

Hokken Co., Ltd.



Company policy: “The company cannot exist without cultivators.”

First, provide proper products.

First provide proper technology.

First, provide proper services.

We are continually moving forward alongside cultivators, carrying out persistent management based on our policy, “the company cannot exist without cultivators.” Since Japan will become increasingly international and face a variety of eras in the future, we must be even more alert to these changes than ever before, broadening our perspective to snatch up new business chances. Our company policy is truly based on “continually thinking and creating the future.” In order to continue maintaining strong relationships with all of our cultivators in the future, we are refining our existing technology and carrying out a variety of reform initiatives, aiming to be a company trusted and needed by our customers.



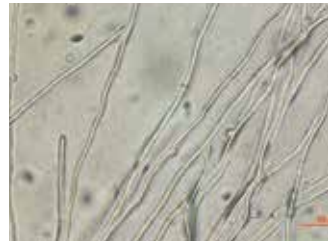
Representative Director
and President
Takuichi Shirota

Trade name	Hokken Co., Ltd.	March.1961	Founded the company in the Ekihiyashicho, Shimotsugagun area of Tochigi Prefecture. Appointed Tadatashi Uchibori as the first company president.
Address	7-3 Ekihiyashicho, Shimotsugagun Mibumachi, Tochigi 321-0222 Japan T E L +81-282-82-1100 F A X +81-282-82-1119	October.1967	Established production technology for nameko mushroom cultivation beds and disseminated it nationwide.
Founded	June.1961	November.1970	Founded the National Edible Mushroom Starter Culture Association founded with President Tadatashi Uchibori serving as the first chairman.
Capital	50 million yen	April.1974	Completed the Edible mushroom research laboratory building.
Employees	119	August.1982	Appointed Hiroshi Shiozawa representative director.
Executives	Representative Director and President Chairman of the Board of Directors Executive Director Director and General Manager of Sales Director and Senior Advisor	January.1984	Established the "Sunmash Production Council," an organization of shiitake mushroom producers.
	Takuichi Shirota Kenichi Kawashima Sumio Ayusawa Hisanori Ito Toshiyuki Uchibori	November.1985	Registered "Hokken 600," mushroom beds suited to shiitake cultivation, as a seedling product.
Business content	Manufacture and sales of mushroom starter cultures and cultivation beds Mushroom cultivation technology consulting Sales of mushroom cultivation equipment and materials Contracted operation of mushroom cultivation plants Manufacture and sales of mushrooms	April.1991	Changed the company name from Hokken Sangyo Co., Ltd. to the current name, Hokken Co., Ltd.
		January.1996	Changed the name of the council to "National Sunmash Production Council."
		September.1998	President Hiromu Shiozawa appointed chairman of the Zenkin Kyokai.
		July.2000	Appointed Toshiyuki Uchibori company president.
		July.2000	Obtained a patent for shiitake mushroom top cultivation methods.
		March.2001	Received an award in recognition for being a company which contributes to stimulating the local economy.
		October.2004	Launched operations at the mushroom production division's Bato Factory.
		July.2010	Appointed Kenichi Kawashima representative director and company president.
		September.2010	Moved the manufacturing department's mushroom starter culture factory to a new facility.
		December.2017	Selected as a "company driving the region into the future" by the Ministry of Economy, Trade and Industry.
		August.2018	President Kenichi Kawashima appointed chairman of the Zenkin Kyokai.
		September.2019	Takuichi Shirota appointed representative director and company president.

Hokken is a comprehensive mushroom production company.

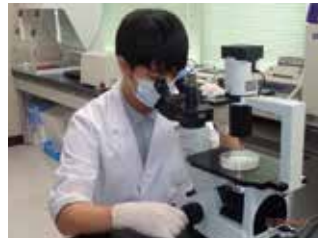
Cultivar development capability and starter culture performance stabilization technology

Our company's strengths are superb cultivar development ability and technological know-how to ensure stable performance of starter cultures. In 1988, Hokken 600 was the first shiitake mushroom variety in the world registered for mushroom bed cultivation, and it continues to be used by many cultivators more than 30 years later due to our production performance stabilization technology. We also handle a wide variety of other mushroom cultivars in addition to shiitake mushrooms.



Stable production achieved through the development of cultivation technology

It's no exaggeration to say that the cultivation technology we developed stabilized shiitake production in Japan. We have developed patented cultivation technology such as our upper surface cultivation, which is used by 80% of shiitake cultivators, as well as materials and equipment, and these innovations have drastically improved both the quality and the yield of shiitake mushroom cultivation. We will continue to contribute to the stability of shiitake mushroom cultivation by developing innovative cultivation techniques, equipment, and materials.



