



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.





## Message from the President

Our company's leading product, Yomeishu, is a herbal liqueur that was first produced over 400 years ago in 1602 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 "Herb Liqueur" 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”, “Ururu-vinegar before meals”, and “Herb Liqueur”, and we conduct overseas business activities, a mail-order business, and operate the “CLASUWA” 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  
〈700mL〉



Yomeishu  
〈1,000mL〉

### 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 “Mibyuu”

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”.



**Epimedii 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 *Syzygium aromaticum*. It is widely used as a spice called cloves. Its fragrance increases the appetite.



**Eucommiae Cortex**

*Eucommia* 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 *Cistanche 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 *Saposhnikovia* 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 *Leonorus 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.

# Ururu-Vinegar Before Meals

A “beauty beverage” that supports women in the pursuit of beauty when consumed before eating



## Ururu-Vinegar Before Meals-Sparkling

A drink for women born out of consideration for both “dieting” and “beauty”. With vinegar as the base, this product contains “AG Herb MIX™” and “indigestible dextrin”. This lightly carbonated beverage is available in an acerola × kiwi flavor.

## “Ururu-Vinegar Before Meals-Beauty”

With the addition of vitamin C, vitamin B<sub>6</sub>, and hyaluronic acid and no added sugar, this is a low-calorie product (9 kcal per 125 ml can). Available in two flavors, “acerola × kiwi” and “yuzu (Japanese citrus) × lemon”. This noncarbonated beverage is suitable for those who dislike carbonated beverages and has a refreshing, crisp flavor.

## Vegetables First

This refers to a dietary method where the absorption of sugar is slowed down by consuming vegetables that are rich in dietary fiber at the beginning of the meal. “Ururu-vinegar before meals” was created based on this concept. Containing dietary fiber (indigestible dextrin) equivalent to approximately one head of lettuce and “AG Herb MIX™”, a beauty ingredient derived from herbs, this product supports feminine beauty. This product is also recommended for those who dislike vegetables or tend to have a carbohydrate-heavy diet. “Ururu-vinegar before meals” is basically “a drinkable form of vegetables first”.

## Dietary Fiber Equivalent to Approximately 1 Head of Lettuce

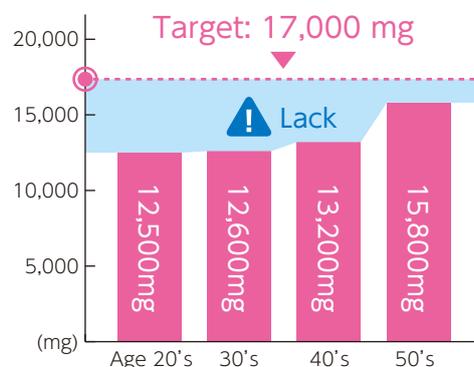
This product contains the equivalent of approximately one head of lettuce in dietary fiber (approximately 4,600 mg), which tends to be lacking in our regular diets.

## “AG Herb MIX™”, the Power of 4 Varieties of Herbs

An extract made from dokudami, hawthorn berry, Roman chamomile, and grape leaf that is drawing attention as a new anti-aging supplement.



Dokudami Hawthorn berry Roman chamomile Grape leaf



[ Consumption of Dietary Fiber by Japanese Women ]

From Outline of Results from 2008 National Health and Nutrition Survey

\* “AG Herb MIX™” is the registered trademark of ARKRAY, Inc.

# Herb Liqueur

“Herb Liqueur” made from oriental herbs utilizing our knowledge and experience in the manufacturing of medicinal liqueurs

## About Herb-no-Megumi

Herb-no-Megumi is a “fragrantly delicious” liqueur made from a well-balanced mixture of 13 carefully selected varieties of Oriental herbs such as jujube, cinnamon, and wolfberry. Based on techniques for making herbal liqueurs that have been cultivated for many years, this liqueur has been made with a focus on flavor and fragrance. It is characterized by a natural flavor with no additional flavorings or colors. It can be enjoyed in a variety of ways, not only straight or on the rocks, but also mixed with citrus juices or wine.



## Sparkling Herb-no-Megumi

Sparkling Herb-no-Megumi is a canned cocktail of Herb-no-Megumi mixed with club soda. This cocktail features the refreshing fragrance and flavor of herbs and is lightly carbonated into mellow beverage. Leaving the fragrant allure of Herb-no-Megumi intact, this cocktail with its clean aftertaste is also the perfect accompaniment for a meal.



