

*A dream collaboration of
livestock and crop farming*

*Methods
farming*

A sustainable agriculture
production system

Hokkaido is a leading pork-producing region in Japan and a major supplier of many other farm products. "Yume no Daichi" piglets are raised on vegetable farms. Their manure is slowly fermented in a spacious compost area and the mature compost is returned to the soil. This allows farmers to use less chemical fertilizer. We practice sustainable production by integrating livestock and crop farming, something that is possible only in Hokkaido. We are creating a new future for food production where vegetables and pigs grow together on the same land.



*Hokkaido
production areas*

Delivering fresh, safe pork
to customers in Japan and
the world

To deliver exceptionally fresh and safe pork to the table, we opened a meat processing center in Hokkaido where "Yume no Daichi" is produced. The facility boasts state-of-the-art technology and the highest standard of hygiene as required by an international benchmark (FSSC22000). We also package the meat to ensure maximum flavor before shipment in Japan and overseas.

FSSC22000—A global certification scheme for food safety management systems



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"Yume no Daichi"
brings joy to your table



Hokkaido Pork
ゆめの大地

Tender and Juicy—Pork from Hokkaido
北海道産 ごちそう豚肉

北海道からあなたの食卓へお届けします
From the pastoral land of Hokkaido



*Discover
our story*

A delicacy of the north
The finest quality "Yume no Daichi"

"Yume no Daichi" is born of the vast landscape and
pristine waters of Hokkaido.

The juice of this tender meat fills your mouth in every
bite due to the fat's low melting point.

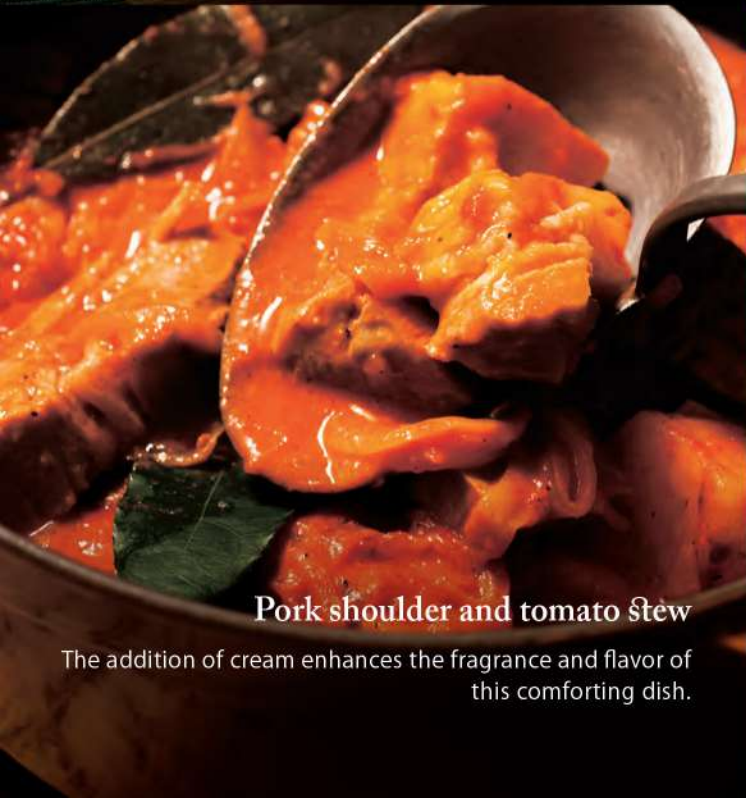
This is the result of the fattening process at our very
own farm. Our special feed is prepared with the
utmost care, to bring out the sweet and robust flavor.

For an everyday meal or a festive occasion, "Yume no
Daichi" is sure to bring delight to your table.



Pork shoulder cacciatore

The meat juices permeate the vegetables and herbs, enhancing the flavor of this classic Italian dish.



Pork shoulder and tomato stew

The addition of cream enhances the fragrance and flavor of this comforting dish.



Arugula and pork sauté

Cooking in garlic-infused oil, the pork harmonizes perfectly with the crisp arugula and pleasantly tart tomatoes.

