

Activities of the JAPAN FOOD ECOLOGY CENTER



< Plant outline >

- Location : 1-17-13 Tanashioda, Chuouku, Sagamihara City (plant site)
- Area : Site area:2800m² Structural area:909m²
- Treatment method & capacity : Conversion into feed (shredding, fermentation)
39tons/day
- Operating time : Shipping and receiving hours:
8:00 A.M. To 5:00 P.M.
Operates 365 days/year

SUSTAINABLE
DEVELOPMENT
GOALS

12 RESPONSIBLE
CONSUMPTION
AND PRODUCTION



Support with photographing:
JAPAN FOOD ECOLOGY CENTER, INC.

J.FEC has two backgrounds:

The problems of waste disposal

- 1) Observance of the Food Recycling Law
- 2) Skyrocketing cost of waste disposal
- 3) Lack of final disposal sites



Simultaneous solving of multiple problems

The problems of livestock farming

- 1) Rising costs of feed due to rising grain prices
- 2) Disease problems
- 3) Need for safe animal products



Japan Food Ecology Center
Creating fermented feed from recycled food resources



*Application of punitive clauses of the Food Recycling Law from FY2006 (businesses that produce 100 tons of foodwaste/year)

Today, kitchen waste accounts for roughly half of all incinerated waste. It costs approximately 40,000 yen to incinerate per ton. Over half of this cost is paid by taxpayers.

The Food Recycling Law was put into effect in 2001 for the purpose of improving this situation.

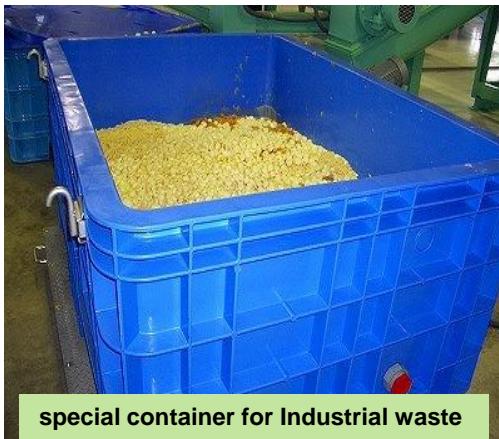
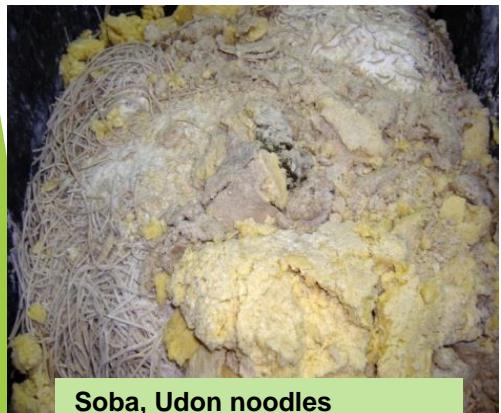
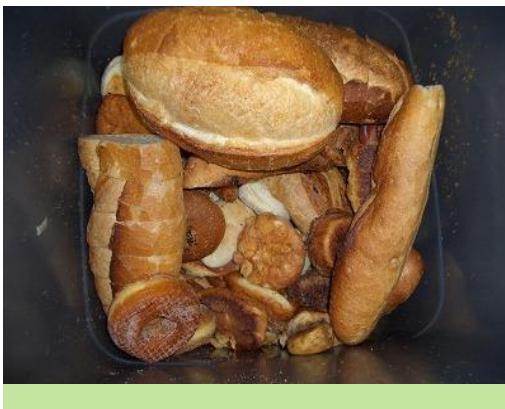
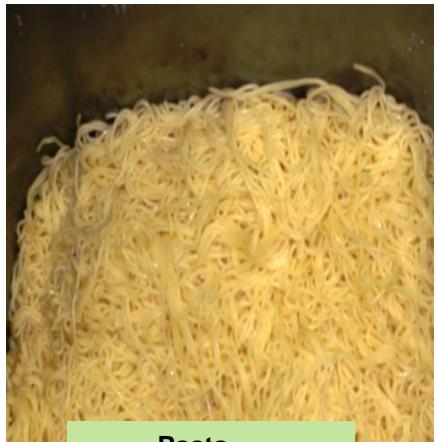
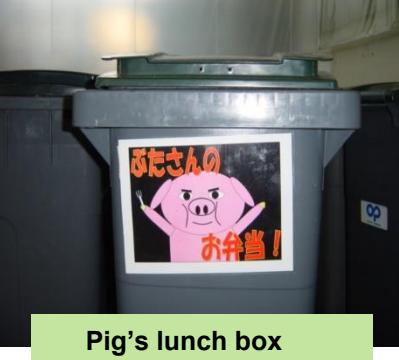
The law targets all foodwaste-producing businesses. *The law was revised in 2007 to reinforce its regulatory framework.

