



COMPANY PROFILE



世界に認められる味と品質を創り受け継ぐオオサキ。

こだわりに秘められた、 ONLY ONEへの想い。

Osaki: Heirs to the creation of flavor and quality recognized across the world
Our secret is perfection,
Our desire to be truly outstanding.

同業他社に競合しない製品開発、 それがオオサキのブランド発想。

時代が「昭和」へ帆を揚げた1928(昭和3)年、大崎水産も広大な食品製造という海に漕ぎ出しました。創業地の広島・草津は、瀬戸内海の恵まれた漁場で知られ、良質の魚を使う「かまぼこ」作りで栄えた街。1935(昭和10)年に家業を継いだ二代目・大崎勝一は、1950(昭和25)年に従来の板かまぼこ製造から珍味かまぼこ製造へ新たな舵を取る英断をくださいました。それは当時の草津だけでも80近くのかまぼこ製造業者が共存していた時代、大崎勝一は「競合の潰し合いでは発展がない、それなら自分の発想とアイデアで新しい商品を創る」と行動へ移し、この想いが独自の揺るぎないブランド創造へつながっていくのです。

Osaki develops products with which other companies in the same industry cannot even compete. This is the Osaki brand concept.

Raising its sails in 1928 during the Showa Period, Osaki Suisan paddled out into the vast ocean of food manufacturing. The company was founded in Kusatsu, Hiroshima, a town known as being a fertile fishing area in the Seto Inland Sea, and one that flourished through the manufacture of kamaboko (minced and boiled fish formed into a cylinder shape) using the high-quality fish of the area. In 1950, Katsuichi Osaki, who became the second-generation president of the family business in 1935, made a bold decision to steer the company in a new direction away from the traditional kamaboko manufacturing method using wooden slabs to a new one of creating kamaboko delicacies. This was because at the time there were some 80 other kamaboko manufacturers in Kusatsu alone, making Katsuichi Osaki think that, "We can't expand sufficiently to crush the competition but rather we must create new products using our own concepts and ideas." He started to move the company in this direction, with this type of thinking lending itself to create a unique and solid brand.

フィッシュスティックの誕生が、 KANIKAMA文化発信の第一歩。

大崎勝一のリーダーシップにより、従来の枠にとらわれない製品の生産へ果敢に挑戦。その一つが今では「カニカマ」と呼ばれる画期的商品「フィッシュスティック」です。かまぼこの新たな可能性を拓き、「カニカマ」市場は拡大、低迷していたかまぼこ業界に新風を吹き込みました。

多くの会社がカニカマ製造に参入する中、オオサキは開発者としての誇りを忘れず、品質の安定・向上にこだわり、価格に左右されない評価を築き、海を渡り世界へ広がるKANIKAMAへ浸透。広島から生まれた食の提案が、世界の食文化へと認められたのです。

The Birth of the Fish Stick was the First Step of the Kanikama Cultural Expression.

Under the leadership of Katsuichi Osaki, the company boldly took on the challenge of giving birth to products that did not fit into the traditional framework of the industry. One of these products was the groundbreaking "Fish Stick" product, or what is now referred to as kanikama (artificial crab). This product opened up new possibilities for kamaboko, expanded the market for kanikama, and breathed new life into the stagnant kamaboko industry.

When many other companies joined in the manufacture of kanikama, we never forget our proud as the developer of this product, and we continue to strive to stabilize and improve quality, create a reputation independent of price, and expand the popularity of kanikama all over the world. This novel food product, born in Hiroshima, has been recognized as a part of the global food culture.



第二代社長・大崎勝一と千恵子夫妻。
商品だけでなく生産の機械まで製造するアイデアマンだった勝一。まさに二人三脚の愛情と多くの仲間があってこそ現在のオオサキはあります。

Second-generation company president Katsuichi Osaka and his wife Chieko. Katsuichi was truly an idea-man, revolutionizing not only our products but even manufactured production machinery. Without doubt, Osaki is what it is today due to the close and loving partnership of these two and the great many friendships.



