

MC GROUP



Corporate Guidance

MC Group Corporate Guidance



Meat-Companion Co., Ltd.



Nippon Kaihatsu Meat Co., Ltd.



AGRIS-ONE Co., Ltd.

Message from the Presidents

Going beyond just providing “meat,” and moving towards providing “meals”—this is the premise on which our company, originally a meat wholesaler specializing in beef, was founded. Having since expanded the scope of our business into many other fields, including the production of frozen and retort foods and side dishes, as well as forays into the restaurant industry, today our company, as a general meat company, has truly become a driving force in the revitalization of the meat industry.

While our group handles many different types of raw meat, both domestic and imported, we also process all of our meat in order to provide our customers with value-added products every time. The guiding principle of our company is not simply “mass production” in the pursuit of nothing more than “ever lower prices,” but rather striving to provide our customers with “Safe, Reliable and Delicious Meat Products” at “Reasonable Prices.” In short, we believe that “Quality = Safety and Peace of Mind.” Given the current state of the economy, however, even something as “obvious” as “Quality = Safety” cannot easily be said without a strong conviction to put it into practice and the resolve to accept a certain degree of cost.

We say it only because, as a company handling the food that people eat, we have always considered “steps taken to ensure safety and peace of mind” to be our social responsibility and our mission; and thus, they are something that will always be at the very heart of our business.

Our group has implemented a fully integrated tracing system that tracks meat from birth through slaughter, processing and distribution. Needless to say, this system allows us to provide products to our customers within a total traceability framework.

In other words, all the more so because, as a distribution company and therefore closer to the consumer, we are making transparent and taking full responsibility for the entire production process—from farm to kitchen table—we are thus better able to provide true safety and peace of mind from the customer’s perspective.

Furthermore, we are now in an age in which food and agricultural products, including meat, are not only imported, but also exported. In the future, in addition to seeking out new and more delicious flavors, our products will also have to be evaluated in terms of international food safety standards.

Here at MC Group, we will continue to strengthen mutual cooperation and build open-ended networks while also sparing no effort when it comes to collecting information and conducting research and development in order to respond to the needs of consumers and to the changing times.

We fully intend to continue working day and night to earn everyone’s unending trust and support for our company’s brand of “Safety and Reliability.” We would very much appreciate your continued exceptional support and patronage.



President, Meat-Companion Co., Ltd.

President, Nippon Kaihatsu Meat Co., Ltd.

Executive Vice-President, AGRIS-ONE Co., Ltd.

Masashi Abe



CEO, Meat-Companion Co., Ltd.

President, AGRIS-ONE Co., Ltd.

President, MC GROUP

Tokuji Abe

Our business started as a wholesaler of meats, especially beef, in 1974. Since then, we have increased our business performance carefully and steadily.

We sincerely owe our success to all our customers—thank them for their patronage.

The circumstances surrounding the food industry is growing increasingly tough and we, as a company dealing in meat as our main product, must build our business in compliance with the concept of “Safety and Reliability.”

We have established a consistent system for strict control from production to delivery. Thus so, we supply our customers safe and reliable products with confidence.

Acknowledging the importance of traceability, we have stressed traceability since a long time ago.

And in the future, our group aims to go beyond just providing meat, continuing to expand the scope of our business as a general foods company.

By leading edge innovation, we look to the future and trust that we will be favored by everyone all the time.



MC Group's Network Increasing Mutual Cooperation

Meat Companion Co., Ltd.

Tachikawa Head Office, Wako Office, Niigata Factory,
Niigata Deli Center, Fukushima Factory

Meat Companion Co., Ltd. has been playing a leading role in the meat industry. We will step ahead further with corporate efforts for complete merchandise control and logistic systems, by recruitment and development of excellent human resources and research and development. Also, as the parent company of the AGRIS-ONE Co., Ltd. and Toshoku-Meat 7 Co., Ltd., we are strengthening the head office function of the MC group companies, in order to strengthen mutual cooperation within the MC Group and develop each business unit.



Nippon Kaihatsu Meat Co., Ltd.

Sagamihara Head Office, Sagamihara Factory
Tokyo Branch

The processing division of Nippon Kaihatsu Meat Co., Ltd. has provided a service for ordering, production, and delivery, 365 days per year for a long time. Owing to its flexibility, Nippon Kaihatsu Meat Co., Ltd. is increasing productivity with its high skill level and know-how of chilled food. The Tokyo branch, which was opened in the harbor district of Shinkoba, Koto-ku, provides easy access and is developing as the base for our sales activities.



AGRIS-ONE Co., Ltd.

Wako Meat Center

The AGRIS-ONE Co., Ltd. was incorporated into the MC Group as a meat center playing an important part in the domestic beef business of the MC Group. The AGRIS-ONE Co., Ltd. constantly purchases quality beef produced in our cooperation farms located in various places, with a slaughterhouse capacity of 120 cattle and 350 swine carcasses per day. The AGRIS-ONE Co., Ltd. constantly provides fresh and safe products from our hygienic and highly-safe environment, which is managed by the HACCP method and without contact to the outside air, from slaughtering to cut-meat processing.





Meat Packer (Domestic beef and pork)

The main products handled by our Group are domestic beef and pork. The meat quality is supported by skilled workers and their keen eyes, which ensure the freshness of meat products. Our clients always appreciate our hygienically controlled processing factory, our efforts to ensure food safety and security for the consumer, and how we anticipating the diverse needs of consumers and purchase domestic beef and pork directly from local farms and markets nationwide.

AGRIS-ONE Co., Ltd. Wako Meat Center

6-9-20, Shimo-Nikura, Wako-shi, Saitama 351-0111.

The Wako Meat Center, a hygienic cut-meat plant operates as the domestic beef section of our Group, complies with HACCP, and is equipped with a slaughterhouse. We regularly purchase live domestic animals and exceptional quality domestic beef cattle raised all over the country, including Hokkaido, Miyagi and Fukushima in the Northern Area, Okinawa and Miyazaki in the Southern Area, Gunma, and Tochigi and Saitama in the suburbs of the Tokyo metropolis.