All foodwaste-producing businesses are required to report amounts of waste generated and recycling conditions.

Favorites of the pigs

Rice
Bread
Noodles
Cooking scrap

Delicatessen
Vegetable waste
Fruit waste



Please treat these as materials for feed, not as garbage. Thank you.



Affiliated transport company collects waste from food factories, etc.



Special refrigerated car brings waste to the Food Ecology Center



Input data (quantity) for each office by bar code system



2) Measure

1) Transport of recycled food resources



3) Input of material

4) Sorting



5) Shredding



After shredding (in primary tank)



6) Sterilization



7) Fermentative treatment



8) Transport feed by tank truck



Feeding

1. As a feed manufacturing business



Price competitiveness

Roughly 50% lower feed cost compared to general blended feeds



Safety



- Computerized composition management
- Ensured safety with sanitary fermentation technology
- Probiotech effect from fermented feed

Support structure

- Support structure for feed systems
- Management advice from specialist veterinarians
- Cooperative structure for pork branding and sales

2. As a waste treatment business



Service

- 365-day/year collection system
- Prevention of odor and sewage with container recovery system
- By-day/by-category generated-volume feedback system



Price competitiveness

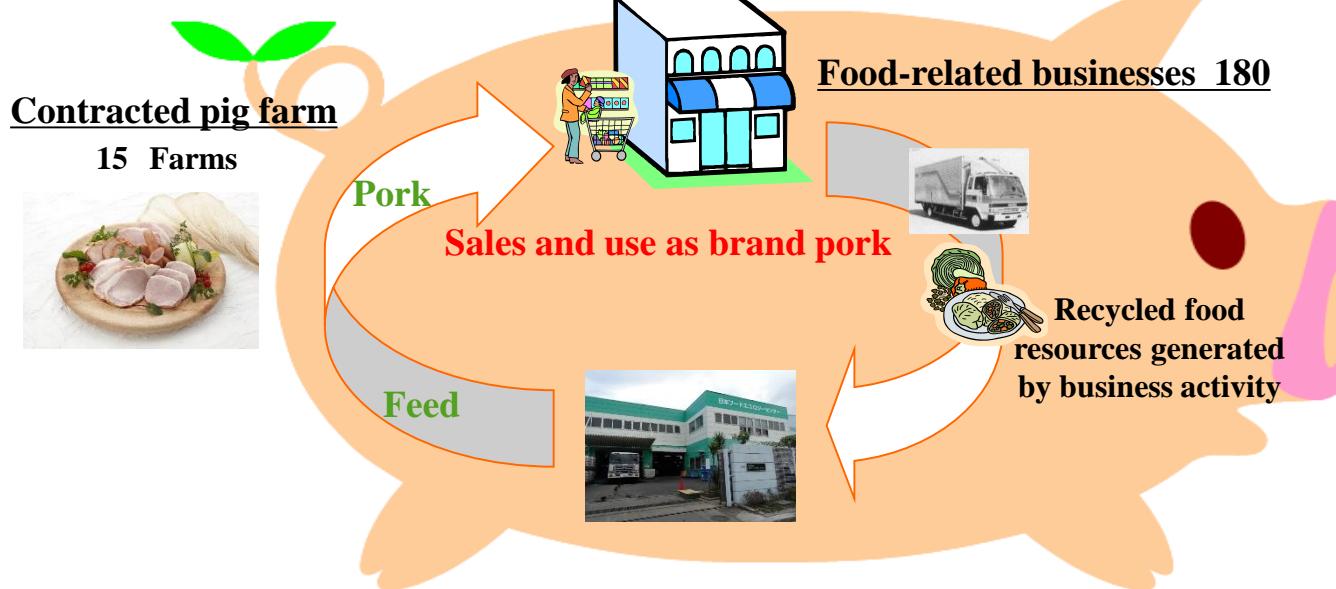
A new system that can lower cost below incineration despite being recycling-based, and that does not require capital investment