フィッシュスティック受賞歴

- 昭和50年(1975年)
第28回全国蒲鉾品評会
栄誉大賞(福井市)
- 昭和52年(1977年)
第30回全国蒲鉾品評会
栄誉大賞(鹿児島市)
- 平成19年(2007年)
第60回全国蒲鉾品評会
大阪市長賞(大阪市)
- 平成22年(2010年)
モンドセレクション2010
金賞(30本入タイプで受賞)

Fish Stick Awards

- 1975
28th All-Japan Kamaboko Exhibition
Grand Prize (Fukui City)
- 1977
30th All-Japan Kamaboko Exhibition
Grand Prize (Kagoshima City)
- 2007
60th All-Japan Kamaboko Exhibition
Osaka Mayor's Prize (Osaka)
- 2010
Monde Selection 2010 Gold Quality
(Awarded for product with 30 pieces)





MONDE SELECTION 2010 "GOLD QUALITY" AWARD

モンドセレクション 2010 年度「金賞」受賞

オリジナルな発想と経験に改良を結集する「フィッシュスチック」。

常識を大きく変えた、 小さなインスピレーション。

Our "Fish Stick" combines improvements to our original concepts and experience.
This little inspiration created a massive change in everyday thinking.

進化するブランド「フィッシュスチック」。

珍味製品として製造していた「かに胡瓜」がフィッシュスチック誕生のきっかけでした。これは胡瓜をくり抜き魚のすり身とカニ肉を詰めたもので、その製造機に残る魚肉とカニ汁が混ざると、カニのような味になることに着目。この小さなひらめきが大きな変革になったのです。カニのような赤色は日本酒の色付けにも使われる紅麴から取った天然色素、納得のいくまで何度も製造ラインの改良を重ね、大量生産の自動化に成功。開発から販売・輸出まで4年の歳月を経て、「フィッシュスチック」は「カニカマ」の代名詞となる存在へ進化していきます。戦後の食品三大発明と言われる「インスタントラーメン」「レトルトカレー」「カニカマ」。その一つに評価されるブランド誕生は、私たちが挑戦を重ねた結晶そのものです。

Evolving Brand: "Fish Stick"

The Fish Stick was born by chance due to the "Crab Cucumber" product being produced as one of the delicacies of Osaki. To make this product, a cucumber is hollowed out, and then stuffed with minced fish meat and crab. One day we noticed that mixing the fish meat and crab extract left over in the machinery produced a flavor similar to crab. This tiny flash of inspiration led to a major innovation. To achieve a red color like crab, a natural pigment taken from Monascus (also used as a colorant for sake), and improvements were made numerous times to the production line until everyone was fully satisfied with the product before successfully moving to automated mass production. It took four years to go from development to sales/export, with "Fish Stick" eventually becoming synonymous with kanikama. It is said that the three great food product inventions after the war were instant ramen noodles, retort curry and kanikama. One of these gave birth to the esteemed brand which is our effort from challenging with countless times.

世界が品質を評価したオオサキの 「フィッシュスチック」

Osaki Fish Stick: Recognized Around the World for High Quality

弊社の「フィッシュスチック」は、世界的な品質評価機関のモンドセレクション2010年度「金賞」を受賞いたしました。

味・品質に加え、原料と市場流通の安定性も高く評価されたもので、従業員一同、今回の受賞を励みにしております。今後とも高い品質の維持とお客様にご満足いただける商品作りに努めて参ります。

Osaki "Fish Stick" was awarded the "Gold Quality" Award in the Monde Selection 2012. Our "Fish Stick" received the high praise not only for the taste and quality but also for the raw materials and stability of market distribution. This award provides great satisfaction and encouragement to all of our employees.

We will continue to strive to maintain the high level of quality and create products that satisfy customers.



世界の食品衛生基準「HACCP」を自社工場クリア。

信念と使命を持ち続けて、 厳しい世界基準を達成。

Our plant complies with HACCP international food hygiene standards.
By maintaining faith and our mission,
we have achieved compliance with strict global standards.