● Wako Meat Center



● Feedlot



● Chopping room



● Cutting operation



● Platform

Meat Companion Co., Ltd. Tachikawa Head Office Plant

Nippon Kaihatsu Meat Co., Ltd. Sagamihara Head Office

6-65-9, Fujimi-cho, Tachikawa-shi, Tokyo 190-0013

3-10-21, Nishi-Hashimoto, Midori-ku, Sagamihara-shi, Kanagawa 252-0131

“Wagyu beef”, “Domestic beef”, “Brand beef”, and “Brand pork” fulfill the freshness, quality, and grade, for supplying department stores, mass merchandisers, meat shops, and franchised grilled-meat restaurants, are purchased by the Meat Companion Co., Ltd. and Nippon Kaihatsu Meat, KK directly from farms and markets. Our skilled staff select dressed carcasses accurately with their “professional eyes” developed over many years, and supply them to the production plants. Then, the meat is packed and merchandized at the plant and delivered quickly in the Company’s own vehicles. We are making every effort to anticipate the changing consumer trends and create new specs for “meat for the home dinner table”. For domestic pork, we deal in and sell only certain types of branded pork, including the “Tokyo X” pork brand developed by the Tokyo Metropolitan Government.



What is “Traceability”?

Traceability derives from an English word comprised of two words, “Trace” and “Ability”, which literally means “Ability to trace”. Recent scandals involving manipulation of the origin of food products, especially agricultural products including eggs, beef, and vegetables, were investigated widely by the media and became a big social problem. Now, the necessity for traceability of information regarding the process from production to sales to consumers is an important requirement.



Innovative system for controlling fresh meat and traceability system

Every beef cattle has a unique 10-digit ID No. We chop and split one piece of a dressed carcass into various portions and parts in order to cater to the customer's needs and search for the easiest mode of use for customers. Therefore, it is not unusual nowadays that one piece of cattle is chopped into over 100 parts.

As there are no identical cattle, it is not easy to control all the products made from them.

We convert the 10-digit ID No. into a bar code and use a scanner linked to a computer. This system enables merchandise management, sales price management, checking of a birthplace, production history, and issue of a receipt, by reading the barcode attached to each chopped part. Traceability is also introduced to control information on products accurately in the subsequent logistic process.

◆ Traceability is introduced for all of our domestic beef (Wagyu beef and domestic beef)

We developed and introduced a system for data basing the information history for each piece of cattle until it is sold, including beef cattle purchased from the market and competitors, as well as beef cattle purchased directly from a contract farm (production cooperation or commercial farms).

Traceability system for beef

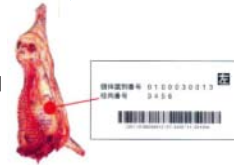
Attachment of a 10-digit ID No. to every domestic and imported beef animal is enforced by law. As this No. is indicated and transferred throughout the process of production, slaughtering, logistics, and sales, any information on the product, from the consumer back to the production process can be traced.

An ear tag with an ID No. printed is attached to both ears of cattle.



Farm (live cattle)

ID No. is indicated on the label of a dressed carcass.



Slaughter (dressed carcass)

ID No. and lot No. are indicated on the label of a cut beef product.



Wholesale (cut beef)

ID No. and lot No. are indicated on the display board and the label of a packaged beef product.



Wholesale for commercial purpose / retail (dressed meat)

Production history is available online.



Consumer



“Safety” is Equal to “Quality”

-Introduction to the Meat Center (AGRIS-ONE)-

We not only serve delicious products, but search for the best quality and highest safety in food. We consider this is the duty of AGRIS-ONE. “In order to supply products with high quality and safety,” we follow this policy throughout the whole process including slaughtering, processing, and sales, as well as production on the farm, and maximize our know-how and conduct total control to create reliable branded products

We ensure that live cattle are not stressed, so that stress will not affect their meat quality.

Feedlot for cattle

This is a place where cattle can have a good rest overnight and drink water



Feedlot for swine

This is where swine have a rest and take a shower.



Cattle slaughter line

Bleeding area → dismemberment (dirty zone → semi-dirty zone)



The slaughtering and dismemberment operation is conducted hygienically and quickly through the on-rail system. In the cattle slaughtering line, the spinal column of cattle, which is a designated risk material, is removed from each piece of cattle by machine.

Spinal suction machine



Vacuum packaging machine / Metal detecting machine

Cut meat is processed in accordance with our original hygiene manual. (Certified cut-meat plant)



Small animal slaughter line

Small-animal hanging area
Hygiene controlled meats are conveyed to the freezer on the rail



Beef carcass freezer



Indoor platform isolated from the outside air

Conveying room for beef carcasses

This is designed as an indoor platform so that beef carcasses will not contact the atmosphere during movement. Operators enter and leave the room through a special entrance, so that they cannot contact staff in the processing room. This room is separated from the processing room by the carcass storage area.



Carcass examination by the Japan Meat Grading Association



Alcohol freezer



We Employ the HACCP Method that is Required for Meat Processing, and the On-rail System.



We cannot proceed without hygienic and effective production lines, in order to continue to supply safe meat. AGRIS-ONE introduced the on-rail system to dismember and process meat quickly and hygienically. As this production line is based on the one-way production system, operators of different work areas have no contact with each other. Also, this system can achieve a hygienic operational environment where the process from slaughtering to cut-meat processing is free from contact with the outside air.

By-product plant:
Secondary treatment room

Visceral meats are processed and vacuum-packed at the by-product plant in accordance with the original sanitation manual, immediately after slaughtering. They are delivered after passing BSE inspection,



By-product plant:
Visceral meat processing room



We have a safety control room that checks production of safe products.

Quality control room
(inspection room)

We inspect for bacteria within the operational environment (falling bacteria in each line and from a wipe test), water used for operations, and in products such as cut-meats and visceral meats, in accordance with public laws. As a result, we can scientifically verify the process control of each line and deliver our products with confidence.