Trustworthiness

- Licensed as a waste treatment business
- Licensed as a recycling business

Manufacturing high-quality feed from food waste to create a 'loop of recycling'



Japan Food Ecology Center, Inc. (J.FEC) produces the liquid fermented 'eco-feed' (animal feed produced from recycled food waste), and contracts 15 farmers to supply it. Their stock farm products are processed into good quality meat and sold in department stores and supermarkets under the brand names Yuton (superior pork) and Umakabuta (delicious, flavorful pork). The special characteristic of J.FEC is to form a 'loop of recycling' through the use of food waste. It is the effort to reduce waste, and also the effort to create a recycling loop that involves farmers using the eco-feed. At present, the Japanese livestock industry relies heavily on the import of feed from overseas. This effort is expected to lead to improved feed self-sufficiency. This successful example in Japan is even getting attention from around the world.



Creating Customer Buy-in with Env. Ads



3 GOOD HEALTH AND WELL-BEING



12 RESPONSIBLE CONSUMPTION AND PRODUCTION



中吊りB3ワイド

あんしん、健康、しかもデリシャス。

「優どん」は、小田急グループのエコ事業によって生まれた安心の豚肉です。お肉本来の旨味を最大限に引き出す「優どん」として販売されています。

お求めは… Odakyu OX 各店舗

からだにやさしいメニューを、いっそうやさしくする豚肉です。

お求めは… Odakyu OX 各店舗

ムダをなくす おいしさを生み出す 小田急グループの食品リサイクル

① 残った食材などを回収
② 乳酸発酵飼料を製造
③ 健康でおいしい豚を飼育
④ おいしい豚肉「優どん」が誕生

お問い合わせ
株式会社 小田急ビルサービス
産業事業部 伊藤英樹
「小田急グループの食品リサイクルの取り組みをご紹介します」

B1ポスター

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Presenting the idea of Saving food through eating

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「優どん」はここで購入いただけます！

「優どん」は、一部のOdakyu OXの豚肉売り場や、小田急百貨店のお中元・お歳暮ギフトとしてご購入いただけます。

詳しくはホームページ
www.odakyu-bs.co.jp/yoton
をご覧ください。



Food Recycle project with local High School



2 ZERO HUNGER



4 QUALITY EDUCATION



17 PARTNERSHIPS FOR THE GOALS



Students at Kanagawa Prefectural Agriculture High School's Livestock Club are raising pigs using J.FEC's liquid feed.

They created and currently sell "Chuno-ton", an original pork brand. "Chuno-ton" is also used in the "Hamburger Steak Gift Set" - a traditional year-end-gift-giving product which was jointly developed with and is sold by Takashimaya Dept. Store and Rie Sangyo Co. Ltd.

Takashimaya promotes this product as "Way to go, Next Generation! Gift"

The students project was featured in many TV programs and newspaper articles



J.FEC holds study tours for students, families, and other interested parties at a rate of 1 – 3 events every week.

In addition, we constantly hold guided tours upon request from food businesses, agricultural sector, and media. We are visited from overseas on a monthly basis.