食品は私たちが直接口にするものだけに、その生産現場に求められる衛生基準は世界的に厳格さを増しています。その指針として国際的なスタンダードになっているのがHACCPです。これはアメリカのNASAで安全な宇宙食を作るために開発された衛生管理手法。大崎水産でも現在、HACCPの衛生基準に基づき、自社工場ですべての製品を生産しています。クリーンを維持する工場施設はもちろん、スタッフ一人ひとりの衛生意識をハイレベルで維持・向上させながら、食品メーカーの責任と役割を果たしています。オオサキの基準が世界の衛生基準となることを常に目指し、世界の人々が安心できる生産体制にこだわり続けています。

The hygienic standards required for plants producing food products, being something that we put directly into our mouths, are becoming increasingly stringent on a global level. HACCP (hazard analysis and critical control points) has become an international standard that serves as guidelines for food products. These hygienic control methods were developed by NASA in the U.S. which was for safety space food. All of the food products currently produced by our facility which is based on HACCP hygienic standards. Not only do we maintain a high level of cleanliness at our plant but our employees are constantly maintaining and improving their already high level of awareness regarding hygiene as we fulfill our duty and role as a food product manufacturer. In constantly aiming for Osaki standards to match global hygienic standards, we continue to sharply focus on maintaining a production system about which people all over the world can feel safe and secure.



HACCP導入による整備されたクリーンな工場内部 Clean plant interior maintained in accordance with adoption of HACCP.



「HACCP」への挑戦

平成7年、日本の水産食品がEUから禁輸されるという転換期に直面し、当社もHACCP導入を決断。前例や知識のない取り組みでしたが、現在の厚生労働省や保健所へ通い、HACCPについて学び製造現場にその手法を導入していきました。EU査察官による初の検査に手を挙げた企業は、当社を含め全国でわずか6社。しかも当社が最初の検査を受けることになりましたが、三人の査察官が立ち入る厳しい評価をパス。2年後にはアメリカ輸出にもHACCP導入の要請を受けましたが、「VERY GOOD」の合格をすぐに達成できたことは言うまでもありません。

Taking on the Challenge to achieve HACCP

When the EU banned the import of marine food products from Japan in 1995, we faced this crucial turning point head on by taking the bold initiative in adopting HACCP. Being a measure without precedent in Japan and since there was very little knowledge about it, we had to study about HACCP through what is currently the Ministry of Health, Labour and Welfare, and at public health centers before introducing such methods into our production site. There were only six companies in Japan, including Osaki, that voiced the desire to receive the first inspection by EU inspectors. Although Osaki was the first company to be inspected, we were able to pass the strict evaluation performed by three inspectors who thoroughly checked all aspects and areas of our operations. Two years later the adoption of HACCP was required for exports to the US but, needless to say, our previous preparation enabled us to rapidly pass the inspection with a "Very Good" rating.

「HACCP」の継続と進化

HACCPは検査に合格すれば終わりではありません。基準に合った生産体制を継続していくことが大切です。当社もHACCP専門の担当社員を配置して、管理マニュアルを作り、水質の検査や搬入の状況、原料や製品の細菌検査まで、結果はもれなく記録。また、電機の点検から長靴置き場のチェック、作業着のクリーニングなど、衛生環境の整備にも注力。記録データは定期的に分析・解析し、HACCPのさらなる深化に全社をあげて取り組んでいます。

HACCP: Maintaining and Evolving

Our efforts in regards to HACCP do not end at passing the inspection. We place great importance on maintaining a production system that satisfies the standards. We have assigned the HACCP exclusive staffs, created the control manuals, and maintained the detailed records such as water quality inspections, delivery reception conditions, and bacteriological examinations of ingredients and products to ensure that there are no omissions in the results. Additionally, we focus on maintaining a hygienic environment by performing everything from inspecting electronic equipment to check the boots, rack, and dry cleaning work clothing. We analyze the recorded date periodically in order to ensure that we can strive to further deepen and strengthen for HACCP.

日本そして広島で作り続ける理由

大崎水産が本社を置く広島・草津には、同じ敷地内に自社の生産工場もあります。世界の市場をマーケットにしなが、本社工場だけで製品を生産するのがオオサキの大切なポリシー。品質維持には目が届く体制が不可欠です。きめ細かい衛生管理も敷地内工場だからこそ徹底。さらに商品を生み出す企画やアイデアが、スムーズに試作・量産化されるというメリットもあります。海外の生産拠点を持つことが商品力につながるという考え方は、当社が導き出した品質＝商品力の法則に当てはまりません。大崎水産の工場は世界のブランドファクトリーとして、これからも信頼と期待に応え続けます。

Why we continue making our products in Hiroshima, Japan.

