

HASHIBE, Yoshinori Manager, Agricultural Department, Aleph Inc.

1-1. Aleph Inc. Corporate Profile

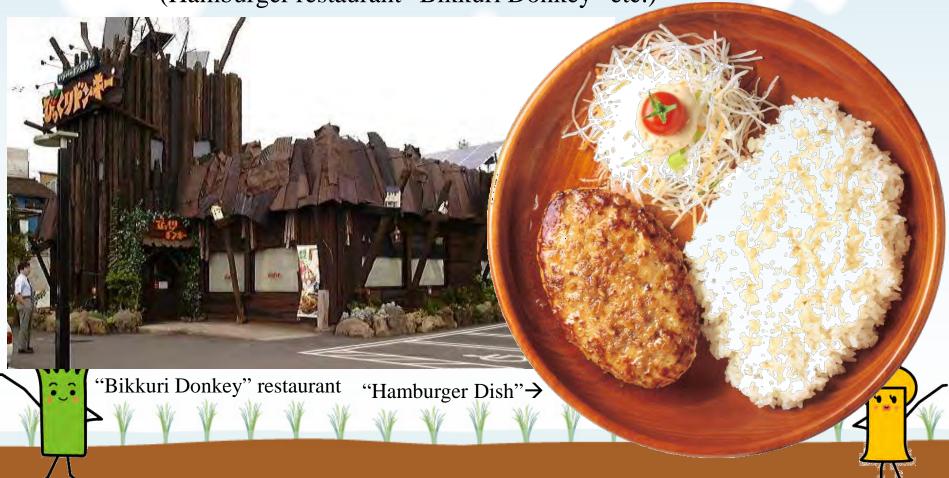
ALEPH INC.

Established: Dec.1968 Head office: Sapporo City, Hokkaido

Sales: 37.7 billion yen (2014 fiscal year)

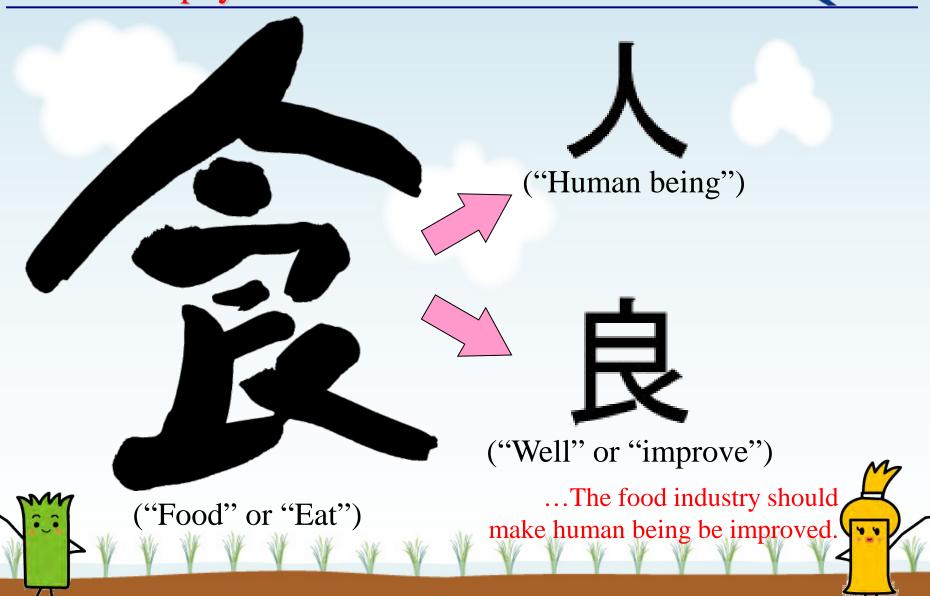
Business: Management of Restaurant chain (300 shops ca.) in Japan

(Hamburger restaurant "Bikkuri Donkey" etc.)



1-2. Philosophy





1-3. Principles of Food Procurement



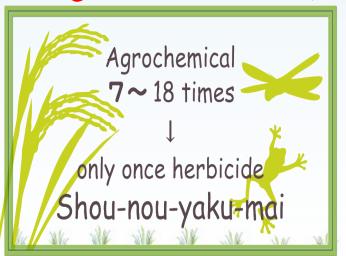
Principles of Food Procurement:

Guarantee: Safety Quality Traceability

Contribution: Health Environment Productivity

Rice procurement:

"Less Agrochemical Rice (Shou-nou-yaku-mai)" since 1996



- Serve in all Bikkuri Donkey restaurants since 2006



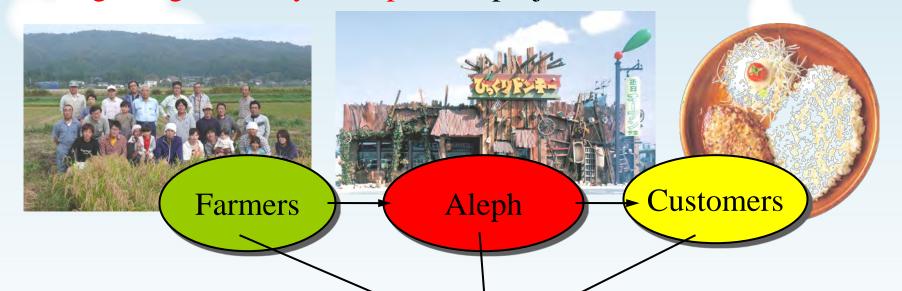




2-1. Contribution through Procurement (R. P. Targets 5,7,8)



"Living-things-friendly" rice paddies project since 2009



Living things and ecosystem of rice paddies



2-2. Contribution through Procurement (R. P. Targets 5,7,8)



Requirements of "living-things-friendly" rice paddies:

- 1. Organic rice farming
- 2. Wildlife Monitoring by farmers
- 3. Production with environmental concerns about rice paddies and wildlife











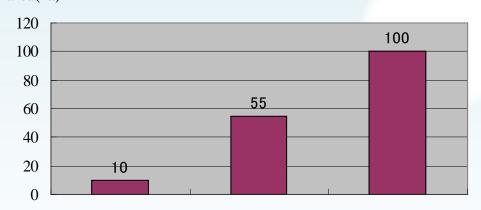
2-3. Contribution through Procurement (R. P. Targets 5,7,8)



The area of

"living-things-friendly" rice paddies increased up to 100 ha by 2011.

area(ha) The area of "living-things-friendly" rice paddies



The rice have been served in 4 million

dishes a year at 21 Bikkuri Donkey restaurants since 2012.





3-1. Demonstration in Eniwa Paddy (Rice Paddy Target 1)



Fuyumizu-tambo

Area: 1,000m2

Organic

Made by hand

Regular monitoring











3-2. Dragonflies observed in Eniwa Paddy





3-3. Fuyumizu Tango (Rice Paddy Target 1)













4. Future Vision



New Rice Target:

"All rice of Bikkuri Donkey

are Wildlife Friendly."



