upon his return to Japan in 2021, he opened a California-style Kappo restaurant in Ginza.



Cali style ORYORI YUZAN KEIICHIRO KUROBE <https://ginza-yuzan.com/>

For professionals

## Grilled Bacon Skewers

Superb combination of bacon flavor and refreshing sourness!

### Ingredients (1 serving)

- |                              |  |
|------------------------------|--|
| 60 g Bacon                   | ◆Umami sauce   |
| ◆Sauerkraut                  | 200 ml soy sauce   |
| 200 g red cabbage, shredded  | 500 g chicken wings  |
| A pinch of salt              | 100 g granulated sugar   |
| 100 ml rice vinegar          | 50 ml maple syrup  |
| 50 ml mirin (sweetened sake) | 150 ml sake  |
| 50 g granulated sugar        | 200 ml mirin (sweetened sake)                                      |
|                              | 20 g ginger  |
|                              | 1 onion  |
|                              | 1 garlic bulb  |
|                              | 5 g bonito flakes  |
|                              | 2 g kelp   |
|                              | 2 or 3 donko shiitake mushrooms (Japanese dried shiitake mushroom) |
| ◆Pickled red onion           | ◆Decoration  |
| 1 red onion                  | Sliced apple, as needed  |
| 300 ml water                 | Dill, as needed  |
| 150 ml rice vinegar          | Pickled mustard seeds, as needed                                   |
| 100 g granulated sugar       |  |
| 50 ml mirin (sweetened sake) |  |
| 2 g kelp                     |  |
| A pinch of salt              |  |
| 2 g coriander                |  |
| 3 g black pepper             |  |
| 1 bay leaf                   |  |

### ■Sauerkraut

- Shred the red cabbage and sprinkle with salt to remove excess water.
- Heat Ingredients A in a saucepan over a medium heat, bring to the boil, and pour over the red cabbage.
- Marinate in a container for at least 1 day.

### ■Umami sauce

- Heat Ingredients B in a saucepan over a medium heat, bring to the boil and skim off the scum.
- Simmer until water is reduced to half its volume, then remove from the saucepan and strain.

### ■Pickled red onion

- Cut the red onion in half.
- Heat Ingredients C in a saucepan over a medium heat, bring to the boil, and pour over the red onion.
- Marinate in a container for at least 1 day, then cut into desired size pieces.

### ■Grilled bacon skewers

- Skewer the cubed bacon.
- Grill the bacon skewers over charcoal. Coat with the umami sauce while grilling.
- Serve the grilled bacon skewers with the sauerkraut, pickles, apple slices, dill, and pickled mustard seeds.

For home use

## Nine Types of Temari Sushi

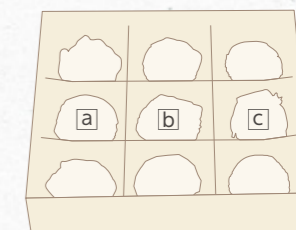
Beautiful colors, perfect for special occasions and entertaining!

### Ingredients (9 pieces, about 50 g per piece)

- |                                     |   |
|-------------------------------------|---|
| ◆Vinegared Rice                     | ◆Dry-Cured Ham Sushi                      |
| 450 g warm rice                     | 1 slice dry-cured ham                     |
| 4 tbsp vinegar                      | 10 g cream cheese                         |
| 1 tbsp sugar                        | Italian parsley, black pepper, to taste   |
| 1/4 tsp salt                        |   |
| ◆Roast Beef Sushi                   | ◆Loin Ham Sushi                           |
| 1 slice roast beef                  | 1 slice loin ham                          |
| Wasabi and daikon sprouts, to taste | 1 sheet of nori seaweed (about 5 x 10 cm) |
|                                     | 1 stalk of mitsuba herb                   |

### ■Vinegared Rice

- Mix A well.
- Add A to the warm rice, and let it cool while stirring.
- Spread out kitchen wrap, place 50 g of ② on top, wrap and roll into a ball. Repeat for the remaining 8 balls.



### ①a Dry-Cured Ham Sushi

- Onto a piece of kitchen wrap, place dry-cured ham, cream cheese, and a sushi rice ball from ③ in that order, and wrap.