Our head office and plant are located in the same area, Kusatsu, Hiroshima. Our important policy is that we manufacture products only at our own head office plant even though we export our products to other countries. We believe that having a production system within eyeshot is indispensable in maintaining product quality. As the plant is within our company grounds, we can maintain rigorous and detailed hygienic control. There is also the benefit of being able to smoothly test and prototype any new product plan or idea that is created in our offices, and rapidly moves it into mass production. The idea of production in overseas would make product strength but we believe that it does not fit in with the rule formulated at Osaki that "Product Quality=Product Strength". Our plant will continue to maintain the trust and meet the expectations of our customers as the global brand factory.



広島工場の自社生産で世界品質を守り抜く。

世界の素材を吟味、 日本で作る、 美味と安心へのこだわり。

We steadfastly maintain world-class quality through our own Hiroshima Plant. Closely studying ingredients from across the world, created in Japan, we insist on providing delicious taste and peace of mind.

豊かな自然の恵みこそが素材

Ingredients Blessed with Rich Natural Flavor

納得できるものを世界中から

世界で通用する製品の安定生産こそ企業力の証明です。

原材料はアラスカ産スケソウダラなど、高品質で資源管理の徹底されたものを世界中から吟味。さらに漁獲した船内で加工する新鮮な「洋上すり身」にもこだわります。そして何よりも味わう人間の「五感」に適應する製品作りもオオサキならではの。人の感覚と美味追求に最先端の技術・管理を組み合わせ、最高の素材を活かすことも、私たちが実践するブランド品質です。

Convincing Quality Ingredients from Across the World

A stable production to produce world-class quality products is the proof of enterprise power. We carefully study high-quality ingredients from all over the world that are subject to strict resource management, such as Alaskan Pollack, for use as the raw materials of our products. We are also extremely particular about fresh "at-sea mince" processed onboard the ship where they are caught. At Osaki, we place the greatest importance on creating products that, above all, satisfy the five senses of the persons actually savoring our products. We have combined leading-edge technology and control in pursuit of satisfying the human senses and providing delicious flavor, while using only the best ingredients to maintain the brand quality to which we have always aspired.

食感 Texture

食べ方に合った「なめらかさ」「しなやかさ」「きめ細かさ」も製品ごとに調整を重ねます。

We adjust each product many times to reach the right smoothness, suppleness and delicacy to match the manner in which it is eaten.

色 Color

食欲を引き出す視覚と彩り。色は味わいや華やかさも伝える大切な要素です。

With visual appeal and coloring that whets your appetite. Communicating flavor and splendor are also important elements of color.

味 Taste

素材の美味しさに新しい味を組み合わせた製品も豊富。チーズやベーコンなどもいち早く採用。

We features many products that combine the deliciousness of various ingredients to create a wholly new taste. We early started using ingredients such as cheese and bacon well.



「より新しく、より美味しいものを、より多くの人に」

いつも一歩先を見つめて生まれる、
新たな味。

"Providing fresher and more delicious products for more people."
New tastes that are born from always being one step ahead.

フィッシュキューブ

素材の旨味をキューブに詰め込んだ
新感覚のオードブルかまぼこ。
ビールやワインのお供に。

Fish Cube

This new type of hors d'oeuvre called Kamaboko is a
cube packed with the umami of its ingredients.
Perfect with beer and wine.

マリフレッシュのカナッペ

マヨネーズはもちろんバジルやオリーブオイル
などにも相性抜群。キャビアやアボカドを
のせたカナッペには、彩りも新鮮なマリフ
レッシュを。オードブルに最適です。

Marine-Fresh Canapés

Pairs wonderfully with not only mayonnaise but also
basil, olive oil and many other condiments. Colorful and
fresh Marine Fresh perfect for adding on to a canapé
with caviar or avocado. It is perfect for hors d'oeuvres.



