

Oriental Yeast India

All India Distiller's Association
17th Oct, 2024



CONTENT

01

Company Introduction

- Nisshin Seifun Group
- Oriental Yeast Company, Japan
- Oriental Yeast India Private Limited

02

Kobo Distillers Fresh Yeast

- Our Product Range
- Our Specifications
- Our Capabilities



Our
Company

OYC – A PART OF NISSHIN SEIFUN GROUP

Nisshin Seifun Group Inc.

Tokyo, Japan

- Founded in 1900 by Teiichiro Shoda as the Tatebayashi Flour Milling Company
- 4th largest flour producer in the world with more than 20,000 MT/ day production (No.1 Market Share in Japan)
- Expanded the business in processed food and prepared food
- Has factories, subsidiary companies across North America, Europe, Australia, New Zealand & Southeast Asia
- Revenue of about 6 billion USD





OYC HISTORY

Oriental Yeast Co., Ltd.

Tokyo, Japan

- Founded in 1929 as Japan's first bakers' yeast manufacturer
- Expanded into other food products such as the raw materials for bread, confectionery, noodles etc., to animal feed and then into the biotechnology business.
- Has international facilities and offices across USA, Europe, India, Singapore and China
- Yeast Market Share in Japan is approximately 60%
- Subsidiary of Nisshin Seifun Group

1929

**OYC
Achievements
across 100
years!**

**Yeast Market
Share in
Japan: 60%**

A Legacy of Innovation in Yeast Technology

Built a base of 25,000 strains, 500-1000 strains for Distillery Applications

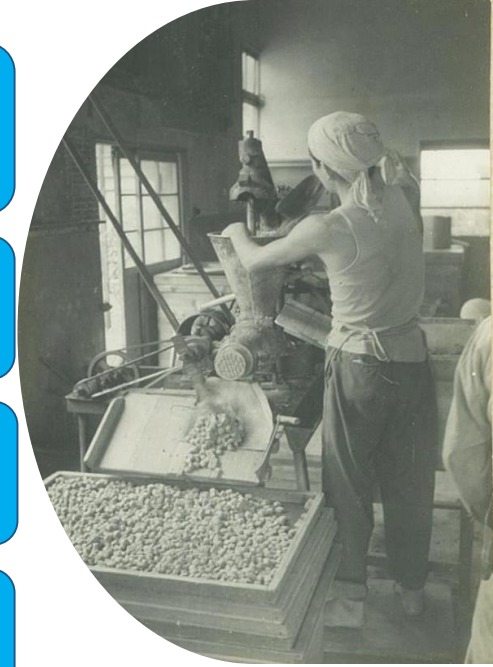
Developed Fermentation Protocols and Application Technology for various Industry Sectors

Expertise in Highly Specialised Niche Applications

Specialised Yeast for Japanese Whiskey & Sake

OYC holds number of Patents in Yeast Technology

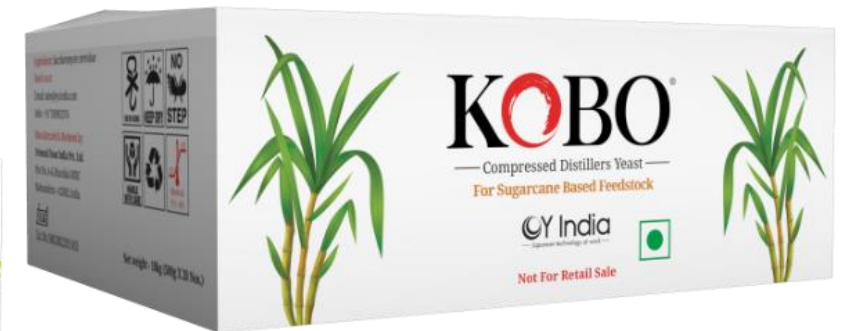
Bio Products Division focused on Specialized Products



