



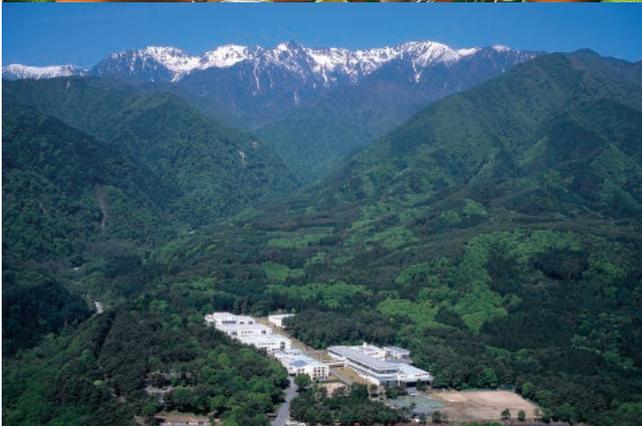
Yomeishu

To Wellness and Beyond, One Step at a Time



Corporate Profile

YOMEISHU SEIZO
CO., LTD.



In response to the trust people have placed in us, we contribute to enriching healthy lifestyles

Under this corporate philosophy, we provide products and services that will satisfy people who desire the health of the mind and body and are in pursuit of enriched, peaceful lives.

“Yomeishu” was first produced in 1602 by founder Sokan Shiozawa out of a desire for a healthier lifestyle, and continues to be manufactured to this day. Although the times may have changed, we have continually inherited and passed along the spirit that seeks to contribute to the healthy lifestyles of people, and this philosophy lies at the core of all of our businesses at Yomeishu Seizo Co., Ltd.

We consider it our privilege to be able to aid in enriching healthy lifestyles, and will continue to strive to respond with our utmost ability to the trust so many of people placed in us.

To Wellness and Beyond, One Step at a Time



With time-tested wisdom and knowhow at our back, we are indebted to the legacy that brought us here. That’s what keeps us moving forward.

To Wellness and Beyond,
One Step at a Time

Through steady devotion and tireless effort,
we’re forging a path to a new tomorrow.
Let’s all walk into that bright future—to-
gether.





Message from the President

Our company's leading product, "Yomeishu", is a herbal liqueur that was first produced over 400 years ago in Ina valley, Shinshu. Its reputation gradually grew, and in 1923, we established a company in preparation for nationwide sales, seeking to reach and come to the aid of a larger number of people. We later began exporting overseas, mainly to the countries of Southeast Asia, and our product is being used and trusted in overseas markets as a product with safe, reliable quality.

In addition, we have also undertaken business activities that seek to bring people health and relaxation, including "CLASUWA", a shop and restaurant complex, and "Liqueurs" "Food and Beverage" that was developed by utilizing the results of many years of research by our company on herbal medicine and herbs.

Going forward, empowered by the trust of an ever-growing number of customers, we will continue to strive to create products of even higher quality and to realize our corporate philosophy, "In response to the trust people have placed in us, we contribute to enriching healthy lifestyles."

Yomeishu Seizo Co., Ltd.
Representative Director
President

Taro Shiozawa

塩澤 太郎



Yomeishu and Related Business Lines

For Healthy Everyday Living

Supporting your health, touching your lifestyle. Our products include “Yomeishu”, “Liqueurs”, and “Food and Beverage”, and we conduct overseas business activities, a mail-order business, and operate the commercial complex.



Yomeishu

Second-Class OTC Drug

The power of herbal medicine,
herbal liqueur for a healthy lifestyle



About Yomeishu

“Yomeishu” is a herbal liqueur to be consumed in small amounts as a part of your daily routine. Medicinal ingredients from more than 10 varieties of natural herbs are dissolved into “Yomeishu”. Through the synergistic effects of herbal medicine and alcohol, “Yomeishu” improves the circulation throughout the entire body, fundamentally improving the constitution, and restoring the physical condition. Essentially, “Yomeishu” heightens our body’s inherent immunity and natural ability to heal, getting to the root of the problem to improve the various symptoms that arise when these natural abilities are weakened. By drinking a little each day as part of your daily routine, “Yomeishu” will restore your body to its naturally healthy state.



Yomeishu
〈1,000mL〉



Yomeishu
〈700mL〉

Bottle opening fitted with bottle adapter.

To prevent the extracts from solidifying on the lip of the bottle as you continue to drink from an opened bottle of “Yomeishu”, making it difficult to open the bottle again, we have added an inner stopper to the bottle opening. This eliminates drips and makes it more difficult for the solid extracts to stick to the lip, so the bottle can be opened easily every time.



The 7 Effects of Yomeishu

The prescription for “Yomeishu” contains herbs such as Ginseng Radix that “supplements deficiencies in the constitution”, Cinnamomi Cortex that “warms the body”, and Carthami Flos that “improves the circulation”. It is a nutritionally fortifying herbal liqueur that restores the body to its naturally healthy state while restoring the fundamental workings of the body and the physical condition.

●For nutritional fortification to improve the following symptoms:

Physical fatigue	Chills	Loss of appetite
Gastrointestinal weakness	Poor complexion	During and after illness
	Weak constitution	

About “Mibyou”

Symptoms such as fatigue, chill, and loss of appetite that are experienced in spite of normal test results are known as a general malaise. In Oriental medicine, Mibyou refers to this state of general malaise, while Mibyou in Western medicine refers to conditions such as metabolic syndrome, where there are no perceived symptoms in spite of abnormal test results. Mibyou is essentially the precursor to disease, which will eventually develop into a disease if left untreated. It is crucial to nip it in the bud, treating it before it becomes a disease.

Herbal Ingredients of Yomeishu

“Yomeishu” contains 14 varieties of herbal ingredients.

When multiple varieties of herbal ingredients are combined, their effects expand.

