

True to nature,
the flavor of KAGOME

Corporate Profile

1899 — Kagome's History Began with the Cultivation of Tomatoes

As late as the Meiji Era, tomatoes and carrots were very much foreign vegetables and removed from the staple of the Japanese diet. Believing in their vast potential and benefits, Kagome's founder, Ichitaro Kanie began the long road toward popularizing foreign vegetables.

In 1899, Ichitaro was the first in Japan to successfully cultivate tomatoes. In the period to follow, he would develop a variety of applications such as tomato puree, tomato ketchup and Worcestershire sauce. While tomatoes are recognized as the base ingredient for a number of products, the manufacture and sale of a wide range of tomato- and vegetable-based products are also very much the platform for Kagome Co., Ltd. as it is known today.

Mirroring the gradual introduction of western foods and style into the Japanese cuisine, Kagome's tomato ketchup and Worcestershire sauce have enjoyed growing acceptance among Japanese households. Today, the Company boasts an unrivalled position in the market for tomato condiment products. Furthermore, Kagome was the first to launch tomato juice onto the Japanese market, which is now recognized as the nation's leading brand.

“Enhancing the Wonderful Tastes and Nutrition that Nature Provides” Lies at the Heart of Kagome's Business Activities

Creating the optimal mix between the plentiful nutrients found in natural food ingredients and the highest quality processing technologies underpins Kagome's fundamental product policy.

In the search for the best natural ingredients, Kagome first turned to tomatoes. Working to enhance variety and quality, the Company has established a close collaborative relationship with the agricultural sector in the cultivation and development of vegetables.

In order to maximize the fresh taste and nutrition that vegetables have to offer, Kagome places equal importance on the research of processing technologies. The Company has successfully



developed a variety of innovative processing and cultivation techniques that avoid the use of additives and heating.

A Leading Brand in Vegetable and Mixed Fruit Juices

Through a process of natural evolution, the release of Kagome's groundbreaking tomato juice was quickly followed by a succession of new products in the vegetable juice range including carrot and red pepper. In particular, the carrot-based Yasai Seikatsu mixed vegetable juice has continued to attract wide acclaim. In an increasingly health-conscious era, Yasai Seikatsu fills an important void in the daily lives of consumers, who lack the necessary vegetable nutrients for a happy and healthy life. As the leading brand, Kagome continues to drive growth in the development of Japan's substantial vegetable beverage market.

Contributing to Improved Health

From the humble tomato, Kagome has for over a century taken great pride in promoting the nutritional benefits and rich taste of fruits, beans, grains and a wide variety of vegetables. In particular, the Company has conducted substantial research in the antioxidants found in carotenoid pigments of green and yellow vegetables. Recognized as contributing to health and wellbeing, Kagome has endeavored to develop a succession of products based on the fruits of its research. As a part of its ongoing development, Kagome commenced activities in the lactic acid beverage business in 2003. Lactic acid bacteria is said to promote health and serve as an immune system booster. In a short period, this business has grown to become a significant resource and pillar of the Company's business.

Kagome is one of only a handful of companies throughout the world boasting expertise in the antioxidants found in vegetables and the immunizing power of lactic acid bacteria. With this wealth of knowledge, the Company is committed to developing natural products that enhance the inherent beneficial properties found in vegetables and to contribute to the health and wellbeing of all consumers.



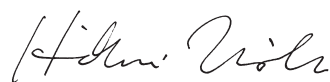
*Through dialog with our customers and the market,
we endeavor to create new value*

Ever since it was founded, Kagome has taken a keen interest in Japanese cuisine pioneering “new food”. Nature is the source of Kagome’s products as well as the value that these products provide. For these reasons, and with a strong sense of appreciation, we remain thankful for nature’s bounty striving through its blessings to create new value. In this manner, we are endeavoring to continuously serve our customers.

Currently, the global economy is witnessing an unprecedented state of emergency characterized by the cascading collapse of the finance, consumption and labor markets. Exacerbating this harsh operating environment, the food industry is faced with a wide spectrum of issues including a decline in Japan’s overall population, rising food ingredient prices and calls for higher quality standards particularly with respect to food security and safety. In addition to the demands of each changing era, the market is placing considerable emphasis on fundamental structural reform. At the same time, Japan’s food market has for the past half century toiled in a period of quantitative saturation prompting the shift in consumer expectations toward higher quality and new products. Under these circumstances, Kagome has endeavored to deliver products that represent new and real value leveraging the fruits of exhaustive dialogue with customers and the market. We are convinced that this is the key to enhancing corporate value.

