

2025



胡麻油

Takemoto Oil & Fat Co., Ltd.

The long history and tradition of our business, founded in 1725.



Bordering the Gulf of Mikawa, Gamagori City in Aichi is a warm area blessed with rich resources from the sea and nearby mountains. Founder Chozaburo Takemoto established Takemoto Oil & Fat in 1725, 300 years ago. Takemoto now leads proudly among other current oil companies in Japan.

Back in the Edo period when the business was established, oil was inedible and was used only for lanterns, and mainly produced from cotton. Extraction of oil from sesame started since the beginning of the Taisho period.

After the abolishment of tariffs on imported cotton in 1896, the cotton industry started to weaken. The widespread use of electricity made oil lamps obsolete. When World War I started, sesame from China which was exported to Europe became cheaper to import and Takemoto changed their business from cotton seeds to sesame oil extraction. They then moved the factory to the neighboring town of Gamagori.

Takemoto's factory is on the Gamagori seaside and produces about 70 tons of oil per day. The factory operates continuously from Monday morning till Sunday morning.



Administrative building



Oil refinery



Tanks



Ingredient hopper



Sorting machine



Rotary kiln



Filler



Storage units



Obtained FSSC22000 in April 2012



Takemoto obtained its FSSC2200 (Food Safety System Certification 22000) in April 2012 in order to improve our system for higher food safety and management at our Kameiwa factory in Gamagori City, Nagoya where our sesame oil is produced.

Following this certification, stricter requirements have been added compared to previous food management standards (ISO22000). This certification includes hygienic environment standards not only in the production area but also in the food court, and safety management standard such as issues with properly entering and leaving the premises.

Upon obtaining this certification, we are making efforts to deliver an even more safe yet high quality product as a whole company.



Careful selection of our ingredients



Sesame is grown in **Africa, South East Asia, and the Latin American interior.**

Takemoto has been visiting the world's main sesame production sites and has been conducting **field investigations** since 8 years ago.

Countries visited include Sudan, Tanzania, Mozambique, Myanmar, Paraguay, Bolivia, and Mexico. We import our oil's main ingredient, sesame, from most of these countries.

Some may wonder why we don't **use sesame grown in Japan.** **Japanese sesame production is only 200t per year,** the amount which Takemoto need in **one day** to produce sesame oil.

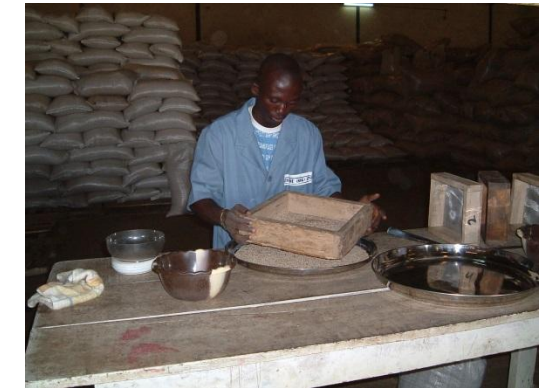
Sesame is said to be a commodity whose production locations are difficult to **trace**, but we strive to ensure the safety of our product by visiting the local production sites and understanding their management situations.



Establishment of on-site safety systems

Each African countries' quality check and management is done well by the export agency. In the past records were kept by hand, but as logistics have improved, we have become able **to track down to the farmer or the field.**

Also, our partnerships in Paraguay and their agricultural products' safety are perfect.



Third-party inspection of materials after arrival in Japan

The cultivation of sesame is almost pesticide-free but we have to be careful post harvest (possible dissemination of pesticides). Regarding this, prior to shipment from Japan or arrival in Japan, **inspections of containers are carried-out by third parties.**

There are **about 500 kinds** of pesticides, chemicals, and other contaminants identified by the Farm Ministry, we try to anticipate all and every possible situation.

What is the **pressure-extraction method**?

A method which uses only high pressure to extract the oil without using chemicals.