As this draws out the merits of the respective ingredients, it is known as “herbal synergy”.



Epimedium Herba

The above-ground portion of *Epimedium grandiflorum*. In addition to the legend that a sheep that ate this herb regained its energy, it is known as an invigorating tonic.



Curcumae Rhizoma

The rhizome of *Curcuma longa* is used. A vibrant yellow, this herb is also a key spice in curry in the form of turmeric.



Cinnamomi Cortex

The bark of the “*Cinnamomum*” plant of the family Lauraceae is used. With an enticing fragrance, it is called cinnamon when used as a spice. It is known as a stomachic medicine.



Carthami Flos

The safflower's flower is used. A vibrant red, it is also used as a dye and oil. It has the property of improving the complexion.



Rehmanniae Radix

Rehmannia root. A plant characterized by its elegant flower and crepe-like leaves. It has been known since ancient times as an herbal medicine that increases stamina.



Paeoniae Radix

There is the Japanese saying, “When beauty stands, she is a peony”, denoting the beauty of the flower when it blooms. Although it is also used in gardening, its roots are used in herbal medicine.



Caryophylli Flos

The flower bud of the *Syzgium aromaticum*. It is widely used as a spice called cloves. Its fragrance increases the appetite.



Eucommiae Cortex

Eucommiae cortex is the only species within a single family and single genus, making it an unusual plant in terms of its classification. Although the leaves are used for tea, the bark is used in herbal medicine.



Cistanchis Herba

The fleshy stem of the *Cistanchis herba* plant in the family Orobanchaceae. It is a parasitic plant that lives on the roots of plants in the desert regions of central Asia.



Ginseng Radix

Dried *Panax ginseng* root. It has been used in China for 3000 years, and was introduced to Japan in the 8th Century. Its name has become synonymous with an invigorating tonic.



Saposhnikoviae Radix

The root and rhizome of the *Saposhnikoviae radix* are used. It is also used in “*toso*”, a medicinal sake traditionally consumed at New Year in the hope of health and longevity.



Leonuri Herba

The above-ground portion of *Leonurus sibiricus*. It has been used since Roman times also in the West as an “herb that is good for mothers”, used as a medicine for women.



Linderae Umbellatae Ramus

The bark and wood of *Lindera umbellata* are used. When bitten or rubbed, it emits a refreshing fragrance. Used as a material for high-end toothpicks.



Agkistrodon Japonicae (*animal substance)

An herbal medicine made by removing and refining the skin and internal organs of the *mamushi* pit-viper. It has been known since ancient times as an effective medicine and invigorating tonic.

The Synergistic Effects of Herbal Ingredients and Alcohol

In order to efficiently draw out the medicinal effects of its herbal ingredients, 14 varieties of herbs are simultaneously steeped in alcohol to make “Yomeishu”. This allows the ingredients to dissolve thoroughly into the alcohol, and the effective ingredients are extracted in a state close to their natural state. This traditional method of creating medicinal liqueurs known as “combined distillation” requires a high level of technique and experience due to the differing rates of infusion of the respective herbal ingredients. By going through the process of combined distillation and maturation, the product becomes mellow and rich, and as the medicinal effects of multiple herbs are linked together in the infusion process, this results in wide-ranging effects that cannot be gained from the single herbs. In small quantities, alcohol has the property of promoting circulation, promoting digestion, and inducing sleep by suppressing the central nerves. When these effects are added to the properties of the herbal constituents, it enhances the overall properties of the product.

Liqueurs

Certainty of expertise and technical capabilities that create appealing herbal liqueurs

We have leveraged the expertise we have accumulated over many years to produce highly original liqueurs. Our particular specialty is our traditional method known as “combined distillation,” in which the herbs are first blended before being steeped in alcohol.

We believe that “combined distillation” is an excellent method that brings out the inherently good features of the ingredients by steeping the herbs as they are. Herbs, which grow in nature, contain a diverse variety of elements, and how those elements are extracted varies depending on not only the alcohol content, temperature and steeping time but also the combination of the herbs being steeped. These

conditions are highly complex, and drawing out the aroma and flavor to create truly delicious herbal liqueurs requires a high degree of expertise.

In recent years, in light of the worldwide boom in craft gin, we have also started distilling our own gin. This challenge began from the very basics of installing a still, but we were eventually able to produce craft gins that are acknowledged even by experts.

So we can continue to deliver our high-quality herbal liqueurs and their appeal to our customers, we will continue with our challenge of innovating while upholding tradition.



Megumi-Night Relax
(Herb Liqueur)



Ginger Liqueur



Ginseng Liqueur



Fruit and Herbs
(Liqueur)



Kanomori Gin



Kanoshizuku Gin



Craft Gin Cocktail



Honey Liqueur



Kajo Hon-Mirin

Medicinal Liqueurs

Thousands of years ago, humans first had the idea of soaking medicinal herbs in alcohol and drinking the resulting product as a medicinal liqueur. In those times, people did not drink alcohol to get drunk. Instead, it was highly valued as a precious commodity for use in ceremonies and on other important occasions. We know that the benefits of alcohol were known in ancient times because of the old saying, “good wine engenders good blood” and because the old form of the Chinese character for “healing” (醫) includes the character for “medicine” (医)

atop the character for “alcohol” (酉), suggesting that medicine was supported by alcohol. Like the East, the West also has a long history of medicinal liqueurs. It is said that monks made medicinal wines and liqueurs at their monasteries to bolster their own physical health and for the welfare of worshippers. In 18th-century Italy, Vermouth was created by adding various herbs and spices to grape wine. Vermouth, which is popular as an aperitif, can be considered to be a variety of medicinal liqueur.

Food and Beverage

Proposing products that are easy to incorporate into different lifestyle scenes

We have declared a vision for our business of “contributing, as a positive anti-aging company, to aging in a healthy and beautiful way.”

