



Highlight 1

Launch of digital human resources development project

We have initiated a project to cultivate “digital human resources,” referring to employees equipped with IT skills and data literacy. The project emphasizes voluntary participation, combining self-nomination with managerial recommendations to identify candidates. Once selected, participants undergo a skills assessment to visualize their current capabilities, highlighting both strengths and areas for development. Based on this, tailored development plans are created. Under a development model that integrates on-the-job experience with learning, participants enhance their problem-solving skills by addressing real-world business challenges.

By enabling employees to apply digital skills in the field and mentor others, we are building a structure that drives operational efficiency and accelerates DX across the Group.

Highlight 2

Certified as a 2025 Health and Productivity Management Organization

Daiei Kankyo Co., Ltd. has been certified as a 2025 Health and Productivity Management Organization (Large Enterprise Category) under the certification program established by Japan’s Ministry of Economy, Trade and Industry in 2016.

Guided by its management philosophy, the Company considers the physical and mental well-being of employees a key management priority, and has established a Declaration on Health-Conscious Management. Through a range of initiatives, including health checkups, mental health support, smoking cessation programs, and childcare assistance, the Company is striving to create a workplace where everyone can stay healthy in both body and mind. Moving forward, Daiei Kankyo will continue efforts to support employees in achieving a healthy work-life balance in line with this declaration.

Declaration on
Health-Conscious
Management

Daiei Kankyo Co., Ltd. is committed to realizing a sustainable, circular society in line with its management philosophy, “With our strong commitment to creation, innovation, and meeting challenges, we shall contribute to society while striving for the coexistence of human life, industry, and nature.”

To this end, we declare that promoting employee health so each individual can maintain mental and physical well-being and fully demonstrate their unique abilities and talents is a key management priority that we will actively pursue.

Highlight 3

Miki Environment Festival held for the first time in six years

On June 1, 2025, we hosted the Miki Environment Festival at the Miki Recycle Center in Miki City, Hyogo Prefecture, marking the first event in six years. This festival aims to provide a fun and engaging opportunity to learn about the importance of food and resource conservation, in collaboration with partner companies and organizations.

Approximately 1,800 visitors joined the event, enjoying a variety of activities harvesting potatoes, tours of the recycling facility, and environmental education programs. Stage performances featuring local residents and exhibition booths supported by companies and organizations were well attended, making it a day that helped deepen the community’s understanding of environmental issues.



Highlight 1

Establishing a system of resource recycling with Ma-Ma-Macaroni

We collaborated with Kansai Electric Power Co., Inc. to create a food waste recycling system for Ma-Ma-Macaroni Co., Ltd.'s Kobe factory, which aims to achieve carbon neutrality.

Food waste generated by the factory is subjected to methane fermentation at the Iga Recycle Center. The gas produced during this process is used to generate electricity, and the resulting environmental value (non-fossil fuel certificates) is returned to the company. This enables an integrated treatment from food waste collection to power generation and the use of zero-CO₂-emission electricity, with any remaining CO₂ emissions offset by non-fossil fuel certificates. There is growing demand to create new value from waste treatment and incorporate it into production activities, and we are building a system to reliably meet this need.

Major products made at
Ma-Ma-Macaroni's
Kobe factory



Highlight 2

Participation in the Co-Design Challenge program at Expo 2025 Osaka, Kansai, Japan

At Expo 2025 Osaka, Kansai, Japan, held from April 13 to October 13, 2025, we are collaborating with Kanadevia Corporation to implement a program that enables children to enjoyably learn the importance of resource recycling while also improving waste management efficiency at the venue.

Daiei Kankyo Co., Ltd. and Daiei Kankyo Research Institute Co., Ltd., through industry-government-academia collaboration, developed the "smart collection box," which uses sensors to detect the amount of waste and automatically notifies food truck operators when the preset threshold is exceeded. This enables more efficient collection operations and helps address labor shortages on-site. Additionally, the tableware provided by the food trucks is made from biodegradable plastic, which is also recycled into compost at Daiei Kankyo's composting facility after collection.



Highlight 3

Ongoing monitoring survey at Daiei Kankyo Miyazaki Mimata Forest

Our consolidated subsidiary, General Agriculture & Forestry Co., Ltd., owns the Daiei Kankyo Miyazaki Mimata Forest (Mimata Town, Miyazaki Prefecture), which has been certified as a Natural Symbiosis Site by the Ministry of the Environment.

At this site, monitoring surveys are going on in line with the blooming periods of rare plants. Between April 2024 and May 2025, a total of six surveys were conducted. With the cooperation of local experts, we have confirmed the growth of approximately 30 species of rare plants to date, recording their flowering status, timing, and habitats as Geographic Information System (GIS) data.

Since the area certified as a Natural Symbiosis Site partially overlaps with the thinning operation zones, we carefully conduct thinning work based on survey records, striving for sustainable forest management.