Kagome is promoting Brand Value Management with “True to nature, the flavor of KAGOME” as its brand statement. This is a commitment by each and every member of the Group to deliver products that represent true value to consumers and society in general. Accordingly, Kagome Brand Value Management is an integrated and sustained effort to base the development of all our corporate activities on our brand statement. Guided by this commitment, Kagome’s goal is to continuously contribute to people’s long life and wellbeing by maximizing the exquisite flavor and health benefits of nature’s bounty including tomatoes, vegetables, fruits and lactic acid bacteria.

Kagome is dedicated to securing a position that is considered indispensable to customers, shareholders, employees and society as a whole. We kindly request the continued support and understanding of all stakeholders as we move forward in our quest to achieve this goal.



Hidenori Nishi
President



Kagome's Brand Value Management

Kagome's corporate philosophy is Appreciation, Nature and Corporate Openness.

Kagome has positioned "True to nature, the flavor of Kagome" as its Vision for the Kagome brand – Kagome's commitment to its customers.

By fulfilling this commitment, we can provide new value to our customers and enjoy growth.

Corporate Philosophy

Appreciation

We are thankful for nature's bounty and for our relationships with people.

We respect natural ecosystems and value human sensibilities.

Nature

Through nature's bounty, we endeavor to create rich value that is ahead of the times and to contribute to consumers' health and wellbeing.

Corporate Openness

We aim to be an open company that engages in fair and visible corporate activities and respects each person's individuality and abilities.



Our promise to customers:

To strive for healthier food that makes the most of natural antioxidants and immune system boosters.

To produce healthy, great-tasting foods without relying on unnatural additives or technologies.

To create new types of fun food, considering the needs of our bodies and our planet.



Improving the Body's Internal Environment through the Power of Vegetables

Antioxidants in Vegetables

Kagome has long studied the constituents of fruits and vegetables that help promote people's health. Of particular interest are the carotenoids, such as lycopene, the red pigments in tomatoes. These are recognized for eliminating free radicals in the body and have been shown to help prevent cancer, aging, as well as other maladies. By offering products with antioxidants, we will continue to contribute to our customers' health.

Immune System Boosting Properties of Lactic Acid Bacteria

The human intestine produces about 100 different types of enterobacteria numbering in excess of 100 trillion. Of these, lactic acid bacteria are recognized as being of particular benefit to the human body. Kagome has focused on vegetable lactic acid bacteria, which multiplies in vegetable matter. *Lactobacillus brevis*, which was discovered in Kyoto's traditional *tsukemono* (pickled vegetables), is at home in the intestines and has been shown to stimulate the immune system. Kagome is leveraging the immune system boosting properties of lactic acid bacteria in our products.



Consistently Delivering Value as a Leading Company in the Vegetable Beverage Domain

Kagome's vegetable juices, and for example its insistence on the best, ripe and natural tomatoes, are representative of the Company's underlying theme "True to nature, the flavor of KAGOME." This unyielding focus on natural produce and quality is the formula for its nutritious, great-tasting, sweet and colorful product range. Maximizing these gifts of nature, Kagome also emphasizes optimal processing techniques. Striving to secure the very best in raw produce and manufacturing processes, Kagome works to deliver superior products as the source of its corporate and customer value.

Improving the Body's Internal Environment through the Antioxidants and Immune System Booster Properties Found in Vegetables and Lactic Acid Bacteria

Dietary habits play a critical role in maintaining the body's internal environment. An imbalance in food and beverage intake, stress and changes in environment are all key causes of lifestyle-related diseases. Leveraging the antioxidants found in fruits and vegetables and the immune system booster properties inherent in lactic acid bacteria, Kagome delivers a range of products to help restore and maintain a healthy balance in the body's internal environment.

Main Products

Vegetable and Fruit Beverages

Lactic Acid Beverages



Proposing New Western-Style Alternatives to a Japanese Diet Steeped in Tradition

The history of Kagome's tomato ketchup, Worcestershire sauce, pasta sauce and other condiments mirrors the introduction, development and growing use of western-style foods in Japan. For many in Japan, this new food style that beautifully blends western-style foods with the history and tradition of the Japanese staple diet offers a fresh and exciting appeal. Kagome is committed to creating new tomato- and vegetable-based condiments with the aim of satisfying consumers' never-ending search for fresh alternatives.

Main Products

Tomato Ketchup / All-Purpose Sauce / Pasta Sauce



The Institutional & Industrial Products Business

Delivering Processed Ingredients, Condiments and Prepared Food Products of the Highest Quality

Kagome takes great pride in delivering quality products to the institutional and industrial market. These include boxed meals and sandwiches for restaurants, convenience stores and related outlets, school meals and a wide menu to meet professional needs. The Company is extremely selective in its procurement of raw produce and ingredients. Drawing on tomatoes from Italy and vegetables from the Mediterranean, Kagome proactively provides food products, menu proposals and food-related information as a part of its comprehensive institutional and industrial services.

