

This brochure was created to improve the feed self-sufficiency rate and food recycling while reducing food losses. The project was subsidized by the Ministry of Agriculture, Forestry and Fisheries under the pretext of boosting eco-feed production measures in FY2015. Please feel free to use this brochure to promote the separation of food waste for animal feed in food-related business operators.

To all of you working in food-related businesses

✓ Something you can do to reduce food waste

Please feed us with leftover food

Your partners for considering how best to process leftover food into feed together: pig-san, chicken-san and baby chick-san →

To get your head around this...

First Mottainai!

The Japanese diet is often described as very rich and varied

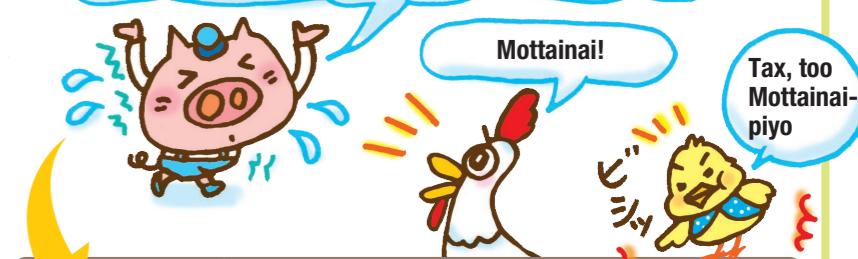


Let's kick off by discussing the current food situation in Japan!

But, actually...



A lot of food waste is generated!!



Food waste

now accounts for half of all waste incinerated at waste disposal facilities
A ton of waste costs 40,000~50,000 yen to incinerate **Most of this expense is covered through your taxes**

Imposed to reduce this even slightly, is

mottainai,

Food Recycling Law

Those who generate more than 100 tons a year of waste are obliged to periodically report on waste generation and recycling

This is an obligation imposed on all food-related employees

So, it's you!

Now, let me discuss the "leftover food-to-feed process," a top priority we'd like you to address

Share the Food

Share the Food

People and pets

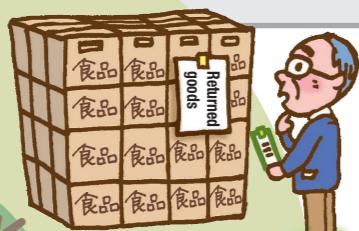
SHARE THE FOOD

sharing food -

That's the concept!

Based on this concept...

Effectively using cooking-generated waste, leftovers and excess food, all of which we had previously just thrown away,



Mottainai portion decreases!

FY2025

FY2013

26%

40%

We aim to increase the feed self-sufficiency rate to 40% in FY2015, you know



Then...

Specifically, we would like to ask all of you to do us a favor via the following three steps!



Step 1

Separate leftovers

Try to avoid these, for instance:



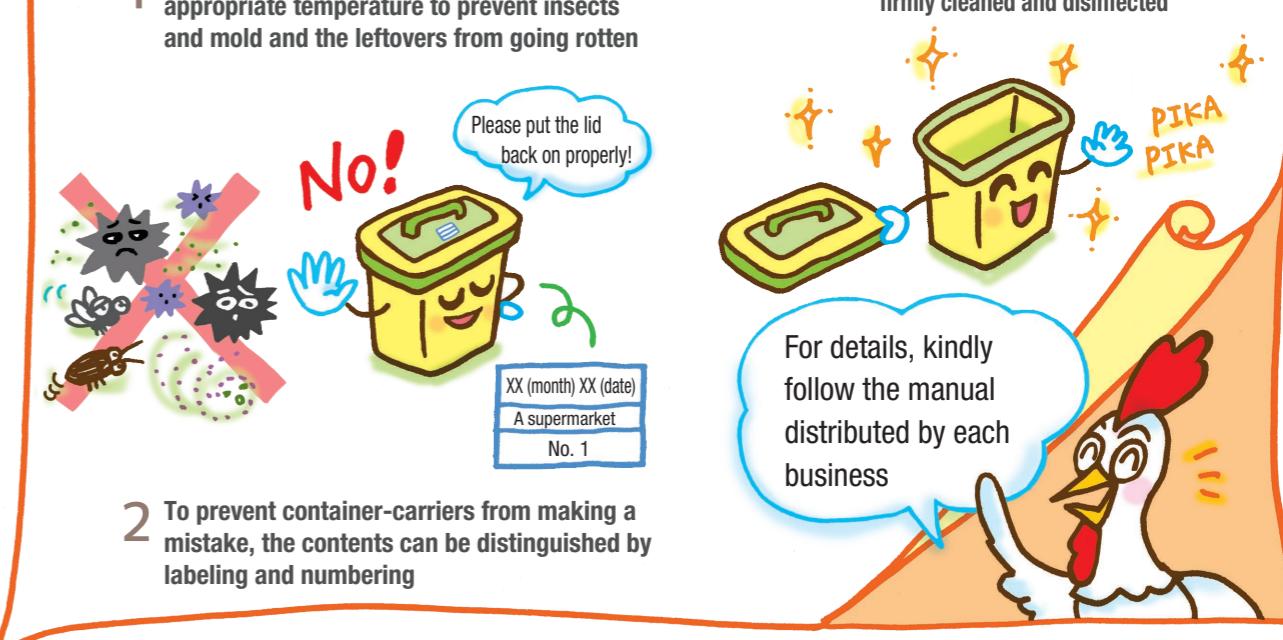
Step 2

Apply appropriate labeling and numbering

1 The separated leftovers are kept at an appropriate temperature to prevent insects and mold and the leftovers from going rotten



2 To prevent container-carriers from making a mistake, the contents can be distinguished by labeling and numbering



By the way,
the steps above are defined by three laws

