



Azuma Foods (Canada) Co., Ltd.

COMPANY PROFILE

| Food Manufacturer

 1-604-288-0005

 sales@azumafoods.ca

 www.azumafoods.ca

 www.azumatei.ca



Azuma Foods Group Companies



Azuma Foods Co., Ltd. – Japan

Headquarter & Factory

3095-45 Nagai, Komono-cho, Mie, Japan
TEL: +81-59-396-5577

Kyushu Branch

4-126 Katanawa, Nakagawa, Fukuoka, Japan
TEL: +81-59-396-5577

Tokyo Branch

ONZE 1852 6th Floor, 2-14-6, Shintomi,
Chuo-ku, Tokyo, Japan
TEL: +81-59-396-5577



Azuma Foods International Inc. USA

Headquarter & Factory

20201 Mack Street, Hayward, California 94545
TEL: 510-782-1112

New York Branch

20 Murray Hill Parkway, Suite 130, East Rutherford,
New Jersey 07073
TEL: 201-372-1112

Hawaii Branch

3100 Ualena Street, Suite 204, Honolulu, HI 96815
TEL: 510-807-1014



Azuma Foods Co., Ltd. – China

No.195 Putuoshan Road, SND, Suzhou,
Jiangsu, China
TEL: +86-512-6871-0998



Azuma Foods Canada Co., Ltd.

Headquarter & Factory

311451 Twigg Place, Richmond, BC, V6V 2Y2
TEL: +1-604-288-0005

Toronto Branch

3620A Laird Rd., Unit #1-3, ON, L5L 6A8
TEL: +1-905-569-8253



Azuma Foods Kampo Peru SAC

Fray Martin de Murúa 150,
Ofic.203, San Miguel, Lima, Perú
TEL: +51-1-405-0292



Azuma Foods UK Ltd.

605 Dephna House, 2 Portal Way,
Gypsy Corner, Acton, London, W3 6RT,
United Kingdom
TEL: +44-20-8896-7511



Head Office / Factory



- ✓ 11451 Twigg Place, Richmond, BC, V6V 2Y2
- ✓ Established in March 2003
- ✓ 31,000sq.ft facility
- ✓ \$20 million dollars in annual sales
- ✓ CFIA Federally Registered

Toronto Distribution Centre

- ✓ 3620A Laird Rd., Unit #1-3, ON, L5L 6A8
- ✓ Established in May 2019
- ✓ 12,000sq.ft warehouse



Online Shop - AZUMA TEI



- Azuma Foods was originally founded by Mr. Azuma in Mie Prefecture, Japan, in 1966
- With decades of experience in developing and delivering high-quality Japanese food products, the company has grown into a global group with operations across North America, Asia, and beyond.

March 2003	Azuma Foods (Canada) Co., Ltd. (AFCC) was established in Richmond, B.C., Canada.
June 2005	Azuma Foods (Canada) Co., Ltd. acquired approval by Canadian Food Inspection Agency (CFIA) for EU exporting. Manufacturing operations began in Richmond, B.C., Canada.
June 2008	Azuma Foods (Canada) Co., Ltd. became an associate member of British Columbia Chefs' Association.
January 2010	Azuma Foods (Canada) Co., Ltd. became a member of The Japan-Canada Chamber of Commerce.
March 2013	Azuma Foods (Canada) Co., Ltd. celebrated its 10th anniversary .
May 2017	Azuma Foods (Canada) Co., Ltd. opened Canadian East Coast Branch in Toronto, ON, Canada.
August 2021	Azuma Foods (Canada) Co., Ltd. launched e-commerce online store Azumatei, for home deliveries in Greater Toronto Area, ON, Canada.
August 2022	Azuma Foods (Canada) Co., Ltd. expanded e-commerce online store Azumatei for home deliveries in Greater Vancouver Area, BC, Canada.
May 2023	Azuma Foods (Canada) Co., Ltd. exhibited for the first time at SIAL Toronto – the largest food innovation tradeshow in North America.
June 2023	Azuma Foods (Canada) Co., Ltd. celebrated its 20th anniversary .



Canadian Branch Policy

The world has changed since COVID-19, and we've adapted with a focus on positive growth. At Azuma Foods Canada, we're committed to evolving, creating new products, and delivering unique value to the Canadian market.

In the food industry, trust is everything. That's why we uphold the highest food safety standards and prioritize sustainability. We strive to be a company we're proud to pass on to future generations—honoring both progress and tradition.

Azuma Foods Canada is here to enrich Canadian food culture and bring joy to every corner of the country with our one-of-a-kind products.



Azuma Foods (Canada) Co., Ltd.
President, Keita Onodera



Mission

Our mission is to create new, innovative, and safe products that are not bound by traditional food culture. We will continue to grow by providing dreams and excitement to our customers through food that cultivates the mind and body. We will carry on the pioneering spirit of our founder and will continuously make efforts to carry on that legacy. We will strive to become a company that may be small in size, but which creates a standard for the world.

AFCC Motto

Embrace the Culture of Gratitude: Express "Thank You", Receive "Thank You"

~ We foster an environment where appreciation and thankfulness are valued and practiced.

Cultivate a Positive Workplace

~ Across the company, we work together to create a clean, comfortable, and peaceful work environment, united by shared goals.