We have added nutrients that are good for the body to food products that has been popular, such as black vinegar and amazake (sweet sake), as well as to gummies that can be easily enjoyed. These are just some examples of the products we develop to supplement nutrients and components that people tend to lack in their daily diets. In recent years, we have been working on the development of Foods with Function Claims and Foods with Nutrient Function Claims, in the hope that we can contribute to consumers in more diverse scenes in their daily lives.

One ingredient we are particularly focusing on is Kuromoji (*Lindera umbellata*). This deciduous shrub, which belongs to the laurel family and grows wild in Japan’s mountainous regions, has been the subject of our research for many years. Expectations for Kuromoji extract are growing with proof emerging that the contained polyphenols and other components have the various benefits. We are pursuing research and product development of Kuromoji as a new health ingredient.

* Foods with Function Claims and Foods with Nutrient Function Claims
Foods with Function Claims (FFC) are food products that may be labeled with function claims based on scientific evidence at the business operator’s responsibility, which are notified to the Consumer Affairs Agency. Foods with Nutrient Function Claims are foods used to supplement specific nutrients, with their nutrient function labeled in accordance with government-stipulated criteria.



Yomeishu Cough Drops



Gumi x Supplements



Yomeishu Seizo
Amazake
(Sweet Sake)



Ururu-
vinegar Drink



Ginger Black
Vinegar Drink



Black Vinegar Drink
Dilution type

Mail Order Yomeishu Online Shop

Delivering “health” directly to your door

Delivering various products directly to customers, including Koken Seisai designated quasi-pharmaceutical products, health products such as Kanka, a source of vitality drawing attention to the power of 3 varieties of ginseng, that were developed based on research related to herbal medicine that we have cultivated for many years, and CLASUWA products.



Mail Order Site

<https://www.yomeishu-online.jp/>

Overseas Expansion

Bringing healthy lifestyles to the people of the world

Our company's desire to "contribute to enriching people's healthy lifestyles" is not limited to Japan. For many years, we have exported our leading product, "Yomeishu", overseas.

Our major markets are Hong Kong, Malaysia, Singapore, and Taiwan. We have been a local favorite for over 50 years in Hong Kong, Malaysia, and Singapore, and over 20 years in Taiwan.

Although there is only one "Yomeishu", its perception varies according to the country and region. With a mind to the cultures of these countries and regions and the market environment, we are engaged in marketing activities with a local bent.

Going forward, we aim to export not only "Yomeishu", but also "Herb-no-Megumi" in a move to further expand our overseas market.



Disseminating information through the Internet

Promotional campaigns and other information are advertised on our website and Facebook page. It is interesting to see the different ways in which the same product, Yomeishu, is received by customers in other countries, and the different cultures and advertising expressions surrounding the product.



Web site (Hong Kong)



Face book (Malaysia)

Taipei Branch

In 2020, our Taiwan Representative Office was upgraded to the Taipei Branch. In addition to deploying marketing and sales strategies that are rooted in local circumstances, the branch will do business with the whole East Asian region in its sights, with the aim of expanding the potential for new development.



Office building where the Taipei Branch is located

CLASUWA

A commercial complex delivering “Your health. In Reasonable Way.”

CLASUWA offers products and services that will put smiles on the faces of the customers who visit the stores.

Bringing local products together in one place

CLASUWA is a commercial complex that brings together excellent products from each local area that have been chosen with a discerning eye, changes them into the best form, and delivers finished products that will delight customers in both body and mind.

Healthy products

The products on offer will make customers feel healthy in both body and mind.

Reasonable price

These products are not at all expensive, with quality, premium goods being offered at reasonable prices that customers can afford.



CLASUWA Flagship Shop

CLASUWA began with the CLASUWA Flagship Shop at the lakeside of Lake Suwa in Nagano Prefecture in 2010. Enthusiasm for the concept is leading to the shop at TOKYO SKYTREE TOWN·Solamachi Shop (Sumida Ward, Tokyo) and Japanese Dining CLASUWA (Matsumoto City, Nagano Prefecture), and it continues to expand.

◆ CLASUWA Flagship Shop Restaurant (Suwa City, Nagano Prefecture) Bakery·Cafe Shop

〈Restaurant〉

Diners can take in the expansive scenery of Lake Suwa as they enjoy cuisine that uses fresh seasonal vegetables and fruits nurtured by the Shinshu region's rich natural environment, including original brand foodstuffs such as Shinshu Juicy Pork and Shinshu Juicy Gamefowl.

〈Bakery·Cafe〉

Enjoy bread baked fresh in store, freshly ground original-blend coffee, and other special products in the spacious café area, amid warm wooden interiors and fresh breezes.

〈Shop〉

A shop that sells Shinshu-themed products and CLASUWA products.

◆ CLASUWA MIDORI Nagano Shop Shop (Nagano City, Nagano Prefecture)

This shop sells CLASUWA products in MIDORI Nagano, which is directly connected to JR Nagano Station.

◆ CLASUWA TOKYO SKYTREE TOWN·Solamachi Shop (Sumida Ward, Tokyo)

Restaurant Bakery Shop

Opening in 2020. A complex includes a restaurant, bakery, and shop, emulating the concept of the CLASUWA Flagship Shop.



◆ Japanese Dining CLASUWA Restaurant (Matsumoto City, Nagano Prefecture)

Opening in 2020 at the central business district of Matsumoto, Nagano Prefecture. A restaurant serving creative Japanese cuisine, with a focus on local Shinshu foodstuffs, based on the concept of the CLASUWA Flagship Shop.



