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MEMBERSHIP

May 20, 2025

For Immediate Release

Company Name: YUKIGUNI FACTORY CO., LTD.
Representative: Masafumi Yuzawa, President and CEO, Representative Director
(Tokyo Stock Exchange, Prime Market:1375)
Inquiries: Shunichiro Iwaya, Deputy Division Director, Corporate Planning Division and General Manager, IR & Public Relations Department
Tel: +81-25-778-0162

Exhibit at "Expo 2025 Osaka, Kansai, Japan"

We are pleased to announce that our company will exhibit at the Japan World Exposition (Expo 2025 Osaka, Kansai, Japan), which opened in April 2025, as a food company from Niigata Prefecture in the event themed "Food, Life, and the Future".

■ Event Name
Blessings of the Earth and Snow: Niigata's Food and Traditions for the Future

■ Exhibit Period
Tuesday, June 10, 2025 - Friday, June 13, 2025

■ Date and time of our stage event
Wednesday, June 11, 2025 11:00-12:00/ 15:00-16:00

■ Exhibit Hall
EXPO Messe "WASSE" Event Hall, North side

■ Exhibit Contents
The event will showcase the appeal of Niigata's high-quality food culture nurtured by the prefecture's climate and natural features, and offer the future of Niigata's food.
In our stage event, titled "The Future of Food Created by Mushrooms," visitors will be able to experience harvesting the mushroom (Maitake), a blessing of nature, and taste "Mushroom Meat" made mainly from Maitake. Please come and feel large root Maitake, which weighs about 900g, and taste the "Mushroom Meat" that makes the most of the Maitake's characteristics.

■ Exhibit Background
Minamiuonuma City in Niigata Prefecture, where our company is headquartered, has a harsh natural environment with cold and snowy winters. In spring, however, the water melts from the snow and soaks into

the earth, becoming abundant underground water that provides many foodstuffs such as rice and Japanese sake with natural benefits.
Our mushrooms are one of blessings of nature. Among them, "Mushroom Meat" was created through trial and error using Maitake, one of our main products, as an ingredient.
The characteristics of Maitake are utilized to the fullest, giving it a meat-like texture and flavor, and it is also a healthy food with low sugar content.
We have decided to exhibit this new food from Niigata for the future.

(Reference) Niigata Prefecture press release

- Niigata Prefecture's Event at the 2025 Japan World Expo [Implementation Plan]
  https://www.pref.niigata.lg.jp/uploaded/attachment/450075.pdf
- Press Release
  https://www.pref.niigata.lg.jp/uploaded/attachment/450074.pdf

>>Maitake large root



>>Mushroom Meat



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