

C O R P O R A T E P R O F I L E



*Powered by life sciences, we explore flavor, health and beauty
for the well-being of all people and a sustainable global environment.*

Message

“Powered by life sciences, we explore flavor, health and beauty for the well-being of all people and a sustainable global environment.”

Under the above philosophy, Mitsubishi Corporation Life Sciences, as an ingredients manufacturer, supplies its own functional ingredients and solutions to the food, health, and cosmetics markets worldwide.

Mitsubishi Corporation Life Sciences was launched in 2019 through the consolidation of the Mitsubishi Corporation Group’s life science businesses. Our operations pool together the strengths of the respective businesses with various historical and technological origins.

Building on our foundational technologies in proprietary fermentation and biotechnology which have been fostered over many years, we are developing products such as seasonings, bakery specialties, and functional ingredients for health and cosmetics. Alongside challenging ourselves to creating new values, we will fulfill our responsibility as an ingredients manufacturer, rigorously managing raw materials and production processes and conducting quality assurance to supply safe products.

We will operate our businesses attaching importance to communication and co-creation of new values with our customers.

Leveraging the power of life sciences, we will continue to endeavor to create new values.

We ask for the continued support and patronage of our customers and stakeholders.

President & CEO

Koji Shimizu

Philosophy & Principles

The Three Corporate Principles - Corporate Responsibility to Society; Integrity and Fairness; and Global Understanding Through Business

The Three Corporate Principles

The Three Corporate Principles are the foundation of the vision and strategy for our commitment to corporate social responsibility.

Corporate Responsibility to Society (Shoki Hoko)

Strive to enrich society, both materially and spiritually, while contributing towards the preservation of the global environment.

Integrity and Fairness (Shoji Komei)

Maintain principles of transparency and openness, conducting business with integrity and fairness.

Global Understanding Through Business (Ritsugyo Boeki)

Expand business, based on an all-encompassing global perspective.

(The modern day interpretation of the Three Corporate Principles, as agreed on at the Mitsubishi Kinyokai meeting of the companies that constitute the so-called Mitsubishi group in January 2001.)

Philosophy

Powered by life sciences, we explore flavor, health and beauty for the well-being of all people and a sustainable global environment.

Corporate Standards of Conduct

1. Aim of Corporate Business Activities

Through its business activities, Mitsubishi Corporation Life Sciences will endeavor to increase its value. At the same time, the company will strive to enrich society in all ways, creating and providing high quality, safe, and useful products and services.

2. Fairness and Integrity in Corporate Business Activities

Mitsubishi Corporation Life Sciences will continue to develop its business activities in compliance with all relevant laws, international regulations and internal rules. The company will act responsibly and will respect the highest social standards.

3. Respect for Human Rights and Employees

Mitsubishi Corporation Life Sciences will respect human rights and will not engage in any discrimination. The company will preserve and improve its corporate strengths through the development of its employees, all the while respecting the character and individuality of each employee.

4. Information Security and Disclosure

While Mitsubishi Corporation Life Sciences will continue to develop, implement and improve the effectiveness of its information security management system, at the same time the company will disclose information accurately and in a timely fashion, so as to maintain transparency and be correctly understood by both its stakeholders and the general public.

5. Consideration for Environmental Issues

Mitsubishi Corporation Life Sciences understands that an enterprise cannot continue to prosper without consideration for its environmental performance, and will strive to protect and improve the global environment and pursue sustainable development through all aspects of its business activities.

6. Contribution to Society

As a responsible member of society, Mitsubishi Corporation Life Sciences will actively carry out philanthropic programs in an effort to promote the enrichment of society. Moreover, the company will support efforts of its employees to contribute to society.

Our Business

As a manufacturer of materials that support food, health, and beauty, we use the power of life sciences to offer value through a variety of products in order to respond to social issues and the diverse needs of our customers.



Nutrition Business



In addition to tastiness, people are nowadays increasingly conscious of the added health benefits and health value of foods. Based on a wealth of know-how accumulated over many years focusing on microbial fermentation, the Company provides health ingredients to the food, dietary supplement, pharmaceutical, and feed industries in Japan and overseas through a hybrid business that integrates R&D, commissioned manufacturing, trading, and marketing.