Yomeishu Healthy Forest

A Soothing Forest, Sharing the Precious Nature of Komagane with Many

“Yomeishu” Healthy Forest was created with the aim of allowing customers who visited the Komagane Plant to enjoy the abundant nature within the plant grounds and rejuvenate both their minds and bodies. The Yomeishu Medicinal Herb Garden, where visitors can enjoy flowers of the season, has been established at the factory entrance. Within the grounds, there is a memorial hall made from a remodeled former sake vault that was moved to its current location, and this contains exhibits on the history of “Yomeishu” and 50 varieties of herbs. In addition, a variety of events are held, including hands-on programs related to health. At the café adjoining the memorial hall, customers can enjoy a light meal or herbal tea in the sun-dappled space. Currently, the annual number of visitors to “Yomeishu” Healthy Forest is approximately 100,000. Going forward, we intend to further enhance the services offered for the enjoyment of an even greater number of customers.



Delivering “safety and reliability” from the rich greenery of the Komagane Plant

Komagane, Nagano prefecture commands a view of two Alps, the Central Alps and the Southern Alps. The pristine air and clear water lies at the source of our product manufacturing.

▲ The Komagane Plant Environment

The Central Alps and Southern Alps are made up of a chain of mountains 3,000 m high. Between them runs the Tenryu River. The Komagane Plant is situated on a plateau at an elevation of 800 m, surrounded by this environment. The grounds span an area of approximately 360,000㎡. Roughly 70% of this area is covered in forests.

Products such as “Yomeishu”, “Megumi -Night Relax-”, “Fruit and Herb Liqueur”, “Kajo Hon-Mirin”, and “Yomeisui” are manufactured at this plant. Each of these uses water as a raw ingredient, and the soft water sourced locally that is polished by the granite on Utsugidake Mountain in the Central Alps is said to be the optimal water for manufacturing. The high quality of the water was the deciding factor in choosing the location for the plant.



Yomeishu Manufacturing Process

At the Komagane Plant efforts are underway to improve the quality of all processes, from raw ingredients and the manufacturing of the wine base to preparation, bottling, and packaging.

1 Wine Base



The mirin sweet sake used for the wine base is made by adding koji rice malt to steamed glutinous rice, then letting it mature for a set period of time. The koji rice malt converts the starch in the glutinous rice into sugar, creating a sweet and mellow mirin.

2 Herbal Raw Ingredients



The time and origin of the herbal raw ingredients is noted and saved, and the herbs are powdered and bagged each time a batch is manufactured.

3 Steeping and Preparation

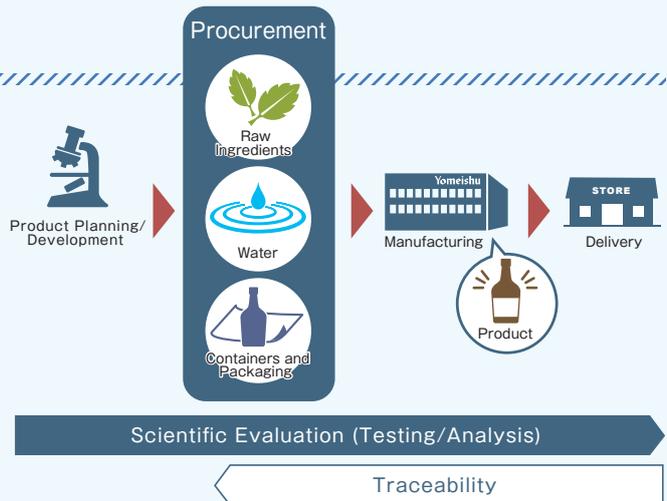


The prescribed herbs are steeped and circulated in the wine base, and the active ingredients are extracted. As the speed of extraction differs according to the herb, this process requires a high level of skill and close management.

Efforts for Safety and Reliability

Y-GMP, our own standard of quality control

From raw ingredients to the final product, “Yomeishu” is manufactured with strict quality control for each process in accordance with GMP (Good Manufacturing Practice), a standard for manufacturing and quality control of pharmaceutical products. The quality division and manufacturing division at the plant work in close collaboration, striving daily to send out better and better products from the plant, both in terms of quality control and manufacturing control.



Protecting natural riches

In order to protect the forests within the plant grounds, a certain level of manual maintenance is required. By continuously cropping the undergrowth and periodically thinning the forest, we strive to maintain forests that are rich in diversity. Further, the wood that is generated by the thinning of the forest is used by the customers who visit the plant as materials for the hands-on craft workshop and also to make benches that are placed along the walking paths within the grounds.



Ruins within the Yomeishu Komagane Plant

These ruins were discovered in 1970 by a local archaeologist. When the Komagane Plant was first being built, a thorough study was conducted, and the remains of residences, earthenware, and stoneware from the Jomon era (14,500 BC to 1,000 BC), Yayoi era (300 BC to 300 AD), and late Heian (794 to 1,185) era were unearthed, indicating that people had been living in this naturally rich area from thousands of years ago. We have recreated and exhibited the residences from each area within the plant grounds, and these are used as social studies teaching materials for local elementary and junior high school students.



4 Quality Control



Analytical tests are repeatedly conducted for many of the processes in accordance with our own strict quality standards as we maintain thorough quality control.

5 Bottling



The prepared “Yomeishu” is sent to the bottling room, where it is bottled under strict sanitary control.

6 Packaging



After bottling, the product is sent to the packaging room, where labels are affixed and the bottles are put in a case to become a finished product. It is from this plant that the product is delivered to our customers.

Product Development Center

Responding to Consumer Needs

The Central Research Laboratories, the precursor to the Product Development Center, was established in 1964 as the research and development division to make “Yomeishu” responsive to the demands of the times, shining the light of modern science on “Yomeishu”, which was at the time a product of experience, revealing the scientific basis for its properties and contents. In 2014, the laboratories were renamed the Product Development Center in order to clarify its positioning as a division focused on the research and development of new products. At the Center, we are undertaking the development of new products that will contribute to the health of consumers.