**Oriental Yeast has contributed to the growth and innovation
of the yeast industry in Japan.**

OUR STORY CONTINUES

**Oriental Yeast will focus on growing
the Indian bakery & distillery
industry**



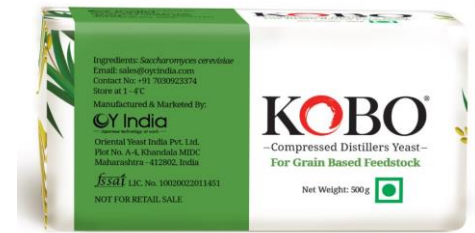


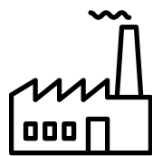
ORIENTAL YEAST INDIA



We have built one of the **largest plants in Asia!**

- **Production Capacity; 33,000MT/annual (Fresh Yeast)** – One of the largest in Asia
- Location; Kesurdi, MIDC, Pune, Maharashtra (40 Acres)
- Environmental Compliance - **ZLD (Zero Liquid Discharge) ETP system** - A first of its kind in the yeast industry
- Built to the **highest food-safety standards**
- Investment; USD 130 million (900Cr. INR)
- **Started Commercial sales from August, 2022 with Bakers Yeast**
- **We now have high quality distillers yeast for grain & molasses available in India!!!**





One of the largest fresh yeast plants in Asia



Built to the highest quality standards



Zero Liquid Discharge environmental compliance



Safety Review

Carried out for all raw materials & packaging materials



State of the Art Yeast Plant

Built to the highest quality & hygiene standards with the best equipment around the world