マリフレッシュ 450g
Marine Fresh 450g



フィッシュキューブ
あなご 9粒入
Fish Cube
Anago 9pieces



フィッシュキューブ
宮島かき 9粒入
Fish Cube
Miyajimakaki 9pieces



フィッシュキューブ
イカ墨海老バジル 9粒入
Fish Cube
Ikasumiebibasil 9pieces



フィッシュキューブ
クリームチーズ 9粒入
Fish Cube
Cream Cheese 9pieces





シーフラワー
450g
Sea Flower
450g

シーフラワーの
中華風青菜炒め

手早く使いたい中華料理にも、固まりタイプのシーフラワーが便利。青菜、鷹の爪、ニンニクと炒めれば、見た目の色合いや食感も楽しめる華やかな一品に。

Chinese-style stir-fried greens with
Sea Flower

The clumpy-style Sea Flowers are very useful, not the least of which is for quickly cooking up some tasty Chinese food. Stir-fry them together with some greens, red pepper and garlic to create a gorgeous dish enjoyable for both its lovely colors and interesting texture.



美味しさと出会う場に
重箱を開ければ味わいの席が咲く。
伝統のおせち、行楽のお供、
お酒のつまみに。

Wherever you want delicious flavor...

Your appetite will be awakened the moment when the traditional food box is opened. These are perfect for traditional O-sechi dishes, to take along on excursions and outings, and as snacks with sake.



広島の優れた名産品として、「ザ・広島ブランド」にも認定されました。
Our delicacies are also certified under the "The Hiroshima Brand"
as excellent local specialties of Hiroshima.

ザ・広島ブランド
認定品 The Hiroshima Brand
certified products

さざれ石 10粒
Sazare-Ishi 10 pieces



浜の松茸 10粒
Hama-no-Matsutake
10 pieces

「さざれ石」チーズ入り一口蒲鉾。
すり身にねりこんだネギがポイントです。

"Sazare-Ishi" is a bite-sized cheese-filled kamaboko.
The green onions kneaded into the fish mince really makes it deliciously unique.

「浜の松茸」優しい風味のか
わい小粒蒲鉾。

This cute little "Hama-no-Matsutake"
features the gentle and delicate kamaboko flavors.



世界をターゲットに前進しつづける『オオサキ』ブランド。
広島・草津港から、世界へ。

The "Osaki" brand continues to move forward with the global market as its target.
 From Kusatsu Harbor in Hiroshima to the World.



Osaki Suisan
 crab-flavored kamaboko
FISH STICK
 Prize awarded to refrigerated
 product (30 sticks, 500g each)
 for the Japanese market

アメリカ仕様
 American Specifications

アジア仕様
 Asian Specifications

フィッシュスティックのサラダ
 レタス、トマト、パプリカとフィッシュスティックが、みずみずしいサラダで共演。
 鮮やかな色味、繊維感たっぷりのフィッシュスティックが、目と舌でも味わえます。

Fish Stick Salad

This juicy salad is made with lettuce, tomato, paprika and Fish Stick.
 Brimming with bright color and fibrous texture, Fish Stick can be enjoyable by eyes and tongue.



カリフォルニアロール

風味豊かなフィッシュスティックを、アボカド、キュウリと共に巻いた巻き寿司。フィッシュスティックとアボカドの相性は抜群です。

California Roll

This rolled sushi is made by rolling up with the rich-in-flavor of Fish Stick together with avocado and cucumber. Fish Stick and avocado are a perfect combination.