## 13 Varieties of Oriental Herbs are a Treat for the Mind and Body

### The Fragrance of the Orient



### Nature's Bounty



## Fruit and Herb Liqueur



“Fruit and Herb Liqueur” is a “beauty liqueur” consisting of a delicious blend of five varieties of herbs and fruit. The product lineup consists of three varieties, “Lemon and Herb Liqueur”, a lemonade-flavor beverage containing moisturizing herbs, “Apple and Herb Liqueur”, an apple pie-flavor beverage containing refreshing herbs, and “White Peach and Herb Liqueur”, a delicious, fresh tasting beverage with moisturizing ingredients.

## Fruit and Herb Liqueur-Sparkling



“Fruit and Herb Liqueur-Sparkling” is a festive sparkling series of carbonated products with beauty ingredients added to “Fruit and Herb Liqueur”. In addition to beauty ingredients that support feminine beauty, this lineup features mild, lightly carbonated beverages meant to appeal to women. The lineup consists of three varieties, “Lemon and Herb Liqueur-Sparkling”, which contains vitamin C, “Apple and Herb Liqueur-Sparkling”, which contains dietary fiber, and “White Peach and Herb Liqueur-Sparkling”, which contains hyaluronic acid.

# 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, over 40 years in 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.



## Mail Order Yomeishu Online Shop

### Delivering "health" directly to your door

We deliver our products directly to your door, including health related products such as Koken Seisai, a designated quasi-pharmaceutical product that was developed based on research related to herbal medicine that we have cultivated for many years, and Kanka, a source of vitality drawing attention to the power of 3 varieties of ginseng. Also available are products from CLASUWA, a complex on the shores of Lake Suwa, and other products from our company such as Ururu-vinegar before meals, Herb Liqueur, Kajo Hon-Mirin (sweet sake), Yomeisui (natural mineral water), and Herb-no-Megumi.



Mail Order Site  
<http://www.yomeishu-online.jp/>

# CLASUWA

A complex that proposes “a healthy lifestyle and enjoyment of the culture and seasons of Shinshu”

## Giving Shape to Our Hospitality: From Yomeishu Seizo to Our Customers

At “CLASUWA”, while interacting with many of our customers, listening to their needs and reflecting them in our product development, we also hope that it will embody our hospitality filled with our appreciation for your patronage.



CLASUWA (Suwa, Nagano Prefecture)

## Contributing to the healthy lifestyles of our customers through food

At CLASUWA, we have utilized our own network that we have cultivated over many years in the Shinshu region to make products out of the region’s truly delicious and healthy things, as well as things that enrich our lives, and present these to our customers. We have also showcased many ingredients from the Shinshu region that we feel should be brought to your attention, introducing them in a manner that is safe, reliable, and easily usable in your daily lives.



## Treasuring the nature of Shinshu and bonds with the region

In order for CLASUWA to become a facility that continues to be loved by as many people as possible, we intend to cultivate a strong bond with our customers. To this end, we believe that it is crucial to treasure the great outdoors to which we are indebted, create ties with the growers, transmit local culture, and contribute to the region.



## Aiming to become a facility that brings a smile to each and every customer

Through a shop that brings together the best local products, a restaurant where customers can dine while admiring the view of Lake Suwa, and events in keeping with the season, we provide services that bring smiles to our customers and local residents.

Shop	We have gathered an assortment of masterpieces from Shinshu, products from established companies devoted to their products, products made in collaboration with producers, and local specialties.	Event Hall	With a focus on developing ties to the region and mental fitness, we uncover Shinshu’s unique culture and enrich people’s lives.
Restaurant	Shinshu Juicy Pork, developed exclusively for us, and seasonal vegetables from Shinshu are prepared for your enjoyment.	Scenic Garden	Savor the changing of the seasons at Lake Suwa.

# 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. 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.



Yomeishu Healthy Forest (Komagane, Nagano Prefecture)

## Production Environment

# 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 360,000m<sup>2</sup>. Roughly 70% of this area is covered in forests.

Products such as Yomeishu, Herb-no-Megumi, 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

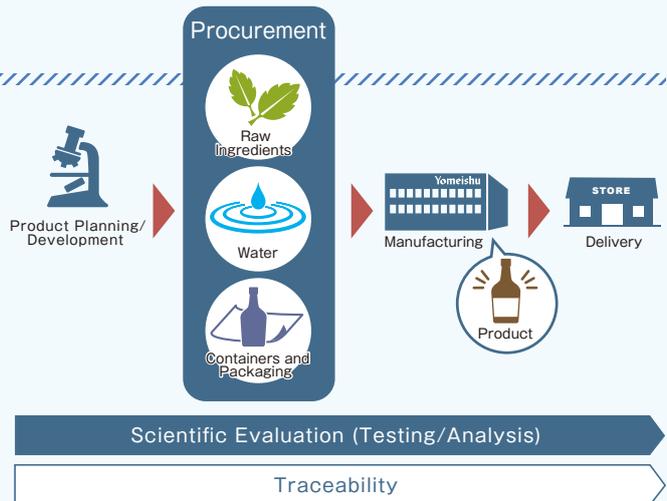


The prescribed herbs are steeped and circulated in the wine base, and the active ingredients are extracted. As the speed of extraction differs according to the herb, this process requires a high level of skill and close management.

