

Nakano BC Co.,Ltd.

Nakano BC (the initials stand for biochemical creation) is headquartered in Kainan in the Midwestern part of Wakayama Prefecture, the center of Japanese *ume* production. The company started in 1932 as a producer of soy sauce and switched to alcoholic drinks in 1952, making mostly *shōchū* (Japanese distilled spirits) at first. In 1958, the firm started brewing Japanese sake (an alcoholic beverage brewed from rice) made by *touji* (brewmasters) and *kurabito* (his staff) by handworks, and its brand Chōkyū became the best-selling brand in Wakayama. Its Kinokuniya Bunzaemon series of sake is also well known. In 1971, it started producing *ume* juice, with the aim of increasing demand for the local specialty Kishū plums, and branched out into *umeshu*, a kind of liqueur in which the edible fruits of plum are soaked and the flavor of fruits is extracted, in 1979. One of their *umeshu* products was awarded a gold medal in a food quality competition of "Monde Selection," and it is very popular all over Japan and around the world.

Nakano BC's motto is to satisfy its clients with appealing products of high quality. And the scope of its businesses includes:

■Sake brewing business:

Brewing and selling the various alcoholic beverages such as Japanese sake, *Umeshu* (Ume liqueur) and *shōchū* (Japanese distilled spirits).

■Health caring business:

Planning and ordering of the functional foods.

■Ume juice business:

Manufacturing and selling Ume products, specializing in "Ume", a local specialty of Wakayama Prefecture.

■Sightseeing business:

The guided tours around our brewery and Japanese garden.

■Beverage processing business:

OEM production of refreshing beverages (juice drink and coffee etc.)