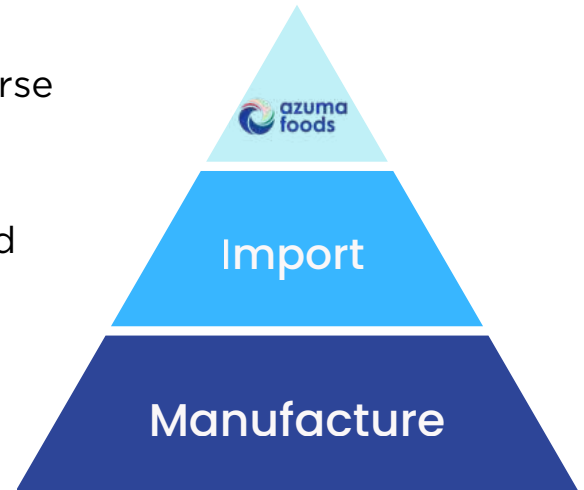
Be Proactive, Embrace Challenge

~ Take initiative and see challenges as opportunities for growth and creativity

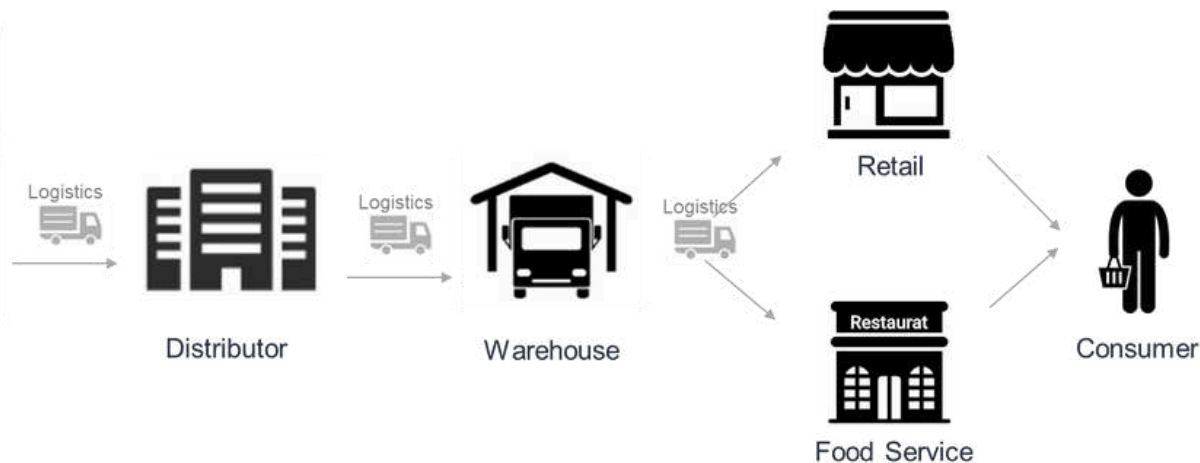


Business Models

- We produce in-house and import to meet diverse market needs.
- Our products reach consumers through trusted partners in retail and food service.
- Combining global ingredients with local manufacturing expertise.



Manufacture + Import



Our Strengths

- Certified with FSSC 22000 (Food Safety System Certification)
- Licensed to operate across all Canadian provinces
- In-depth expertise in import/export compliance
- High product quality, equivalent to restaurant-grade standards
- Established and localized sales channels for effective market reach



Research & Development

Our R&D team thinks outside the box to bring creative ideas to life.



Market Research

Proactively searching and expanding our knowledge to meet the needs of the ever-changing market.



Innovation

Using Asian food as our heritage base, we strive for innovation by celebrating Canada's diverse global food culture.



Development

Turning customer's desires into reality with the support from our network of industry experts.



Continued Improvements

Commitment to continue reviewing products for improvements.



Quality Control



- Certified under FSSC 22000
- Federally registered under CFIA
- Exceeds GMP and HACCP standards with our own QMP system
- In-house microbiological testing before every shipment
- Ongoing food safety training for all staff

Production Management

- Custom-designed equipment for smarter, automated production
- Strict adherence to HACCP and quality control standards
- Real-time data tracking to catch and correct any issues fast
- Efficient production, storage, and shipping to meet market demands
- Driven to evolve and deliver fresh, innovative food culture



Sustainability

- Expanding our line of innovative, plant-based products
- Official partner of the Ocean Wise® sustainable seafood program
- Committed to sourcing seafood that's responsibly harvested and ocean-friendly



Food Service

In-House Products

Tobikko / Masago



Ankimo Paste



Eggplant
Peperoncino

Imported Products

Salad Series



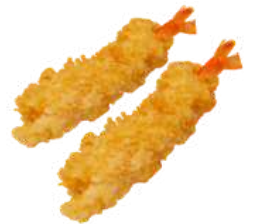
Cheesecake



Aji Fry



Shrimp Tempura



Veggie Meat



Tsubu Kimchee

Retail

In-House Products



Uni Paste



Frozen Ramen

Seaweed Salad



Frozen Tempura Rice Bowl



Imported Products

Plant-based
Salmon / Tuna



Shrimp & Veggie
Tempura Set



Tsubukko
Takowasabi