

### ◆ Company introduction

Sanmaruko Foods was founded in 1979 as a manufacturer and seller of frozen foods. This product, Hokkaido Potato Croquette, is manufactured with only fresh potatoes. The potatoes used are mainly from the celebrated irish cobbler potato producing region at the foot of Mt. Yotei. They are harvested in Hokkaido in autumn and stored fresh throughout the year.

Only the necessary number of croquettes are manufactured and sent out directly from the production center every day.

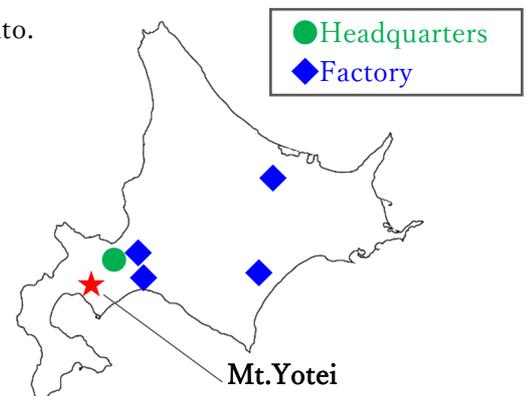
Freshly harvested potatoes have a moist texture, and by about February, the starch turns to sugar, transforming into an even sweeter potato.

At the factory, the potatoes are steamed with the skin on, then the skin is carefully removed when the potatoes are pureed. Through these many steps, the natural goodness of the potato is accentuated to make a fluffy croquette.

The outer coating is also a point of in-house innovation.

Roasted soy powder (kinako) is added to the bread crumbs to create an even crispier and more aromatic outer crust, as part of Sanmaruko Foods' commitment to excellence.

Sanmaruko pursues quality in frozen foods that is equal to fresh foods in taste with the many flavors of Hokkaido's agricultural products.



### ◆ Company Profile

Company name : Sanmaruko Foods Co.,Ltd

Head office location : 〒004-0004

4-1-1-48 Aubetsu-higashi, Atubetsu-ku,  
Sapporo, Hokkaido

CEO : Kodai Fujii

Foundation : December 1979

Capital : 40 million yen

Annual sales : 9.6 billion yen

number of employees : 500

Production base : Sapporo, Eniwa, Tsubetu, Urahoro  
(4 bases)

Sales office : Sapporo, Tokyo, Tohoku, Kansai, Hiroshima.  
Kyusyu (6Locations)

Business contents : Croquette, Spring rolk, Gratin Other

Annual Production Volume : About 26,000t

Domestic share : Frozen croquette Domestic manufacturing  
weight share About 12%

Sample