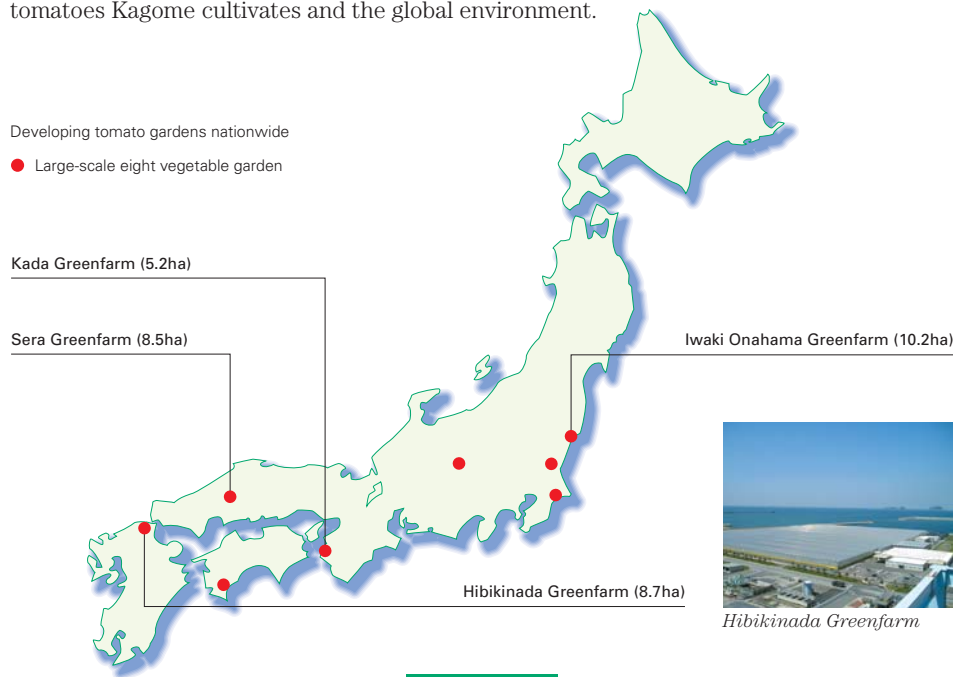
Main Products

Processing Tomato / Italian Series / Frozen Soups



Ensuring the Stable Year-Round Nationwide Supply of Red Kokumi Tomatoes

Unlike the bright red tomatoes consumed throughout the world, a large portion of tomatoes in Japan is pale in color and juicy taste. In order to deliver the very best in natural, color, taste and nutrition, Kagome is engaged in a comprehensive process from breeding, through cultivation and delivery to stores. The result of these efforts is the Company's Kokumi Tomato brand well known for fresh eating and cooking. In locations spread across Japan, Kagome has established and operates eight large greenhouses. Introducing integrated pest control and maintaining agrochemicals to an absolute minimum, the Company strives to make the most of what nature has to offer and to take every care with humankind, the tomatoes Kagome cultivates and the global environment.



Main Products

Fresh Tomato



Kagome's large-scale tomato greenhouse

Developing Kagome's Overseas Business on a Broad Global Scale

With the know-how and expertise accumulated over a century in Japan, Kagome is stepping up efforts to further entrench the Kagome brand in global markets. Focusing mainly on North America and Asia, the Company will develop production and marketing facilities offshore and steadfastly expand its overseas presence.

Subsidiaries Companies

Taiwan Kagome Co., Ltd. [Taiwan]

Kagome is engaged in the manufacture and sale of beverages and condiment products in Taiwan. The Company boasts a leading market share in its mainstay tomato juice and tomato ketchup products. In Taiwan, the Kagome brand is synonymous with tomatoes and continues to attract appeal among a wide cross section of consumers.

Kagome Inc. [U.S.A.]

Kagome Inc. supplies major food chains within the United States and around the world with the highest quality of customized culinary sauces, including pizza, pasta, barbeque, and Asian sauces, salsas, and other tomato products. Kagome Inc.'s on demand capabilities and flexible packaging options make them a leader in the industry.

Kagome Creative Foods, Inc. [U.S.A.]

Kagome Creative Foods, Inc. (KCFI), a subsidiary of Kagome Inc. focuses upon the production of valued added sauces and vegetable oil based food products primarily in the food service and industrial sectors. The company produces a wide variety of products in rigid and flexible portion control packages. KCFI's two production facilities are located near the "logistical center" of the U.S. which offers significant freight efficiencies to its current and prospective customer base.

Inner Mongolia Kagome Food Inc. [China]

Inner Mongolia Kagome Food Inc. (IMKFI), a subsidiary of Kagome Inc., was established to support our global growth in the food service industry. IMKFI also manufactures and supplies on demand customized culinary sauces in flexible pouches.