Taste

characteristics

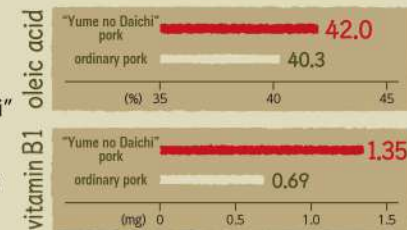
Breed

hybridization



The meat is fine-grained and the fat smooth

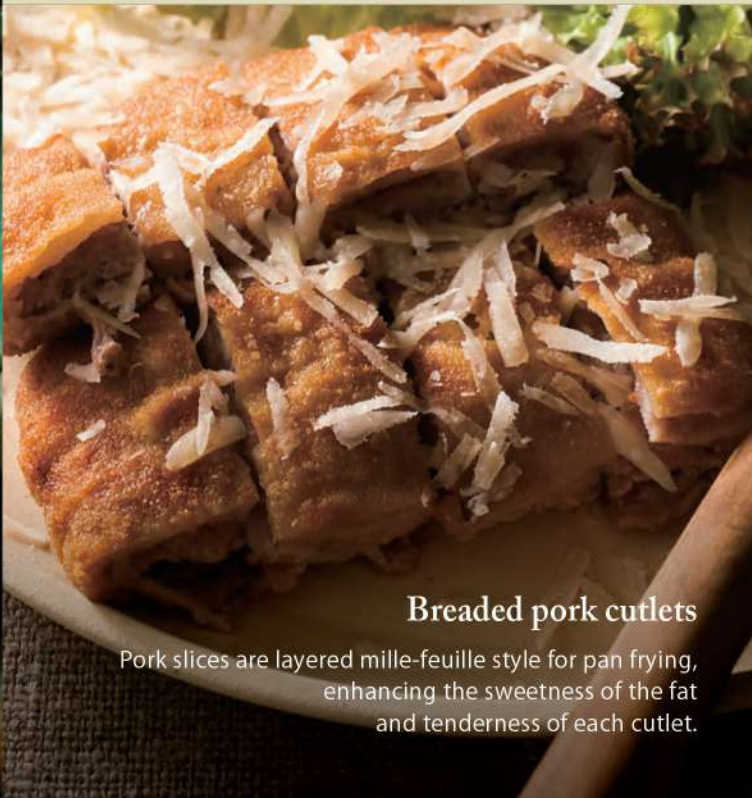
"Yume no Daichi" is silky smooth. Enjoy its succulent texture and deliciously creamy fat. Thanks to our special feed, "Yume no Daichi" contains more oleic acid that helps reduce so-called bad cholesterol while maintaining the level of good cholesterol. Relish the taste of our pork in a wide range of dishes.



Data on "Yume no Daichi" based on analysis by Japan Food Research Laboratories
Data on ordinary pork based on the Standard Tables of Food Composition in Japan
(Fifth revised and enlarged edition)

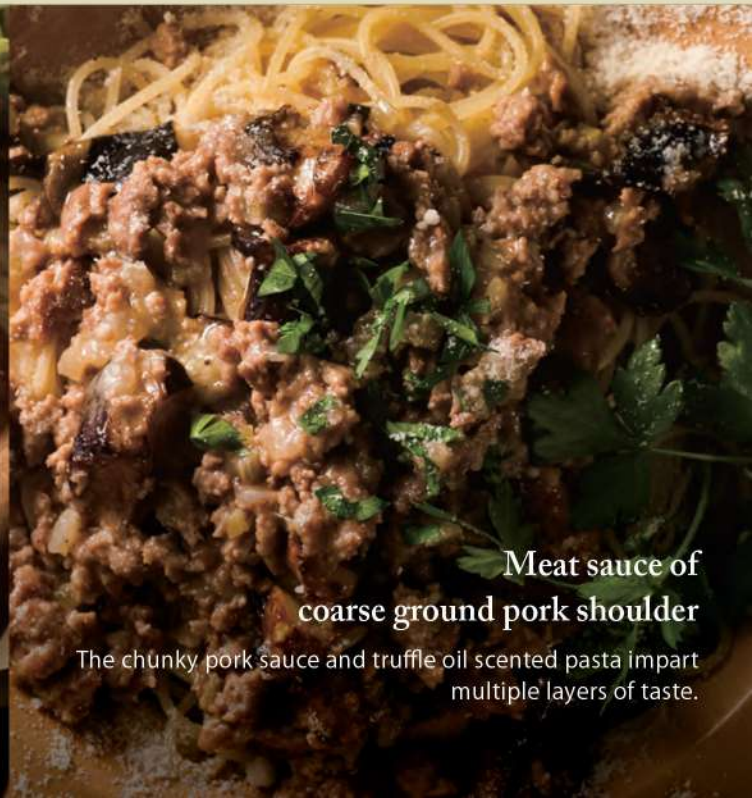
Robust flavor from the best combination of breeds