Main Products

- Yeast-based ingredients

Savoury Ingredients Business



We offer yeast extracts, such as AROMILD™, the most versatile umami enhancer, and AJITOP™, flavor enhancer like MSG attempt, as well as hydrolyzed proteins and "koku-mi seasonings".

We also offer blended seasonings that combine amino acids, organic acids, and other ingredients to make them easy to utilize.

Main Products

- Yeast extracts and yeast
- Hydrolyzed proteins
- "Kokumi seasonings"

Extracted Seasonings Business



Stocks made from meat, fish, vegetables, and other ingredients create the base flavors for cooking and give foods richer tastes.

We offer various extracted seasonings produced by carefully extracting and concentrating flavors, as well as sauces and flavor seasonings that have applied such technologies. We help processed food manufacturers and other customers in the ready-made and restaurant food industries create delicious tastes.

Main Products

- Meat extracts
- Seafood extracts
- Vegetable extracts
- Sauces
- Flavor seasonings
- Soup bases

Umami Seasonings (Flavor Enhancers) Business



We are a leading seasonings manufacturer in Japan and the first company globally to use a fermentation process to mass-produce a nucleic acid and L-monosodium glutamate, leading components of umami. In addition, our flagship product INOCHIBAN™, a product with both industry and household fans, has long contributed to the development of the Japanese food industry. We will continue to provide a stable supply of umami seasonings essential to the food industry to support healthy diets.

Main Products

- Nucleic acid
- L-Monosodium glutamate
- Composite seasonings

Brewed Seasonings and Liquors Business



Our lineup includes a wide selection of products, such as wine, mirin, Japanese sake, Chinese liquor, confectionery liqueurs, and other ingredients using traditional liquor brewing technologies. We also have a range of brewed seasonings for various cooking needs as well as ethanol formulations used for increasing product shelf life and sanitation. We propose optimum products for customers' every need.

Main Products

- Brewed seasonings and fermented liquid seasonings
- Liquors
- Ethanol formulations

Food Materials and Food Additives Business



In addition to being delicious, processed foods must meet many requirements including shape and texture, convenience, shelf life, and suitability for processing. We have a wide range of products tailored to the diversifying uses of our customers, including thickening stabilizers and quality-improving agents for improved texture and water retention, and functional ingredients for health conscious customers. We provide functionality that customers need based on changes in food preferences and problems faced during production.

Main Products

- Thickening stabilizers
- Quality-improving agents
- Amino acids and organic acids

Sweeteners Business



We have various types of sweeteners, including polyols such as maltitol, sorbitol, and reduced sugar syrup. Polyols have various functions and processing characteristics and are utilized for a range of uses based on their characteristics. We propose reliable technology and high quality products suited for use in various fields.

Main Products

- Maltitol
- Sorbitol
- Polyglycitol Syrup (Hydrogenated Starch Hydrolysate)
- Other polyols and sweeteners

Bakery Specialties Business



As a comprehensive supplier for customers in the confectionary and bakery industries, we provide baker's yeast, fermented flavor enhancers, quality-improving agents for bakery, bakery premixes, and other products that leverage our unique strengths. We engage in business activities to meet the needs and address the challenges of our customers through developing a wide selection of products and through our ability to make unique offerings from the customer's perspective.

Main Products

- Yeast
- Premixes
- Fermented flavor enhancers and ferments
- Quality-improving agents for bakery

Cosmetics Business



Cosmetics enhance beauty, health, and spiritual enrichment. In addition to those products being safe and of high quality, there is growing demand for sustainable product design that takes into account the environment and society. Mitsubishi Corporation Life Sciences is involved in the research and development, manufacture and sale, and export and import sales of cosmetic ingredients with the SDGs in mind.

Main Products

- Fullerene
- Repista™
- Fervere™

Research & Development

Our strength lies in our ability to create distinct seasonings and ingredients for confectionery and bread making through unique technologies acquired over many years — in areas such as fermentation, separation and extraction, cooking and processing, bread baking, and flavor analysis.