# 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.



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 Products

Applying the manufacturing methods and techniques for herbal medicine we have cultivated through the manufacturing of “Yomeishu”, we are undertaking the development of health-conscious liqueurs and food products using herbs. Considering matters from the consumer perspective, we developed “Fruit and Herb Liqueur” as a product in response to the desire among female consumers for “health-conscious liqueurs”. In addition, in developing products for our directly operated shop and restaurant “CLASUWA”, we are utilizing information gained from coming in direct contact with our customers with the aim of developing remarkable products unique to our company, undertaking the development of safe and reliable food products.



## Anti-Aging Product Development

Aging begins in the 20's and 30's, and one of the factors that causes aging is “glycation stress”. We are undertaking the development of products with the goal of maintaining beautiful skin through “measures against glycation stress” that act against the visible signs of skin aging. Going forward, while working to expand the products we offer in this area, we will also be focusing on the super-aging society. “Glycation stress” also plays a major part in many of the diseases that develop with age. We are undertaking the development of functional food products, creating new functions / value that will allow for the improvement of “Mibyō”, the general malaise that is the precursor to illness, and that will allow for the maintenance of current health through “measures against glycation stress”.



### Glycation Stress

“Glycation” refers to the process whereby excess sugar in the body binds with protein, causing it to deteriorate. Of the proteins, collagen is particularly prone to “glycation”. As collagen is found in many areas throughout the body, including the skin, blood vessels, bones, and joints, when it deteriorates due to “glycation”, the skin becomes irritated, the blood vessels lose their elasticity, the bones become brittle, and joints stiffen, all aging phenomena. As this “glycation” is inextricably linked to many vital phenomena, “glycation stress” is a general term that includes these relationships.

## Eco-Friendly Natural Energy

We are undertaking eco-friendly photovoltaic power generation that makes efficient use of our assets and does not emit CO<sub>2</sub>, 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, we have planted greenery throughout the site in consideration of the surrounding scenery, and 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 40,000㎡
Power Generation	1,990 kW
Expected Annual Volume of Power Generation	Approximately 2,625,000 kWh / year
CO <sub>2</sub> 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.

## 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. In order to create well-balanced layers of trees within the forest, we are cultivating the growth of trees of low, medium, and high height.

### [Volunteer Activities]



We are involved with preparing the course for the Shinshu-Komagane Half Marathon.

### [Cleaning Around the Plant]



Clean-up activities are periodically conducted in the vacant lots and roads around the plant as part of the “Great Clean-Up Campaign”.

### [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.

### [Peony Festa]



At the Komagane Plant, we have planted approximately 3,000 peony plants, which are open for public viewing. They are at their best around June, when visitors can enjoy the spectacular sight of a vast field of peony blossoms.

### [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.



**Yomeishu**

# Corporate Information

## Company Overview

(As of March 31st, 2015)

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 : 266  
Website : <http://www.yomeishu.co.jp/>

## Stock Information

(As of March 31st, 2015)

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 : 1,000 shares  
Total Number of Issuable Shares : 132,000,000 shares  
Total Number of Shares Issued : 33,000,000 shares  
Number of Shareholders : 3,009