Product Development Center (Kamiina, Nagano Prefecture)



Development of Liqueurs and Food Product

Leveraging the expertise about herbs and the manufacturing techniques that we have accumulated in the production of “Yomeishu”, we are developing products that are delicious and health-conscious.

For our liqueurs, we are developing products that draw out the power of the ingredients and their natural flavors by steeping various herbs in alcohol. In recent years, in addition to liqueurs, we have also developed gin (distilled alcohol) and other products, broadening the scope of our product offerings. For food products, focusing on the healthy aspects and functions of herbs and other ingredients, we are developing products that can be easily incorporated into certain scenes of daily life and that will supplement nutrients and other elements that people tend to lack in their daily diet.

We will continue to engage in the development of safe and reliable products that are unique to us, so we can realize our corporate philosophy of ‘responding to the trust people have placed in us and contributing to enriching healthy lifestyles.

Further uses for Kuromoji

Proanthocyanidins, the polyphenols found in Kuromoji (*Lindera umbellata*), activate anti-oxidizing enzymes in cells and neutralize reactive oxygen species, indirectly curbing the proliferation of viruses.

This anti-viral property has provided hopes for the prevention not only of influenza virus strains, but also other virus strains such as norovirus and rotavirus. We also know that proanthocyanidins come into direct contact with the surfaces of viruses, destroying their membranes and deactivating the virus. For this reason, we have started moving toward product development that uses proanthocyanidins as a new functional ingredient.

What is Kuromoji (*Lindera umbellata*)?

Kuromoji (*Lindera umbellata*) is a deciduous shrub of the laurel family that grows wild in Japan’s mountainous regions. It is characterized by the black spots on its green bark. It is believed that the resemblance of those spots to written characters gave the plant its Japanese name, which literally means “black characters.” The stem and branches of the Kuromoji plant are dried to produce the natural remedy, usho. Because we have researched usho, which is also one of the ingredients of “Yomeishu”, for many years, we were one of the first to discover the power of Kuromoji, and we have continued with this research.



Eco-Friendly Natural Energy

We are undertaking eco-friendly photovoltaic power generation that makes efficient use of our assets and does not emit CO₂, a cause of global warming.



Overview of the Photovoltaic Power Plant

We have been engaged in the business of photovoltaic power generation by making effective use of the former site of our plant in Tsurugashima, Saitama prefecture, where we had been manufacturing the alcohol and glucose used as ingredients in “Yomeishu” since 1961. As it is a business located in a residential area, in consideration of the surrounding scenery, we intend to make use of it as part of our social contribution activities, reducing the stress on the environment, addressing concerns regarding electricity supply, and using it for regional environmental education. The expected annual volume of power generation is the equivalent of the amount of power consumed by 400 to 500 common households.



Facility Name	Tsurugashima Photovoltaic Power Plant
Location	Tsurugashima, Saitama Prefecture
Area	Approximately 40,000m ²
Power Generation	1,990 kW
Expected Annual Volume of Power Generation	Approximately 2,625,000 kWh / year
CO ₂ Reduction Effect	Approximately 945 t / year

E-Collaboration Tsurugashima Environmental Education Facility



Photo Takumi Ota

This is a facility with the theme of “Considering energy, the earth’s environment, and disaster prevention” that is open for observation and connected to the photovoltaic power plant. It is open to all, who are free to come and observe the facility to learn about the mechanism of photovoltaic power generation and natural energy.

The structure was built and designed with resident participation based on repeated discussions among local residents and university students who were engaged in the “Tsurugashima Discussions with the Future Project 2013” of the Social Design Studio in the Department of Architecture, Faculty of Science and Engineering of Toyo University. To enable local residents to utilize it in the event of a disaster, the facility contains a storage battery system and facilities that allow for mutual power supply with electric automobiles, as well as functions that allow for the use of well water during disasters.

This environmental education facility received a Good Design Award in 2015 in the public buildings and facilities division. As a facility that gives back to the local community, new forms of resident participation were incorporated into the building’s design. Although only a small project, the GDA jury commended our facility as offering a new proposal for the design of public facilities in outer suburbs. Going forward, we will continue our efforts to ensure that everyone is happy with the facility as a center for environmental education.

As a Member of Society

Code of Conduct

To ensure that each and every employee and executive acts with social awareness and responsibility based on the corporate philosophy “in response to the trust people have placed in us, we contribute to enriching healthy lifestyles”, we have laid down a “Code of Conduct”.

Our local and social contribution activity efforts

[Tree Planting Activities]



The forests within the plant grounds are thinned periodically and managed. We are pursuing the development of a forest with the ideal of beautiful, unspoiled woodlands that will soothe people’s hearts and continue into the future.

[Volunteer Activities]



We cooperate with setting out the course for the Shinshu Komagane Half Marathon and providing operational staff on the day of the event.

[Cleaning Around the Plant]



We conduct road clean-ups in the vicinity of the factory and participate in the Tenryu River clean-up that is part of the Picnic for Tenryu River Water Systems Environment.

[Experience-Based Learning Activities]



Through training sessions within our plant, participants from the general public ranging from junior high school students to adults take part in our experience-based learning activities.

[Yomeishu Medicinal Herb Garden]



Visitors can enjoy Paeoniae Radix and Kuromoji (Lindera umbellata) used in Yomeishu, medicated liquor, as well as about 160 other medicinal plants, herbs, and flowers of the season.

[Komagane Plant Visit]



In order to allow customers to actually experience just how safe and reliable the product is through observing the manufacturing process, we have created a plant visit tour that is open to the public.

Yomeishu Seizo Co., Ltd. Komagane Plant Environmental Policy

At the Yomeishu Seizo Co., Ltd. Komagane Plant, while engaging in the production of “Yomeishu” and our other products, we are conducting environmental preservation activities with a mind to living in harmony with the natural environment of the Ina Valley, rich in greenery and water.