Kagome (Hangzhou) Food Co., Ltd. [China]

Leveraging the management resources and know-how accumulated in Japan, Kagome established Kagome (Hangzhou) Food Co., Ltd., a joint-venture company engaged in the manufacture and sale of Kagome brand vegetables and vegetable-based beverages. Incorporated in September 2005, the company is expected to service China and Asia. In its initial stages, Kagome (Hangzhou) will focus on entering the chilled foods market in Shanghai.

Vegitalia S.p.A [Italy]

In Italy, Kagome has established a company that manufactures and markets frozen foods to the institutional and industrial sector. Procuring vegetables and raw produce grown in the warm Mediterranean climate of Calabria, Kagome is developing a strong presence in the market.

Affiliated Companies

Holding da Industria Transformadora do Tomate, SGPS S.A.(HIT) [Portugal]

Kagome invested in HIT, a holding company controlling Italagro and F.I.T., manufacturers of tomato products for institutional and foodservice use. Kagome took a stake in HIT to secure stable procurement of high quality tomato products made from great tasting tomatoes in Portugal. Kagome also intends to utilize HIT as an overseas base for developing new technologies and new products.

Tat Tohumculuk A.S. [Turkey]

Kagome established a joint-venture company with Tat Konserve Sanayji A.S., a leading food producer in Turkey. The joint venture is engaged in the seed and seedling business that breeds high-quality vegetables, develops new seeds and conducts in-market sales.



International Procurement

The many ingredients and raw produce that go to make up the wide range of Kagome products require diverse soil quality and climate to thrive. Kagome employees scour the globe in search of quality from seeds and seedlings, cultivation and management. Only after stringent evaluation and determined research does Kagome enter into procurement contracts. By processing fresh seasonable vegetables at their place of origin, the goal of the Company is to secure stable procurement of the best quality vegetables.

Turkey

- Processing tomatoes (Paste, puree)

Portugal

- Processing tomatoes (Tomato paste)

Italy

- Processing tomatoes (Whole tomatoes, diced tomatoes, pasata and other)
- A variety of Mediterranean vegetables (Frozen foods)

Spain

- Processing tomatoes (Paste)

The United States

- Processing tomatoes, carrot puree, carrot juice, herbs, frozen vegetables

Chile

- Tomatoes, red peppers, petit vert (puree)

China

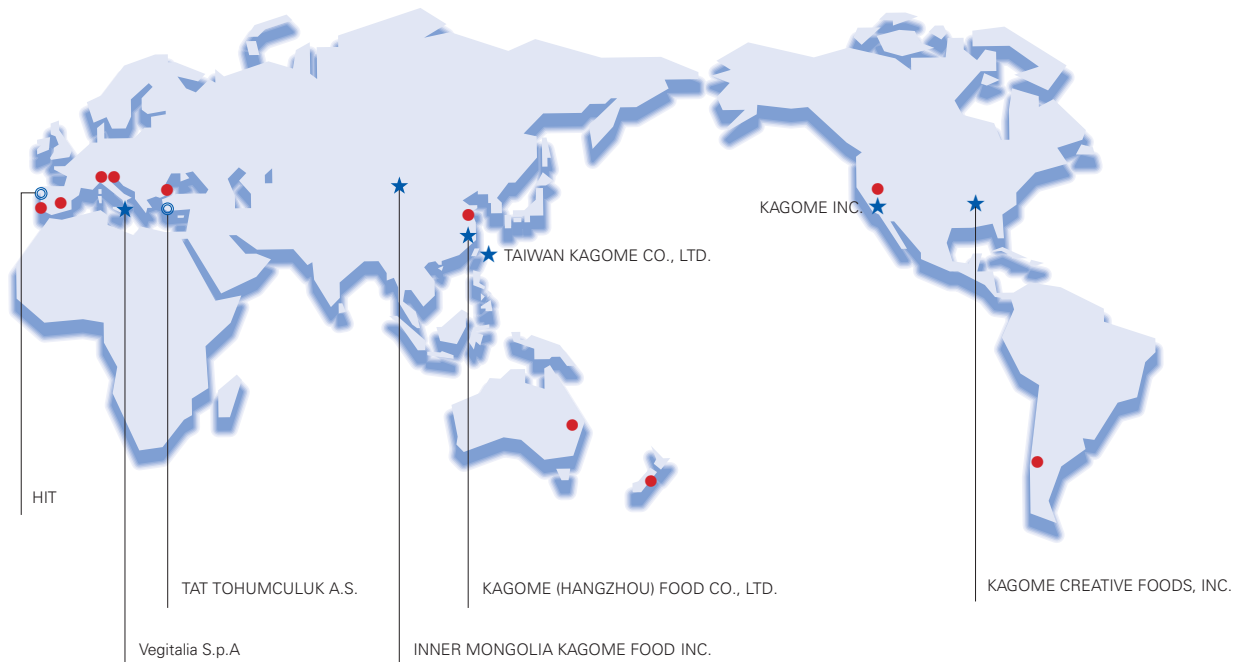
- Processing tomatoes (paste), apple juice, vegetable juice

