

Noda Shokukin Obtains FSSC 22000 Certification to Strengthen Global Ingredient Supply and OEM Production

Noda Shokukin Co., Ltd. has obtained FSSC 22000 certification at its main manufacturing facility, reinforcing global food safety and ingredient supply.

MINATO-KU, TOKYO, JAPAN, August 19, 2026 /EINPresswire.com/ -- Since its founding in 1969, Noda Shokukin has dedicated more than five decades to research, development, and manufacturing centred on the power of mushrooms. Achieving this internationally recognised food safety standards enables the company to provide its proprietary upcycled fermentation ingredients to beverage and food manufacturers, as well as buyers in Japan and overseas, under an even more robust quality and safety management system.

Supporting Global Partnerships
Through International Food Safety
Standards

As demand for healthier lifestyles and more sustainable products continues to grow, global interest in environmentally responsible plant-

based materials and upcycled ingredients has increased significantly. Noda Shokukin's functional ingredient LEM is produced by reusing the fibrous portion of sugarcane (bagasse) as a fermentation medium, where microorganisms convert it into fermentation-derived ingredients.



Certificate of Registration



FSSC 22000 Certified by Perry Johnson Registrars, Inc.

By obtaining FSSC 22000, an internationally recognised food safety management system certification scheme benchmarked by the Global Food Safety Initiative (GFSI), the company has further strengthened confidence in the safety and quality management of its biotechnology-based manufacturing processes.

Going forward, Noda Shokukin plans to accelerate ingredient supply, collaborative product development, and Contract manufacturing services—including powders and beverages—for partners in North America, Europe, Southeast Asia, and Japan. Through these initiatives, the company aims to support customers' product development and brand growth while contributing to a reliable global Supply chain for high-quality food ingredients.

Enquiries Regarding Ingredient Supply and OEM Manufacturing

Noda Shokukin provides integrated support ranging from the supply of proprietary fermentation-derived ingredients to product planning, joint development, and small- to large-scale Contract manufacturing for Private label products.

Companies interested in developing products manufactured under internationally recognised food safety standards are invited to contact the company's sales affiliate, NSK Co., Ltd.

About FSSC 22000

FSSC 22000 (Food Safety System Certification 22000) is an internationally recognised food safety management system certification scheme designed for food manufacturers. Based on ISO 22000, it incorporates additional prerequisite programme requirements and is benchmarked by the Global Food Safety Initiative (GFSI).

Certification Details

Applicable Standard: FSSC 22000

Certified Organisation: Noda Shokukin Co., Ltd. (Head Office)

Location: 295 Nanakodai, Noda City, Chiba Prefecture, Japan

Certification Date: 20 May 2026

Certification Body: Perry Johnson Registrars

Registration Number: C2026-03137-T

Scope of Certification: Manufacture of Nutraceuticals made from solid culture extracts of basidiomycetes (LEM and MAK) and fermented extracts of shiitake mushrooms and rice bran

(LEF), along with related dietary supplement products.

Category Code CIV (Processing of Ambient Stable Products)

Business Enquiries

NSK Co., Ltd. (Sales Division)

Sales Department

Tel: +81-3-5298-2771

NSK Corporate Website (English):

<https://nsk-lem.com/immunity.html>

English Enquiry Form:

<https://www.nsk-lem.com/cn34/pg5730558.html>

Noda Shokukin Corporate Website (Manufacturer):

<https://www.nodashokukin.co.jp/cn9/>

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