“Creating something new by combining East and West.”

Azuma Foods International Inc., U.S.A. (AFI) strives to convey an “Assimilation of Food Culture to the World”.

**Manufacturing**
AFI strives to create a unique food culture by introducing innovative products that appeal to the tastes of all consumers.

**New Product Development**
AFI continues to evolve by providing a “new food culture” in response to our Consumer’s food needs.

**Import / Export**
Utilizing our expertise in global shipping, AFI has been importing and exporting quality frozen seafood products all around the world.

**Private Label**
We offer the ability to label products with your brand according to your requirements and specifications.
Philosophy & Mission

Global Standards from a Small Company

As a manufacturer, Azuma Foods will continue to provide consumers with new and innovative products to meet market demands.

Azuma Foods uses the latest technology to create safe, consistent products through increased productivity, all while being considerate of environmental issues.

Responding to market direction, Azuma Foods provides products targeted to specific geographic and demographic markets, staying current with the latest trends to best serve the consumer’s needs.
1966
Toshinobu Azuma founded Azuma Shoten in Yokkaichi-city, Mie Japan

1990
Azuma Foods International., U.S.A. (AFI) is established.

1994
AFI is relocated to a newly built manufacturing plant in Oakland, California.

1999
AFI relocates to its new home in Hayward, California.

2003
Azuma Foods (Canada) Co., Ltd. is established in Richmond, B.C., Canada.

2003
AFI opens the New York Branch in East Rutherford, New Jersey.

2005
Azuma Foods (China) Co., Ltd. opens for business in Shanghai, China.

2009
AFI relocates to its current new facility in Hayward.

2010
Azuma Foods (Suzhou) Co., Ltd. constructs a new manufacturing plant in Suzhou, China.

2011
AFI opens the Tokyo Branch in Tokyo, Japan.

2012
Azuma Trading Co., Ltd. is established in Tokyo, Japan.

2014
Azuma Foods UK Ltd. is established in London, UK.

2019
Azuma Foods (Suzhou) Co., Ltd.

Azuma Shoten (The Origin)
Azuma Foods (Japan) Co., Ltd
Azuma Foods International., U.S.A.
Azuma Foods New York Branch
Azuma Foods Tokyo Branch
Azuma Foods Canada Co., Ltd.
Azuma Foods (Suzhou) Co., Ltd.
Azuma Foods UK Ltd.
Our Facility

General Description of the Facility

Location: 20201 Mack Street, Hayward, California
Total Site Area: 6.45 acre (281,000 SQF / 26,100 m²)
Building Floor Area: Approx. 72,000 SQF (6,690 m²)
Monthly Production Volume: 200 - 250 tons / month
Freezer, Refrigeration Capacity: Up to 800 pallets

Facility Accreditations

- Kosher Certification
- HACCP Compliant
- GMP Certification
- FDA Certification
- US Department of Agriculture License
- CA Shellfish Handling and Marketing Certification
- US Fish and Wildlife Import, Export License
- EU Export Certification
Manufacturing Process

All products meet or exceed FDA standards

We mainly produce processed raw fish products, for example Masago, Tobikko, and Caviar. We also produce salad products which are marinated mainly with seafood.
Quality Assurance

Our In-House Laboratory

we have a suitably equipped laboratory to perform pathogenic and other microbial and chemical analyses. Our technicians are fully trained to operate our PCR thermal cyclers, in conducting ELISA testing, and in preparing and analyzing culture method testing, just to name a few examples.

- U.S. Federal Food & Drug Act (21 CFR)
- Hazard Analysis Critical Control Point (HACCP)
- Department of Commerce NOAA
- 3rd Party Costco GMP regulatory
- Independent Vendors audits
- Various Kosher Rabbinical Consult’s
- In-House audits all our Quality department
New Product Development (NPD)

Always Innovating and Providing the “New Food Culture”

NPD team first develops new product ideas based on extensive market research. Prototype products are then made to improve quality. Lastly, the new product process is put into place.

Seize "Tacit Knowledge" for all customers in the world

Market research from various customer

Making recipe

Making sample and presentation

Feedback

Production
AFI offers a variety of Asian-style items that are ready-to-eat or ready-to-cook. Unique blends of healthy and traditional ingredients are mixed in a fusion of innovative, robust marinades to create the perfect dish.
Products

Retail

The thoughtfully developed and highly anticipated retail products are available at a supermarket near you. The Asian-inspired products were created specifically for retailers to meet customers' dietary needs and demands.
Masago means "very tiny sand" in Japanese. Our Masago® brand of capelin roe is named for the Japanese meaning that Masago is tiny, fine and a beautiful ingredient.

Various colors and flavors, a delicate texture and an exciting sparkle which makes it a great for addition to any dish.
Masago

Masago is commonly used in sushi rolls, nigiri, and gunkan due to its stickier and softer texture. It can also be used as a topping and supplementary ingredient in many dishes without creating an overwhelming flavor.

Not only Sushi,

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Masago

Not only Japanese Restaurant,

Happy Hour

Combination Platter

Appetizer

Starter Menu

Masago

Hot Deli

Party Menu

Platter Material

Finger Food

Grab and Go

High-End Restaurant