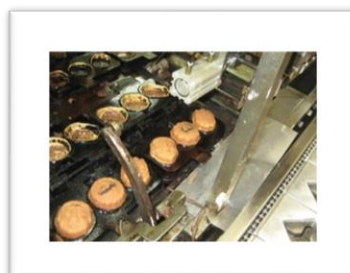


V. Quality control: A proud environment and proud colleagues

The products we create are full of confidence and happiness.



Quality control information Product inspection:

Product survey (residual enzyme amount, (general live bacteria, mold yeast, sealability)

Survey by a third party organization Approximately once a year, at any time within the company Nakano Public Health Center and Tachikawa Public Health Center create a "food hygiene monitoring sheet" (approximately once a year) Tokyo Industrial Council conducts a "Tokyo Regional Specialty Certified Food" project implementation survey

Manufacturing management:

Management of the manufacturing process according to the hygiene management manual for the confectionery manufacturing industry, incorporating the concept of HACCP. In January 2024, the company received the "Excellent Facility Award" from the Nakano Ward Food Hygiene Association and Nakano Public Health Center.



Employee management: Health checks when coming to work, intestinal bacteria tests (twice a year in June and December), disability insurance (for all employees including part-timers)

Facility management: Dust sealing measures for air conditioning equipment (once a year), insect and rodent control measures (several times a year)

Crisis management: Product liability insurance (Food Hygiene Association of Japan) Overseas product liability insurance.