Labor-saving production factory utilizing the latest cutting-edge technology

Hokken specializes in shiitake mushroom factory production using Japanese-style air conditioners. Planned, stable production of shiitake mushrooms is only possible with the cultivars and technologies developed by Hokken. Hokken provides comprehensive consulting services for everything from facility design to provision of cultivars and equipment and cultivation technology guidance. We are currently developing a system that will save even more labor, and we are constantly proposing the latest new factory production systems.



Products handled Shiitake mushroom cultivation bed varieties

Cultivar name	Suitable varieties for cultivations		Growth type	Accumulation temperature	Growth process temperature zone	Cap size	Flesh firmness
Hokken 600	Air conditioning	Upper surface	Mesophilic	1,800~2,400℃	10~20℃	Medium	Average
CA901	Air conditioning	All surfaces	Mesothermophilic	1,400~1,800℃	13~23℃	Medium	Firm
CA902	Air conditioning	All surfaces	Mesothermophilic	1,600~2,000℃	13~23℃	Large	Firm
HS715	Air conditioning	All surfaces	Mesothermophilic	2,200~2,400℃	13~23℃	Extra large	Firm
HS705	Natural	Upper surface	Mesothermophilic	2,400~3,000℃	13~23℃	Large	Firm
HS788	Air conditioning Natural	Upper surface All surfaces	Mesothermophilic	2,200~2,600℃	13~23℃	Large	Firm
HS903	Air conditioning Natural	Upper surface	Mesothermophilic	2,000~2,400℃	13~23℃	Large	Firm
HS905	Air conditioning Natural	Upper surface	Mesothermophilic	2,200~2,800℃	13~23℃	Large	Firm
HS607	Air conditioning Natural	Upper surface All surfaces	Mesothermophilic	2,200~2,800℃	13~23℃	Large	Firm
HS73	Natural	Upper surface	Thermophilic	1,500~1,800℃	18~30℃	Medium	Average



Upper surface cultivation

Patented technology of Hokken induces growth of shiitake mushrooms on the upper surface of the mushroom bed. The other areas of the mushroom bed are kept damp, and the shiitake mushrooms only grow on the upper surface. In addition, the number of buds can be

adjusted, increasing the size, improving quality, and decentralizing the harvesting effort. Mushroom beds can also be set up in close contact with each other, improving the efficiency of space usage in the production facility.

