

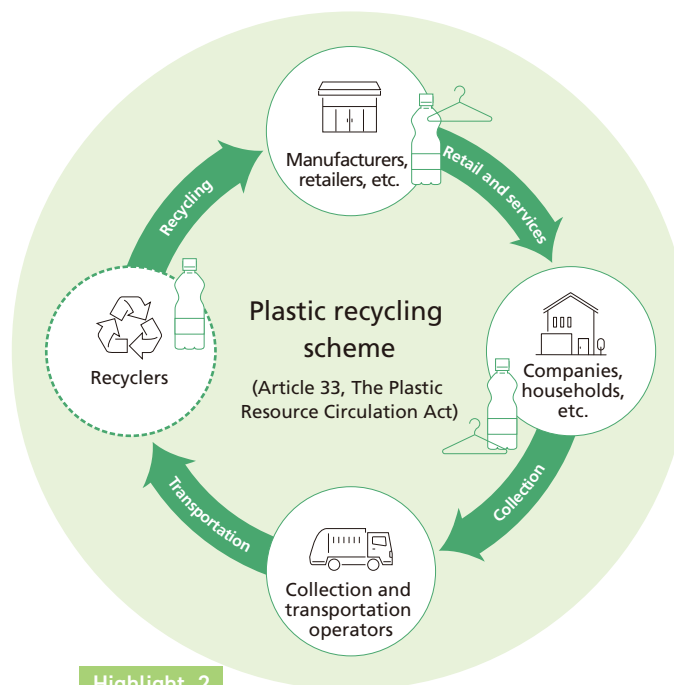
Highlight_1

Acquired certification of Natural Symbiosis Site

Our consolidated subsidiary, General Agriculture & Forestry Co., Ltd., is targeting sustainable forest management in the forest it owns in the town of Mimata, in Miyazaki, and it is continuing to implement initiatives aimed at creating harmony with the local community, including production of forest products, conservation of biodiversity, and working together with the local community on landscaping. In October 2023, the company obtained national certification of a 500 hectare section of the forest in Mimata Town as a Natural Symbiosis Site by the Ministry of the Environment and also participated in the 30by30 Alliance for Biodiversity.

In the future, we will continue to cooperate with local communities and experts, monitor and manage in a manner that is considerate of the ecosystem, and take steps to conserve biodiversity.

Award ceremony for
certification of a
Natural Symbiosis Site



Highlight_2

Participation in plastic waste recycling projects based on Article 33 of the Plastic Resource Circulation Act

The enforcement of the Plastic Resource Circulation Act has enabled stronger promotion of municipality-driven initiatives in promoting plastic recycling and building decarbonized communities. Based on this Act, municipalities are certified by the Ministry of the Environment and the Ministry of Economy, Trade and Industry, and take the initiative in recycling plastic-containing product waste in addition to plastic container and packaging waste. The Daiei Kankyo Group is participating as a recycler in four municipalities certified under this system (Sakai City in Osaka Prefecture, Kyoto City in Kyoto Prefecture, and Komono Town and Tsu City in Mie Prefecture), and will continue to contribute to plastic recycling.

Highlight_3

Building a food recycling loop with Co-op Kobe

In March 2024, Daiei Kankyo Co., Ltd. and Consumers Co-operative Kobe (Co-op Kobe) obtained certification from the Ministry of Agriculture, Forestry and Fisheries and the Ministry of the Environment of our Recycling Project Plan (food recycling loop), in accordance with the Act on Promotion of Recycling and Related Activities for Treatment of Cyclical Food Resources. Food waste generated by Co-op Kobe is composted and used to cultivate the fields of Co-op Ecofarm in the Co-op Kobe Group. The produce from the farm is sold in some Co-op Kobe stores. We are working to build Local Circular Ecological Spheres by increasing the percentage of food waste recycled and returning local resources to the community.

