Meat-Companion Co., Ltd.
6-65-9, Fujimi-cho, Tachikawa-shi, Tokyo 190-0013
Tel. (042)526-3451

Nippon Kaihatsu Meat Co., Ltd.
3-10-21, Nishi-Hashimoto, Midori-ku, Sagamihara-shi, Kanagawa 252-0131
Tel. (042)771-3521

AGRIS-ONE Co., Ltd.
6-9-20, Shimo-Nikura, Wako-shi, Saitama 351-0111
Tel. (048)463-3813

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

MC GROUP

Meat-Companion Group

MC Group Corporate Guidance

Greetings

Masashi Abe

President
Meat-Companion Co., Ltd.

President
Nippon Kaihatsu Meat Co., Ltd.

Executive Vice President
AGRIS-ONE Co., Ltd.

"Going beyond only providing 'meat' and moving towards providing 'meals'."
This is the premise on which our company, originally a meat wholesaler specialized in beef, was founded. Having since expanded the scope of our business into many other fields, such as the production of frozen and retort foods and side dishes, as well as forays into the food service industry, today our company, as a general meat firm, has truly become a driving force in the revitalization of the meat industry.

While our group companies handle various type of raw meat, both domestic and imported, we also process all of our meat to provide our customers with value-added products. Our mission statemant is symbolized by our emblem; rings overlapping and connecting. This ring symbolizes employee symbolizes our corporate harmony of employees, links to suppliers and consumers, and connection with producers and production areas. "To continue to be at the center of the ring in the chain from production field to dining scene," This is the corporate philosophy of our group. We are not aimed at 'making things' in pursuit of 'low price,' but rather to provide our customers with ' Safe, Reliable and Delicious meat products' at reasonable price. In short, we believe that "Quality=Safety and Reliance."

Given the present state of the economy, however, even something as 'obvious' as "quality" could not easily be said without a strong resolution to put it into practice and the resolve to accept a certain degree of cost. 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; something that will always be at the heart of our business.

Our group companies have 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 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 network while also sparing no effort when it comes to collecting information and conduction research and development to respond to the needs of consumers in this time of change.

We fully intend to continue working day and night to earn unending trust and support for our company's brand, 'Safety & Reliance.' We would very much appreciate your continued exceptional support and patronage.

Tokuji Abe

Chairman
Meat-Companion Co., Ltd.

President
AGRIS-ONE Co., Ltd.

Our company started as a wholesaler of meat, especially domestic beef, in 1974. Since then, we have increased our business performance steadily. We sincerely owe our success to all of our customers, and we very much thank them for their patronage.

The circumstances surrounding the food industry is growing increasingly severe and we, as a company dealing in meat as our main product, must build our business in compliance with the principle of 'Safety & Reliance.' That is the reason we can supply our customers safe and reliable products with confidence.

Acknowledging the importance of traceability, we have stressed it's importance from the very begining. This led to the birth of TOKYO X, the brand pig now known to all.

MC Group is aiming to go beyond only providing meat, and continuing to expand the scope of our business as a general foods firm. By leading edge innovation, we look to the future and hope to be a Group that will be always favored by all of our customers.

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.
It is also a mark of ‘confidence’ which is proud of a managerial system with quality.

Role and outline of our Food Sanitation Lab

The Food Sanitation Lab, the Quality Control Division of the MC Group, is dedicated to maintain the safety and reliability 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.

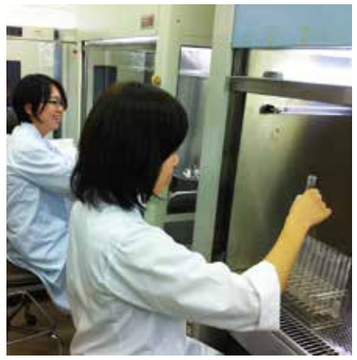
Self-inspection of plants

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 factoly.

The Network of MC group Increasing Mutual Cooperation

Meat-Companion

Meat-Companion Co., Ltd.