Applications

Creating the future of food and health with customers

"Application proposal" refers to the development of applications based on our diverse product range, and the accurate communication of these innovations to our customers after taking into account their differing needs.

- **Polyols**

We propose innovative applications to food and pharmaceutical industries.

Our food clients can be found in the chewing gum, candy, chocolate, tablet, beverage, ice cream and bakery industries.

- **Seasonings and all food ingredients**

We propose solutions and ideas for new products and product renewals to processed food manufacturers, convenience stores, and customers in the ready-made and restaurant food industries. We also conduct surveys of successful shops, prototype evaluations with the sales division, and make presentations at customer seminars.

- **Polysaccharide texturants**

The physical property of foods is a critical component of tastiness. We handle a variety of polysaccharide texturants which give physical properties to foods.

We propose physical properties sought by customers by examining various combinations.

Product Development

Product development to meet customer needs

In developing and researching products, we keep in close contact with the sales division to get a sense of customer feedback as well as the needs and issues that customers do not realize themselves, and conduct various R&D day-to-day in order to develop new product solutions.

[Examples of products we developed]

- AROMAWAY™
- SOURD™ MOIST
- AJIMATOME™ DJ

Extensive food evaluation technologies

Palatability and other factors are thought to make objective evaluations of food taste challenging. We have combined a sensory testing method and an instrumental analysis technique to enable more scientific evaluations of food taste.

We use analyzing technologies, based on a wealth of knowledge gained through manufacturing a variety of food items, to develop new products and help address the issues of our customers.

Initiatives for the future

As part of our R&D initiatives for the future, we establish opportunities for researchers to create new synergies by pooling each other's strengths, holding discussions, and conducting reviews, and generate ideas that are not bound by existing frameworks.



Basic Research

Basic research focused on microbial fermentation We carry out basic research for efficiently producing targeted ingredients through the fermentation of microbes, mainly yeasts. We also conduct microbial strain breeding and culture control. In addition to developing functional ingredients as well as food and seasoning ingredients that meet our customers' demands, we conduct applications development and applied research using existing products. Such applications are not limited to foods; we aim to develop ingredients with a range of properties from a mid- to long-term perspective, including added health benefits.

Wide-ranging research themes

Our research themes are wide-ranging. We also conduct analyses based on our customers' requests.

- Yeast (microorganism) strain breeding
- Yeast (microorganism) culture control
- R&D of functional ingredients
- R&D of food and seasoning ingredients



Production Technology

Towards more advanced technology and higher quality

We continue to conduct research day-to-day in order to turn new ideas from R&D into actual products and provide them to customers in a safe, secure, and stable manner, as well as to further improve existing products.

We pay careful attention to all steps of the production process, including review of a product's manufacturing conditions, design and development of process equipment in collaboration with the production and engineering divisions, and studies for the optimization of people, goods, machinery, and information. We harness comprehensive manufacturing technology to ensure a stable supply of the industry's world-leading products for customers.

Production technological capability tailored to various products

Using fermentation technology, we have produced new products from microorganisms in a variety of genres, such as nucleic acids, yeast extracts, functional ingredients, polysaccharide texturants, enzymes, bakery ingredients, and cooking liquors. We have also produced polyols using advanced hydrogenation reaction (reduction) technology and nursing foods (e.g., foods for easy swallowing) using polysaccharide texturants.

Such products have been produced also using our long-cultivated advanced microbial control technology and high-pressure reaction technology, together with our purification technology for efficiently turning target substances into products (e.g., solid-liquid separation, distillation, concentration, crystallization). In addition, we have sought to reduce costs and contribute to stable production at plants by developing and enhancing our underlying technologies, including powder manufacturing using our unique drying technology, extract manufacturing technology such as extraction and emulsification, granulation technology, and sterilization technology for greater safety. We not only seek to improve our existing equipment and processes, but also actively engage in the development of new technologies and equipment to strengthen our production technological capability.

Quality & Safety

We deliver great quality products worldwide by giving our highest priority to food safety and trustworthiness at all times.