“Outline of the Meat Center”

Processing (slaughter and dismemberment) capacity:
120 pieces of beef cattle/day
350 pieces of swine/day

Feedlot capacity: 120 pieces of beef cattle
300 pieces of swine/day

Processing facility area: 671m²

Meat hanging facility area: 165m²

Diseased livestock facility area: 56m²

Freezing facility capacity: 449 pieces of beef cattle
439 pieces of swine

Draining facility capacity: 390m³/day

Applicable laws: Slaughterhouse Act
Ministerial Ordinance on Slaughterhouses Act
Food Sanitation Law
Ministerial Ordinance on Food Sanitation Law
Water Pollution Control Law
Laws regarding the protection and control of animals
Wholesale Market Act

Rating agency: Japan Meat Grading Association (Wako Office, Kanto Branch)

Certified cut-meat plant Certified by: The Food Sanitation Law
Certified on: November 1, 2001
Certified Plant No.: G-380

Meat-inspecting agency: Saitama Meat Inspection Center (Shirako Branch)

Certified market founder: All Japan Meat Industry Cooperative Association

Others: Slaughterhouse certified by the Tokyo Central Meat Wholesale Market (Shibaura)

Slaughterhouse and processing plant certified by the safety system of the National Federation of Agricultural Cooperative Associations
Authorized Slaughterhouse and Cutting Plant Handling of Boneless Beef for the Exportation

Est.No. SA-1



TOKYO X

Premium pork “Tokyo X” is a popular pork brand known widely nationwide as the tasty Tokyo brand pork. This pork was developed by the Tokyo Metropolitan Livestock Experimental Station (Ome, Tokyo) over 7 years. We have reviewed conventional livestock produced in our search for economic effectiveness and strictly pursued achieving good flavor and safety of the meat, and with consideration for the health of the livestock. In addition, we market through a logistic system enabling traceability, in cooperation with the producers and administrative agencies, even before the start of sales, in order to establish the status as branded pork while keeping transparency and high quality throughout the process from production to logistics.

Safety = Security

We keep swine healthy and try to avoid infection from disease. Also, we use designated feed, which does not contain anti-bacterial materials, during the fattening period.

Activating the original vitality

We use non-genetically-modified corn and soybeans and Post-Harvest-Free food, on which agricultural chemicals are not used after harvesting. The designated feed is a special menu, which includes 22% barley, to increase the quality of the swine fat.

TOKYO X

In a comfortable environment

We care for the swine, so that they will grow to be healthier animals, in a comfortable and hygienic feeding environment, which suits their physiological functions, with sufficient space, ventilation, and lighting.

New-pedigree swine incorporating three breeds

“Tokyo X” was upgraded by incorporating the advantages of “Beijing Black Swine”, which has quality fat and taste, “Berkshire”, which has fine muscle fiber and good texture, and “Duroc” which has fat hybrids, to create a tasty pork with a refined aroma and plain-taste fat, moderate softness, and a smooth texture.

“Tokyo X” is sold only in designated shops (member shops of the Tokyo X Association).

Special “SaBAQ” for Tokyo X

Conventionally, we used to search for economic effectiveness of livestock as the priority. However, we have reviewed this policy and now pay more attention to flavor and safety for “Tokyo X”. “Tokyo X” is the pork of swine raised in accordance with the concept of “SaBAQ”, that is, “Safety”, “Biotics”, “Animal welfare”, and “Quality”.

Why named “Tokyo X”?

“Tokyo X” is pronounced as “Tokyo Ekkusu”. “Tokyo X” was named as swine born in Tokyo with “X”, which derives from the “Symbol of undiscovered potential” and “Cross breed of swine with good texture”.

TOKYO X (Trademark No. 4871656)

We produce *tasty* pork.



TOKYO X
Productive Union

“Tokyo X” has been praised frequently by various media, such as cooking programs on TV, newspapers, and magazines, as “tasty pork” and is called “rare pork” because of its scarcity value. The pork is already well-known for its delicious flavor. We are now supplying 1,000 “Tokyo X” outlets per year. Also, we are enthusiastically maintaining safety standards by feeding and controlling swine with our highly-safe specified hybrid feed. To maintain consistent historical control and transparency from production to sales, we have created a system requiring shops selling Tokyo X to register with the Tokyo X-Association and issue a certificate for each piece of swine. “Tokyo X” is a brand, which is becoming a local Tokyo specialty, and we are now preparing the registration of Tokyo X with the Information about Food Products of Tokyo service.



Farm-fresh Brands

The MC Group deals in quality branded beef and pork from all parts of Japan. We regularly purchase beef cattle including the famous Wagyu beef cattle brand, such as Matsuzaka beef cattle, Omi beef cattle, Yamagata beef cattle and Maezawa beef cattle, from contract farms and cooperation farms nationwide, in cooperation with them. All the brands listed here are safe and secured quality brands that we can deliver to you confidently.

SaiSaisai Beef (Intellectual Property No.221687)



Farm

21st Century Beef Working Group, Saitama

The producers of Saisai beef comprise the members of the group of beef producers in Saitama and Gunma (21st Century Beef Working Group), of which we are also a member. They named the beef "Saisai Beef", with the concept that the name matches the name of Saitama's "Sai no kuni" project and sounds like "making the dining table more bright". The biggest feature of Saisai beef is that the beef cattle are fed with a mixed feed which has over 1% charcoal (used for over 1 year for calves). The charcoal, which contains abundant natural organic components, minerals, germanium, etc., helps cattle grow, increases resistance to disease, and supplements any nutritional shortage. The cattle have no unpleasant animal odor or high cholesterol, but have sweetness and richness of fat and little meat juice and long-lasting freshness.

Tokyo Black Wagyu (patent applied for)



Farm

JA Zenno Tokyo, Tokyo

Tokyo Black Wagyu beef cattle are born in the southernmost of the Izu Islands (Aogashima), which has abundant nature, and raised in the natural area of Western Tokyo for a long period, with consideration for their health as the priority.

As the beef cattle are fed with pure vegetable feed (soy beans and corn), everyone can eat the beef with "safety" and "security". The meat is tasty with a fresh red color and fine texture.

We especially recommend Tokyo Black Beef as beef cattle bearing the Tokyo brand.

Miyakonojo Wagyu



Farm

JA Miyakonojo, Miyazaki

Miyazaki Prefecture supplies the second largest number of beef cattle in Japan. They select Tajima beef bulls, which have the best texture in terms of breed, and give quality crude feed with much consideration for build-up of the healthy body of the bulls, while giving low-calorie cooked rice and wheat to make the cattle have less extra fat. They raise the beef cattle in the warm climate and abundant nature of this region. Our Group regularly purchases farm-fresh cattle from Miyazaki.