1. In order to preserve and maintain the earth’s environment, we will comply with laws, agreements, etc. related to the environment, being mindful of production activities such as preventing pollution.
2. We will accurately measure the effect that our production activities have on the environment, clarify our environmental purpose and goals, and promote the continuous improvement of the environmental control system.
3. We will promote the effective use of materials and the appropriate disposal of waste, reducing the impact on the environment.
4. In addition to striving for a symbiotic relationship with the local community, we will dedicate ourselves to corporate activities with a mind to living in harmony with the natural environment.
5. All employees at the plant will be educated and given information on the environment, with the aim of raising awareness and understanding of our environmental policy and environmental preservation.

To Wellness and Beyond, One Step at a Time



Corporate Information

Company Overview

(As of March 31st, 2021)

Company Name : YOMEISHU SEIZO CO., LTD.
Address : 16-25 Nanpeidaicho, Shibuya-ku, Tokyo
Established : June 20th, 1923
Capital : 1.65 billion yen
Business Activities : Manufacturing and sales of "Yomeishu", liqueurs, and pharmaceutical products
Restaurant and shop management
Leasing of real estate
Electric utility industry by natural energy etc, work pertaining to supply and sales of electricity
Business Year : From April 1st of each year to March 31st of the following year
Number of Employees : 291
Website : <https://www.yomeishu.co.jp/>

Stock Information

(As of March 31st, 2021)

Listed : 1st Section of the Tokyo Stock Exchange,
1st Section of the Nagoya Stock Exchange
Stock Exchange Code : 2540
Number of Shares per Share Unit : 100 shares
Total Number of Issuable Shares : 66,000,000 shares
Total Number of Shares Issued : 16,500,000 shares
Number of Shareholders : 9,415

Business Offices

Headquarters	16-25 Nanpeidaicho, Shibuya-ku, Tokyo 150-8563	Telephone: 03-3462-8111
Osaka Branch	4F Osaka Ando Hazama bldg., 6-2-6 Fukushima, Fukushima-ku, Osaka-shi, Osaka 553-0003	Telephone: 06-6455-5700
Komagane Plant	16410 Akaho, Komagane-shi, Nagano 399-4117	Telephone: 0265-82-3311
Production Development Center	2132-37 Nakaminowa, Minowamachi, Kami-Inagun, Nagano 399-4601	Telephone: 0265-79-5678
CLASUWA Flagship Shop	3-1-30 Kogandori, Suwa-shi, Nagano 392-0027	Telephone: 0266-52-9630
Tsurugashima Photovoltaic Power Plant	331-1 Tsurugaoka, Tsurugashima-shi, Saitama 350-2204	Telephone: 03-3462-8118
Taipei Branch	14F, No.51, Sec.2, keelung Rd., Xinyi Dist.Taipei 11052,Taiwan	Telephone: +886-2-2736-9588