Fermentation Control

Through automated DCS systems ensures consistency and superior performance



People

Our team constitutes technical and functional experts from Japan & India



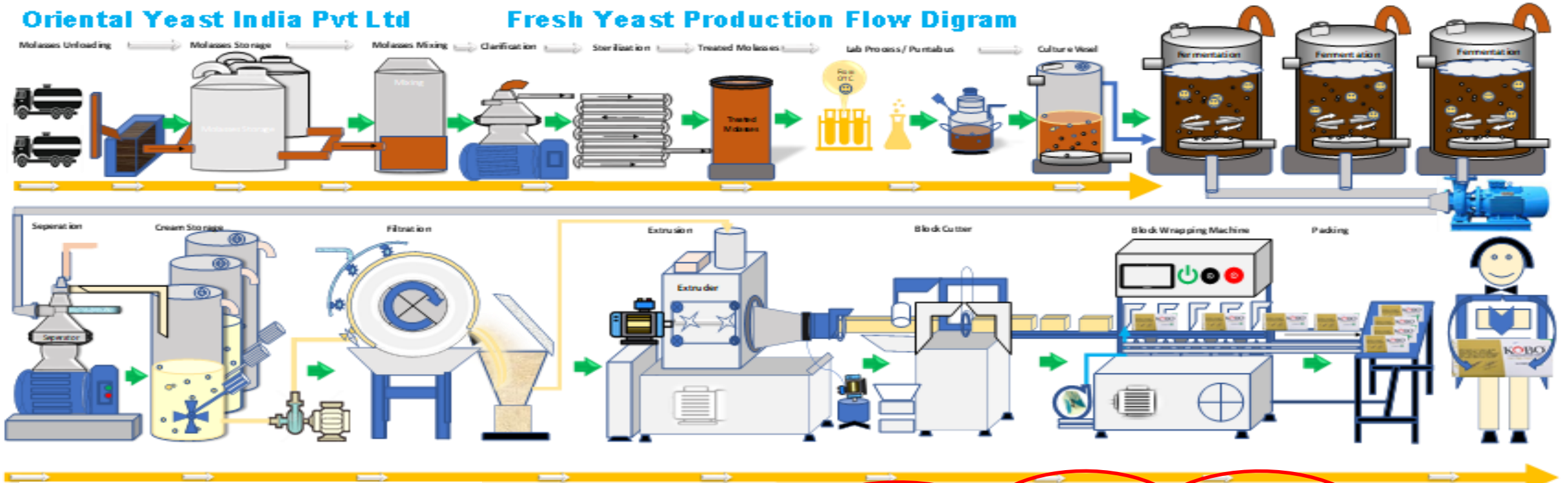
Quality Assurance

Our products and services are built to the highest Japanese quality standards

Yeast Production Process

Oriental Yeast India Pvt Ltd

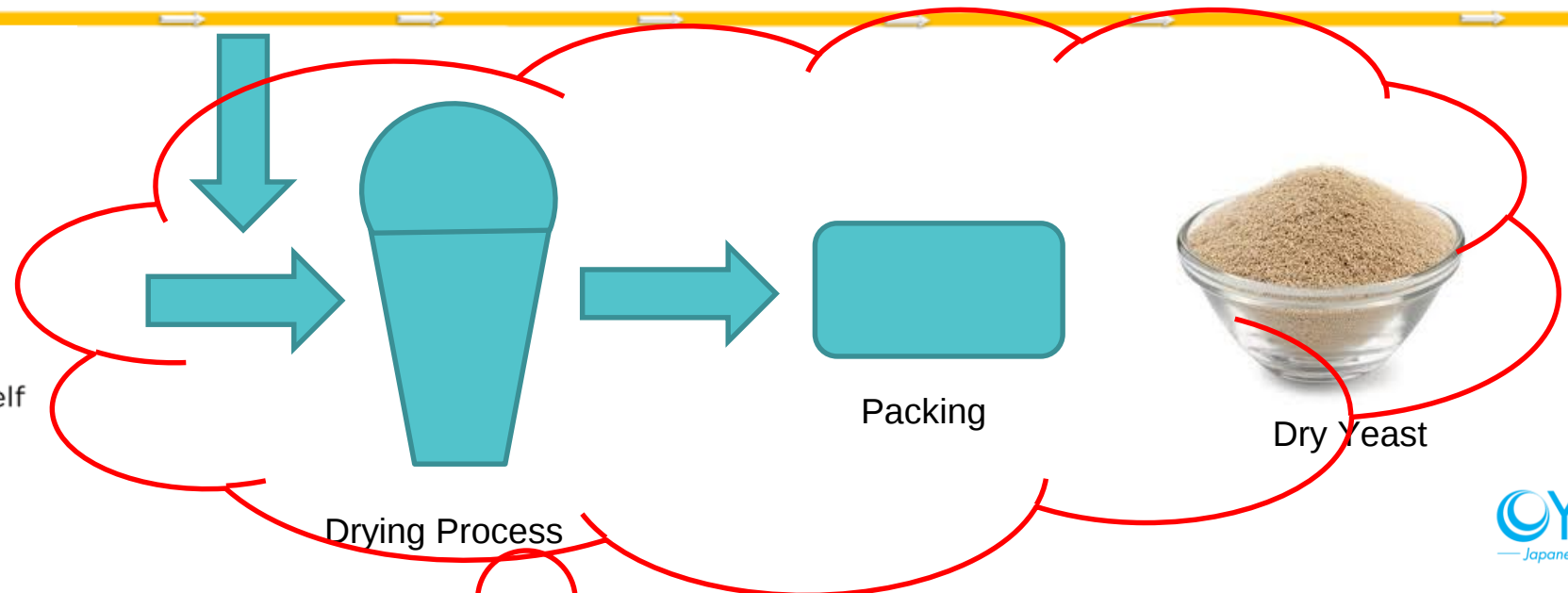
Fresh Yeast Production Flow Diagram



Storage and Shelf Life

To maintain its quality and efficacy, it should be stored at a temperature between **1 - 4°C**.

When stored under these recommended conditions, it has a shelf life of **42 days from the date of manufacturing**.



WHY KOBO DISTILLER'S FRESH YEAST?



98% Viable Yeast Count

Our yeast effectively converts sugar into alcohol, leading to higher yields and consistent fermentation.



Maximizes Alcohol Yield

Capable of maximising alcohol yield under a wide range of fermentation conditions.



Fast-growing Yeast

Our fast-growing yeast ensures consistent and efficient fermentation.



High Ethanol and Sugar Tolerance

Developed to handle high levels of sugar and alcohol concentrations during high gravity fermentation.



Can Withstand High Temperatures

Can work in challenging temperature environments, up to 38°C.



Cost Effective

Reduces the overall cost of production for industrial fermentation with better shelf life and high yeast count.