Kamizato Farm Beef



Farm

Kamizato Farm, Saitama

They make every effort to raise beef in a better environment with health control stressing disease prevention. They give vinegar in order to decrease the acid of the cattle and lower the melting point of fat and create tasty texture. Kamizato Farm Beef is Wagyu branded beef raised in the cooperation farms designated by Saitama.

Gokoku Beef (Trademark No.47050538)



Farm

21st Century Beef Working Group, Gunma

The producers of Gokoku Beef comprise the group of beef producers in Saitama and Gunma (21st Century Beef Working Group), of which we are also a member. "Gokoku", which means 5 main grains (rice, wheat, millet, barnyard millet, and beans), are equally mixed in the feed designated for feeding each animal. They do not use any chemicals (antibiotics, sulfa drugs, and hormones) so that healthy cattle are reared with feed made only with natural materials (the five grains): That is why the beef is called "Gokoku Beef".

Specially-selected Shizuoka Wagyu (Trademark No.4057843)



Farm

JA Shizuoka Keizairen, Shizuoka

"Specially-selected Shizuoka Wagyu" beef cattle are born in an environment where abundant soil, warm weather, and pure water flow from Mt. Fuji and Southern Japanese Alpines are available. They strictly select only black bulls and raise them in a comfortable environment with much affection. "Specially-selected Shizuoka Wagyu", reared with many special innovations, has the original flavor and softness of meat of black Wagyu bulls.

Okinawa Wagyu



Farm

JA Okinawa, Okinawa

The feature of "Okinawa Wagyu" is; first, it is raised by integrated production in the southernmost island of South Japan, and, second, the firmness, fine texture, and color of the meat is improved by feeding sugarcane produced in Okinawa. Local breeders keep calves raised with high quality feed on the mineral-rich soil. In Okinawa, the abundant sunshine grows grasses and trees, while the blue sea deposits rich minerals blown by the sea breeze. Actually, the people of Okinawa are gifted a long life and happiness. They deliver the rich natural grace and sincerity of cattlemen. Our Group regularly purchases farm-fresh cattle from Okinawa.

Akita Yuri Wagyu



Farm

JA Akita Shinsei, Akita

Akita Yuri Wagyu is special beef which is carefully raised with safe feed in a rich and natural environment.

They process the meat in the factory of the Akita Meat Logistics Corporation and follow the HACCP system based on the guidelines of the Ministry of Health, Labor, and Welfare. Akita Yuri Wagyu is beef that has passed all health and safety inspections, such as BSE inspection performed by the Akita Central Meat Sanitation Inspection Institute, and thus you can eat this product with confidence.

Supplying nationwide quality beef to Tokyo, a big consumption area

Our advantage is enthusiasm to work with the farms, which produce quality Wagyu beef and domestic beef, and actively build the connection between customers and producers. Indeed, we purchase locally and regularly and deal in famous Japanese branded beef cattle, such as Matsuzaka beef cattle, Omi beef cattle, Yamagata beef cattle and Matsuzaka beef cattle, and there are many other quality beef cattle to match these beef cattle. Among these farms, we work closely with farms which produce quality Wagyu and domestic beef cattle reliably, and make suggestions to consumers in order to achieve better quality. The Meat Center (AGRIS-ONE Co., Ltd.), located in Wako, Saitama, which is the base of our Group for collecting meat, regularly collects live cattle from cooperation farms nationwide. This also shows our trust and strong links with the farms.



21st Century Beef Working Group

Saitama is one of the leading areas in terms of meat consumption and also a province famous for stockbreeding. In 2003, producers of beef who love beef cattle in North Saitama, which is especially famous for stockbreeding, got together and formed the “21st Century Beef Working Group”.

This is a group of beef producers who desire to increase, maintain, and develop the domestic food self-sufficiency rate, promote local agriculture, love beef cattle, and produce quality beef catering to the needs of consumers. Our goal is to conduct training and research activities in order to develop the beef cattle industry and improve the skill of each producer.

“M no Kuni” Black Pork



Farm

JA Miyakonojo Black Pork Farm Association, Miyazaki

“M” of “M no Kuni” derives from the “M” of the big producing areas of “Meat”, “Miyazaki”, “Miyakono-jo”, “MC Group” and “Mikaku (flavor)”. “M no Kuni” Black Pork, black pork originated from Miyazaki, is special pork produced by a group of 4 producers of the JA Miyakonojo Black Pork Farm Association. The swine for the pork are raised under the radiant sun in the Miyakonojo Basin facing Mt. Kirishima, located on the border between South-west Miyazaki and Kagoshima. By feeding the home-fed Kagoshima Berkshire Sows only with sweet potato and barley, they seek the original flavor of black pork which is tasty and slightly sweet. As Miyagi-origin black pork, which can match Kagoshima’s black pork, we seek to produce a black pork quality appreciated by many consumers for its flavor and establish the Miyazaki black pork brand, with the concept of “Safety and Security” as our motto.



Amagi Black Pork

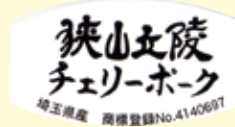


Farm

Mr. Satoshi Takahashi, Shizuoka

Located deep in the woods in the remote area of the Amagi Mountains in Izu, this black pork farm uses natural water from springs in the nearby woods as healthy for both the producer and the swine. As it is known that the spring water contains lactic acid bacteria, we can cultivate and use them as feed additives in order to control the smell of swine and prevent contamination. As the swine can grow healthily, they do not need to administer anti-bacterial substances nor vaccinate, etc.

Sayama Hills Cherry Pork (Trademark No. 4140697)



Farm

Kanai Chikusan, Saitama

This farm carefully raises a small number of swine in a natural environment, instead of mass production, in order to produce tasty pork. They feed the swine with “bran” and “barley” in order to control their calories. They could achieve “more marbled” meat by extending the raising period. The meat is softer, has a fine texture and a whiter and juicier fat. As the meat has more marble than other qualities, it has an improved luster and is excellent original flavored pork. The meat is called “Cherry Pork”, because of its cherry pink color.

