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—together.
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 “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 太朗
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.

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**Introduction of a bottle adapter to prevent liquid residue on bottle opening**

When closing up an unfinished bottle of “Medicated Yomeishu,” extracts would cling to the bottle's opening, making it difficult to open again later. However, we have added a bottle adapter that allow the liquid to flow through but prevents extract residue from sticking. This allows you to close and reopen the bottle easily whenever you feel like more.

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**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
  - Gastrointestinal weakness
  - Chills
  - Poor complexion
  - Loss of appetite
  - Weak constitution
  - During and after illness

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**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.”

- **Epimedi 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 *Circum 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 “Cinnamonum” 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**
  - 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 “tens”, 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 Japonicus (‘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

Development of liqueurs utilizing our knowledge and experience in the manufacturing of medicinal liqueurs

Utilizing the techniques for making medicinal liqueurs that our company has cultivated for many years, the liqueurs division develops products that appeal to consumers’ desire for health, good taste, and authenticity of ingredients.

Our health-oriented products include “Herb-no-Megumi”, “Kohaku Ginger Liqueur” and “Korai Ginseng Liqueur.” “Herb-no-Megumi” is made from a well-balanced mixture of 13 carefully selected varieties of oriental herb. “Kohaku Ginger Liqueur” is a liqueur made from a mixture of raw, steamed and dried ginger and 12 varieties of herb. “Korai Ginseng Liqueur” is a liqueur made from three kinds of ginseng and 12 varieties of herb.

Our taste-oriented products are liqueurs that, while also offering health benefits, are fun and delicious to drink. Based on the concept of “helping women to be beautiful,” “Fruit and Herb Liqueur” is a “beauty liqueur” consisting of a blend of five varieties of herbs and fruit. “Honey Liqueur” and “Peach Tea Liqueur” are two examples of collaboration products with other companies.

To appeal to consumers’ desire for authentic ingredients, we have developed “Kajo Hon-Mirin” (sweet sake), which is made only with glutinous rice produced in the Shinshu region, upholding the traditional production methods of long ago.

**Health-oriented Products**

- Herb-no-Megumi
- Kohaku Ginger Liqueur
- Korai Ginseng Liqueur

**Taste-oriented Products**

- Fruit and Herb Liqueur
- Honey Liqueur
- Peach Tea Liqueur

**Authentic ingredients-oriented Products**

- 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” (療) includes the character for “medicine” (醫) atop the character for “alcohol” (醸), 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.
Based on the business vision of “contributing, as a positive anti-aging company, to aging in a healthy and beautiful way,” we are engaged in a variety of related projects. In particular, we are working on the development of new anti-aging products targeted at consumers with a strong interest in health and beauty.

**Ururu-Vinegar Before Meals—Beauty**

A drink for women created through consideration for both “diet” and “beauty.” Using vinegar as the base, this drink is a blend of “AG herb MIX™” and “indigestible dextrin.” It contains added hyaluronic acid and vitamins with reducing sugar as much as possible and is low in calories (16 to 18 kcal per 125 mL cartocan), making for a delightfully crisp and refreshing beverage.

※“AG Herb MIX™” is a registered trademark of AHRKRAY, Inc.

**Dietary Fiber Equivalent to Approximately 1 Head of Lettuce**

This product contains the equivalent of approximately one head of lettuce in dietary fiber (approximately 4,400 mg), which tends to be lacking in our regular diets.

Anti-aging refers to the concept of supporting the body as it declines and changes with age. Our product development has a particular focus on adding our knowledge and experience of herbs to the concept of anti-aging.

**Food and Beverage**

We offer beverages such as “shoga-kurozu” (ginger black vinegar), which has functional claims; “Amazake” (sweet sake), which is mixed with the beauty ingredient ceramide; and “YomeishuSeizo-no-kurozu” (black vinegar beverage made by Yomeishu Seizo), which contains selected ingredients and is sold only in pharmacies. We also provide food items including “Gumi × Supplements” (gummies) that make for a great easy-to-eat snack that is both tasty and nutritious.

**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 Seisa”, 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”, Liqueurs, “Kajo Hon-Mirin” (sweet sake), “Yomeisui” (natural mineral water).
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.

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.

Taiwan Representative Office

In April 2016, we opened a representative office in Taiwan. By obtaining an accurate understanding of the state of the Taiwanese market and deploying strategies that are suited to local conditions, we aim to bring new growth to our overseas operations.
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.

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.

🌳 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.

<table>
<thead>
<tr>
<th>Shop</th>
<th>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.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Event</td>
<td>With a focus on developing ties to the region and mental fitness, we uncover Shinshu’s unique culture and enrich people’s lives.</td>
</tr>
<tr>
<td>Restaurant</td>
<td>Shinhshu Juicy Pork, developed exclusively for us, and seasonal vegetables from Shinshu are prepared for your enjoyment.</td>
</tr>
<tr>
<td>Scenic Garden</td>
<td>Savor the changing of the seasons at Lake Suwa.</td>
</tr>
</tbody>
</table>

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.

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.
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 360,000m². Roughly 70% of this area is covered in forests. Products such as “Yomeishu”, “Herb-no-Megumi”, “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 2011, 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.

👩‍🔧 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 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 “Mibyou”, the general malaise that is the precursor to illness, and that will allow for the maintenance of current health through “measures against glycation stress”.

🔍 Further utilization of “umbellata”

“Linderae Umbellatae Ramus,” the crude ingredient of “Yomeishu,” is made from the branches and trunks of “umbellata.” “Umbellata” contains polyphenols which are highly effective in suppressing glycation, making it ideal for “glycation stress control.” Furthermore, confirmation of its “anti-viral properties,” which work against the influenza virus, norovirus and rotavirus, has led to the expansion of possibilities as a new health ingredient and the beginning of activities to develop new products.

🔍 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 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.

<table>
<thead>
<tr>
<th>Facility Name</th>
<th>Tsurugashima Photovoltaic Power Plant</th>
</tr>
</thead>
<tbody>
<tr>
<td>Location</td>
<td>Tsurugashima, Saitama Prefecture</td>
</tr>
<tr>
<td>Area</td>
<td>Approximately 40,000㎡</td>
</tr>
<tr>
<td>Power Generation</td>
<td>1.990 kW</td>
</tr>
<tr>
<td>Expected Annual Volume of Power Generation</td>
<td>Approximately 2,625,000 kWh / year</td>
</tr>
<tr>
<td>CO₂ Reduction Effect</td>
<td>Approximately 945 t / year</td>
</tr>
</tbody>
</table>

**E-Collaboration Tsurugashima Environmental Education Facility**

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

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.

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”.

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