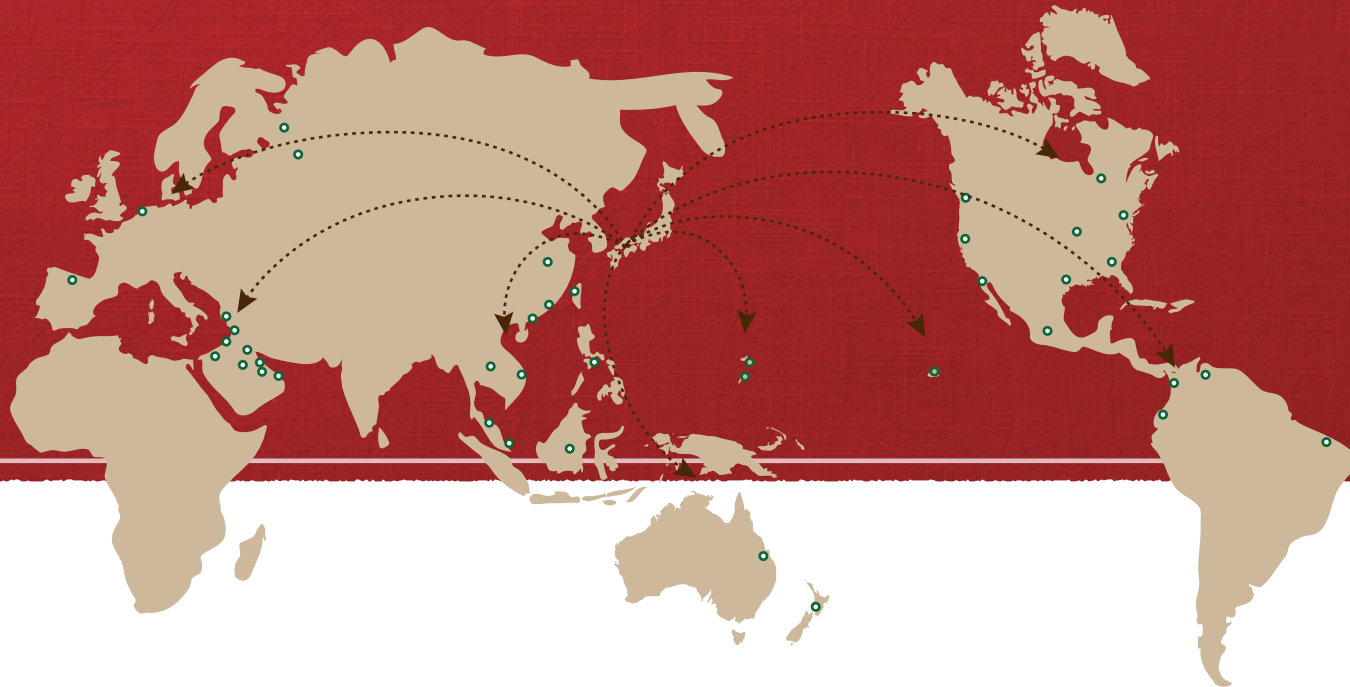


世界の「食文化」を支えるトレンド、
それに根差した「美味しさ」を各国のお客さまにお届けしています。

The "delicious flavor" we provide all of our customers across the world is firmly rooted in trends that support global "Food Culture".

当社の主力製品「フィッシュスティック」は、北米を中心にアジア、ヨーロッパなど、世界40か国の取引実績を持っています。海外でも「カニカマ」は優れた料理素材として機能性・汎用性が認知され、幅広いメニューに活用されています。こうした強みと発展性に満足するばかりではなく、今後も各国の食文化や習慣・味覚に合った新しい献立など、楽しみ方のさまざまな提案にも注力し、長く愛され続けるグローバル&オリジナルな商品をお届けしていきます。

As our leading product, "Fish Stick" has been sold in 40 countries across the world mainly in North America but also in Asia and Europe. Kanikama is recognized overseas as an excellent in food ingredient for its functionality and versatility, and is used accordingly in a wide range of menus. We are not merely content with such strengths or business expansion but rather we also focus on providing ideas where our products can be enjoyable in various ways, such as in new dishes that fit the food culture, customs and tastes for people all over the world. We will continue to provide the global and original products that have been loved by customers for many years.





OSAKI SUISAN CO., LTD.