Australia

- Carrot juice

New Zealand

- Carrot juice



- Procured ingredients and raw produce
- ★ Subsidiaries companies
- Affiliated companies

With a Primary Focus on Six Research Domains, the Kagome Research Institute is Committed to Creating New Value through the Optimal Mix of the Best Ingredients and Best Processing Techniques

Utilizing an Abundance of Genetic Resources to Conduct Agricultural Research



Tomato seeds

Over a lengthy period, Kagome has accumulated and continues to develop a wealth of genetic resource data. With information for over 7,500 types of tomato seeds collected from around the world, the Company is well placed to produce a variety of the best quality natural ingredients. Kagome works diligently to select cultivation sites that best fit the produce required. Utilizing the most appropriate cultivation techniques and facilities such as its large-scale glass greenhouse, the Company strives to maximize the freshness, vitality and energy of the vegetables that it produces.

Maximizing Taste and Nutrition as the Underlying Theme for Processing Technology Research and Development



Reverse osmosis technology

Kagome insists on maximizing the taste, nutrition and benefits derived from nature and at every opportunity avoids the use of preservatives, colorants and additives. To this end, the Company continues to develop best-fit processing technologies. Confronted with the long-standing problem of increasing the nutritional and natural concentration of fruits and vegetables, Kagome developed its proprietary reverse osmosis technology, a world first, which facilitates fruit and vegetable processing without the use of heat.

Pursuing Increased Vegetable Functionality through Biogenic Research



Lycopene



Beta-carotene

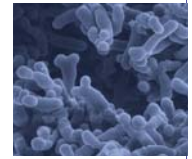
Kagome is conducting research into the effects of antioxidants found in the carotenoid pigments of green and yellow vegetables on lifestyle diseases, aging and beauty. Through its efforts, for example, the Company has uncovered the beneficial effects of lycopene found in the red pigments present in tomatoes in preventing the onset of cancer and helping to whiten the skin and beta-carotene found in the yellow pigments present in carrots in reducing allergies.



Tomatoes for exclusive use in tomato juice (Lylyco)

Pursuing Immune Activity Functionality of Lactic Acid Bacteria through Probiotic Study

Kagome is active in research and the study of bacterial effects including lactic acid bacteria in an effort to promote improved health and wellbeing. In addition to established animal-based lactic acid bacteria including lactobacillus casei KB182-1202 and bifidobacterium breve KB41-3213, the Company leverages its strengths and conducts research into vegetable-based lactic acid bacteria and its properties.



Bifidobacterium Breve KB41-3213 strain

Creating Healthy and Abundant Foods based on Product Development Research

Adopting a strict selection process in the global procurement of ingredients and applying the most appropriate processing techniques that ensure that all natural nutrients, color and properties are preserved forms the fundamental principles of Kagome's product development activities. The Company draws on the expertise of specialists to optimize the benefits and effects of ingredients, processing technology and foods and to design best-mix products for market release.



Developing a vegetable drink

Analyzing and Evaluating Technology Research with the aim of Providing Safe and Reliable Products

Thorough quality control management and assurance are essential to the delivery of reliable and safe products. To this end, Kagome conducts a complete investigation of its ingredients and products, searches for microorganisms, residual agricultural chemicals and endocrine disrupters and evaluates safety. A unique feature of the Company's quality assurance procedures is the implementation of an organoleptic assessment system calling each year on a panel selected from its research institute to design and develop new products based on statistical data.