Our Product Range - Distillery Yeast

- Kobo Compressed distillers fresh yeast for Sugarcane based Feedstock

Application Industry – Sugar Cane feed stock based distillery.

Feedstock - Sugar cane juice, syrup, B heavy molasses, C Molasses.



- Kobo Compressed distillers yeast for grain based Feedstock

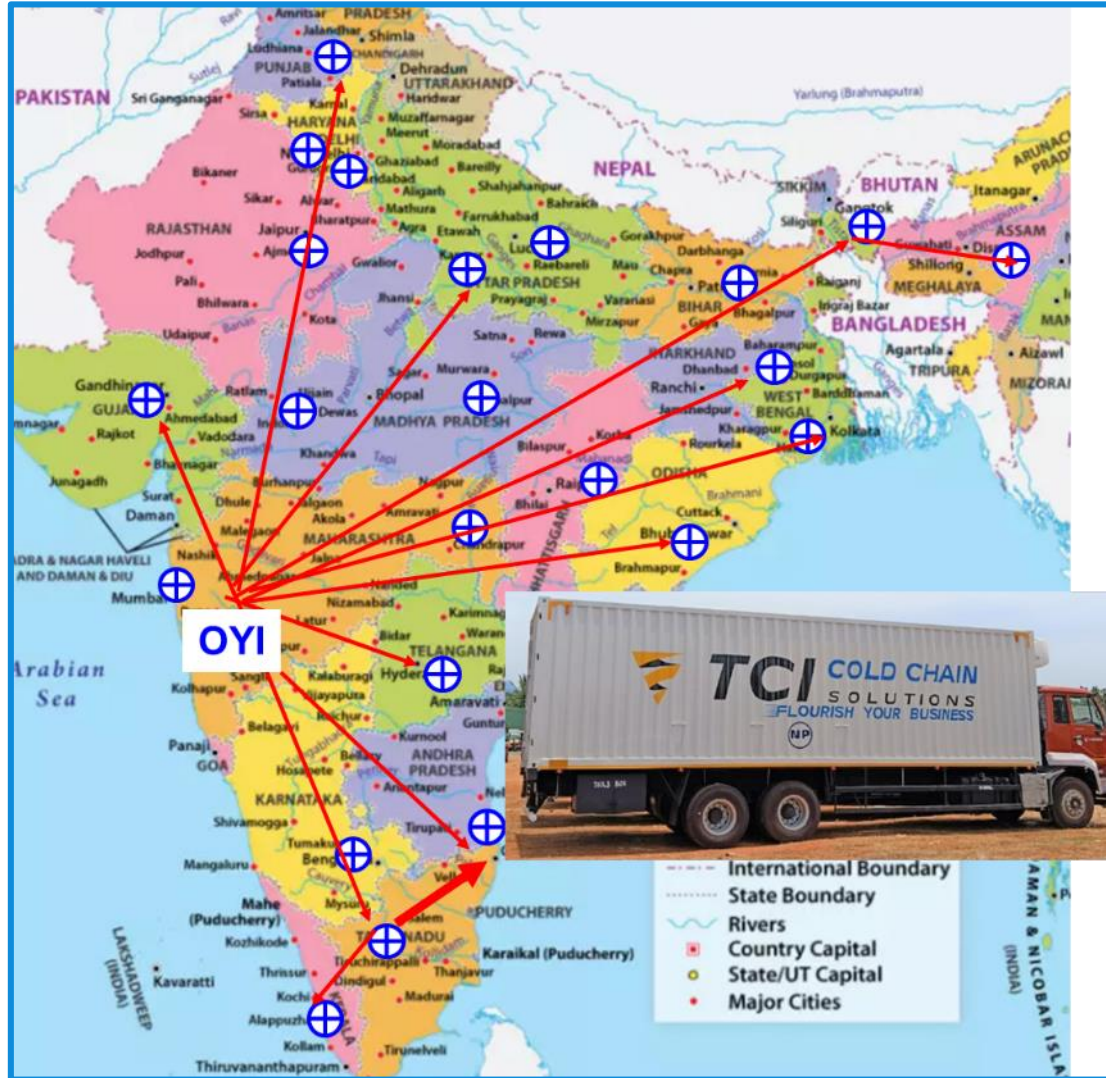
Application Industry – Grain feed stock based distillery.