概要 Overview

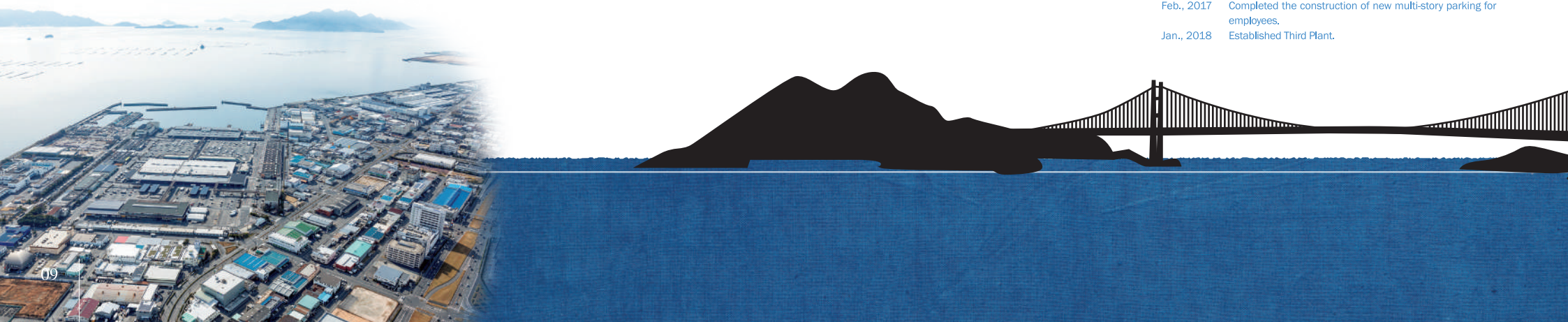
社名 株式会社 大崎水産
 創業 昭和3年7月
 設立 昭和39年4月
 資本金 2500万円
 代表者 代表取締役社長 大崎桂介
 社員数 130名
 事業内容 水産物製品の製造・販売
 所在地 本社/工場
 〒733-0832
 広島市西区草津港1丁目9番39号
 TEL 082-277-1291
 FAX 082-277-1461
 施設 本社工場
 (延べ床面積6,620.82平方メートル)
 設備 ねり製品製造設備一式、冷凍・冷蔵設備、ガス凍結設備、細菌検査室、試作開発室
 凍結工場 CCS
 販売先 日本全国、北米、ヨーロッパ、アジア、中南米、オセアニア、中東など
 決算期 7月
 取引銀行 広島銀行広島西支店

Company Name Osaki Suisan Co., Ltd.
 Founded July 1928
 Established April 1964
 Capital 25 million yen
 President and CEO Keisuke Osaki
 Employees 130 persons
 Business operations Productions and sales of kneaded marine products
 Location Head office/Plant 1-9-39 Kusatsu-ko, Nishi-ku, Hiroshima City, Hiroshima Pref. 733-0832
 Tel No.: 082-277-1291
 Fax. No.: 082-277-1461
 Location Head office plant
 Facilities Complete manufacturing facility for kneaded products, freezing and refrigeration facilities, gas freezing facilities, bacteriological examination room and experimental development room
 Freezing plant CCS
 Customers All-Japan, North America, Europe, Asia, Central and South America, Oceania, the Middle East, and other areas
 Accounting year ends July
 Bank Hiroshima-Nishi Branch of Hiroshima-Bank

沿革 history

昭和3年7月 広島市草津南町1749番地にて大崎信一が かまぼこ製造を個人で創業
 昭和10年9月 大崎勝一事業を継ぐ
 昭和18年3月 物資統制令により広島市内全蒲鉾業者企業合同し、草津蒲鉾工業組合事業所へ統合
 昭和21年2月 企業合同共同事業所解散により、再び個人営業に復帰
 昭和22年5月 草津南1丁目9-17へ工場移転
 昭和25年4月 従来の板かまぼこ等の製造を廃止し、松茸型かまぼこを主体とした特殊珍味かまぼこの製造を開始
 昭和39年4月 法人組織に変更、資本金300万円、大崎勝一代表取締役役に就任
 昭和45年9月 資本金を600万円に増資
 昭和48年8月 資本金を1000万円に増資
 昭和49年3月 かに足風のかまぼこを開発
 昭和50年8月 資本金を2500万円に増資
 昭和52年10月 大崎誠一が代表取締役役に就任
 昭和53年5月 かに風味かまぼこ自動製造ライン完成、この頃より輸出開始
 昭和57年9月 現在地(草津港1丁目9-39)へ本社、工場移転
 平成7年9月 施設改修工事完成、衛生管理法としてHACCP方式を導入
 平成7年12月 対EU輸出水産食品取扱施設の認定を取得(認定番号3404001)
 平成8年4月 敷地拡張(2170㎡)
 平成9年12月 対米輸出水産食品加工施設の認定を取得(認定番号3409001)
 平成13年5月 第二工場を増設
 平成13年10月 奥島幸久が代表取締役社長に就任
 平成24年12月 大崎桂介が代表取締役社長に就任
 平成29年2月 従業員用立体駐車場を竣工
 平成30年1月 第3工場を増築

