

Company introduction Chikugo Area

Ishibashiya Corporation [Food]

- Head Office 529 Kamiuchi, Omuta City
- Branch Office Laboratory, etc. 1-14-1-316 Minowa-cho, Kohoku-ku, Yokohama City, Kanagawa Prefecture

- Representative Wataru Ishibashi, President
- Foundation May 1992
- Capital 8 million yen
- No. of Employees 13
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Time-Honored Company's Challenge to the New!

[Business Outline]

Our company has supplied konjak food products finely crafted by a traditional method to the domestic market for 130 years and sold them to 2,000 domestic supermarkets and department stores. Recently, we developed "konjak noodles" for overseas markets, and we ship them to 14 countries. However, logistic costs have been a big challenge for us to start a full-scale global expansion.

We are pushing forward with the development of new products through the technology we have cultivated during our long-time operation and industry-academia joint research.

[Products & Services]

■ Characteristics of Konjak Powder

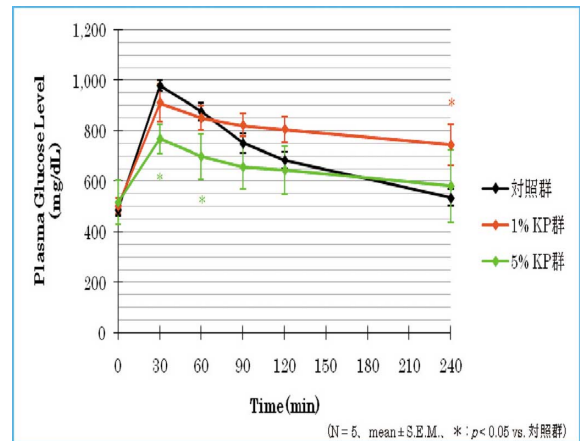
- Logistics fees can be reduced. (1/50 of the conventional products)
- Product expiration dates were dramatically extended. (to three years, three times longer than conventional products)
- Konjak products (conventional products) can be made easily.
- It can be used for many purposes as a foodstuff because it fits other foodstuffs well.
- It is a low-calorie foodstuff rich in aqueous diet fiber, a characteristic of konjak products.

Based on these characteristics, we conducted an animal experiment focusing on konjak powder as feed

for rats with the cooperation of the School of Pharmaceutical Studies of Fukuoka University from September 2007 to March 2009.

The result indicated that it was effective in reducing blood cholesterol, triglyceride, and blood sugar, suggesting its effectiveness to prevent obesity for people and a possibility as a new preventive for lifestyle-related diseases, or a drug for diabetes.

We have already prepared a variety of recipes and are promoting research on usages for cosmetic and pharmaceutical materials in addition to food.



Transition of blood glucose by an oral glucose load test on the 56th day (by 1 type diabetes model(db/db) mouse)



Konjak Powder



Pastries, Cakes and Desserts as Trial Products