Feedstock - Rice, Maize & other starch based feed stock.



CONSISTENT SUPPLY OF QUALITY DISTILLER'S YEAST

Whenever you want / Wherever you want / How much ever you want



1) Reliable and sufficient capacity

2) Pan-India Distribution (total 80 locations - C&F Depots /Distributor stock points), which are all active

3) Cold chain Logistics established for delivery

4) We have delivered 100% requirements on time

North Ludhiana, Delhi, Meerut, Agra, Bareilly, Moradabad, Rudrapur, Dehradun, Gorakhpur, Jaipur, Kanpur, Lucknow, Varanasi

West Mumbai, Pune, Nagpur, Kolhapur, Aurangabad, Nanded, Solapur, Sangli, Nashik, Ahmednagar, Ahmedabad, Rajkot, Baroda, Surat, Baroda, Indore, Bhopal, Jabalpur, Ujjain, Goa

East Siliguri, Kishanganj, Kolkata, Salar, Asansol, Guwahati, Bhubaneswar, Raiganj, Ranchi, Jamshedpur, Patna, Muzaffarpur, Begusarai, Gaya, Hajipur, Raipur, Durg, Cuttack, Bilaspur, Shivrinarayan, Raurkela, Bala Sur, Nepal

South Hubli, Gulbarga, Belgaum, Chikodi, Bangalore, Kochi, Calicut, Thrissur, Kollam, Kottayam, Trivandrum, Tiruvarur, Erode, Chennai, Vellore, Coimbatore, Madurai, Pondy, Trichy, Tirunelveli, Hyderabad, Vizag, Vijayawada, Bhimavaram

Supply & Storage – Distillery Fresh Yeast

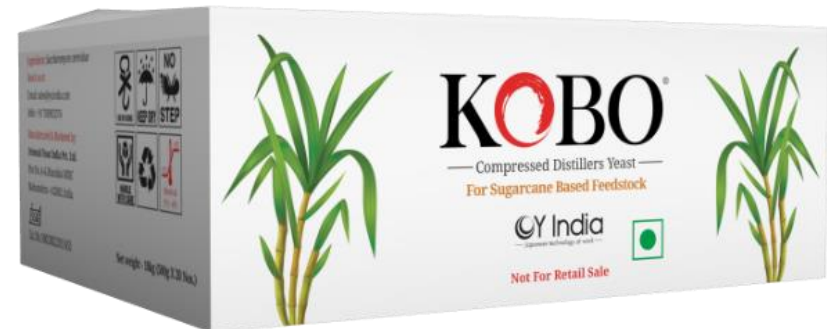
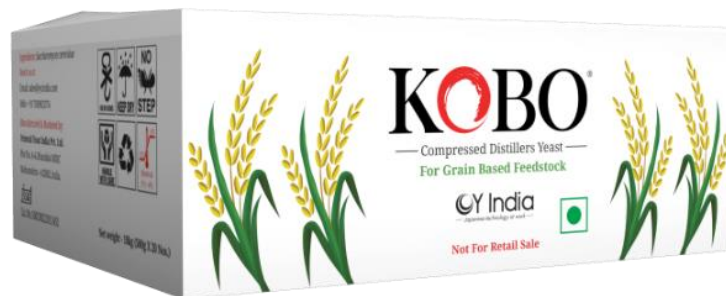
OYI distillers' yeast to be maintained at 1 - 4 degree C to maintain quality & efficacy

- Chest Cooler/Bottle cooler can be provided to customer for product storage.
- Yeast supply can be scheduled based on customer requirement – Daily/Twice a week/ Weekly



KOBOTM Distillers Fresh Yeast

- Product Range - Two products one for Grain & one for Molasses Feedstocks
- Packaging - Crumbled Fresh Yeast packed in 5kg x 2 – 10 Kg Carton
- Shelf Life - 42 days stored on 1-4 degree C
- OYI/Distributor – will handle the logistics of delivery and provide chiller at distillery for storage
- “Made in India” for “Indian Distilleries”





Thank You!