The Company is a producer of food ingredients that support our customers to shape their product and business. In addition to maintaining food safety and trustworthiness, we are strengthening our systems to ensure a stable supply of superior quality products, both domestically and internationally.

In line with our quality policies of "think from the customer perspective", "quality first", and "compliance with laws and ordinances," we implement a quality management system at all of our production facilities in Japan and overseas, including our own plants and affiliate company plants, in continually working to improve quality.

Quality Policy

We contribute to the realization of a sustainable and enriched society through our business in the life sciences.

- We aim to become a company that satisfies all stakeholders, including clients, employees, and shareholders. We provide the high value-added products sought by customers, together with reliable information.
- We promote close internal and external collaboration and foster continuous improvement in every step of the process, from R&D to procurement of raw materials, production, and distribution. We consistently provide safe products developed using the technological capabilities we have cultivated.
- All products and services we handle are in compliance with relevant laws, ordinances, and regulatory requirements in order to earn the trust of our customers.

Component Analysis and Sensory Testing System

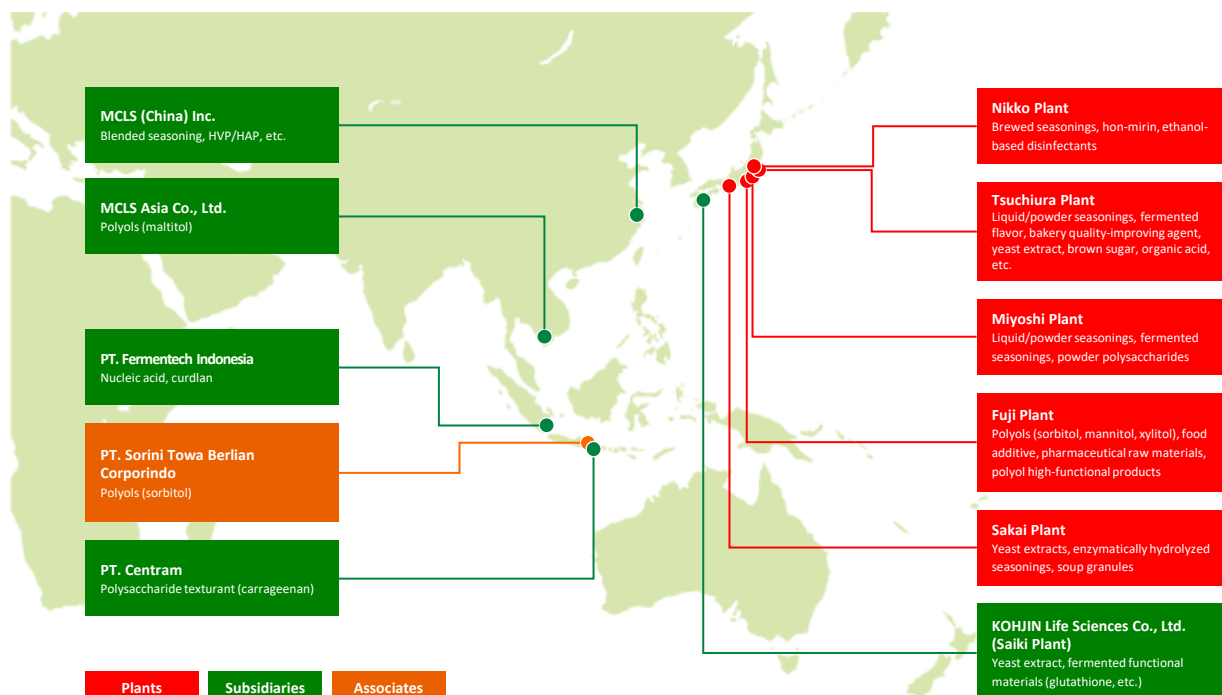
Palatability and other factors are thought to make objective evaluations of food taste challenging. More scientific evaluations of food taste can be made possible by combining a sensory testing method and an instrumental analysis technique.

In sensory testing, our staff performs a comprehensive evaluation of "tastiness," a property that cannot be measured by component analysis using machinery, so that we can manage the quality of our products.