Distinguishing test by organoleptic evaluation



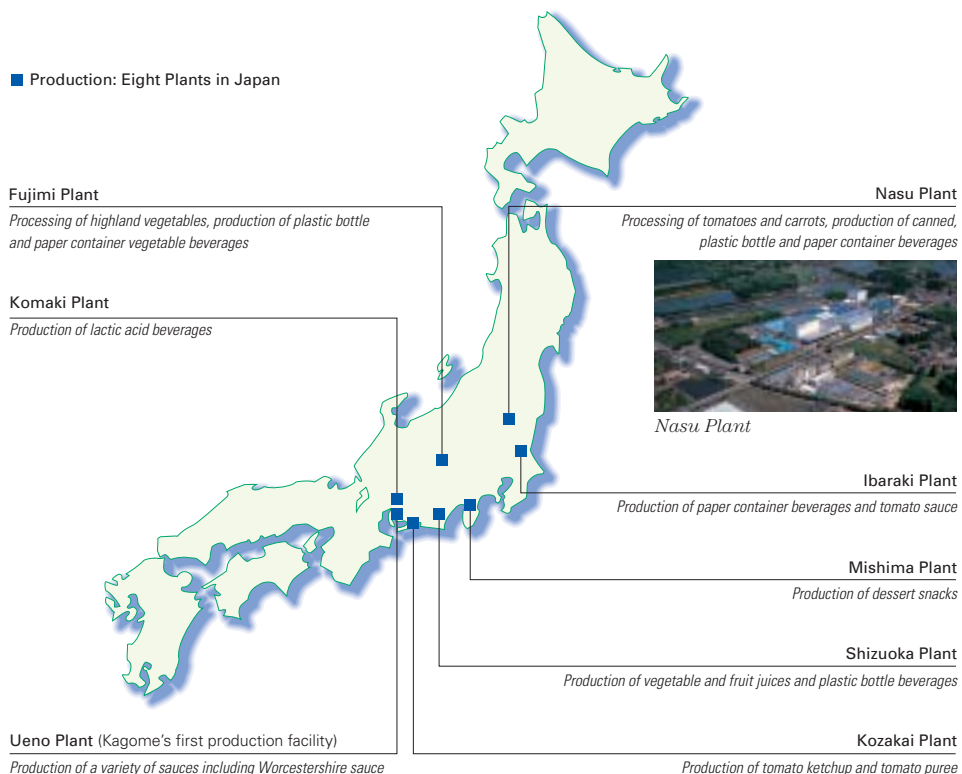
Research Institute

Employing Strict Production Quality Assurance with the aim of Engendering Customer Confidence

Kagome has for many years implemented a comprehensive quality assurance system focusing on the following nine key categories: (1) food additives; (2) agrochemicals; (3) food poisoning; (4) endocrine disrupters; (5) genetically modified food; (6) food allergy; (7) animal drugs; (8) bovine spongiform encephalopathy (BSE), and; (9) false labeling. The Company has also established the Quality Assurance Committee, which meets regularly and reports directly to top management, and strives to enhance activities and reinforce procedures based on voluntary proposals from employees working at its plants.

In the area of traceability, Kagome adopts a comprehensive procedure from raw produce in the field through to final shipment and destination. From both a domestic and overseas perspective, Kagome technicians provide quality guidance and conduct inspections with the aim of procuring the highest quality produce. Furthermore, the Company implements a production management system to trace the flow of goods from the plant to the store.

In an effort to reinforce the aforementioned measures, Kagome has also acquired Company-wide ISO9001 certification, the international standard for quality assurance, including its eight plants. In connection with its four plants engaged in the manufacture of dairy products, beverages and vacuum-packed foods, the Company has also acquired Hazard Analysis and Critical Control Point (HACCP) accreditation.



Kagome Recognizes the Earth and Human Body as Interdependent Components of a Single Environment Striving to Restore and Improve Both the Global and the Body's Internal Environments

Kagome has a unique philosophy toward the environment, one that guides all our corporate activities. It is the idea that we have the responsibility both of preserving the Earth's environment, which provides the bounty of nature, and the body's internal environment, which nurtures our lives. To this end, Kagome has formulated a Company-wide environmental policy based on the following four primary objectives.

1. Providing safe products with due consideration for people's health and the environment

- Developing products that are safe, recyclable and contribute to energy conservation
- Cultivating and procuring agricultural raw materials that are safe and have minimal environmental impact

2. Using agricultural raw materials fully and reducing waste

- Achieving a 100% recycling rate of plant by-products
- Reducing waste and promoting recycling from the procurement of raw produce through to product sales

3. Limiting emissions of carbon dioxide, which have been linked to global warming






- Reducing carbon dioxide emissions in the production process by promoting technology development that contributes toward energy conservation
- Reducing carbon dioxide emissions in delivery through logistic efficiency measures

4. Implementing environmental protection activities at all operating locations

- Promoting environmental activities at all offices
- Establishing and developing an environmental management system
- Participating in global environmental activities

As a part of the aforementioned activities, Kagome acquired ISO14001 certification across the Group in fiscal 2001. In addition, the Company achieved zero emissions in fiscal 2005 at all eight of its domestic plants and a recycling rate of production-related by-products in excess of 99%.