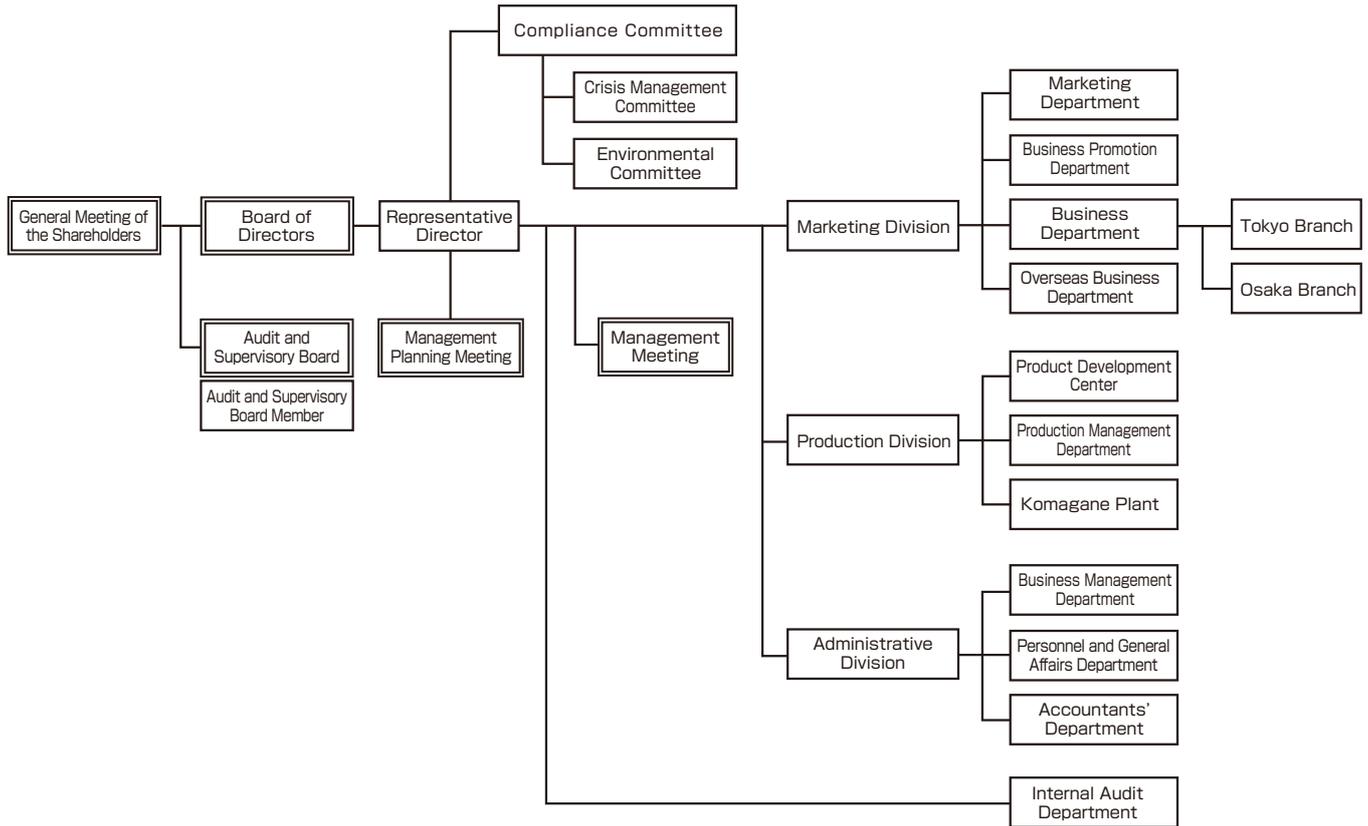
## Business Offices

Headquarters	16-25 Nanpeidaicho, Shibuya-ku, Tokyo 150-8563	Telephone: 03-3462-8111
Osaka Branch	4-24-11 Yoshino, Fukushima-ku, Osaka-shi, Osaka 553-0006	Telephone: 06-6468-3441
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
Commercial Facility CLASUWA	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

## Company History

1923 Tenryukan K.K. established in Kami-Ina, Nagano prefecture, continuing the Yomeishu business from the Shiozawa family  
1925 Tenryukan Tokyo office opened in Shibuya, Tokyo, began nationwide sales of Yomeishu  
1951 Newly opened the Okaya Plant in Okaya, Nagano prefecture. Changed trade name to YOMEISHU SEIZO CO., LTD.  
1953 Opened the Kansai branch in Uji, Kyoto (later to move to Kyoto and then to Osaka in 1971, renamed the Osaka branch)  
1955 Listed on the Tokyo Stock Exchange  
1961 Newly opened the Saitama Plant in Tsurugashima, Saitama prefecture (closed in 2006)  
1964 Opened the Technical Research Center in Okaya, Nagano prefecture  
1972 Newly opened the Komagane Plant in Komagane, Nagano prefecture (closed the Okaya Plant the same year)  
1975 Newly opened the Central Research Laboratories in Minowamachi, Nagano prefecture (closed the Technical Research Center the same year) (Renamed to "Product Development Center" in 2014)  
1982 Placed Kajo Hon-Mirin (sweet sake) on the Market  
1988 New headquarter building completed  
1994 New wing of the Central Research Laboratories completed  
2002 400th year anniversary event held to commemorate the creation of Yomeishu, Yomeishu 400th Anniversary Memorial Hall completed  
2005 Business/capital partnership with TAISHO PHARMACEUTICAL CO., LTD. announced. Yomeishu Healthy Forest opened at the Komagane Plant  
2006 Opened E-commerce site "Yomeishu Honpo"(renewal to "Yomeishu Online Shop" in 2012). Koken Seisai, Yomeisui placed on the market  
2010 Herb-no-Megumi placed on the market. CLASUWA opened in Suwa, Nagano prefecture  
2011 "Herb Plus" placed on the market  
2013 "Ururu-Vinegar before meals-Sparkling", "Fruits & Herbs liqueur" placed on the market. Opened "Tsurugashima Photovoltaic Power Plant" in Tsurugashima, Saitama prefecture.  
2014 "Ururu-Vinegar before meals-Beauty", "Fruits & Herbs liqueur - Sparkling" placed on the market. Opened "e-collabo Tsurugashima", a facility for tour in "Tsurugashima Photovoltaic Power Plant".  
2015 "HER HERBS" placed on the market