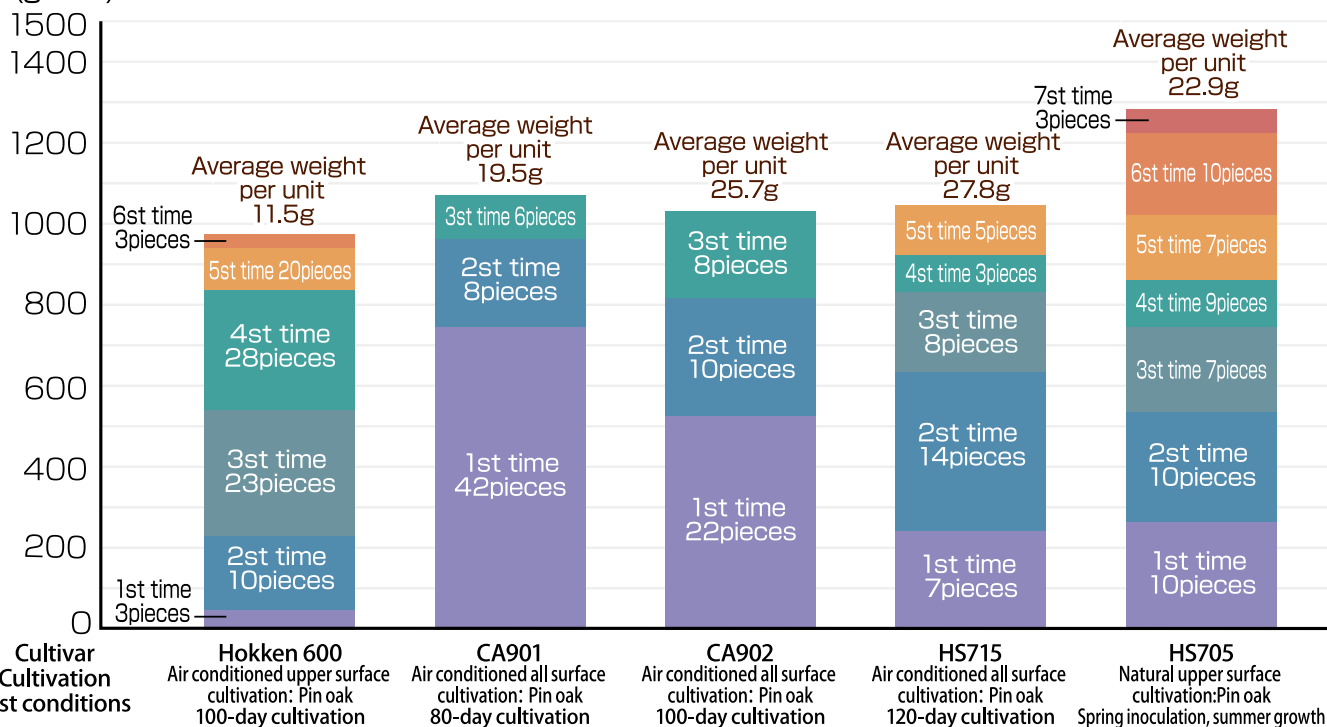


All surface cultivation

This cultivation method grows shiitake mushrooms on all surfaces of the mushroom bed and is suitable for short-term cultivation uses. This method makes it easy to keep the mushroom bed in good condition, but there are problems such as easy drying and large numbers of shiitake mushrooms buds, which can cause miniaturization.

Harvest weight (grams)

Harvest volume graph(2.8 kg square cultivation medium)



Air conditioned cultivation

Air conditioned cultivation is a type of facility cultivation which uses an air conditioner and is a modern cultivation method that enables planned production of shiitake mushrooms throughout the year.

Natural cultivation

Natural cultivation is a low-cost cultivation method that takes advantage of the natural climate and uses simple facilities such as pipe greenhouses.

Hokken 600

Air conditioned cultivation

This cultivar has a short culture time (90 to 100 days) and good compatibility with upper surface cultivation. Grows medium-sized shiitake mushrooms with good membrane elongation.



CA901

Air conditioned cultivation

Culturing time is extremely short (70 to 90 days), and shiitake mushrooms can be harvested with low growth frequency, making it suitable for high-cycle cultivation using air conditioning.



CA902

Air conditioned cultivation

Culturing time is short (80 to 100 days), and shiitake mushrooms can be harvested with low growth frequency, making it suitable for high-cycle cultivation using air conditioning.



HS715

Air conditioned cultivation

Produces large and heavy shiitake mushrooms with extremely firm flesh. Since it easily produces an appropriate number of buds, this variety that does not require time and effort for operations such as sprouting.



HS705

Air conditioned / natural

Mushroom bed has excellent durability and is suitable for cultivation of high-quality shiitake mushrooms harvested over a long period of time using natural cultivation. When used with air conditioned cultivation, active control of growth is required.



HS788

Air conditioned / natural

Since these shiitake mushrooms still grow even at temperatures of 30°C, this cultivar can even be used for natural cultivation in the summer. This variety has an extremely high yield.



HS607

Air conditioned / natural

Grows medium to large shiitake mushrooms with good membrane elongation. A cultivar suitable for both air conditioned and natural cultivation which produces slightly larger shiitake mushrooms than CA903.



HS903

Air conditioned / natural

Grows large, heavy, and well-shaped shiitake mushrooms. An all-purpose cultivar suitable for both air conditioned and natural cultivation.



HS905

Air conditioned / natural

Grows medium to large shiitake mushrooms with good membrane elongation. A cultivar suitable for both air conditioned and natural cultivation.