Tachikawa Head Office, Wako Office, Tsurugashima Factory, 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 humanresources, research and development. Also, as the parent company of Nippon Kaihatsu Meat Co., Ltd. and AGRIS-ONE Co., Ltd., we are strengthening the head office function of MC group companies, in order to strengthen mutual cooperation within the group and develop each business unit.

Nippon Kaihatsu Meat

Nippon Kaihatsu Meat Co., Ltd.

Sagamihara Head Office, Sagamihara Factory, Tokyo Branch

Nippon Kaihatsu Meat Co., Ltd. has produced and has sold domestic beef and porkaspiringly at the head office.
The newly-established Sagamihara factory has provided a service for ordering, production and delivery, 365 days per year for a long time. Owing to its flexibility, the factory 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 Shinkiba, Koto-ward, provides easy access and is developing as the base for our sales activities.

AGRIS-ONE

AGRIS-ONE Co., Ltd.

Wako Meat Center

AGRES-ONE Co., Ltd. is the meat center playing an important part in the domestic beef business of MC Group. We constantly purchase quality beef produced in the cooperation farms located in various places, with a slaughterhouse capacity of 120 cattle and 350 swine carcasses per day. Also, we constantly provide fresh and safe products from their 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. In addition, for the first time in Saitama prefecture, we were certified to process meat for export.

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.
We earn high support from our clients for our hygienicallycontrolled 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 firm and markets.

Wako Meat Center, AGRIS-ONE Co., Ltd.

6-9-20, Shimo-Niikura, Wako, Saitama 351-0111, Japan

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, Iwate, Miyagi and Akita in the northern area, Okinawa, Miyazaki, and Shimane of Chugoku district in the southern area, Ibaragi, Tochigi, Gunma, Saitama, Chiba, Niigata and Shizuoka in the suburbs of Tokyo. Also, it is the first overseas export meat handling authorization institution in Saitama Prefecture, and is tackling the overseas expansion of Wagyu.

Wako Meat Center

Feedlot

Chopping room

Cutting operation

Platform

Sagamihara Head Office Nippon Kaihatsu Meat Co., Ltd.

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

'Wagyu beef', 'domestic beef', 'Brand beef' and 'Brand pork' that fulfill the freshness, quality and grade for supplying department stores, mass merchandisers, meat shops and franchised grilled-meat restaurants are purchased by Nippon Kaihatsu Meat co., Ltd. directly from farms and markets. Skilled workers 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- owned- vehicles.
Nippon Kaihatsu Meat Co., Ltd. is making every effort to anticipate the changing consumer trends and create new specs for meat for the dinner table. For domestic pork, we deal in and sell only certain types of branded pork, including the TOKYO X pork developed by the Tokyo Metropolitan Government.

Tsurugashima Factory

Ryuudo-cho, Tsurugashima-shi, Saitama 252-2218

Tsurugashima Factory is a large-scale factory acquired by business transfer in 2012. This factory is mainly manufacturing sauces and hamburger meat processed products mainly for business use or for eating out. Moreover, it plays an important role as the major plant with non-stop operation for 365 days a year in the Tokyo metropolitan area.

1F (Factory): 2358.68㎡
2F (Factory, Offices, Inspection Rooms, Cafeteria, Health and Welfare Facilities): 2259.25㎡
Total Floor Space: 4617.93㎡
Factory Premises: 8129.00㎡

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㎡
2F (Offices, Health and Welfare Facilities): 539.76㎡
Total Floor Space: 2,589㎡
Factory Premises: 3,483㎡

Sales System Closely Linked with Local Communities

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.

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 9918㎡. Niigata Factory No.1 operates as the production base for meat-portion products.

1F (Factory, office, etc.): 1276.68㎡
2F (Canteen, Raw Material Warehouse,
Product Development Division etc)859.45㎡
Total area of the buildings: 2136.13㎡
Plottage; 3333.18㎡

Niigata Factory No.2 Deli Center

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

Niigata Factory No.2 is the 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.

