

# Why are we “The only one ham maker” ?

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.**

## ★ Add no protein except pork.

It sounds “of course”. But in Japan and in some Asian countries it is “Exceptional”. Many Japanese companies try to expand usage of their pork by enriching the meat with protein from milk, eggs, soybeans and wheat. This enriched meat then contains a lot of water. This increases the volume of the meat and allows companies to provide more products at a cheaper cost. Since this practice is not allowed in Germany, Ohtama Ham Factory too is dedicated to using 100% fresh ingredients in its fine quality ham products. No added protein will ever be in your Ohtama Ham. Only the quality you can expect from our traditional German recipe and pickling process.

## ★ Not to produce more than 1kg of the processed products from 1kg of meat

It sounds also “of course”. But in Japan and in some Asian countries it is “Exceptional”. In low priced processing factories, 2kg or more of processed meat products is made by adding extra water into 1kg of meat, but the German traditional process does not use incorporate this method. In addition, many large food makers do not incorporate German processing method because it requires a very demanding process during the smoking and aging process.

## ★ Using Japanese Pork 100%

It sounds also “of course” for 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.

## ★ Single Ham Maker selected as an “Specialty” by the Tokyo Government

While there are more than 140 Ham Makers in Japan, Ohtama Ham is the only one ham maker in Japan officially selected as “Specialty” by the Tokyo Metropolitan Government.



## ★ By implementing IT, we obtained a patent

By using 3D technology, we successfully produced 3D shaped sausage using dual molding system with metal and silicon. The silicon part is interchangeable so that shaping meat into different shapes is possible by making 3D moldings

