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<NEWS RELEASE>

The 1st ISO 22000 certified ornamental fish food manufacturing plant in Japan



All 3 factories of Kyorin Food Ind. Ltd., acquired ISO22000 which is a food safety management system certification for the first time in Japan as an ornamental fish food manufacturing plant. (Certification registration date: May 26, 2020)

【Awarding ceremony on June 16th, 2020】

From left, Mr. Keita Harada (Kyorin Co., Ltd., International Business Division, Executive Officer), Mr. Naoyuki Yamamoto (Kyorin Food Ind. Ltd., Managing Director), Ms. Hiroko Kamihata (Kamihata Fish Industry Group, Senior Managing Director), Mr. Naoki Maeda (DNV GL Business Assurance Japan K. K., Managing Director)



Hikari® brand - Total 700 items



Kyorin Food Ind.Ltd. Fukusaki Factory

■What's ISO22000?

An international standard for "prevention of food harm" and "high quality" in all processes related to food from production to the table, which is a fusion of "HACCP for securing food safety" and "ISO9001 for quality management system".

HACCP : A method of hygiene management to ensure product safety. Understand the factors (hazards) that cause harm such as contamination, and manage important processes that reduce hazards during the manufacturing process.

ISO9001 : A method for building and improving necessary manuals in order to provide better products (high quality).

■Why we challenged

Since ISO22000 is an international standard for "prevention of food harm" and "high quality for food", it has far exceeded the level of quality control required for ornamental fish foods.

We anticipated the need for a high level of quality control around the world and decided to take the challenge to take Hikari®'s ornamental fish foods to the next level.

■The history of Hikari® quality control

Hikari products are sold in about 66 countries around the world. The EU and the US, which have particularly strict regulations, require a high level of quality control. And since the BSE outbreak in Japan in 2001, we have entered an era which requires new & higher quality control. Whenever we encounter the difficulties, such as the two-year suspension of exports to the EU from 2004, we have introduced the management method based on HACCP and FSMA to raise the level of quality control and clear the regulations of each country. It has become the cornerstone of the quality and reliability of "World's Hikari," which is favored by customers and now we achieved 54% market share in Japan.



■ History of pet food regulation

- 2001 : BSE outbreak in Japan, the manufacture /distribution of all products containing meat and bone meal etc. was temporarily prohibited.
- 2004 : EU tightened regulation due to BSE outbreak. Since the system required by the EU did not exist in Japan, exports have been stopped for 2 years.
- 2007 : Melamine incident in pet food occurred in USA.
- 2011 : EU tightened regulations in response to nuclear power plant accident (East Japan Earthquake). Export was stopped temporary.
- 2017 : Tightening regulations on pet food under the Food Safety Enhancement Act in USA

■ 4 benefits of ISO 22000 certification

1) Awareness improvement

Acquisition of ISO certificate is an issue to be addressed not only in specific departments but within the entire company. We strive to raise awareness for matching the target of the entire company.

2) System organization

In order to respond to strict regulations and high demands from users, organize complicated in-house manufacturing procedures and rules according to global standards.

3) Improvement of quality level

Improve the quality by “1) System organization” and “2) Awareness improvement”.

4) Improved reliability through global standard

Since ISO is an international & globally accepted certification system, it is possible to reach to the level of security and reliability in the world by obtaining ISO22000 certification.

■ 3 methods to acquire ISO22000 certification

1) Unification of consciousness

Since the cooperation of directors and all employees is necessary, we held in-house briefing sessions to share the purpost & target of introducing ISO for working on together.

2) Organization of internal system

Since the three factories have different production lines and products, we have reorganized local rules for each plant to ensure stable production. So we tried to avoid simple averaging and processed the standardizing procedures flexibly.

3) Selecting the best partner

We investigated the failure cases of other companies, and took time to select auditing bodies and consultants. And we asked CII, who has knowledge of our factory as a consultant, and DNV GL, who has certification experience with other dog and cat feed manufacturers, as a certification company.

■ The target quality for the future

We could introduce the high level safety management system with applying the ISO22000 system.

And based on this, we will continue to make improvements and will continue working to provide safe and reliable quality of Hikari products in a more stable manner.



【Inspection】