1F (Factory, office, etc.): 1980.50㎡
2F (Canteen, Raw Material Warehouse, Product Development Division etc)
457.88m2 Total area of the buildings: 2438.38㎡
Plottage; 3915.44㎡

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 ㎡, 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 ㎡
2F (Cafeteria, Inspection Rooms, Health and Welfare Facilities): 1,278.18 ㎡
Total Floor Space: 6,734.74 ㎡
Factory Premises: 29,787 ㎡
Sales System Closely Linked with Local Communities

Innovative system for controlling fresh meat and traceability system

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 deceptive labeling of the origin of products, especially agricultural products including eggs, beef, vegetables, were investigated widely by the media and became a big social issue. At present, the necessity for traceability of information regarding the process from production to sales is an essential requirement.

Innovative system for controlling fresh meat and traceability system

Every beef cattle has a unique 10-digit identification number (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 recently that one 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 the10-digiot ID No. into a bar code and use a scanner linked to a personal computer. This system enables merchandise management , sales price management, reference of birthplace, production record and issue of a receipt by reading the bar code 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 record 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 (producer's cooperative society or commercial farm).

Traceability system for beef

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

Farm (Live cattle)	Slaughter (Dressed carcass)	Wholesale (Cut beef)	Wholesale for commercial purpose /Retail (Dressed meat)	Consumer
An ear tag with an ID No. printed is attached to both ears of cattle.	ID No. is indicated on the label of a dressed carcass.	ID No. and lot number (Lot No.) are indicated on the label of a cut beef product.	ID No. and Lot No. are indicated on the display board and the label of a packaged beef product.	Production record can be accessed on the internet.

This mechanism can be prevented as soon as possible together with the spread of BSE,

Safety is Quality

Introduction to the Meat Center, AGRIS-ONE Co., Ltd.

We not only serve delicious products but also search for the best quality and highest safety in food. We consider this is the duty of AGRIS-ONE Co., Ltd... 'In order to supply products with high quality and safety,' we follow this principle 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.

Ensuring that live cattle are not stressed, so that stress does not affect their meat quality.

Feedlot for cattle

This is the 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.

Vacuum packaging machine/ Metal detecting machine

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

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 the machine.

Cattle slaughter line

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

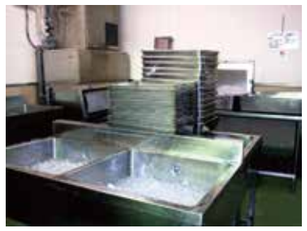
Spinal suction machine

Beef carcass freezer

Small animal slaughter line

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

By-product plant: Secondary treatment room



By-product plant: Visceral meat processing 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.

●Automatic bread-crumbs attachment machine

●Tray pack machine

●Xray foreign substance detector

●Meat robot

●2-stage tunnel freezer

●Conveyor oven

●Steaming kiln

●Automatic omelet baking machine

●continuous boiling tanks

●Cooking room

●2-stages sterilizing cooking tank

●Automatic thin omelet baking machine

●Rotary vacuum packing tanks

●Automatic measuring line

●Steam kneader

●Retort sterilizer

●Breaker

●Vacuum mixer

●Injector

●Automatic measuring and packing line

●Co-meat roll

●Automatic band saw

●Automatic band saw

●Tunnel freezer

●Chopping cutter

●Liquid freezer

●Massage tumbler

●Deep-drawing packing machine

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, we 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 our group, 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 imported beef along with "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".

●Restroom sanitary

●Boot-sterilization box

●Boots syringing room

●Automatic chilled-meats-portion cutter

●Air Shower

●Belt-type vacuum packing machine

●Automatic fixed-quantity slicer

●Pressing machine

We have introduced 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 Co., Ltd. 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, the 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.

Indoor platform isolated from the outside air

Alcohol freezer

Conveying room for beef carcasses

This is designated as an indoor platform, so that beef carcasses cannot contact the outside air 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.