Food Service Industry

We established the Food Service Division in 2005. The MC Group now runs several authentic charcoal-grilled meat restaurants (named "Sumibi Yakiniku Danran-tei"). These restaurants offer a dining experience in a relaxing atmosphere that emphasizes Japanese design taste with attractive wood-grain images. We serve selected meats, such as quality Wagyu beef and domestic beef delivered from all parts of Japan, and ensuring top quality as Company-run restaurants. Also, we use the restaurants as the antennae of the MC Group to improve our service for clients, product development, and capacity to suggest new menus.



3 special features of Danran-tei

Special meats

As we largely deal in Wagyu beef directly in cooperation with cattle farms, we can always serve fresh visceral meat delivered directly from the slaughterhouse, as well as fresh and quality meats which are fully traceable. We offer a full range of menus including hormone treated and raw meats and a wide variety, from reasonably-priced meats to high-class qualities.

Specially selected natural-mineral salt

Our selected salt is mind and excellent natural-mineral salt. Lightly sprinkle the salt on the grilled beef before eating. The salt helps increase the flavor of the meat.

Special liquor

Besides a varied liquor menu, we serve several special liquors, such as rare premium Shochu whisky and a healthy fruit wine, which is recommended for ladies.



Danran-tei's Obsession with Quality

We Take Great Pride in Our Meats

In addition to fresh, high-quality meats complete with full traceability, we also provide a steady supply of only the freshest organ meats straight from the slaughterhouse, as only our company, working directly with local production centers and handling large volumes of Japanese wagyu beef, can. We offer a wide and extensive menu, with an array of meats at different grades to suit any budget, from "economy class" to "first class," as well as a full selection of innards and raw meat sashimi.

Only the Choicest Natural Mineral Salt

Selected with great care and attention, the mild-flavored natural mineral salt that we use as a seasoning is of only the highest quality. Please try sprinkling just a little over the surface of a piece of freshly grilled meat. The salt will bring out even more of the meat's delectable flavor.

A Discriminating Taste in Sake

In addition to our already abundant alcohol menu, we also offer a separate menu for those wishing to enjoy an even more discriminating selection of sake. This special menu is complete with a wide variety of premium, hard-to-find shochu (Japanese spirits) as well as healthy fruit wines which our female guests are sure to enjoy.



Charcoal Grilled Beef Tongue Restaurant, "Danran-Tei" Tachikawa

Coral Tachikawa Building 1F
3-10-4 Shibasaki-cho,
Tachikawa-shi, Tokyo
190-0023
TEL: 042-540-0229
FAX: 042-540-0229

A Yakiniku (Grilled Meat) Eatery Where You Can Enjoy "TOKYO X" Pork

Raised right here in Tokyo, "TOKYO X" pigs produce delectable, well-marbled pork with a sublime blend of high-quality red meat and fat. The meat is flavorful and juicy, with just the right amount of good quality fat, which is white as snow and has the hearty texture of steamed rice cakes, to hold moisture inside the meat, preventing juices from seeping out during cooking.





Food Service (cooked food)

We supply products and menus catering to the food service industry, including family restaurants, pubs, and school lunch suppliers, take-out food suppliers, such as for boxed lunches and side dishes, fast food shops and convenience stores, as well as meat-related industries including franchised grilled meat restaurants, steak houses, and Gyudon (beef rice bowl) restaurants. We have a variety of main products, such as 365-day-deliverable chilled food, portion steaks, sliced meats, processed meats, coated meats, and cooked frozen food. Most of these products are PB products created by following customer requests. For the materials and cooked food in these products, we can advise on the selection of materials to the mode of packaging. Taking account of the approach from the “software” side of products, including menu recommendations, we own a variety of equipment in each plant. Also, we conduct development and sales of higher-value products, including product development in cooperation factory overseas, as well as at the factory owned by our Group.

Creation of products by experts

Special meats

Meat gained popularity among Japanese people during the Meiji era when new and unseen food was popular, and as a result of the newly-established Meiji government's recommendation to eat meat and the appearance of “Beef hot pot restaurants” in the course of efforts to copy modern Western countries. However, the Japanese people found that rice did not match with the Western meat eating style. Therefore, they hit upon the idea of cooking beef with spring onions in a soup with soy sauce and sugar. It seems that Japanese people are naturally creative. The “Outside

steak”, a menu developed by us, became a hit product by incorporating the idea of using reasonably priced and tasty small parts of beef steak, which was an expensive food then. “Outside steak” was a sensation in the menus at home and family restaurants. Later on, meat became a popular material through liberalization of exported beef for the “gourmet” boom and increasing demand for grilled meats. The MC Group can serve plentiful types of meat for all cutting and cooking methods and supplies a variety of products sensitive to the “current trend”.

Niigata Factory No.1 Tokamachi Office

Takayama 735, Tokamachi-shi, Niigata,
948-0055

Niigata Factory No.1 is a hygienic factory with the latest facilities, located in an area of approximately 9918m². Niigata Factory No.1 operates as the production base for meat-portion products.



● Entering the factory



● Automatic chilled-meat-portion cutter



● Air shower



● Pressing machine



● Boot-sterilization box



● Meat robot

Sagamihara Factory

2-2-22 Hashimoto-dai, Midori-ku, Sagamihara-shi, Kanagawa 252-0132

Completed in April of 2010, Sagamihara Factory is one of our brand new factories.

With its excellent location within the Tokyo Metropolitan Area and year-round operation, in addition to a top-of-the-line plumbing system providing a steady supply of ozone water to each of the processing rooms and performing spray cleaning at night, Sagamihara Factory is currently in the process of expanding the production of chilled food products, which are quickly becoming one of our leading product categories. With a highly skilled staff of part-time workers, most of them women, Sagamihara Factory provides a variety of chilled food products, including fresh packed meat and breaded meat products such as tonkatsu (fried pork cutlets) and mince cutlets, to large-scale retailers and yakiniku (grilled meat) restaurant chains, offering production and delivery on the day an order is received.

1F (Factory Floor): 1,917.73 m²

2F (Offices, Health and Welfare Facilities): 539.76 m²

Total Floor Space: 2,589 m²

Factory Premises: 3,483 m²



● Breaker



● Vacuum mixer



● Injector



● Automatic measuring and packing line



● Co-meat roll



● Automatic band saws



● Automatic band saw



● Tunnel freezer



● Chopping cutter



● Liquid freezer



● Massage tumbler



● Deep-drawing packing machine



Niigata Factory No.2 Deli Center

Niigata Factory No.2 is the newest factory founded in 2005, and specializes in frozen-food and heated-food products mainly made of meat, as well as uncooked food products, such as cut meat portions and sliced meats, which have been conventionally manufactured.

