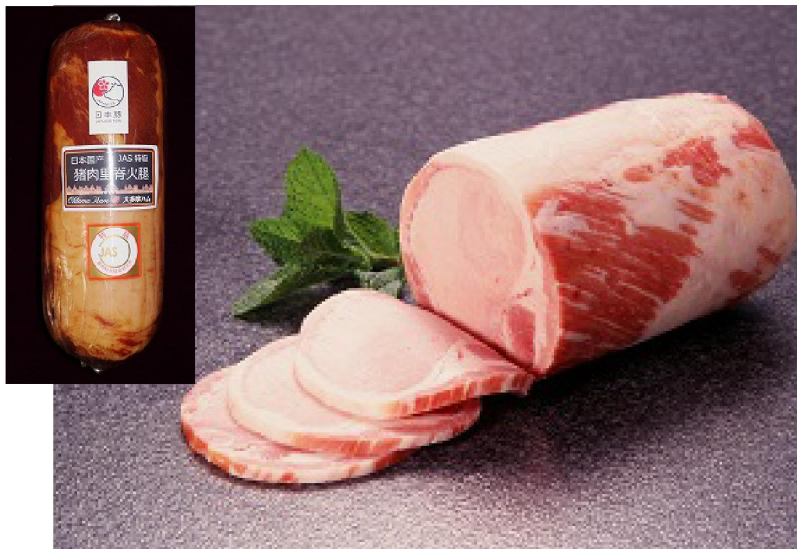




Special Quality Rated by Japanese Agricultural Standard Pork Loin Ham

Only 4% of entire Pork Loin Ham made in Japan are rated as “Special Quality” by Japanese Agricultural Standard.

日本国産
猪肉里脊火腿 JAS 特級



In 2017 Ohtama Ham is called and admired as “only one ham maker” by Japanese Government. (Ministry of Economy, Trade and Industry). Why they have written like below?

Point The only one ham maker that expands its operation into the utilization of the local resources and organic products that utilize the German ham-making process that is used since the inception of the company.



President, Kazuto Kobayashi

- ★ Add no protein except pork
- ★ Not to produce more than 1kg of the processed products from 1kg of meat .
- ★ Using Japanese Pork 100%

It sounds “of course” for Ham products made in Japan. But it is “Exceptional” in Japan. Currently, 85% of ham products made in Japan uses imported pork because of its low price. But since its establishment, we are committed to using 100% locally raised Japanese hogs to produce its fine ham and bacon. There are two distinct reasons that we are devoted to using pork raised domestically in Japan.

The first is freshness. With the pork being raised within a small radius, the freshness of the ham made increases exponentially. The second is a 100% guarantee of quality. All pork used by us is subject to Japan’s strict meat quality inspection standards. Either the Japan health inspectors or the Ohtama Ham Factory quality assurance process will catch any issues with quality before production even begins. These two factors increase our quality and freshness of the ham and bacon made here at Ohtama Ham Factory.



Ohtama Ham

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