We have a Quality Control Room that ensures production of safe products.

Carcass examination by the Japan Meat Grading Association

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-meat and visceral meals, in accordance with public laws. As a result, we can scientifically verify the process control of each line and deliver our products with confidence. Since 2011, we have established a system to inspect radioactive cesium.

[Outline of the Meat Center]

Processing (slaughter and dismemberment) capacity:	120 beef cattle/day 350 swine/day
Feedlot capacity:	20 beef cattle/day 350 swine/day
Processing facility area:	671㎡
Meat hanging facility area:	165㎡
Diseased livestock facility area:	56㎡
Freezing facility capacity:	449 beef cattle 439 swine
Draining facility capacity:	390㎡/day
Applicable laws:	Slaughterhouse Act, Ministerial Ordinance on Slaughterhouse 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: Japan Meat Grading Association Certified on: November 1st, 2001 Certified plant number: 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 exportation. Certified facility number: SA-1

Brand of High Quality

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, Omi , Yamagata and Maezawa, from contract farms and cooperation farms nationwide. All the brands listed here are safe and secured quality brands that we can deliver to you with confidence.

Supplying nationwide quality beef toTokyo, 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, Omi, Yamagata and Maezawa, and there are many other quality beef to match these.
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.

●Contract farm

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. The people of Okinawa are gifted with a long and happy life. ‘Okinawa Wagyu’ deliver the rich natural grace and sincerity of cattlemen.
Our Group regularly purchases farm-fresh cattle from Okinawa.

Ishigaki Beef (Trademark No. 4534017) — Farm:JA Okinawa,Okinawa

“Ishigaki Beef” is a heifer and castrated with a certificate history and production. Certificate production has been grown in Yaeyama-gun, of Japanese Black Cattle of pure managed fattening than 20months generally age in Yaeyama-gun.
The shipment period is within range of the ship from 24months to 35months in case of castration and from 24months to 40months in case of heifer. Its label shows the description as “Special Selection”; Yield grade (A・B), Fleshy grade(grade 5・grade 4), Selected product; Yield grade (A・B), Fleshy grade(grade3・grade 2) with ranking of the Japan Meat Grading Association. The label of Ishigaki Beef shows that it fulfills these conditions. When Ishigaki Beef is to be displayed at retail stores, it should have the label as a certificate issued by JA Okinawa. We are buying Ishigaki Beef directly from the farms in Okinawa Prefecture.

Chiya Beef — Chiya Beef Sinkokai・Ashin Agricultural Co-op, Okayama

Chiya Beef is a brand name beef which is highly valued for the consistent quality from breeding or fattening to production. Chiya Beef, born in Niimi, a home country of the Japanese beef, has the reputation as an excellent Japanese black hair cattle descended from the traditional Japanese oldest cattle, TSURU-USHI named ‘TAKE-NO-TANITSURU’ .
Blesses with rich nature and good climate, Chiya beef is ranked as a representative of the excellent beef in Okayama Prefecture where the cattle feeding is a big business. Characterized by moderate marbling and lean, it is a Wagyu of fame with good taste and tender softness.
First important thing for growth of a healthy and good cow is breeding of the lactation period. In order that Chiya Beef’s cow may consider good growth in the first place and may nurse it warmly in sanitary cow-houses, such as a ‘calf hatch’, it is maintaining the environment which always cared about health.
Chiya Beef is strictly defined as the cattle born and raised from breeding to fattening within Niimi, and or the calf produced in Okayama Prefecture and raised and fattened more than 18 months in Niimi.

Restaurant Business

About Danran-tei

The MC Group now runs several authentic barbecue restaurant (named “Sumibi Yakiniku Danran-tei”. The restaurant 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.

The Japanese black Wagyu … with drink, taste and The calm space …

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, from reasonably-priced meats to high-class qualities.

