



TAKAOKAYA USA., INC. 5600 Bickett St., Los Angeles, CA 90058 USA Tel: (323) 269-9810 Fax: (323) 269-9858

Steps to Create Nori (porphyra)

1. Expanding the potentials of nori by means of biotechnological development.

Takaokaya-cultured filament (nori-seaweed species) are sold to manufacturers.



The quality of nori fluctuates depending on the nori-production region and production season so the great challenge is to offer consistent high quality nori to our customers. An innovative breakthrough product made its debut in 1970 when the first Japanese brand nori “Koufuku Nori” was developed by our company through an integration strategy unifying production to the sales process, so that regardless of the time of purchase, the quality of nori is stable and constant. Along with recent developments in aquafarming, nori, a treasure-house of concealed potentials, is undergoing the exciting process of further development through new technologies.

2. Filament Culture.



Liberating the filament culture.

3. Liberated Filament Fertilization.



Chopping up free filament in a mixer and inseminate onto the surface of oyster shells placed in seawater.



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4. Rankness of Filament.



Liberated filament eventually perforate the oyster shells until the entire shell surface is punctured and shell spores are created. Affixing the filament discharged sporelings onto the nori net is called culch planting. Two methods, indoor and outdoor culch planting exist for employing.

5. Aquafarming

Nori cultivation background and methods in China.



A cultivation technique which was nurtured and continued to mature throughout the years is employed together with highly-advanced biotechnological technique in China's nori cultivation. Our company actively contributes technological assistance to university laboratory facilities in order to attain cultivar improvements and the exchange of information.

6. Nori Harvesting

Nori cropping process.



The highly mechanized nori harvesting operations have greatly improved the technique employed in nori cultivation, resulting in large increase of stable-quality nori production.



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7. Nori Stripping



Harvested nori is thoroughly washed repeatedly, minced, thinned out, dried, and stripped into dry nori sheets in an all-in-one process through the fully automatic nori making machine.

8. Production - Primary Processing



The production of nori is automatically completed within a few hours after feeding chopped nori into the nori-making machine. Raw nori which is carefully washed in fresh water is chopped inside the cutting machine together with fresh water and thinned out to a predetermined size, dried, and emerges out of the machine as dried nori.

9. Bidding

Participation is limited to companies entitled with bidding rights.



In accordance with the more than 130 years of Takaokaya heritage, the tender offer is made only through the keen eyes of an expert. In pursuing top quality, our company engages in the tender offer only for the best tasting nori with absolute freshness by carefully selecting the nori production region.



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10. Manufacturing - Secondary Processing

The nori toasting line at our Iwatsuki factory in Saitama, Japan



The secondary processing where we toast the nori is a crucial step in order to attain the crispiness that makes nori delicious. Through this process, we completely kill the bacteria while giving aroma and crispiness to our finished products.

11. Sales



Our customers express a great measure of satisfaction for the maximum quality “Koufuku nori” and other high-quality products which are offered by our company through shops around the world. We have no intention of being complacent by merely cherishing tradition, but aim to constantly create innovative ways to enjoy nori so that our nori products can truly reflect the tastes and lifestyles of our customers.