July, 1928 Company founded by Nobuichi Osaki at 1749, Kusatsu-minami-cho, Hiroshima City to produce kamaboko on his own.
 Sept., 1935 Katsuichi Osaki took over the enterprise.
 March, 1943 All kamaboko producers in Hiroshima formed a business trust according to the Materials Control Ordinance, and unified under the Kusatsu Kamaboko Industry Federation.
 Feb., 1946 Returned to private management due to the dissolution of the federation.
 May, 1947 Moved plant to 1-9-17 Kusatsu-minami.
 April, 1950 Stopped producing traditional kamaboko made with a wooden slab and started producing special delicacies, mainly matsutake mushroom-shaped kamaboko.
 April, 1964 Incorporated as private company with a capital of three million yen, and Katsuichi Osaki became president.
 Sept., 1970 Capital increased to six million yen
 August, 1973 Capital increased to 10 million yen
 March, 1974 Developed kamaboko with the flavor of crab leg.
 August, 1975 Capital increased to 25 million yen
 Oct., 1977 Seiichi Osaki became president
 May, 1978 Automatic production line for kamaboko with the flavor of crab leg was completed, and export of the product started.
 Sept., 1982 Moved head office and plant to the present address (1-9-39 Kusatu-ko)
 Sept., 1995 Completed plant improvements and introduced HACCP as a hygienic control method.
 Dec., 1995 Received certification as a marine products handling facility allowed to export to EU countries. (Certificate No. 3404001)
 April, 1996 Expansion of premises (2,170m²)
 Dec., 1997 Received certification as a marine products processing facility allowed to export to the US. (Certificate No. 3409001)
 May, 2001 Established second plant.
 Oct., 2001 Yukihisa Okushima became president.
 Dec., 2012 Keisuke Osaki became president.
 Feb., 2017 Completed the construction of new multi-story parking for employees.
 Jan., 2018 Established Third Plant.



伝統を受け継ぎながら次代の革新を拓く1世紀へ。

Preserving our inherited legacy while leading the way in next-generation innovations for this first century of the new millennium.



代表取締役社長
大崎 桂介

Keisuke Osaki
President and CEO

穏やかな瀬戸内海に育まれた広島草津漁港。そこから世界へ船出した大崎水産は、新たな次代の海に向け軌跡を描き続けています。豊かな海の恵みを創造した初代・信一、新たな業界の飛躍を生んだ二代目・勝一、オオサキの品質とブランドを築いた三代目・誠一、生産に世界基準を貫いた四代目・奥島幸久。先人たちの道りを辿りながら、経営の舵取りに就いたことへ身が引き締まる思いが致します。脈々と続くオオサキの伝統を受け継ぎながら、次の新しい風を起こす商品開発や生産体制を築けるよう、誠心誠意取り組んでまいります。今後とも弊社に格別のお引立てとご期待をいただけますよう、お願い申し上げます。

Kusatsu Fishing Harbor is nestled in the calm Seto Inland Sea. From there, Osaki Suisan sends off ships to deliver our products across the world as we continue to chart a course for the seas of the new generation. Our journey started with Nobuichi Osaki, the founder of our company who created products from the bountiful blessings of the sea, followed by the second president of Osaki, Katsuichi Osaki, who gave birth to our leap into a new business field. Next was our third president, Seichi Osaki, who created the Osaki brand and corresponding quality, while our fourth president, Yukihiisa Okushima, applied global standards to our production operations.

As I follow the path of my predecessors, I feel a bit nervous in taking over at the helm to steer the course of our company. While inheriting the ceaseless legacy of Osaki, I will strive to my utmost in developing products and creating production systems that will breathe new life into the company with complete sincerity and devotion.

I would like to thank you for your continued cooperation and support as well as your expectations for our future that we look forward to achieving.