Specially selected natural-mineral salt

Our selected salt is mild and excellent natural-mineral salt. Lightly sprinkle the salt on the grilled beef before eating.
The salt will 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.

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

Raised right here in Tokyo, the 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 quarility fat, 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.

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

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=Reliance

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“SaBAQ” pursuing the best

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 the name “Tokyo X”?

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

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

私たちはおいしい豚です TOKYO X Farm

TOKYO X Productive Union

TOKYO X (Trademark No. 4871656)

"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 scarce 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.

Tokyo Black Wagyu (patent applied for) — Farm:JA 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 safe and healthy. 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.

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 the Southern Japanese Alpines. 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.

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 reputation for highest quality of meat, for breeding, and in time of early raising, they 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.

Sakura Wagyu(Trademark No.5310116) — Farm: Sakura Wagyu Renrakukai, Tochigi

Sakura-city spreads at the foot of the mountainous Nasu-dake in northern Tochigi Prefecture, where the farmers grow “Sakura Wagyu,” blessed with warm climate, clean water and long sunshine , and above all with farmers’ greatest love. Considering the health condition of cattle seriously, they feed 14 kinds of herbs, mainly oregano of the natural herb as the main ingredient for the first breeding period of more than 6 months They also lay a lot of new sawdust of cypress and cedar for the cattle bed so that the cattle can relax as if they are in the forest with fresh air and odor.

Akage Wagyu — Farm: All Japan Akage Wagyu Kyokai, Kumamoto

“Akage Wagyu (Japanese brown cattle)” is the Wagyu suitable for natural grazing, mainly produced in Kumamoto and Hokkaido. The quality of meat is characterized for delicious and healthy red meat, different from Japanese black cattle. Farmers are persistent for raising the cattle in the nature, keeping the traditional grazing in the wide open ranch meadows Our group has strong trust in these farmers’ love of producing high quality beef and distribute it to consumers with confidence.
Our Group regularly purchases farm-fresh cattle from Kumamoto Prefecture.

“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, the local farmers seek the original taste and flavor of black pork which is tasty and slightly sweet. These innovative farmers and MC group are now jointly trying to establish a new quality brand of Miyazaki-origin black pork, which can match to already famous Kagoshima black pork, to be highly appreciated by many consumers for its flavor, with our motto of “Safe and Reliance”.

Amagi Black Pork — Farm: Mr. Satoshi Takahashi, Shizuoka

Located deep in the woods in the remote area of the Amagi Mountains in Izu peninsula, the black pork farm uses natural water from springs in the nearby woods. As the local natural spring water has been known for containing lactic acid bacteria, the farmers now successfully cultivate and use them as feeding additives to deodorize the smell and prevent any virus contamination from swine. As a result, the swine can grow in good health, and the farmers need not any more to administer anti-bacterial substances or any vaccination today.

Sayama Hills Cherry Pork (Trademark No. 4140697) — Farm: Mr. Farm Kanai Chikusan, Saitama

Located in the southwest of Saitama prefecture, the farm carefully raises a small number of swine in a natural environment, instead of mass production, in order to produce high quality pork. The farmers feed the swine with “bran" and “barley” in order to make good calories control, thus successfully achieve “more marbling" meat by extending the raising period. The meat becomes softer, gaining a finer texture and a whiter and juicier fat. The meat has an improved luster and excellent original flavor, and is now labeled as “Cherry Pork," for its cherry-blossom like pink color.

From farm to table

Efforts for local production and local consumption

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.

●Improvement of the fattening technology

Members gather at any time and talks are reflected in all the fattening technology about important fattening management, such as each feeding process, health care administration and hygiene supervision of a barn. Since we have a delicate management tailored to the cow, we can provide a healthy and safe beef.
In addition, we are working hard to address with veterinarians since 2008, as well as participate in the third person authorization enterprise of the Agricultural Management Veterinarian Association for the first time in the country, with an emphasis in compliance, to provide safe beef to every consumer.

Saisai 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.

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. The farmers 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), which makes the beef labeled as "Gokoku Beef."