Quality Verification and Assurance through the Food Chain

From procurement of raw materials to shipment to customers, we have developed a system that enables us to deliver safe and trusted products all around the world based on the food chain concept.

- **Check raw materials**
To supply safe and high quality products, we determine whether or not to utilize raw materials through our own audits of raw material manufacturers and through an analysis of the quality of our raw materials.
- **Manage production situation, improve production sites**
We work with production sites to maintain sound production processes and improve production sites, through developing a quality control system to ensure the production of safe and high quality products in all steps of the process, from receipt of raw materials to manufacturing and shipment.
- **Quality verification of products**
We analyze the components and parameters set for each product, such as microorganisms, to ensure the quality of the products we produced comply with laws, ordinances, and our own specifications. In addition, our staff performs a comprehensive evaluation of "tastiness," a property that cannot be measured by machinery, before making the final decision on shipment.
- **Quality assurance**
For the purpose of delivering safe and high quality products to our customers, we establish appropriate sell-by dates, create a table of quality test results, and utilize a traceability system that can trace the process from raw materials, production, to delivery.



With food under close scrutiny from safety and trustworthiness perspectives, the Company strictly controls its raw materials and production processes to ensure continuing production of safe, high quality products. We maintain a high level of control at our domestic and global facilities to deliver trustworthy products that customers around the world can use with confidence.

Safety and Good Quality Control Mechanisms

We have achieved international standards—ISO 9001 (*1), ISO 22000 (*2), FSSC 22000 (*3) and other certifications—in order to enforce thorough quality and safety control at our production locations in Japan and overseas, including our plants and the plants of our affiliate companies, including Tsuchiura Plant, Nikko Plant, Fuji Plant, Miyoshi Plant, Sakai Plant, KOJIN Life Sciences Co., Ltd. (Saiki Plant), PT. Fermentech Indonesia, MCLS Asia Co., Ltd., and PT. Sorini Towa Berlian Corporindo.

In addition, Fuji Plant and KOJIN Life Sciences Co., Ltd. (Saiki Plant) have established mechanisms for managing GMP (*4) and other standards to enforce thorough quality. Tsuchiura Plant undergoes periodical assessments and inspections by external third party organizations on AIB Food Safety Program (*5) and other standards.

(*1) ISO9001:

Management system international standard for providing products and services of the required level of quality and raising customer satisfaction.

(*2) ISO 22000:

The internationally recognized food safety management system standard.

(*3) FSSC22000 (Food Safety System Certification):

The safety management system based on ISO 2200, reinforced with specific additional requirements.

(*4) GMP (Good Manufacturing Practice):

Manufacturing process management standards to ensure a product is being safely manufactured to an identified quality standard throughout the process from receipt of raw materials to production and shipment.

(*5) AIB Food Safety Program:

Factory floor-oriented manufacturing process management standards proposed by the American Institute of Baking (AIB).

Sustainability

In accordance with the Three Corporate Principles, the basic philosophy of the Mitsubishi Group, Mitsubishi Corporation Life Sciences Limited aims to create social and environmental value through our business activities in order to realize our Philosophy which states, “Powered by life sciences, we explore flavor, health and beauty for the well-being of all people and a sustainable global environment.”

Creating Materials from Unused Resources



As an ingredient manufacturer, Mitsubishi Corporation Life Sciences Limited produces a wide variety of food ingredients and seasonings at our own factories as well as those of the Group. We are challenging ourselves to create new materials from unused resources. For example, we use the by-products and leftovers generated in our manufacturing process as fertilizers and feedstuffs. We also upcycle these resources into new seasonings and health ingredients.

We manufacture and sell various types of yeast extracts, including torula yeast, brewer's yeast, and baker's yeast. We use our proprietary technology to process the by-products (yeast cell walls) generated in the process of manufacturing yeast extracts from torula yeast, thereby upcycling it to create new health ingredients and cosmetics. In addition, we eliminate waste by using by-products generated in the beer brewing process as ingredients for producing brewer's yeast. We also create coating and cosmetic materials by reprocessing by-products (yeast cell walls) generated after producing the yeast.

