ASAHI GELATINE INDUSTRIAL Co., Ltd.

Hyogo “Only-One” Company (certified in FY2020)

[Company Profile]

Address	45 Fukui, Aboshi-ku, Himeji-shi, Hyogo 671-1225
TEL	079-274-0111
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URL	https://www.asahi-gelatine.co.jp/index.html(In Japanese)
No. of employees	80
Capital	50 million yen
Founding	1957
Representative	Nobufumi Tadera

[Business Overview]

The company is involved in the development of high-quality gelatin and is expanding its business in various fields such as food, medicinal and cosmetics based on its original collagen extraction technology

[Technology]

"Collagen peptides with high quality and high variety"
realized by integrated in-house manufacturing from raw materials

Collagen is a substance that helps to control aging and prevent or alleviate illness, and is good for beauty and health. It is something that is closely related to our body.
Collagen peptides are created by further decomposing gelatin to a lower molecular weight to enhance its functionality such as improved digestibility and absorption into the body.
In addition, since collagen peptides are taken in through the mouth in various forms, sensual aspects such as taste and smell become very important. How to make them tasteless and odorless is important in manufacturing them as a product.

[History of Development]

When the company was established 137 years ago, we handled only glue. We boiled raw materials in a pot for a long time in an era when there were no boilers, and manufactured and sold glue.
We had been producing gelatin by utilizing the technology cultivated in the production of glue, leading to our current production of collagen peptides, which have smaller molecules.

[Originality]

We conduct integrated in-house manufacturing from raw materials to the finished products, so we can manufacture products in a short period of time. Most other companies purchase intermediate products from overseas, so it takes time to manufacture the final product.
In addition, since collagen is a protein, its taste and quality deteriorate over time. Our integrated in-house manufacturing makes it possible to provide high quality collagen.

[Future Development]

We have been developing special collagen with added value. Specifically, it is special collagen with three amino acids called tripeptides, and is expected to have added values such as greater absorption capacity and absorption speed, being effective with only a small amount. When the molecular weight of collagen is lowered, its absorption capacity increases, but as it will absorb a lot of water and become specific, its taste will also become specific, so it is important to determine the balance between added value and quality.

[Topics]

Ultra-low molecular weight collagen peptides

We succeeded in further reducing the molecular weight of regular collagen peptides. Further improvement in absorption into the body is expected.

[Corporate History]

1884 Tadera Seikosho established. Production of Japanese glue begins.

1901 New factory built on the current company premises and factory base production begins. Mass produced glue from cattle dermis in an era in which there were no adhesives.

1915 Factory expanded, and products purchased from other local companies, with the company operating as a wholesaler.

1941 Under wartime economic control, integrated into Harima Glue Industry Co., Ltd. as the core factory in the Aboshi area, following the Ministry of Commerce and Industry's Corporate Reorganization Ordinance.

1948 The integrated company is dissolved at the end of the war, and we resumed as a private business and turned our attention to reconstruction efforts.

1957 ASAHI GELATINE INDUSTRIAL Co., Ltd established. Production of western glue begins by modernizing equipment and introducing new technology.

1960 Becomes a cooperating factory of Nippi, Incorporated and forms a tie-up in terms of both technology and sales.

1971 Production of acidic gelatin begins by expanding and rebuilding the factory and upgrading equipment such as dryers.

1976 Equipment streamlined by adding more dryers, etc., and system established to increase production of edible and medicinal gelatin.

1978 New company buildings and laboratory constructed.

1981 Production of alkaline gelatin begins.

1982 Ultrafiltration equipment installed for quality improvement.

1983 Energy-saving automation promoted by expanding factories and adding more equipment including concentrators and dryers.

1987 Operation of our second factory begins.

1988 Automatic packaging machines for gelatin introduced. Equipment for automation and streamlining updated, and system established to increase production.

1993 Quality control improved further to enable sufficient production of medicinal gelatin.

1995 Production of collagen peptides (cattle and pig) begins.

1998 Testing laboratory expanded with the aim of strengthening quality control.

1999 Collagen peptide drum dryers introduced.

2003 Received ISO-9001 2000 version certification.

2004 Received Governor's Award at the "Monozukuri Awards" for our marine collagen peptides.

2005 Collagen peptide spray dryers introduced.

2006 Fuel conversion and boiler equipment renewed for the purpose of CO_2 reduction and energy saving.

2008 Selected as one of the "Most Active 300 Small and Medium-sized Enterprises" by the Ministry of Economy, Trade and Industry.

2009 Fermenters introduced as an environmental measure.

2010 Automatic packaging machines for collagen peptides introduced. No. 3 collagen peptide spray dryer introduced in addition to No. 1 and No. 2 spray dryers.

2011 Worked on the restoration of 3,000 glues necessary for the restoration of Japanese paintings and cultural properties.

2013 Received EDQM (European Medicines Agency) certification.

2014 Heat pumps introduced for the purpose of saving energy. Simple granulators introduced. Heat pump-type heat recovery equipment introduced. Simple granulators for spray dryers introduced.

2015 Japan Gelatin and Collagen Peptide Industry Association renamed as "Gelatin and Collagen Manufactures Association of Japan."

2016 Received the Hyogo prefecture version of HACCP certification. Received ISO 22000: 2005 certification.

2017 Received FSSC 22000 certification.

2020 Certified as a Hyogo “Only-One” Company.