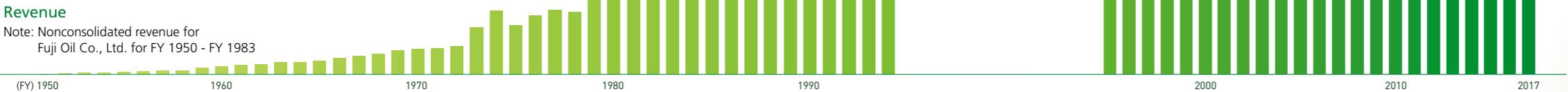


A History of “Kachizukuri” (Creating Value)

Since its founding in 1950, the Fuji Oil Group has listened to the opinions of its customers as it has created new value in the domain of food. We will continue to meet the demands of individuals and society through ceaseless innovation to contribute to society through delicious and healthy foods.



Foundation

- Pursuit of originality
- Challenge and innovation

1950

Establishment of Fuji Oil
Amid postwar reconstruction, the Company was founded as an edible oil manufacturer utilizing its experience in silkworm pupae oil. Finding it difficult to receive its allocation of oil and fat raw materials such as soybeans and rapeseed, the Company focused on solid fats from tropical regions. Based on our founding belief that imitating the successful ideas of others is no path to the future, we became the first company in Japan to successfully extract coconut oil using expeller pressing, establishing a foundation with originality in raw materials and technology.

1955

Start of Japan's First Hard Butter Production
We completed the first solvent fractionation plant for oils and fats in Japan and began producing hard butter (similar to cacao butter) from palm kernel oil. As a new chocolate ingredient that is not simply a substitute for cacao butter, it helped to substantially broaden the potential of Japanese chocolate.

Dawn of an Era of Original Technologies

- Japan's era of high economic growth
- Support for a changing dietary culture

1961

Start of Use of Defatted Soy Protein
The Fuji Oil Group, which had been engaged in research and development of defatted soybeans since its foundation, launched “Fuji Takaramame,” a soy protein from defatted soybeans. It is used as an ingredient in fermentation of miso as well as in tofu and deep-fried tofu, where it helps to improve the functionality and quality of the final product.

1963

Successful Development of Japan's First Coating Chocolate
We started manufacturing coating chocolate made from our original cacao bean extract for confectioneries and frozen confectioneries. This provided the opportunity to make the move from a manufacturer of chocolate ingredients into chocolate product manufacturing.

1968

World's First Sterile Filling Production for High-Fat Cream
In tandem with Japan's switch to Western lifestyles, demand for fresh cream led to the development of vegetable oil-based cream. The shelf life was much longer, providing the opportunity to popularize fresh cream nationwide.

1980

Establishment of Enzymatic Interesterification Technology
From our research into lipid production using yeast, we established an enzymatic interesterification technology that recombines oils and fats at the molecular level. In the mid-1980s, we successfully achieved the world's first commercial production of cocoa butter equivalent (CBE) using this technology.

Start of Sales of Japan's First Plant-Based Cheese Alternative

We were the first in Japan to successfully develop plant-based cheese, which we had been working on for many years, and launched it under the product name “Quvearl.” It caught on nationwide as an ingredient suitable not just for confectioneries and bread, but also for desserts and frozen confectioneries.

1993

Development of Water Soluble Soy Polysaccharide Production Technology
Taking a closer look at the soluble fibers contained in soybean curd residue, we developed water soluble soy polysaccharide production technology using high-temperature pressurized extraction. The technology can be used in various applications for functional food ingredients.

Establishment of Overseas Bases

- Expansion into regions around the world

1981

Establishment of Fuji Oil (Singapore) Pte. Ltd.
We established this company as an export base for oil and fat products, mainly hard butters for chocolate.

1987

Establishment of Fuji Vegetable Oil, Inc. in the United States
With a plant for producing oils and fats, this company has earned a good reputation among major multinational food companies for its technical and proposal capabilities.

1992

Establishment of Vamo-Fuji Specialties N.V. in Belgium (currently Fuji Oil Europe)
Established as a joint venture with Belgium's long-established oils and fats manufacturer Vandemoortele N.V., this company has expanded sales to Western and Eastern Europe and Russia.

1994

Establishment of Jilin Fuji Protein Co., Ltd. in Jilin Province, China
This company started full-scale production and sales of soy protein isolate in anticipation of the prospects and growth potential of the Chinese market.

Rollout of a Global Solution-Oriented Business

- From Japan-oriented business to local production for local consumption
- From product-out to solution-oriented management

2012

Development of USS, the World's First Soy Separation and Fractionation Technology
We developed and obtained a patent for the USS¹ manufacturing method, which separates soybeans into soymilk cream and low-fat soymilk in a manner similar to the separation method for raw milk. With development of soybean-derived processed products such as a cream cheese-like ingredient and whipped cream, USS is expanding the potential of soybeans.

1. USS: Ultra Soy Separation

2015

Establishment of Asia R&D Center
We opened our first overseas research and development facility in Singapore, strengthening our framework for pursuing solutions in close touch with the region and its consumers.

Addition to the Group of Harald Indústria e Comércio de Alimentos S.A. of Brazil
We acquired equity in Harald, Brazil's largest manufacturer of industrial-use chocolate. We will develop our strategy for Central and South America by leveraging Harald's brand power and sales network.

2017~

Announcement of Mid-Term Management Plan "Towards a Further Leap 2020"
We are building the springboard for a further leap to achieve sustainable growth.

Product Lineup

Soy

Soy protein ingredients
—1967—

Soy protein foods
—1968—

Water soluble soy polysaccharides
—1993—

USS manufacturing method
—2012—

USS processed food products and preparations²
—2014—

Oils and fats manufactured using the DTR method³
—2011—

Stabilized DHA and EPA
—2016—

Confectionery and Bakery Ingredients

Chocolate
—1959—

Whipping Cream
—1966—

Margarine
—1969—

Plant-based cheese alternative
—1980—

Preparations
—1988—

Oils and Fats

Coconut oil
—1951—

Palm oil
—1955—

Hard butters for chocolate
—1959—

307.6 billion yen

2. Fermented filled cheese that uses non-fat milk solids while replacing milk fat with vegetable oil.

3. DTR: Production method using a flavor-enhancing oil that brings out saltiness, sourness and piquancy with just a small amount of seasoning.

2050

Contributing to the health of the Earth and its people