We centralized the expanding production of cooked-food products into this factory and installed a mass-production system.

The Niigata Factory No.2, complying with HACCP, is divided into different zones according to the manufacturing process and equipped with a variety of devices for hygiene control and workability based on the experience we have accumulated, as well as the latest mechanical equipment, such as automatic doors, which can be opened by holding a hand close to the sensor, a central temperature control system, which can be operated from the office, and UV-sterilizing equipment is installed in every room.

835-2, Takayama, Tokamachi-shi, Niigata 948-0055

1F (Factory, office, etc.): 1980.50m²

2F (Canteen, Raw Material Warehouse, Product Development Division, etc.):

457.88m² Total area of the buildings: 2438.38m²

Plottage: 3915.44m²

2-stage tunnel freezer



Conveyor oven



Steaming pots and boxes



Continuous boiling tank



Cooking room



2-stage sterilizing cooling tanks



Rotary vacuum packing tanks



Automatic measuring line



Belt-type vacuum packing machine



Sales System Closely Linked with Local Communities

Fukushima Factory

10-2 Sakura-shita Aza Kanazawa, Fukushima-shi, Fukushima 960-2154
Fukushima Factory is a large-scale, HACCP certified factory that was acquired through a transfer of business in 2010. Towering over its extensive factory grounds, which cover approximately 30,000 m², Fukushima Factory handles the production of pre-cooked frozen foods and retort pouches, especially egg products and stewed foods, which it has produced since it was first built.

1F (Factory Floor, Offices): 4,465.58 m²
2F (Cafeteria, Inspection Rooms, Health and Welfare Facilities): 1,278.18 m²
Total Floor Space: 6,734.74 m²
Factory Premises: 29,787 m²



Tokyo Branch

1-12-4, Shin-kiba, Koto-ku, Tokyo 136-0082.

The Tokyo Branch was opened in the harbor area of Shin-kiba, Koto-ku, which is easy to access, and is the base for sales activities. The sales network in the metropolitan area covers a wide range of industries, such as hotels, food and drink shops, department stores, mass merchandisers, retailers, and wholesalers, and enables attentive service and supply of processed-food products manufactured by our Group companies, as well as domestic beef, domestic pork, imported beef, and imported pork.

Safe, Certain, and Quick Delivery System

Our quick delivery helps maintain the freshness of products. The logistic network of the MC Group, based on the motto of "Safety, Certainty, and Quickness", covers a wide area and achieves cost reduction of products, as well as the speedy service and complete temperature control of goods, including raw materials and finished products.





Trademarks Assuring Safety and Reliance

All the products of our Group bear our trademark. The trademark is the symbol of the “Safety and Reliance” attached to the products produced in our fully hygiene controlled factory and passing strict quality inspection.

Role and outline for our Food Sanitation Lab

The Food Sanitation Lab, the Quality Control Division of the MC Group, is dedicated to maintain the safety and security standard for our food products. The Food Sanitation Lab is closely involved in research and development of food safety based on three key principles: Inspection, Examination, and Education.



Self-inspection of plants

We regularly patrol each factory in our Group and check all the process, from acceptance and storage of raw materials to supply of finished products, and inspect safety standards and records based on food-related laws, and make every effort to prevent accidents caused by products by checking on problems, reviewing operations, and instructing improvements.

Also, we inspect for harmful bacteria both in the machines used in the factory and on employees' hands, and conduct a complete basic hygienic control, including hand-washing and cleaning.

Safety inspection of products

We inspect for bacteria using physical and chemical methods, and a sensory inspection of supplied products and materials used by us. If any materials fail an inspection, or there is any trouble with the materials, we ensure their safety by inspecting each process and, if required, stopping delivery of products or stopping use of materials and taking remedial action.

Safety education for employees

We always make every effort to raise awareness of good sanitation practice and safety of food products by regularly holding seminars for employees featuring sanitation, conducting educational activities, and providing relevant information. We prepare a guidance booklet complying with the concept of HACCP and ISO22000, and check the compliance records.

Besides this, we perform research on hygiene products and give instructions and advice on the use of such products as relevant to each factory.





Meat-Companion Co., Ltd.

Corporate name	▶ Meat-Companion Co., Ltd.
Tachikawa Head	▶ 6-65-9, Fujimi-cho, Tachikawa-shi, Tokyo 190-0013
Office	▶ Phone: +81-42-526-3451 Fax: +81-42-528-0457 E-mail: meatc@meat-c.co.jp http://www.meat-c.co.jp
Founded on	▶ May 15th, 1974
Capital	▶ ¥59 million
President	▶ Masashi Abe
CEO	▶ Tokuji Abe
Executive Director	▶ Toshiko Abe
Executive Officer	▶ Kouichirou Uemura
Operating Officer	▶ Nobuyuki Fukutome
Auditor	▶ Miho Abe
Niigata Factory and Tokamachi Office	▶ 735, Takayama, Tokamachi-shi, Niigata 948-0055 Phone: +81-25-757-3601 Fax: +81-25-757-3600
2nd Niigata Factory and Deli Center	▶ 835-2, Takayama, Tokamachi-shi, Niigata 948-0055 Phone: +81-25-750-5529 Fax: +81-25-752-2989
Fukushima Factory	▶ 10-2, Sakura-shita Aza kanazawa, Fukushima-shi, Fukushima 960-2154 Phone: +81-24-593-2251 Fax: +81-24-593-1554
Wako Office	▶ 6-9-20, Shimo-Niikura, Wako-shi, Saitama 351-0111 (Within Agris-One) Phone: +81-48-451-5829 Fax: +81-48-451-5929
Shichirin Gyu Tongue DANRAN-tei	▶ Coral Tachikawa 1F, 3-10-4, Shibasaki-cho, Tachikawa-shi, Tokyo 190-0023 Phone: +81-42-540-0229 Fax: +81-42-540-0229
Major customers	▶ Major supermarkets, food service chains, mass retailers, convenience stores, wholesalers, general retailers, food manufacturers, others
Major suppliers	▶ Trading companies, major ham & sausage manufacturers, Zen-Noh, meat markets, agricultural cooperatives, others
Banks	▶ Sagami-hara Branch, The Bank of Tokyo-Mitsubishi UFJ, Hashimoto Branch, Resona Bank, Sagami-hara Branch, Bank of Yokohama, others



Nippon Kaihatsu Meat Co., Ltd.