●Feed grain

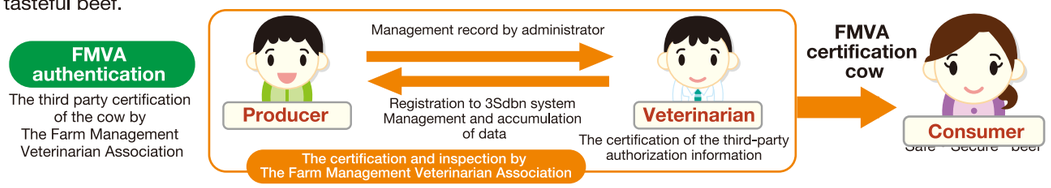
The association believes that the most important thing in fattening management of Saisai beef is choosing good feeding materials. The association members have given the straw from within Saitama district in the grain diet and coarse feed which consists mainly of wheat, corn, soybean, rice bran, molasses and beer cake. These materials all carefully selected for quality and safety secured, because many popular grass, grains and straws which are widely used sometimes contain hazardous materials. The meat of Saisai beef eating these carefully selected feed has clear color and soft sweetness. The association is proud to recommend the Saisai beef as most reliable and delicious food to serve on the dinner table.

●Chacoal

In the past, Japanese cattle farmers used to give the crumbled powder charcoal when the cattle had the stomachache, as they knew the charcoal has the cleansing effect to absorb the bacteria and fungus increased in the animal stomach. The association members now introduce the traditional method to add regularly the especially made charcoal powder to feed for the purpose of enhancing the health of cattle as well as improving the quality of meat and the sanitary condition of cattle feeding places. The charcoal used in this feeding process is carefully selected and mixed from the domestic evergreen broad-leaved trees and the wooden acid which is extracted in the charcoal making process. The bark for charcoal comes from wood cutting process, and the farmers can keep environmental-friendly position without caring about additional cutting of trees which may cause meaningless deforestation. The charcoal made in such process is rich in natural organic ingredients, minerals and germanium, which supplement the nutrients that help the cattles grow soundly and increase anti-biotic against disease. The meat of the cow which grew up in this way has low cholesterol, has sweet taste and is delicious.

Safety and Relience for your family

In Japan, consumers are now highly concerned about the safety and reliability of food, because some unethical and illegal conducts such as an alteration of label for best-before date, forgery and camouflage to make old perishables look fresh have been widely reported. Faced with consumers' harsh criticism on food administration, the Farm Management Veterinarian Association has worked together with producers and animal doctors for promoting the distribution of high quality food by establishing the new third party accreditation system to examine and endorse the quality control with formal certificate. The new accreditation system checks each producer's breeding record, animal doctor's inspection data and issues the FMVA certificate only to the product which has successfully cleared all the required criteria.
With these processes, the association expects only the safe and reliable products to be offered to consumers, and thus consumers can put high trust on the association member farms as reliable providers of fine, healthy and tasteful beef.



WAGYU SAMURAI

Brand Beef from Japan to the World

The economic development in China and the East Asian Countries these recent years is truly amazing. Looking abroad, we realize once again how popular Japanese food is in the foreign market.
The overseas market is still in its youthful stage, full of energy and with plenty of room for growth. Meat Companion Group has always insisted on playing the leading role on this new and fascinating stage.
AGRIS-ONE Co., Ltd. - the Meat Center of our group - is the first Authorized Slaughterhouse and Cutting Plant for export accepted by the Saitama Prefectural Government. We handle order-made cuts and exclusively chose the grade of beef that measure up to the needs and expectation of our clients, now in Macao, Hong Kong, and Thailand.
We now introduce our brand with pride - WAGYU SAMURAI.
From the many high level options in our country, Meat Companion Group selects only the best of the best. Our brand name, WAGYU SAMURAI assures the world the taste and quality second to none.

Big attention is poured into Wagyu from Japan at the overseas food exhibition.