In addition to the above examples of utilization of unused resources, we are conducting a variety of R&D to develop new value-added materials using by-products generated in our seasoning production process. We also promote collaboration not only within our own company, but also by leveraging our network with Mitsubishi Corporation Group companies and food product manufacturers that are our customers.

Development of Ingredients to Support Plant-Based Foods



The world's total population is expected to reach about 10 billion by 2050, and there are concerns that protein sources to feed the growing population will be depleted. From the perspective of these food issues, global environmental concerns, and health consciousness, there is growing interest in plant-based foods made using sustainable, resource-efficient plant materials and protein ingredients produced through microbial fermentation.

Offering Curdlan for Alternative Foods

In recent years, a variety of plant-based products have been launched in Japan and internationally. Among them, there is accelerating development of food products that serve as substitutes for animal ingredients such as meat, seafood, eggs, and dairy products. Mitsubishi Corporation Life Sciences Limited's "curdlan," which is fermented and produced from microbes, has long been used to improve the texture of various foods. In recent years, curdlan has also been widely used as a base material especially in meat (and fish) alternative foods and plant-based foods. Because curdlan is tasteless and odorless with no effect on flavor, it is possible to create various textures and physical properties by adjusting the concentration used.

Development of Microbial-Derived "Protein Ingredients"

In addition to demand for sustainable sources of protein, demand for high-protein ingredients is rising against the backdrop of increasing health consciousness and rising consumer awareness of loss of muscle mass due to aging of seniors. We are developing high-protein ingredients with our own yeast, aiming to provide protein ingredients through sustainable microbial fermentation by utilizing our fermentation and culture technologies which we have cultivated over many years.

Tastier Flavors Through the Power of Applications

As the plant-based food market expands and consumer interest grows, so do expectations and demands for better taste. Challenges include the discomfort some people feel due to the taste or smell of foods made with plant-based ingredients, as well as the lack of the fatty, rich, and umami sensations that can be expected when using animal-based ingredients. In order to solve these issues and create delicious flavors, we suggest recipes and applications using our various seasonings and food ingredients, utilizing our accumulated know-how on creating flavors and textures as well as technologies to improve shelf-life.

Helping to Extend People's Healthy Life Expectancy



“Healthy life expectancy” is a concept developed by the World Health Organization (WHO) in 2000, and refers to the years in which a person can lead an independent life without the need for nursing care. The smaller the gap between average life expectancy and healthy life expectancy, the longer a person can live independently. Amid Japan’s “super-aging society” and focused on the era when people regularly live to 100 years old, Mitsubishi Corporation Life Sciences Limited hopes to help people around the world live life to the fullest in their older years by improving their health and quality of life (QOL). We are developing health and beauty ingredients, offering healthy foods, developing nursing care food ingredients, and more.

Development of Health and Beauty Materials

For many years, we have been researching health and cosmetic ingredients derived from yeast. Among these ingredients, nicotinamide mononucleotide (NMN) is attracting worldwide attention as an ingredient that supports youthfulness. Using highly-nutritious torula yeast as the starter material, we have realized a NMN manufacturing process that combines high purity (*1) with mass production. Our NMN is sold as a raw material for supplements.

(*1):

NMN purity (anhydrous) of 99.0% or higher. For supplements, other raw ingredients such as inactive ingredients are also included.

Solving Food-Related Issues to Help People Maintain Good Health

We are working to solve a variety of food-related issues to contribute to people’s health. We focus on suggesting applications using our seasonings and food ingredients to improve the taste and healthiness of foods produced and served by our customers, such as processed food manufacturers, convenience stores, and restaurants.

For example, to address issues such as insufficient flavor and reduced shelf-life caused by “low-salt” foods, we propose optimal solutions in response to customer needs, such as considering applications that improve taste and functionality using seasonings for low-salt foods, yeast extracts, and shelf-life enhancers.

In addition to our low-salt solutions, we also offer a variety of other solutions that help improve people’s health, such as reduced sugar, reduced fat, reduced calories, and enhanced protein solutions.