Corporate name	▶ Nippon Kaihatsu Meat Co., Ltd.
Sagami-hara Head Office	▶ 3-10-21, Nishi-Hashimoto, Midori-ku, Sagami-hara-shi, Kanagawa 252-0131 Phone: +81-42-771-3521 Fax: +81-42-771-3526 E-mail: am-nkmea@nk-meat.co.jp
Founded on	▶ November 21st, 1980
Capital	▶ ¥46 million
President	▶ Masashi Abe
CEO	▶ Tokuji Abe
Managing Director	▶ Kouichirou Uemura
Director and General Manager	▶ Shinichi Koishi
Auditor	▶ Toshiko Abe
Auditor	▶ Miho Abe
Sagami-hara Factory	▶ 2-2-22, Hashimoto-dai, Midori-ku, Sagami-hara-shi, Kanagawa 252-0132 Phone: +81-42-700-2941 Fax: +81-42-700-2917
Tokyo Office	▶ 1-12-4, Shin-Kiba, Koto-ku, Tokyo 136-0082 Phone: +81-3-5534-1431 Fax: +81-3-5434-1434
Major customers	▶ Major supermarkets, food service chains, mass retailers, wholesalers, general retailers, others
Major suppliers	▶ Meat markets, agricultural cooperatives, Meat-Companion, others
Banks	▶ Sagami-hara Branch, The Bank of Tokyo-Mitsubishi UFJ, Hashimoto Branch, Resona Bank, Sagami-hara Branch, Bank of Yokohama, others



AGRIS-ONE Co., Ltd.

Corporate name	▶ Agris-One Co., Ltd.
Wako Meat Center	▶ 6-9-20, Shimo-Niikura, Wako-shi, Saitama 351-0111 Phone: +81-48-463-3813 Fax: +81-48-466-9226 http://www.agris.co.jp
Founded on	▶ July 18th, 1960
Capital	▶ ¥25 million
President	▶ Tokuji Abe
Executive Vice-President	▶ Masashi Abe
Managing Director	▶ Nobuyuki Fukutome
Director	▶ Yasuo Yoshida
Auditor	▶ Miho Abe
Business operations	▶ Handling and butchering livestock, processing and sale of meat, procuring live animals and selling meat Buying and selling foods from livestock to frozen foods
Affiliated company	▶ Wako Foods Co., Ltd. 6-9-20, Shimo-Niikura, Wako-shi, Saitama
Major customers	▶ Major supermarkets, mass retailers, wholesalers, general retailers, food manufacturers, others
Major suppliers	▶ Zen-Noh, agricultural cooperatives, agricultural corporations, general farmers, others
Banks	▶ Narimasu Branch, Mizuho Bank, Sagami-hara Branch, Bank of Yokohama

- May 1974 ▶ Meat-Companion Co., Ltd. Founded (At Tansu-machi, Shinjuku-ku, Tokyo, with capital of ¥12 million)
- October 1975 ▶ Opened Tachikawa Office, Tokyo
- July 1977 ▶ Introduced Portion control cut technology
Created a mass production system of processed meat for the food service industry
- March 1979 ▶ Moved the Head Office from Shinjuku-ku to Tachikawa
- May 1980 ▶ Opened Kawasaki Office, within the Japan Meat Trading Center
- November 1980 ▶ Acquired Nihon Shokuhin Kaihatsu Co., Ltd. Simultaneously, founded an affiliated company, Nippon Kaihatsu Meat Co., Ltd. (At Sagamihara, Kanagawa, with capital of ¥23 million)
- May 1983 ▶ Meat-Companion raised its capital to ¥35 million
- October 1983 ▶ Meat-Companion's 4-story Head Office building was completed
- March 1985 ▶ Meat-Companion's Domestic Raw Meat Wholesale Division took on a portion-control divisional organization
- February 1986 ▶ Meat-Companion's Business Use Wholesale Division began running retail shops
- May 1988 ▶ Meat-Companion's Niigata Factory was completed
Opened Tokamachi Office, Niigata
- August 1989 ▶ Began raising Japanese cattle
Founded an affiliated company, Tsumari Gyuniku Seisan Kosha Limited, in Niigata
- July 1991 ▶ Meat-Companion introduced technologies to produce frozen foods, and began mass production
- May 1993 ▶ Nippon Kaihatsu Meat's new office building and plant was completed
It's processing Division took on a 365-day operation system.
- August 1994 ▶ Meat-Companion introduced its own POS system for control of its raw meat products
- November 1994 ▶ Nippon Kaihatsu Meat's Deli Center began mass production of frozen foods
- January 1997 ▶ Inspection Division installed a Food Hygiene Laboratory
- February 1999 ▶ Mitsui & Company Ltd. bought a stake in Meat-Companion
Raised capital to ¥50 million
- April 1999 ▶ Began regular commercial sale of TOKYO X, a high-quality pork developed by Tokyo Metropolitan Livestock Experiment Station
- February 2002 ▶ Succeeded stocks of Otaya Shokuhin Co., Ltd. Changed its corporate name to Tokyo-Meat 7 Co., Ltd., which began operating as the purchasing company for the whole MC Group at Tokyo Central Meat Wholesale Market (located in Konan, Minato-ku, Tokyo)
- May 2002 ▶ Opened Saitama Office within Honjo Meat Center (Honjo, Saitama)
Began introducing brand-beef live cattle from farms nationwide, and began sale of MC's own brand of beef with established traceability
- November 2002 ▶ Nippon Kaihatsu Meat opened its Hachioji Factory, which began 365-day operations
- January 2003 ▶ Opened the Shinagawa Office within Tokyo Central Meat Wholesale Market and began its operations
- July 2003 ▶ Succeeded goodwill of Koami Meat Co., Ltd. and Tochiku Co., Ltd. and reorganized them as Nippon Kaihatsu Meat Shinagawa Office and Meat-Companion Tsuchiura factory and Ham & Sausage factory and began operations.
- March 2004 ▶ Meat-Companion's annual sales exceeded ¥10 billion
Nippon Kaihatsu Meat's annual sales exceeded ¥6 billion
- May 2005 ▶ Meat-Companion launched the Food Service Division and opened the first restaurant of Sumibi Yakiniku Danran-tei, a barbecue chain run directly by the company, in Aoba-ku, Yokohama

