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September 16, 2014
AEON AGRI CREATE Co., Ltd.
DAIEI KANKYO Co., Ltd.

Store food waste to be recycled into compost, and then utilized at AEON's directly-operated farms

“Aeon Agri Create and DAIEI KANKYO to conclude an Agreement on the Promotion of Food Recycling Loop”

Aeon Agri Create Co., Ltd. (hereinafter, “Aeon Agri Create”), which aims at establishing suburban agriculture business model that is highly efficient and large-scale, and Daiei Kankyo Co., Ltd. (hereinafter “Daiei Kankyo”) engaged in recycling business, will conclude an Agreement on the Promotion of Food Recycling Loop on Tuesday September 16th. The two companies will establish the largest compost recycling loop in Japan by the end of this year by creating corporative network among Aeon Miki-Satowaki Farm (Miki City, Hyogo Prefecture), Aeon stores and the compost processing facilities.

Aiming to realize the locally-oriented agriculture, Aeon Agri Create had gathered opinions from many people, including the local citizen, in the preparation for opening Aeon Miki-Satowaki Farm in April 2013.

The three parties, Aeon Agri Create, Daiei Kankyo, and the people of Satowaki area in Miki City, has now come to the decision to promote recycling loop to realize agriculture that helps conserve environment.

Daiei Kankyo processes food waste in its composting facilities such as vegetables and meat dregs gathered at general merchandize store; Aeon and Daiei and supermarkets “Maxvalu” located around Aeon Miki-Satowaki farms. The produced compost is then used in Aeon Miki-Satowaki farm located close-by. The Vegetables grown and harvested using this compost will be sold at Aeon stores. In this way Aeon’s self-contained food recycling loop will be realized.

The compost is produced using fermentative bacteria under the supervision of Professor Naomichi Tanaka of the Research Institute of Bio-Coke, Kinki University, for which Daiei Kankyo has provided research fund. This method reduces the unpleasant smell caused in the fermentation process and thus helps us be more considerate of the area surrounding the facilities.

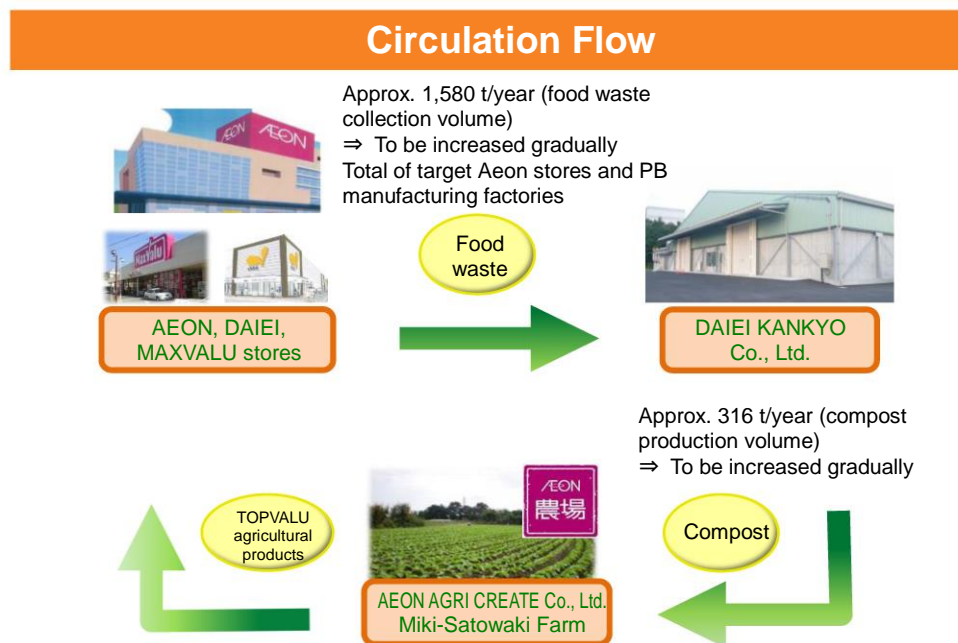
Through this initiative, food waste, which previously was incinerated in the most cases, will be put back to soil and thus waste from stores will be reduced. In addition, through purchase of the vegetables, customers will have a chance to be involved in the environmentally friendly activities, and be more aware of importance of such activities.

With this initiative Daiei Kankyo reduces its industrial burden on the environment, and contributes to the construction of recycling-oriented society that recognizes food waste as valuable resources. This effort can also help create opportunities for customers and children of the next generation to learn about diet and environment through observing the recycling process of composting food waste and using it to produce agricultural products.

Aeon and Daiei Kankyo are determined to make further efforts towards the realization of sustainable society by starting the new initiative of the recycling loop.

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[Overview of Aeon Self-Containment Food Waste Recycling Loop]



Food Recycling Loop: A mechanism that utilizes food left overs, food dregs and expired food products from restaurants or supermarkets to recycle them into animal feed and fertilizer for agriculture. The farm produces are then purchased back by the vendors.

food waste are collected from:

AEON : Total 4 stores; Miki store, Ono store, Kakogawa store, and Tsuchiyama store
 DAIEI: Tatsuno store
 MAXVALU: Total 7 stores; Miki-kita store, Bessho store, Ebisu store, Kurokawa store, Oji store, Furusaka store, Tojo store
 Group total: 12 stores
 AEON FOOD SUPPLY: Hyogo Center
 TOPVALU: 3 subcontracted manufacturing factory

Planned Food waste collection volume: Approximately 1,580 tons in a year for all stores and food processing factories

Planned Compost production volume: Approximately 316 tons a year

Overview of AEON AGRI CREATE Co., Ltd.

Company Name: AEON AGRI CREATE Co., Ltd.
 Representative: Yasuaki Fukunaga, Representative Director
 Headquarters Address: 1-5-1 Nakase, Mihama-ku, Chiba, Chiba
 Establishment: July 10, 2009
 Major businesses: Producing, processing, wholesaling, retailing fruits and vegetables
 Fiscal period: Closing at the end of February
 Capital: 50 million yen
 Shareholder: AEON CO., LTD. 100%

Overview of AEON Miki-Satowaki Farm

Farm Name: Miki-Satowaki Farm, AEON AGRI CREATE Co., Ltd.
 Address: 780 Satowaki, Kuchiyoshikawa-cho, Miki, Hyogo
 Farm area: 11 hectares
 Items: Chinese cabbage, pumpkin, cabbage
 Stores to supply: 28 AEON General Merchandise Stores in Hyogo prefecture
 89 MAXVALU Supermarkets

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Overview of DAIEI KANKYO Co., Ltd.

Company Name: DAIEI KANKYO Co., Ltd.
Representative: Fumio Kaneko, Representative Director
Headquarters Address: 2-3-28, Techno Stage, Izumi, Osaka
Establishment: October 17, 1979
Major businesses: Waste processing, recycling, consulting business for recycling, and planning, designing, building, operating and managing recycling facilities
Fiscal period: Closing at the end of March
Capital: 90 million yen
Shareholder: DAIEI KANKYO Holdings Co., Ltd. 100%

Overview of Composting Facility

Site area: Approximately 9,000 m²
Building area: Approximately 3,000 m²
Fermentation method: Composting fermentation (Ventilated compost depot)
Receiving capacity: 20,000 tons a year (Food waste: Approx. 15,500 tons)