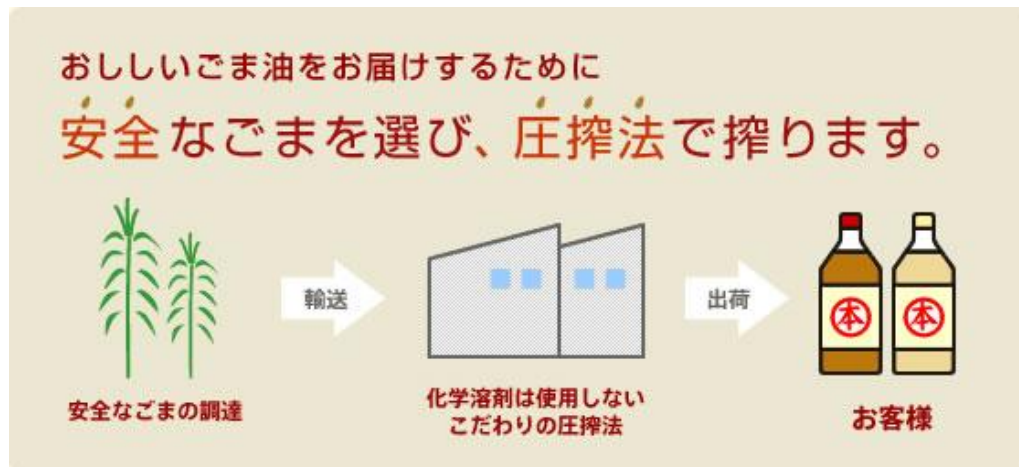
- Merits

- Better flavor and aroma

- Demerits

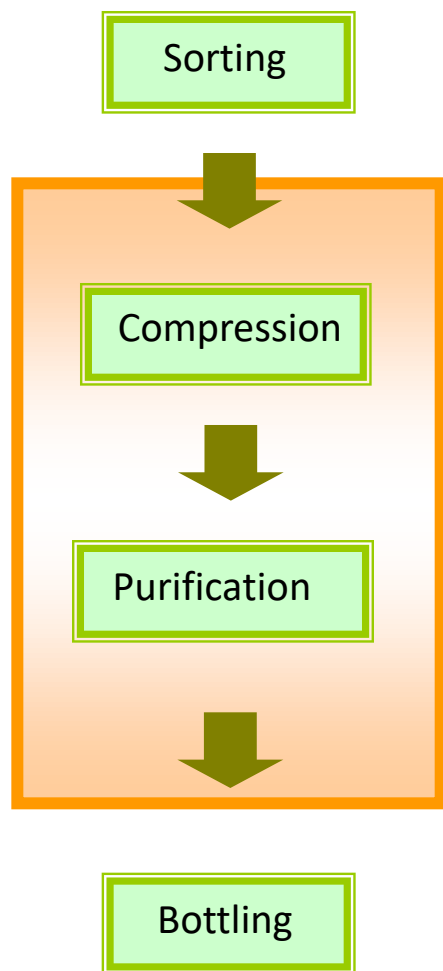
- Lower yield ratio compared to chemical extraction methods while requiring additional work

Takemoto is committed to our tried and true manufacturing method of sesame oil production.

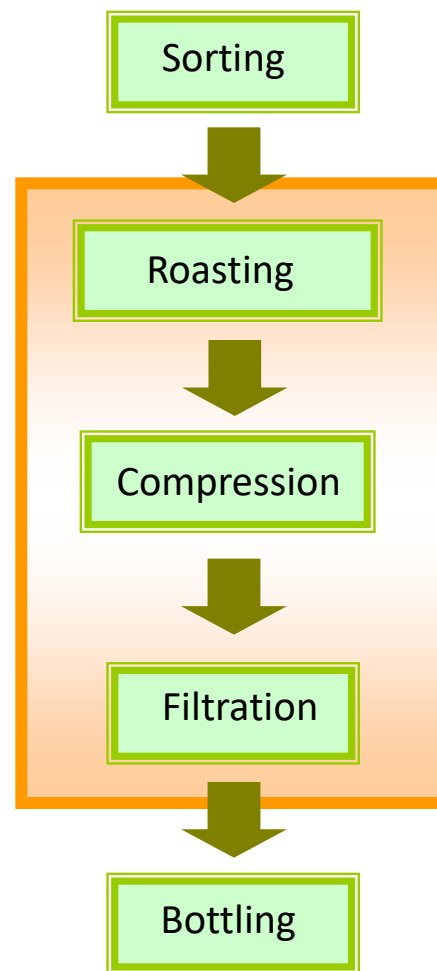






Manufacturing process of freshly squeezed sesame oil and roasted sesame oil

Freshly squeezed sesame oil



Roasted sesame oil



Degree of roasting	Product name		Features	Main uses	Specific menu
	Upper grade	Pricing model			
	Assaku JUNSEI sesame oil	Koikuchi	A deep-roasted sesame oil with a rich aroma	Korean/Chinese	Namul, Japchae, Bibimbap, Jigae soup
	Assaku JUNSEI sesame oil		Made from pressed roasted sesame, this oil takes full advantage of the rich natural aroma and taste of sesame	Japanese/Western/Chinese	Pickled cucumber, Stir fry, Dumplings
	Taikou sesame oil		Made from lightly roasted sesame. Characteristic of its mild aroma and deep flavor	Japanese (Japanese/Western/Chinese)	Kinpira gobo (burdock root), Marinated food, Tempura
	Taihaku sesame oil		Freshly squeezed raw sesame, characteristic of its suppression of typical sesame oil color and aroma	Japanese/Western Confectionery Bread	Tempura, Carpaccio, Pasta, Bread, Sweets

- Sesame Oil and Related Food Products
- Chemicals for Textile Industry
- Chemicals for Construction
- Chemicals for Agriculture
- High-Performance Chemicals
- Research and Development
- International Business

Summary



- President Motoyasu Takemoto
- Founded 1725
- Incorporated June 1, 1945
- Number of employees 659
- Sales(non-consolidated) 680M US\$
- Main Activities
 - 1) Surfactant chemicals for textile, construction and agriculture
 - 2) Specialty chemicals
 - 3) Sesame seed oil and sesame related foods