



株式会社ジェイコム

Jcomm

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Exporting "Japanese-style meal" with a retort technology with delicious taste.

Uniquely developing real Japanese cuisine in retort pouches by experts.

The retort of real curry created by a registered dietitian at hospital.



The art of a retort pouch

- Every one of products has clear notification of its "calories", "sodium", and "fat".
- Unlike chilled foods at convenience store, safe and reassuring foods that are completely the preservatives and bactericides free.
- Stick to crunchy texture, and easy to eat, also best for "children" and "elders".



Real Japanese cuisine

- "Simmered fish head" eatable to even bones by "pressurizing and heating sterilization process" utilizing the goodness of the foodstuff.
- "Minced fish" made from the whole fish body and the bones with plenty of calcium.
- Developing authentic recipes utilizing the food "umami" and stuck to the "health".



A retort pouch of real curry

- A retort pouch of extraordinary curry stuck radically to big ingredients: "meat" and "veggies".
- Can be stored for "two years" at room temperature. it is the best food for emergencies such as typhoons, floods and earthquakes.
- Please try the actual taste and check how it differs from the curry at a convenience store.

Jcomm

【Address】 477, Himi Hei,
Saijo-shi, Ehime,
793-0073, Japan

【Phone】 +81-897-57-8118

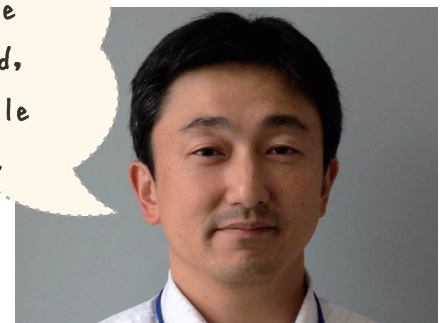
【Fax】 +81-897-57-7125

【Contact】 Hiroyuki Iwasaki

【Email】 h-iwasaki@jcomm-care.co.jp

Please contact us via phone, fax or email.

I offer Japanese foods worldwide as a safe and reassuring food, chosen for intangible cultural heritage.



<http://jcomm-care.co.jp>