"Yume no Daichi" is a special kind of pork, the result of careful crossbreeding of four breeds in Japan. The pigs are raised in a stress-free environment. Sanitary control is strict. Pens are thoroughly cleaned and disinfected once the pigs leave. Only pigs meeting central strict standards qualify as "Yume no Daichi Premium Yongenton" - Pork that is truly a cut above.



Breaded pork cutlets

Pork slices are layered mille-feuille style for pan frying, enhancing the sweetness of the fat and tenderness of each cutlet.



Meat sauce of coarse ground pork shoulder

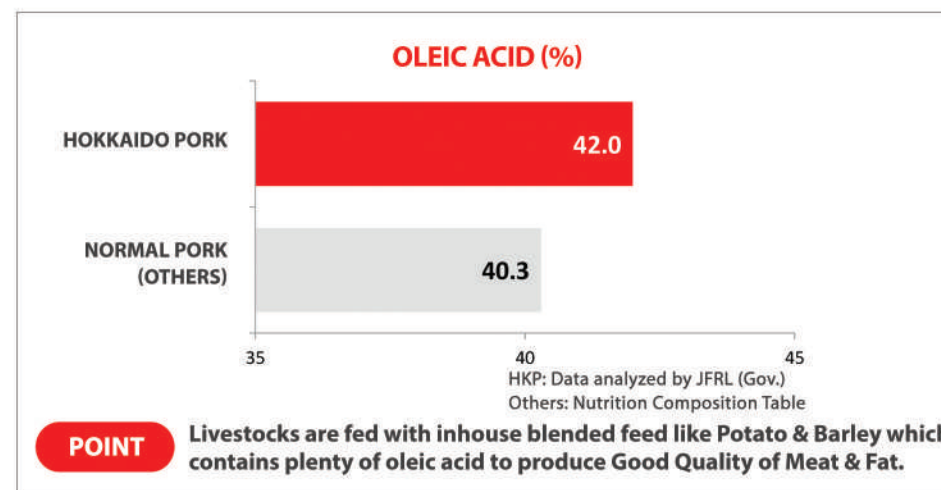
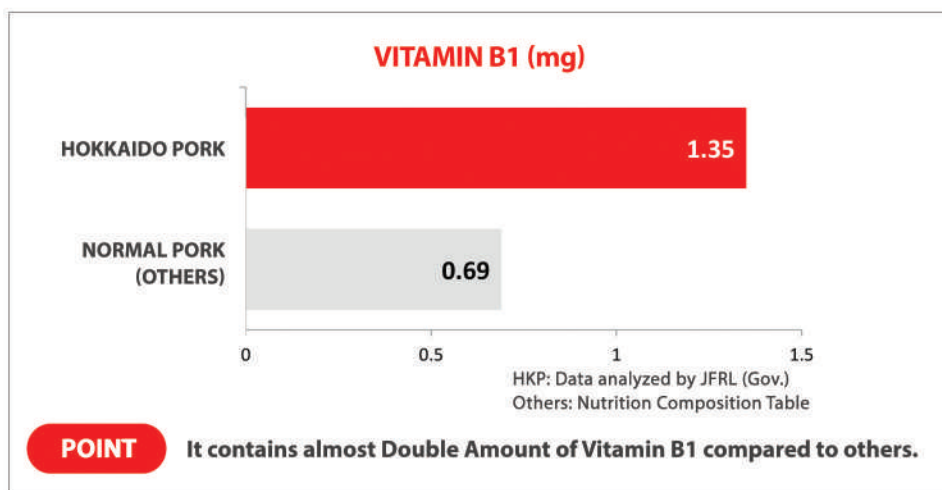
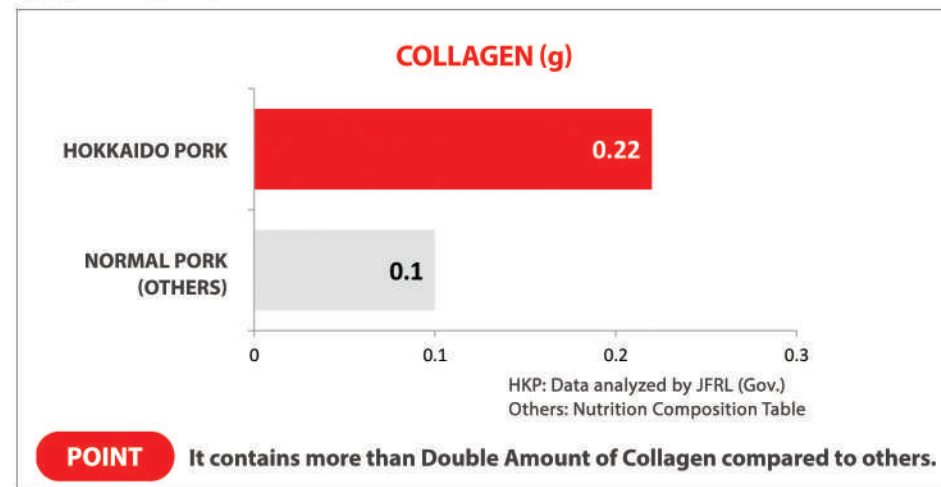
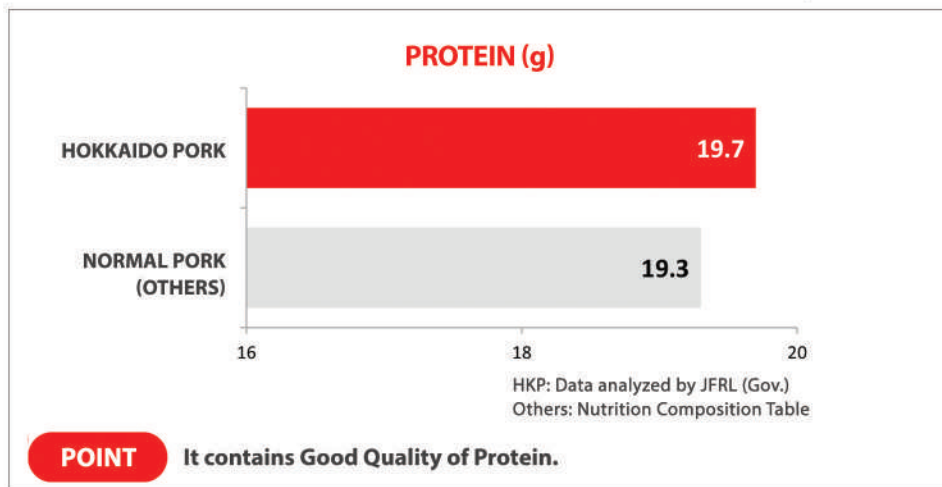
The chunky pork sauce and truffle oil scented pasta impart multiple layers of taste.

HOKKAIDO PORK (YUME-NO-DAICHI)

BENCHMARK	PROTEIN (g)	FAT (g)	VITAMIN (mg)	HYDROXYPROLINE [COLLAGEN] (g)	OLEIC ACID (%)
Normal Pork (Others)	19.3	19.2	0.69	0.1	40.3
Hokkaido Pork	19.7	19.2	1.35	0.22	42

Content (g) per 100g of pork

Hokkaido Pork (HKP) vs Normal Pork (Others) - Nutrition Comparison Test [Content (g) per 100g of pork]



ADVANTAGES

Dam (Landrace & Large White) x Sire (Duroc & Berkshire) crossbreed technology to produce good quality meat. Livestocks are fed with inhouse blended feed uniquely which contains potato & Barley for a better fat quality.

Dual site farming system in Hokkaido under the advantageous environment by segregating breeding site & fattening site. All-in/All-out system enables thorough epidemic prevention, Hygiene Control and stress free raised pig that realizes all indicated positive analysis data overwhelmingly.