



Yeast fermentation feed Our thoughts

We are manufacturers of the stack leaf spring and are a professional of the manufacturing. Know-how accumulated technical capabilities and manufacturing in a long time is our treasure. However, it is reality that the leaf spring market is severe. Therefore, from many years ago, we took the advantage of know-how as manufacturer and were looking for that whether we can do business to help society in the fields of clothing, food and housing where the issue never goes away, eventually there was chance to be involved in the production of yeast fermentation feed. At the beginning we had a hard time without succeeding at the entry to a new business, but it was helped and was able to push forward the business for many relationships. It has been supported by many people such as a feed maker, a pig raiser, the teacher of the stock raising high school, a food factory, and food adviser. We are groups of amateurs. By a free idea to be made from amateur, we hope to contribute to Japanese food as the best amateur group. Also, we have been helped by many relationships. Now, it is possible for the repayment of kindness to a lot of people to fulfill the responsibility as a company.

Yeast fermentation feed made in Tsutsumine, Kawasaki-shi

We take over raw materials or bread from the bread factory in value and combined with the uniquely blended material, make "alcohol fermentation" by adding the yeast fungus to it, finally high quality "yeast fermentation feed" is completed. The yeast fermentation feed including the alcohol ingredient has good fragrance, the digestion and absorption of the nourishment are also good, promotes the blood circulation and grow up healthy, since the stress is reduced, high-quality meat, fat is created.



Activities

We perform activities to make high quality yeast fermentation feed by examining a variety of tests such as feeding period, feeding amount, species having yeast fermentation feed used in Livestock High School in Kanagawa Prefecture.