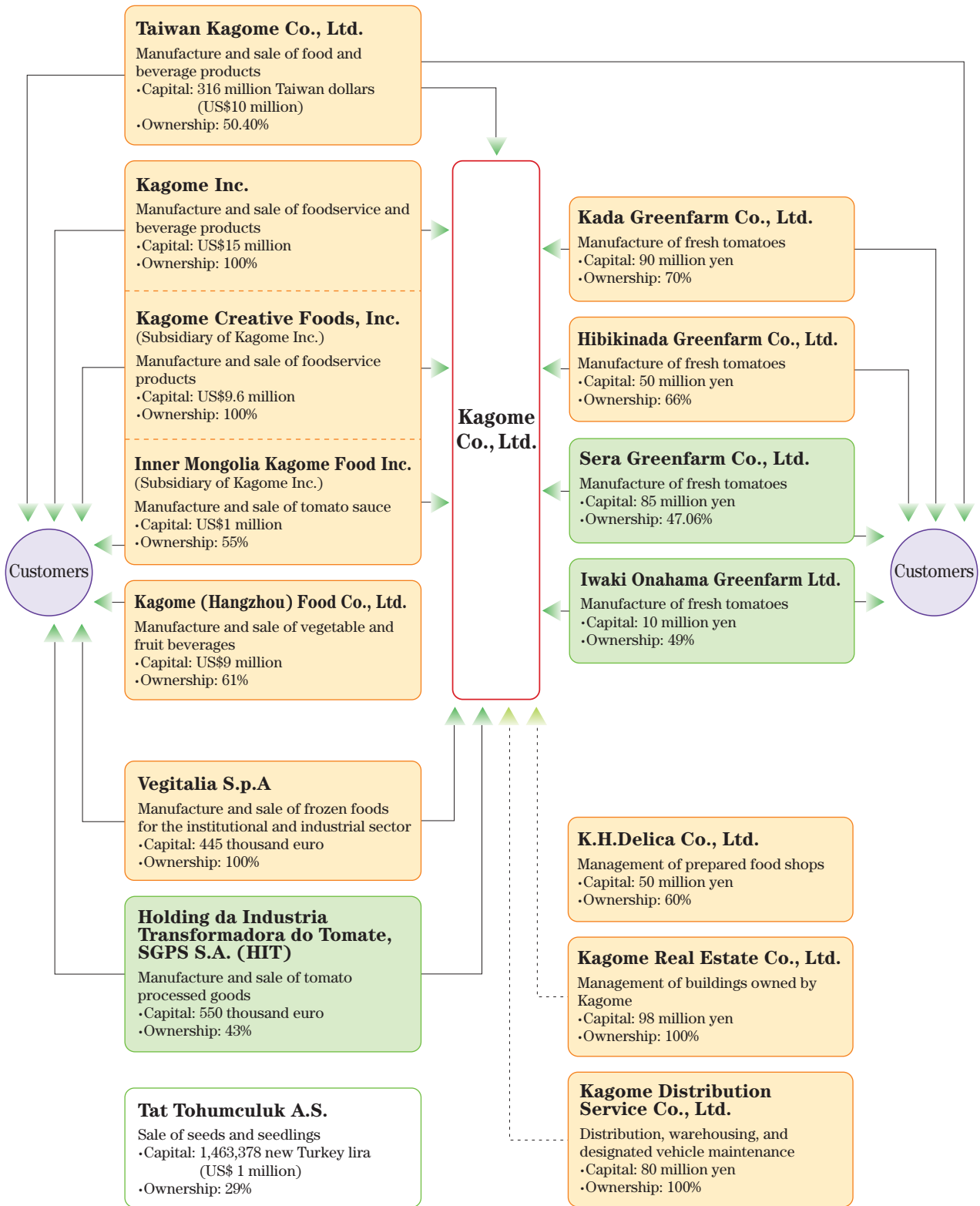
- 1899 Ichitaro Kanie first began cultivating tomatoes and foreign vegetables
- 1903 Started production of tomato sauce (currently tomato puree)
- 1908 Started production of tomato ketchup and Worcestershire sauce
- 1933 Started sales of tomato juice 
- 1949 Established Aichi Tomato Co., Ltd., a merger of five companies: Aichi Tomato Manufacturing Co., Ltd., Aichi Canned Products Co., Ltd., Shiga Canned Products Co., Ltd., Aichi Trading Co., Ltd. and Aichi Marine Industries Co., Ltd.
- 1963 Changed the Company's name to Kagome Co., Ltd. Formulated the tomato logo
- 1966 Started sales of ketchup in the world's first plastic tube  
- 1972 Established Tokyo headquarters
- 1978 Publicly listed on the First Section of the Tokyo Stock Exchange 
- 1983 Changed the brand mark to KAGOME targeting net sales of ¥100 billion
- 1988 Achieved sales of ¥100 billion
- 1991 Changed the name of Tokyo headquarters to Tokyo Head Office. Transfer to a two head office structure 
- 1995 Launched Yasai Seikatsu 100
- 1998 Kagome Inc. was established as a manufacturer of tomato sauce for institutional and industrial use.
- 1999 Completed construction of the Minori Agricultural Farm as a model for the fresh tomato business. Started full-fledged entry into the fresh food business
- 2000 Announced the corporate philosophy: "Appreciation, Nature and Corporate Openness"
- 2002 70th anniversary of tomato juice. Renewed tomato juice range. Acquired all shares in Snow Brand Labio Co., Ltd. to start probiotics business.
- 2003 Launched the corporate brand statement "True to nature, the flavor of KAGOME" Kagome Co., Ltd. has become majority stockholder of Taiwan Kagome Co., Ltd.  Vegetalia S.p.A was established.
- 2005 Inner Mongolia Kagome Food Inc. was established as a subsidiary of Kagome Inc.
- 2006 Kagome (Hangzhou) Food Co., Ltd. started selling vegetable and fruit beverages.
- 2007 Kagome invested in HIT, a holding company controlling Italagro and F.I.T., manufacturers of tomato products for institutional use. Kagome Inc. acquired Creative Foods, LLC.



