




## ■ Company's profile

Company`s Name		N.S.J. co.,LTD.			
Annual Sales		JPY 50 million	Numbers of Employees	3 full-time employees, 7 part-time staff	
Name of Representative		Hiroshi Kojima			
Messages to Purchasers		We invite you to experience “Hyakunichi Hyakuso” a premium fermented wellness drink born from the rich fermentation culture of Joetsu, Niigata. At our booth, you can sample Yomogi, Boysenberry, and the paste type. Ideal for health, beauty, and wellness-focused customers. We look forward to meeting you.			
Website Address		<a href="https://www.100100grass.com/">https://www.100100grass.com/</a>			
Company`s Address	〒	942-0147	662-9 Nishifukushima, Kubiki-ku, Joetsu City, Niigata, Japan		
Factory`s Address	〒	942-0055	73 Kozaruya, Joetsu City, Niigata, Japan		
Name of the Person in Charge		Takasumi Kaneko	E-mail Address	t.kaneko@100100grass.com	
Phone Number		070-9200-3150	Fax Number	025-546-5561	

## ■ Selling Points of the production process

<p>Joetsu City in Niigata Prefecture, known as the "City of Fermentation," offers an ideal natural environment for microbial activity due to its heavy snowfall, humidity, and rich natural surroundings. In this unique climate, we developed Hyakunichi Hyakusou® by studying the vitality of wild herbs and microorganisms such as lactic acid bacteria, yeast, and koji mold. Our factory manages the entire process—from production to quality control—ensuring safety and customer satisfaction.</p> <p>For over 40 years, we have refined a natural fermentation method that relies on Joetsu's climate rather than artificial temperature or humidity control. More than 80 types of wild plants are dried, decocted, and their extract is placed into ceramic jars crafted in Yixing, China. These jars contain countless tiny pores that allow microorganisms to breathe and activate, enabling complete fermentation without mechanical intervention.</p> <p>Hyakunichi Hyakusou is created through this traditional, nature-driven process that reflects Joetsu's fermentation heritage. Our commitment is to produce safe, high-quality wellness products by carefully managing each step.</p>		
Pictures		
		

## ■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Residual pesticide tests, radioactive substance tests, food additive tests, acute oral toxicity tests, and heavy metal analysis are conducted.			
Hygiene Management	Production Process	All processes—from raw material handling, extraction, fermentation, bottling, inspection, labeling, and packaging—are managed within a single facility to ensure consistent quality control.			
	Employees	Daily health checks are performed for all staff. Hygiene rules regarding hand washing, uniforms, and contamination prevention are strictly enforced.			
	Facilities and Equipments	Fermentation tanks, ceramic jars, and all equipment are cleaned and sanitized daily. Strict measures are taken to prevent cross-contamination.			
Emergency Response	The Contact Points	The person in charge	Kobayashi	Phone number	025-544-3050
	Documentation	PL insurance is in place; quality and hygiene control records are maintained and available upon request			