

Foods

自然に逆らわず、伝統の技から生まれた逸品を。そして“和”にとけあった美味しさを。
To offer the best quality food created by the traditional cooking techniques, without harming nature.
The "Harmony" of taste is a gift from the foods we offer.



PROSCIUTTO FROM THE WORLD & CHEESE



伝統の技に磨かれ、自然の体温の中で熟成に熟成を重ね生まれた逸品「生ハム」。その生ハムを日本のテーブルにも…。私たちはそんな思いから生ハムの輸入を手がけ、最高級品として名高いイタリア・パルマ産のプロシュートをはじめ、スペイン・アメリカ・カナダ産など世界各国の生ハムをお届けしています。独自に培ってきた「生ハム」の豊富な専門知識と製品づくりのノウハウを活かし、日本の食材にあった味付けの生ハムを自社工場で製品化しています。他にも、生ハムと相性のよいチーズを組み合わせた製品やサラミ製品をお届けするなど、生ハムに特化した企業として国内外で高い評価をいただいています。



The standout cured ham, created by the traditional technique using a long maturing process at room temperature. Delivering such standout cured ham to the Japanese table was a goal for KYODO. Now we deliver the well known top-quality Prosciutto produced in Parma, Italy, and other cured ham produced in Spain, USA, Canada and other counties to Japanese tables. Furthermore, making full use of our extensive expertise in cured ham and our knowledge of cured-ham production, we secured ham seasoned to match Japanese food materials and now produce in our factory. We also provide Japanese tables with cheese products in combination with the cured ham and salami sausage products. Kyodo has developed a high reputation in overseas countries, as well as in Japan, as a company specializing in cured ham.