- Remove the kitchen wrap and garnish the dry-cured ham with Italian parsley and black pepper.

### ①b Roast Beef Sushi

- Onto a piece of kitchen wrap, place a thin slice of roast beef, a little wasabi, and a sushi rice ball from ③ in that order, and wrap.

- Remove the kitchen wrap and garnish the roast beef with daikon sprouts.

### ①c Loin Ham Sushi

- Wrap the nori seaweed around a sushi rice ball from ③.
- Drape the loin ham over the nori seaweed and tie with a quickly boiled mitsuba stalk.

### ■Other Types of Temari Sushi

- Make temari sushi using colorful ingredients such as radish, cucumber and salmon roe, red radish, red heart radish, lotus root and greens, and shiitake mushrooms.



For home use

### Ham Pate Vegetable Sticks

Delicious combination of simple and gentle flavors!

Ingredients (2 servings)	
200 g loin ham	3 tbsp mayonnaise
1 pack sour cream (Cream cheese can be used instead)	40 g celery
2 tbsp (20 g) capers	40 g carrot
1/3 tsp salt	4 radishes
A little pepper	1/2 cucumber
	1/4 each of red and yellow paprika

- 1 Cut the ham into bite-sized pieces.
- 2 Cut the celery, carrot, cucumber, and red and yellow paprika into sticks.
- 3 Put the ham, sour cream, mayonnaise, capers, salt and pepper in a food processor and blend to make the dip.
- 4 Arrange the dip, radishes and vegetable sticks on a plate.



For home use

### Sausage & Corn Stew

Rich in calcium, great for growing children!

Ingredients (2 servings)	
6 Vienna sausages	1 tsp garlic (grated)
2 small potatoes (about 240 g)	a little soy sauce
1/4 onion (50 g)	1/4 cup water
120 g broccoli	A { 1 cup milk 1/3 tsp consommé granules A little salt and pepper
1 small can of cream of corn (180 g)	
10 g butter	

- 1 Peel the potatoes and cut into quarters. Roughly chop the onion and cut the broccoli into florets. Mix A together.
- 2 Heat the butter and garlic in a saucepan over a medium heat. When fragrant, saute the onion in it.
- 3 When the onion is soft, add the potato and saute. When fully blended, add 1/4 cup of water.
- 4 Cover with a lid and simmer over a low heat for about 10 minutes, then add the corn cream and A. When the mixture starts to boil, add the sausage and broccoli, leave the lid slightly open, and cook over a medium-low heat for 7 to 8 minutes. Season with a pinch of salt.



For home use

### Bacon and Clams Steamed with Seaweed

Rich in minerals, seaweed enhances absorption of nutrients!

Ingredients (2 servings)	
50 g bacon block	1 tbsp sake
100 g clams (with shells, sand removed)	1 tbsp water
10 g mixed seaweed	4 lemons (cut into wedges)
1/2 yellow paprika (80 g)	A { 2 tbsp olive oil A little salt and coarsely ground pepper
10 cherry tomatoes	
200 g mizuna greens	

- 1 Cut the bacon block into 1 cm pieces. Finely chop the yellow paprika. Cut the mizuna greens into 4-5 cm pieces. Soak the mixed seaweed in water for about 5 minutes, then drain in a colander. Remove the stems from the cherry tomatoes and wash well.
- 2 Put 1 and clams in a frying pan, and pour in the sake and water. Cover and place over a high heat for 1 minute, then cook over a medium-low heat for 7 to 8 minutes.
- 3 Remove the lid and pour A over the mixture.
- 4 Serve with lemon wedges and squeeze to taste.



### Contact us

Japan Livestock Products  
Export Promotion Council

Website : <http://jlec-pr.jp/en/>

Processed Meat Export Committee

Ham and Sausage Hall, 1-5-6 Ebisu,  
Shibuya-ku, Tokyo 150-0013

Japan Ham & Sausage Processors  
Cooperative Association

TEL 03-3444-1211 FAX 03-3441-8287

Email : [ask@hamukumi.or.jp](mailto:ask@hamukumi.or.jp)

<http://jlec-pr.jp/en/meat/>

