

NAKAMURA SEIKA

Sea Vegetable, Vegetable & Wasabi Chips Manufacturer

Sea Vegetable: potato starch, rice bran oil, wakame, sea salt, kombu, hijiki, potato syrup, job's tears, wheat germ, ao nori

Vegetable: potato starch, tamari, rice bran oil, carrot, cabbage, spinach, bell pepper, parsley, lettuce, sea salt, potato syrup, job's tears

Wasabi: potato starch, tamari, rice bran oil, carrot, cabbage, spinach, bell pepper, wasabi powder, parsley, lettuce, sea salt, dried onion, potato syrup, job's tears, wheat germ



Nakamura Seika Plant

Dough making

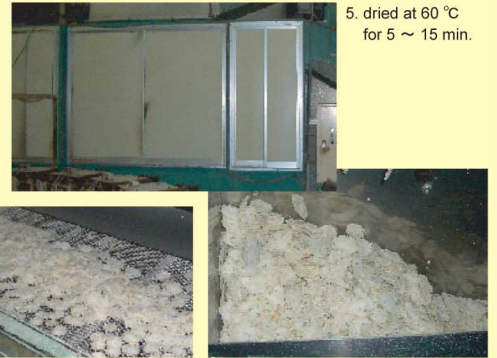
Kneading machine is washed with water.

Baking machine is unwashable. It is cleaned by forced air and wiping.

5. dried at 60 °C for 5 ~ 15 min.



security camera



1. carry-in entrance and warehouse

2. dough (potato starch, cut vegetables, syrup and sea salt are kneaded.)

3. baked at 120 °C for 100 sec.

4. conveyor from baking machine to dryer

6. dried dough

Frying

If much oil is used to fry, it is heated for a long time and the oxidization of the oil progresses. Therefore, only little oil is used for frying (figure 8).

The product soaks up oil. Oil is refilled little by little and therefore the chips are always fried with fresh oil in the end.

Muso products are fried with rice bran oil while palm oil and rice bran oil are used for the other products. For this reason, it is unthinkable that Muso products are fried with oil with which other product had been fried.



7. kettle



8. fried at 175 °C for 80 sec.



9. after oil is drained by a centrifuge, protruding portions are removed.



10. end of frying

Seasoning

Seasoned with tamari and then dried, production finished

Wasabi chips: seasoned with tamari. Dried products seasoned with wasabi powder and dried again.



11. Seasoned with tamari



12. dried at 100 °C for 45 min.



13. finished seasoning and drying



14. seasoned with wasabi powder

Packing room



15. packing room



16.1. Packing machine



16.2. upper part



16.3. packing part



17. metal detector



18. end