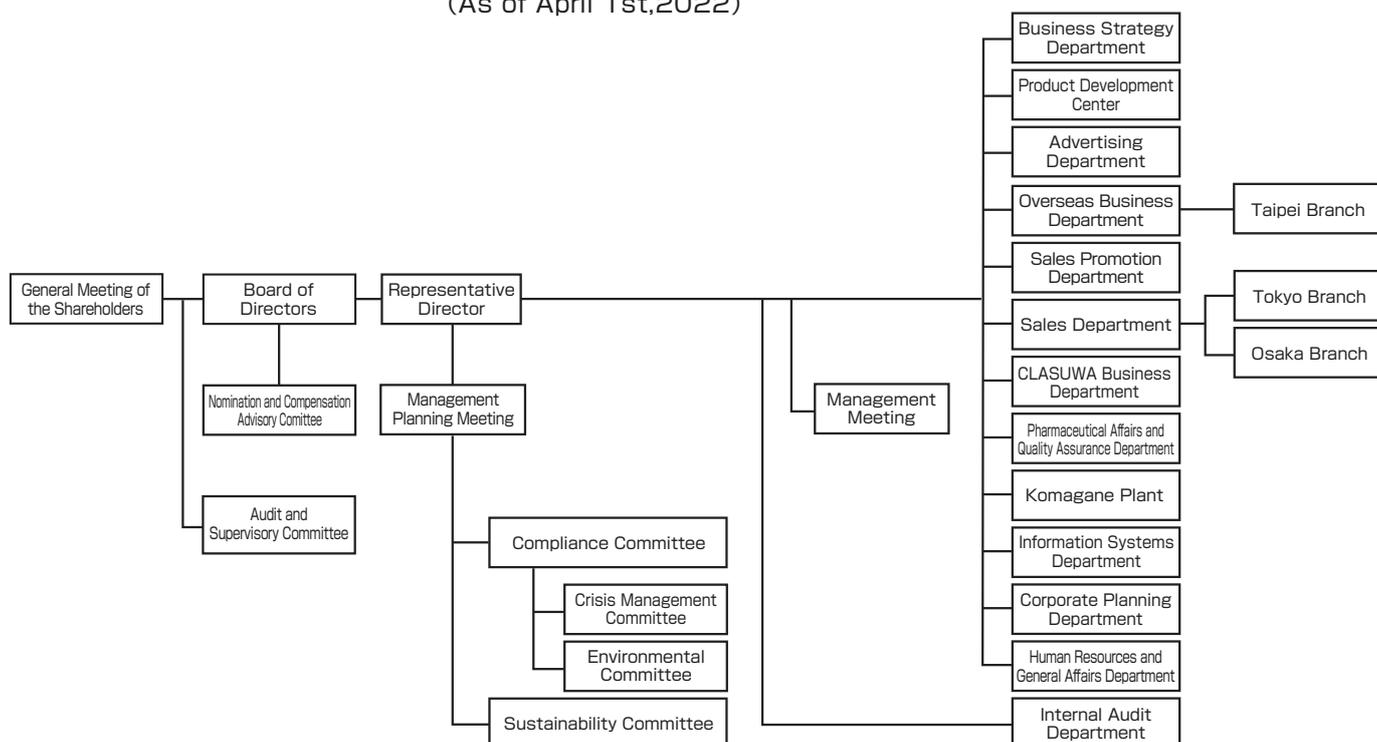
Company History

- 1923 Established Tenryukan K.K. in Kami-Ina, Nagano Prefecture, inheriting the business of "Yomeishu" from the Shiozawa family
- 1925 Established the Tenryukan Tokyo office in Shibuya, Tokyo, as a step towards nationwide sales of "Yomeishu"
- 1951 Established the Okaya Plant in Okaya, Nagano Prefecture. Company name changed to YOMEISHU SEIZO CO., LTD.
- 1953 Established the Kansai Branch in Uji, Kyoto Prefecture (later moved from Kyoto to Osaka in 1971 and renamed the Osaka Branch)
- 1955 Listed on the Tokyo Stock Exchange
- 1961 Established the Saitama Plant in Tsurugashima, Saitama Prefecture (closed in 2006)
- 1964 Established the Technical Research Center in Okaya, Nagano Prefecture
- 1972 Established the Komagane Plant in Komagane, Nagano Prefecture (the Okaya Plant closed in the same year)
- 1975 Established the Central Research Laboratories in Minowamachi, Nagano Prefecture (the Technical Research Center closed in the same year) (renamed the Product Development Center in 2014)
- 1982 Released "Kajo-honmirin" (mirin (sweet sake))
- 1989 Completed headquarters' new building
- 1994 Completed the Central Research Laboratories' new building
- 2002 Ceremony of the 400-year anniversary since the foundation of Yomeishu, Completion of the Yomeishu 400-year Anniversary Memorial Hall
- 2005 Announced business and capital partnership with TAISHO PHARMACEUTICAL CO., LTD. Established "Yomeishu Healthy Forest" (renewed as "CLASUWA-komagane" in 2021) at the Komagane Plant
- 2006 Established an internet mail order site "Yomeishu Honpo" (renewed as Yomeishu Online Shop in 2012). Released "Kokenseisai" (designated quasi-pharmaceutical tablets), "Yomei-sui" (mineral water)
- 2010 Released "Ha-bu-no-megumi" (renewed as "Yoru-no-yasuragi-Ha-bu-no-megumi" in 2020)(herbal liqueur). Opened the commercial facility "CLASUWA" in Suwa, Nagano Prefecture
- 2013 Released "Taberumae-no-ururusu" (vinegar beverage) and "Fruit-to-herb-no-osake."(fruit and herbal liqueur) Established "Tsurugashima Photovoltaic Power Plant" in Tsurugashima, Saitama Prefecture
- 2014 Established "E-collaboration (E-collabo) Tsurugashima," a facility for tour at the "Tsurugashima Photovoltaic Power Plant". Released "Taberumae-no-ururusu-beauty"(Vinegar Beverage)
- 2016 Released "Kohaku-shogashu" (renewed as "Syouga-no-osake" in 2020)(ginger liqueur), "Gummy × Supplements" (gummies), "Yomeishu-seizo-no-kurozu" (black vinegar beverage)
- 2017 Released "Hachimitsu-no-osake" (honey liqueur), "Koraininjinshu" (ginseng liqueur), "Shoga-kurozu" (ginger and black vinegar), "Korainin-jin-kurozu" (ginseng and black vinegar beverage). Established "Mito Yomeishu Nutritional Medicinal Herb Garden" in Mito, Ibaraki Prefecture
- 2018 Released "Yomeishuseizo-amazake" (sweet sake), "Yomeishuseizo-nodoame"(renewed as "Yomeishuseizo-kuromoji-nodoame" in 2020) (cough drops)
- 2019 Released "Kanomori", "Kanoshizuku" (craft gin), "CRAFT GIN COCKTAIL" (craft gin cocktail)
- 2020 Established the Taipei branch in Taipei City, Taiwan. Opened the commercial facility "CLASUWA-tokyo-skytree-town-soramachi" in Sumida Ward, Tokyo. "Wa-dining CLASUWA" in Matsumoto, Nagano Prefecture



Yomeishu Seizo Co., Ltd. Organizational Chart

(As of April 1st,2022)



Management

Shohei Kawamura
Representative Director
Chairman

Taro Shiozawa
Representative Director
President

Hideo Tanaka
Director, Executive Vice President,
In charge of Corporate Planning,
Human Resources and General Affairs

Takashi Kambayashi
Director, Managing Executive Officer,
In charge of Sales

Tsutomu Ohmori
Director, Managing Executive Officer,
In charge of Pharmaceutical Affairs and Quality Assurance, Production

Takashi Saito
Director, Managing Executive Officer,
In charge of Digital Transformation

Satoru Nozaki ※
Director
Full-Time Audit and Supervisory Committee Member

Hajime Kasahara ※
Director
Audit and Supervisory Committee Member

Akemi Sunaga ※
Director
Audit and Supervisory Committee Member

※Outside director

Akihiko Maruyama
Senior Executive Officer,
General Manager, Product Development Center

Katsuhiko Miyashita
Senior Executive Officer,
General Manager, Business Strategy Department

Akira Igawa
Senior Executive Officer,
General Manager, Corporate Planning Department

Masaaki Shimizu
Senior Executive Officer,
General Manager, Human Resources And General Affairs Department

Hisato Hiwatashi
General Manager, Advertising Department

Hisatsugu Naito
General Manager, Overseas Business Department
Branch Manager, Taipei Branch

Kazuhiro Imahoko
General Manager, Sales Promotion Department

Satoshi Kitahara
General Manager, Sales Department

Sadahito Fukumori
General Manager, CLASUWA Business Department

Shoji Tanabe
General Manager,
Pharmaceutical Affairs and Quality Assurance Department