# Yomeishu Seizo Co., Ltd. Organizational Chart



## Management

### Shohei Kawamura

Representative Director  
Chairman

### Taro Shiozawa

Representative Director  
President

### Hideo Tanaka

Senior Managing Director  
General Manager, Administrative Division

### Takao Yoshimatsu

Managing Director  
General Manager, Production Division

### Takashi Kambayashi

Managing Director  
General Manager, Marketing Division

### Tsutomu Ohmori

Director and General Manager,  
Komagane Plant

### Masaaki Shimizu

Director and General Manager,  
Personnel and General Affairs Department

### Akihiko Maruyama

Director and General Manager,  
Marketing Department

### Katsuhiko Miyashita

Director and Deputy General Manager, Marketing Division  
General Manager, Business Promotion Department  
Overseas Business Department

### Takashi Saito

Director and General Manager,  
Business Management Department

### Hirofusa Shirai ※1

Director

### Hisayoshi Miyashita

Audit and Supervisory Board Member

### Akira Igawa ※2

Audit and Supervisory Board Member

### Hajime Kasahara ※2

Audit and Supervisory Board Member

### Shigeo Suzuki ※2

Audit and Supervisory Board Member

### Haruhiko Ueno

General Manager,  
Internal Audit Department

### Tetsuya Maruyama

General Manager,  
Product Development Center

### Kazushi Igarashi

General Manager,  
Accountants' Department

### Hirofumi Ogata

General Manager,  
Business Department

### Sadayoshi Toba

General Manager,  
Production Management Department

※1 Outside director

※2 Outside auditor

# Financial Information

## Shifts in Major Management Indices

Term	93rd Term	94th Term	95th Term	96th Term	97th Term
Closing Date	March 2011	March 2012	March 2013	March 2014	March 2015
Sales (Unit: 1,000 yen)	11,640,674	11,589,021	12,052,507	12,968,246	13,149,057
Ordinary Profit (Unit: 1,000 yen)	1,049,171	1,585,400	1,937,305	2,447,821	2,595,809
Current Net Profit (Unit: 1,000 yen)	705,928	871,687	1,242,808	1,650,803	1,857,263
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)	33,000,000	33,000,000	33,000,000	33,000,000	33,000,000
Net Assets (Unit: 1,000 yen)	29,976,385	30,864,079	32,633,731	32,431,249	36,678,229
Total Assets (Unit: 1,000 yen)	32,445,832	34,081,155	36,674,600	37,058,528	42,658,197
Net Assets per Share (yen)	997.66	1,027.31	1,086.27	1,183.47	1,338.54
Dividends per Share (yen)	18.00	18.00	18.00	18.00	20.00
Current Net Profit per Share (yen)	23.49	29.01	41.37	56.33	67.78
Equity Ratio (%)	92.4	90.6	89.0	87.5	86.0
Return on Equity (%)	2.3	2.9	3.9	5.1	5.4
Price-Earnings Ratio (times)	33.5	27.4	20.0	17.5	14.7
Dividend Payout Ratio (%)	76.6	62.0	43.5	32.0	29.5
Cash Flow from Sales Activities (Unit: 1,000 yen)	1,297,911	1,950,423	1,914,838	1,974,230	2,135,010
Cash Flow from Investment Activities (Unit: 1,000 yen)	△1,102,357	△671,524	△1,609,032	△453,116	△340,272
Cash Flow from Financial Activities (Unit: 1,000 yen)	△540,653	△541,680	△540,487	△2,668,650	△493,742
End of Term Balance of Cash and Cash Equivalents (Unit: 1,000 yen)	2,829,333	3,566,551	3,331,869	2,325,581	3,626,576
Number of Employees (people)	262	267	268	271	266

## Financial Highlights