- November 2005 ▶ Meat-Companion's 2nd Niigata factory Deli Center was completed
The factory began operations, specializing in production of frozen and prepared foods
- December 2005 ▶ Rebuilt Nippon Kaihatsu Meat's Deli Center into 2nd Sagamihara factory
Fresh Center The Center began 365-day operations of chilled food production
Opened the second restaurant of Sumibi Yakiniku Danran-tei in Sagamihara
- March 2006 ▶ Established Meat-Companion employee stock ownership plan
- May 2006 ▶ Opened the third restaurant of Sumibi Yakiniku Danran-tei in Hashimoto, Sagamihara
- June 2006 ▶ Succeeded stocks of Toshoku Service Co., Ltd. and made it a subsidiary of Meat-Companion. Succeeded goodwill of Outside Sales Division, Dia Beef Limited. Meat-Companion launched Business Wholesale Division and began operations
- September 2006 ▶ Succeeded stocks of Meiji Agris Co., Ltd. and made it a subsidiary of Meat-Companion, changing its corporate name into Agris-One Co., Ltd. (With capital of ¥250 million)
- October 2006 ▶ Merged two of the subsidiaries, Tokyo-Meat 7 and Toshoku Service, as equals
The new company was named Toshoku-Meat 7 Co., Ltd.
- March 2007 ▶ Meat-Companion raised its capital to ¥57 million
- July 2007 ▶ Moved Nippon Kaihatsu Meat's Shinagawa Office to Shin-Kiba, Koto-ku and renamed it as the Tokyo Office. The Office soon began its operations.
- August 2007 ▶ Opened the fourth restaurant, Shichirin Gyu Tongue DANRAN-tei, an ox tongue restaurant, close to the South Exit of Tachikawa Station, Tokyo
- April 2009 ▶ Masashi Abe assumed office as Representative Director and President of Meat Companion
- October 2009 ▶ Agris-One's Wako Meat Center (Facility No. SA-1) was certified by the Ministry of Health, Labour and Welfare as a meat facility exporting to Macao
- January 2010 ▶ Agris-One's Wako Meat Center began exporting beef produced in Japan to Macao
- February 2010 ▶ Toshoku-Meat 7 (Facility No. T-1) was certified by the Ministry of Health, Labour and Welfare as a meat facility exporting to Macao
- March 2010 ▶ Meat-Companion raised its capital to ¥59 million
- April 2010 ▶ Nippon Kaihatsu Meat Sagamihara factory was completed.
Production was integrated to the new factory from Sagamihara Head Factory, Fresh Center and Hachioji Plant.
- May 2010 ▶ Meat Companion acquired the Fukushima factory and part of the production business from Kyotaru through a business transfer.
The acquired plant was named Meat Companion Fukushima factory.
- July 2010 ▶ Nippon Kaihatsu Meat Sagamihara Head Factory was rebuilt in full scale. The production and processing of domestic beef and pork were integrated to the Head Plant.
- April 2011 ▶ Nippon Kaihatsu Meat Tokyo Branch incorporated
Meat Companion Tsuchiura Office. Sales operations for Nippon Kaihatsu Meat Sagamihara factory were transferred to Meat Companion, and thus, the sales divisions were integrated within the group.
- April 2011 ▶ Agris-One Wako Meat Center (Facility No. SA-1) was certified to process meat for export to Thailand by the Ministry of Health, Labour and Welfare.
- May 2011 ▶ All shares of Toshoku-Meat 7 were sold or transferred.



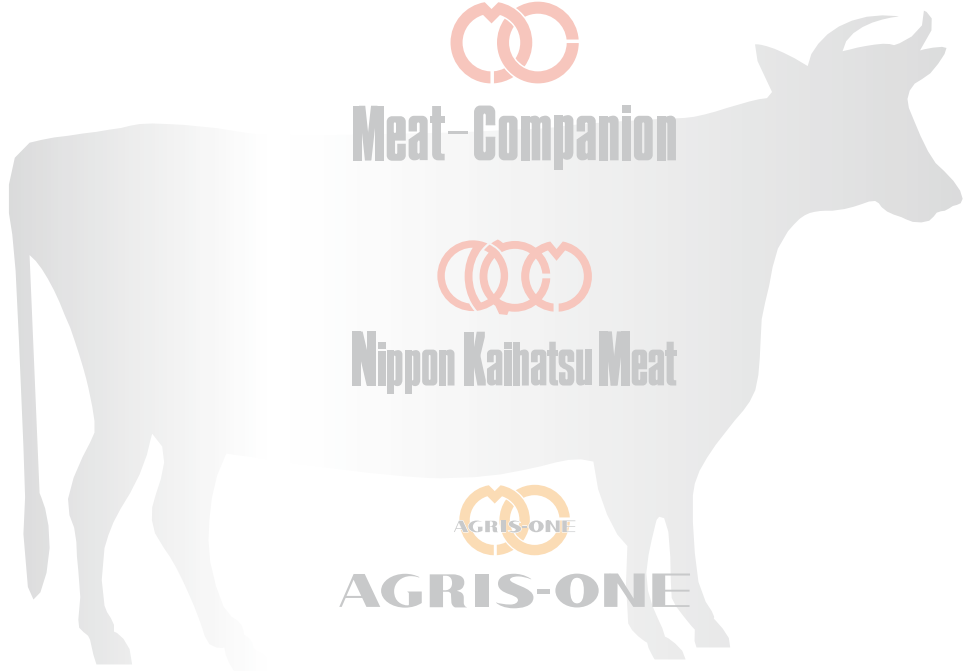
Meat-Companion



Nippon Kaihatsu Meat



AGRIS-ONE



MC GROUP

<http://www.meat-c.co.jp>



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