

Company

We offer safe and tasty seasoning to the world.

Recently, health-consciousness and the preference of additive-free foods have been promoted globally, mainly in developed countries. It is said that the scale of the world market for natural food materials such as yeast extract has been continuously expanding and further development is expected in future. Also, in recent years, yeast extracts have been required to have even more tastiness, richness, and breadth of taste, and at the same time, alternative products for MSG (monosodium glutamate) and protein hydrolysate have been in demand. Moreover, there has been a growing worldwide movement toward reducing the amount of salt intake from foods, facilitating the increase in demand for yeast extracts. In order to meet such needs, Yeastock, Ltd. utilizes its unique technologies to provide Yeastock, a safe and tasty natural seasoning, to the world.

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Company name	Yeastock, Ltd.
Location	2-4-1 Ebisuminami, Shibuya-ku, Tokyo
Establishment	February 2009
Representative	Yasushi Kitagawa, President
Capital fund	JPY 495 million
Business summary	Manufacturing /sales of yeast extracts for naturally-derived seasoning
Production site	Republic of Serbia
Certification	ISO22000, HALAL, KOSHER
History	<p>February 2009 Through a fifty-fifty joint venture, Asahi Breweries, Ltd. and Mitsui & Co., Ltd. established Advanced Yeast Technologies Japan, which is a manufacturing and sales company of yeast extracts for naturally-derived seasoning.</p> <p>March 2010 Yeastock HG, the first Yeastock series of yeast extract with high glutamic acid content, was launched as the first Yeastock series.</p> <p>November 2010 The company name changed from "Advanced Yeast Technologies Japan, Ltd." to "Yeastock, Ltd.".</p>