Medical and Nursing Care Foods

People’s ability to chew and swallow deteriorates with age, which increases the risk of aspiration due to trouble swallowing. Moreover, as swallowing function declines and people become unable to consume sufficient food, it becomes necessary to address nutritional issues (dehydration, low nutrition, etc.). We develop and sell thickening agents, gelling agents, and nutrition-enhancing ingredients for nursing care food so that seniors can eat with ease and comfort.

Development of Cosmetic Materials with Emphasis on Sustainable Raw Materials



In recent years, people of all genders have been becoming increasingly interested in beauty. In particular, the COVID-19 pandemic caused changes in health consciousness, and there has been increasing awareness of full-body beauty. Due to this, the male cosmetics market has been showing growth. Mitsubishi Corporation Life Sciences Limited is developing a variety of cosmetic materials to meet the demand in the beauty field that is the subject of so much attention.

In addition, in response to the recent preference for natural ingredients and sustainability, we are also working to switch to plant-derived ingredients and eco-friendly packaging materials, as well as to acquire Halal certification.

Initiatives for Plant-Derived Fullerene

After years of R&D, we have succeeded in creating plant-derived fullerene for our products, and made the switch to plant-derived products in 2020. The wood which serves as the starting material for our fullerene is exclusively natural Japanese cedar from forests in Miyazaki Prefecture that have received international certification for sustainable forest management. We also use hydroelectric power (renewable energy) to make our products sustainable.

Initiatives to Reduce Packaging Waste

In line with our shift to plant-derived fullerene, we changed the containers filled with fullerene materials to eco-friendly aluminum pouch packaging, reducing the amount of waste generated by about 90% compared to before.

Acquisition of Halal Certification

Radical Sponge™, our water-soluble plant-derived fullerene product, has acquired Halal(*1) certification. It can be used with peace of mind in countries around the world.

(*1) Halal:

Halal certification is given to foods produced in accordance with Islamic law.

Company Outline

Mitsubishi Corporation Life Sciences engages in world-leading scale businesses in the food science industry.

Company Name	Mitsubishi Corporation Life Sciences Limited
Date Founded	June 12, 1954
Date Established	April 1, 2019
Head Office	Tokyo Takarazuka Building 14F., 1-1-3 Yurakucho, Chiyoda-ku, Tokyo 100-0006
Phone	(+81)3-6891-7100
Capital	1,399 million yen
Shareholder	Mitsubishi Corporation Life Sciences Holdings Limited (100%)
Main Business	Development, manufacturing and sales of seasonings, polyols, sweeteners, quality-improving agents, yeast extract, yeast-based ingredients, confectionery and bakery ingredients, liquors for cooking and confectionary, health ingredients, cosmetics
Representative	Koji Shimizu, President and Chief Executive Officer
Number of employees	1,506 (as of April 1, 2025)
URL	https://www.mcls-ltd.com/en/

Offices & Subsidiaries

Head Office

Tokyo Takarazuka Building (*)

Tokyo Takarazuka Building 14F., 1-1-3 Yurakucho, Chiyoda-ku, Tokyo 100-0006

Toho Hibiya Building

Toho Hibiya Building 16F., 1-2-2 Yurakucho, Chiyoda-ku, Tokyo 100-0006

GranTokyo South Tower

GranTokyo South Tower 5F., 1-9-2, Marunouchi, Chiyoda-ku, Tokyo 100-6605

Head Office of Mitsubishi Corporation Life Sciences is spread over three buildings.

If paying a visit to Head Office, please confirm which office you are to visit and go to the respective office's Reception.

(* Indicates the registered address of MCLS's Head Office)

Branch Offices

Eastern Japan Regional Office

Toho Hibiya Building 16F., 1-2-2 Yurakucho, Chiyoda-ku, Tokyo 100-0006

Western Japan Regional Office

Shin-Osaka Daiichi Seimei Building 6F., 3-5-24 Miyahara, Yodogawa-ku, Osaka-shi, Osaka 532-0003

Sapporo Branch Office

UD Sapporo Kitaichijo Building 6F., 1-15 Kitaichijonishi 10-chome, Chuo-ku, Sapporo-shi, Hokkaido 060-0001