Sadayoshi Toba
General Manager, Komagane Plant

Takayuki Tanimura
General Manager, Information Systems Department

Haruhiko Ueno
General Manager, Internal Audit Department

Katsuhiko Hayashi
Deputy General Manager, Product Development Center

Financial Information

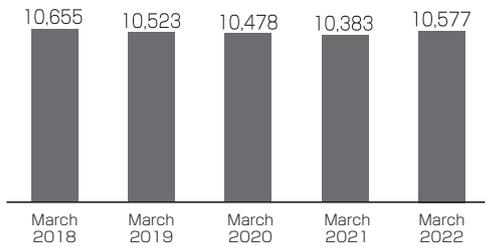
Shifts in Major Management Indices

Term	100th Term	101th Term	102th Term	103th Term	104th Term
Closing Date	March 2018	March 2019	March 2020	March 2021	March 2022
Sales (Unit: 1,000 yen)	10,655,361	10,523,794	10,478,935	10,383,596	10,577,246
Ordinary Profit (Unit: 1,000 yen)	829,774	876,918	937,272	1,009,759	1,361,726
Current Net Profit (Unit: 1,000 yen)	1,615,064	686,793	787,894	807,559	949,899
Capital (Unit: 1,000 yen)	1,650,000	1,650,000	1,650,000	1,650,000	1,650,000
Total Number of Shares Issued (shares)	16,500,000	16,500,000	16,500,000	16,500,000	16,500,000
Net Assets (Unit: 1,000 yen)	41,454,144	40,622,290	39,201,906	41,564,510	42,179,613
Total Assets (Unit: 1,000 yen)	47,318,423	46,347,190	44,879,595	47,869,986	48,614,142
Net Assets per Share (yen)	3,019.73	2,957.48	2,851.21	3,018.77	3,058.44
Dividends per Share (yen)	40.00	40.00	40.00	40.00	40.00
Current Net Profit per Share (yen)	117.68	50.01	57.32	58.67	68.91
Equity Ratio (%)	87.6	87.6	87.3	86.8	86.8
Return on Equity (%)	4.0	1.7	2.0	2.0	2.3
Price-Earnings Ratio (times)	20.3	42.6	34.2	32.5	25.5
Dividend Payout Ratio (%)	34.0	80.0	69.8	68.2	58.0
Cash Flow from Sales Activities (Unit: 1,000 yen)	759,705	1,328,030	1,363,185	1,409,177	1,806,702
Cash Flow from Investment Activities (Unit: 1,000 yen)	791,553	△2,493,695	△1,034,458	△217,201	△1,399,038
Cash Flow from Financial Activities (Unit: 1,000 yen)	△553,200	△549,627	△551,293	△551,495	△551,808
End of Term Balance of Cash and Cash Equivalents (Unit: 1,000 yen)	3,874,447	2,159,075	1,934,061	2,575,338	2,432,696
Number of Employees (people)	276	271	280	291	292

Financial Highlights

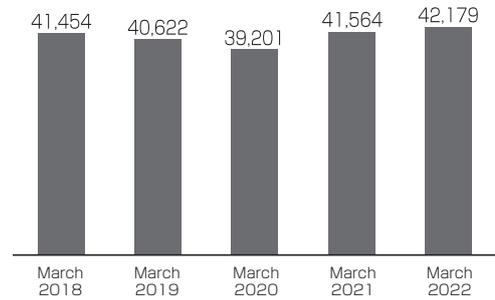
Sales

(million yen)



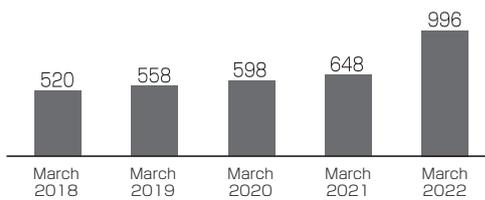
Net Assets

(million yen)



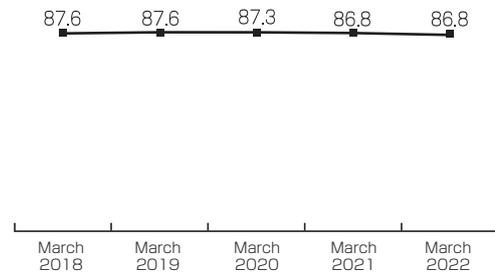
Operating Profit

(million yen)



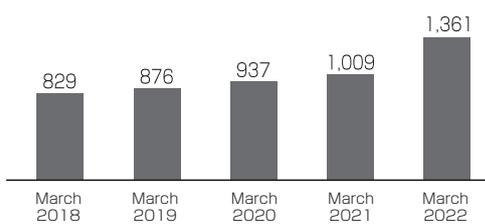
Equity Ratio

(%)



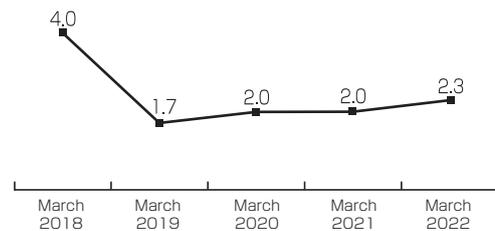
Ordinary Profit

(million yen)



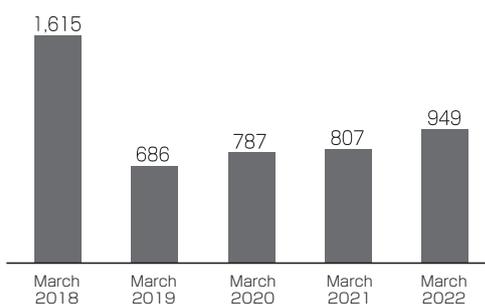
ROE (Return on Equity)

(%)



Current Net Profit

(million yen)



Total Assets

(million yen)