Corporate Data

(As of March 31, 2009)

Company Name:	Kagome Co., Ltd.
Founded:	1899
Established:	1949
Company Representative:	Hidenori Nishi, President
Paid-in Capital:	¥ 19,985 million
Number of Employees:	2,038 (Consolidated)
Head Office Address:	3-14-15, Nishiki, Naka-ku Nagoya 460-0003, Japan Tel: +81-52-951-3571
Tokyo Head Office Address:	Nihonbashi-hamacho F-Tower, 3-21-1, Nihonbashi-hamacho, Chuo-ku, Tokyo 103-8461, Japan Tel: +81-3-5623-8501
Business Offices:	1 Research Institute, 10 branches, 8 plants
Principal Activities:	Manufacture and sale of condiments, hot foods, beverages and other foods; Purchase, manufacture and sale of seed and seedlings and fruit and vegetables



□ Subsidiaries → Product flow
□ Affiliates - - - - - Provision of services

Notes: 1. Affiliated company accounted for by the equity method 2. U.S. dollar equivalents are calculated using the relevant exchange rates as of March 31, 2009

Kagome Co., Ltd.

Head Office:

3-14-15, Nishiki, Naka-ku,
Nagoya, Aichi 460-0003, Japan
Tel : +81-52-951-3571
Fax: +81-52-968-2510

Tokyo Head Office:

Nihonbashi Hamacho F-Tower,
3-21-1, Nihonbashi-Hamacho,
Chuo-ku, Tokyo 103-8461, Japan
Tel : +81-3-5623-8501
Fax: +81-3-5623-2331

Research Institute:

17, Nishi-Tomiyama,
Nasushiobara,
Tochigi 329-2762, Japan
Tel : +81-287-36-2935
Fax: +81-287-39-1038

Branch Offices:

Hokkaido, Tohoku, Tokyo, Kanto,
Kanagawa, Nagoya, Hokuriku,
Osaka, Chugoku, Shikoku, Kyushu
and a sales office in Tokyo

Plants:

Nasu, Ibaraki, Fujimi,
Shizuoka, Kozakai, Ueno
Komaki, Mishima

Taiwan Kagome Co., Ltd.

Head Office:

No.394, Siasoynying, Shanhua Township,
Tainan County 741, Taiwan
Tel : +886-6-583-7116
Fax: +886-6-583-9053

Sales Branch:

No.8, Lane 106, Wugong 3rd Rd,
Wuku Industrial Area,
Taipei County 248, Taiwan
Tel : +886-2-2299-6868
Fax: +886-2-2299-0898

Kagome Inc.

Head Office:

333 Johnson Road,
Los Banos, CA 93635, U.S.A.
Tel : +1-209-826-8850
Fax: +1-209-826-8858

Sales Branch:

353 Vintage Park Drive, Suite G,
Foster City, CA 94404, U.S.A.
Tel : +1-650-349-2271
Fax: +1-650-349-6570

Kagome (Hangzhou) Food Co., Ltd.

Head Office:

No.27 4th Av., E.T.D.Z.
Hangzhou 310018, China
Tel : +86-571-8691-8438
Fax: +86-571-8691-8439

Sales Branch:

36th Floor # E, SllC Bld.
18 CaoXi Road(N.) 200030, China
Tel : +86-21-6427-3688
Fax: +86-21-6448-3376

Vegitalia S.p.A

Zona industriale Del Fullone-87018
San Marco Argentano(CS), Italy
Tel : +39-984-616-111
Fax: +39-984-516-170

Holding da Industria Transformadora do Tomate, SGPS S.A. (HIT)

Herdade da Pernada
2965-671 Agus de Moura, Portugal
Tel : +351-265-913-266
Fax: +351-265-913-390



KAGOME CO., LTD.

Nihonbashi-hamacho F-Tower,

3-21-1, Nihonbashi-hamacho, Chuo-ku, Tokyo 103-8461, Japan

Tel : +81-3-5623-8501

<http://www.kagome.co.jp>



Printed in Japan

2009.5