Tohoku Branch Office

Sendai Hashimoto Building 8F., 27-21 Tachimachi, Aoba-ku, Sendai-shi, Miyagi 980-0822

Kanto Koshinetsu Branch Office

Toho Hibiya Building 16F., 1-2-2 Yurakucho, Chiyoda-ku, Tokyo 100-0006

Nagoya Branch Office

Seifu Building 9F., 3-21-25 Marunouchi, Naka-ku, Nagoya-shi, Aichi 460-0002

Chugoku-Shikoku Branch Office

Hiroshima Inarimachi Daiichi Life Building 13F., 2-16 Inari-machi, Minami-ku, Hiroshima-shi, Hiroshima 732-0827

Kyushu Branch Office

KDX Hakataminami Building 6F., 1-3-11 Hakataekiminami, Hakata-ku, Fukuoka-shi, Fukuoka 812-0016

Technical Marketing Center

Sea Fort Square 2F., 2-3-10 Higashi Shinagawa, Shinagawa-ku, Tokyo 140-0002

Kanda Application Room

Kinsan Building 8F., 4-1-21 Nihombashimuromachi, Chuo-ku, Tokyo 103-0022

(as of April 1, 2025)

Plants

Tsuchiura Plant

4041 Ami, Ami-machi, Inashiki-gun, Ibaraki 300-0398

Nikko Plant

1195-5 Uenohara, Aza, Todoroku, Nikko-shi, Tochigi 321-2404

Fuji Plant

93 Nakagawara, Fuji-shi, Shizuoka 417-0036

Miyoshi Plant

10-3 Chikumazawahigashi, Miyoshi-machi, Iruma-gun, Saitama 354-0046

Sakai Plant

5-152 Kannabe-cho, Sakai-ku, Sakai-shi, Osaka 590-0984

Laboratories

Life Science Research Laboratories Tsuchiura

R&D Group (Seasoning Division, Bakery Specialties Division)

4041 Ami, Ami-machi, Inashiki-gun, Ibaraki 300-0398 (Located inside Tsuchiura Plant)

Life Science Research Laboratories Saiki

1-6 Higashihama, Saiki-shi, Oita 876-8580 (Located inside KOHJIN Life Sciences Co., Ltd.)

Sweeteners Division, Research and Development Group

2-159 Shimada-cho, Fuji-shi, Shizuoka 417-0033

Food Material Division, Food Materials Development Center

10-3 Chikumazawahigashi, Miyoshi-machi, Iruma-gun, Saitama 354-0046 (Located inside Miyoshi Plant)

Cosmetics Division, Innovation Laboratory

THINK Bldg.C N404,405 , 1-12 Minamiwataridacho, Kawasaki-ku, Kawasaki-shi, Kanagawa 210-0855

Distribution Centers

Tennozu Center

Sphere Tower Tennozu 16F., 2-2-8 Higashi-shinagawa, Shinagawa-ku, Tokyo, 140-0002

Fuji Center

2-62 Shimada-cho, Fuji-shi, Shizuoka 417-0033

Miyoshi Center

10-3 Chikumazawahigashi, Miyoshi-machi, Iruma-gun, Saitama 354-0046 (Located inside Miyoshi Plant)

Subsidiaries

KOHJIN Life Sciences Co., Ltd.

Tokyo Takarazuka Building 14F., 1-1-3 Yurakucho, Chiyoda-ku, Tokyo 100-0006

Houkoku Kogyo Co., Ltd.

1-6 Higashihama, Saiki-shi, Oita 876-8580

MCLS (China) Inc.

Head Office : Jiangyin, Wuxi, Jiangsu, China
Branch Office : Shanghai, China

MCLS Asia Co., Ltd.

Head Office & Plant : Rayong, Thailand
Branch Office : Bangkok, Thailand

PT. Fermentech Indonesia

Head Office : Jakarta, Indonesia
Plant : Lampung, Indonesia

PT. Centram

Head Office & Plant : Pasuruan, East Java, Indonesia
Office : Surabaya, East Java, Indonesia

MCLS Europe B.V.

Head Office : Amstelveen, Netherlands