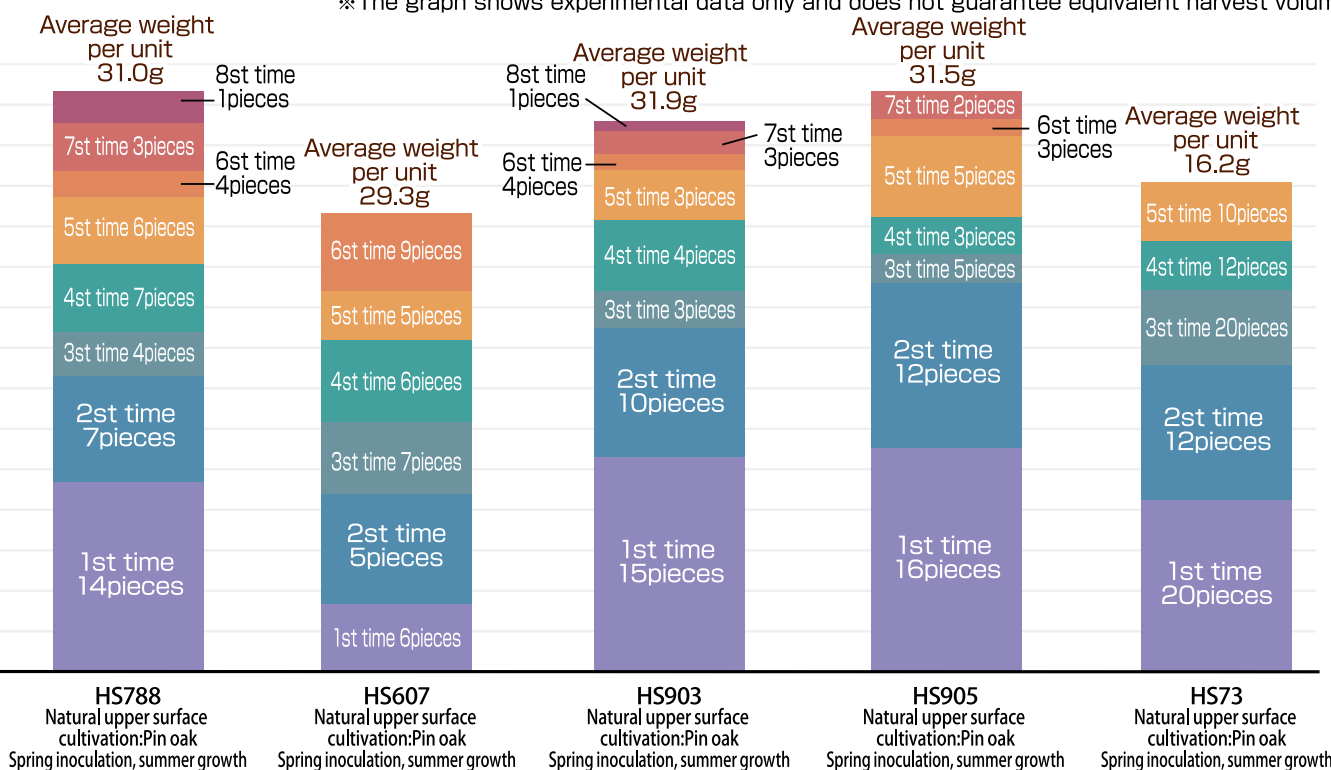
HS73

Natural cultivation

Grows large shiitake mushrooms with thick flesh. This cultivar is Hokken's best-selling variety. Suitable for both air conditioned and natural cultivation.



※The graph shows experimental data only and does not guarantee equivalent harvest volumes.



Other mushroom varieties

Cultivar name		Suitable cultivation type and growth period		Growth type	Growth process temperature zone	Note
Nameko mushrooms	N217	Natural	September~December	Fast growth	5°C~18°C	Long growth period starting from early fall. Suitable for early delivery in mountainous and cold regions.
	N325	Natural	October~January	Moderate growth	5°C~16°C	Constant generation of mushrooms with thick flesh and well-balanced handles.
	N405	Natural	September~December	Slow growth	5°C~16°C	Long growth period type. Main cultivar used for natural cultivation of nameko mushrooms.
	N572	Natural	November~March	Very slow growth	5°C~14°C	Natural cultivation in the fall is the slowest. Nearly constant growth with only a short pause.
Oyster mushrooms	H1	Natural	September~December	Extremely fast growth	8°C~18°C	Appropriate for quick delivery in early fall. Medium-sized with a pale mushroom cap.
	H2	Natural	October~February	Fast growth	5°C~18°C	The standard type for natural cultivation. Suitable for both mushroom bed and short tree cultivation.
	H3	Natural	October~February	Moderate growth	5°C~18°C	Long growth period cultivar with an abundant harvest.
	H5	Natural	November~February	Slow growth	5°C~14°C	Grows large and high-quality mushrooms. Late-term variety with a long growth period.
	H7	Air conditioning	Year~round	Extremely fast growth	10°C~16°C	Short cultivation period type suited to bottle cultivation.
Kuritake mushrooms	K1	Natural	Early October	Fast growth	10°C~18°C	Medium flesh thickness with a slightly thin handle. Offers the benefit of early kuritake mushroom growth.
	K2	Natural	Mid-October	Moderate growth	10°C~16°C	Thick flesh and handle. Cultivar with good clumping and a bountiful harvest.
Maitake mushrooms	M1	Air conditioning	Year-round	—	17°C~20°C	Mushroom cap color ranging from gray to brown, with normal flesh thickness and small leaves.
Reishi mushrooms	G1	Natural	May-September	—	20°C~28°C	Grown through embedding in logs. Mushroom bed develops after 1 - 2 months of culturing.
Wood ear mushrooms	A1	Air conditioning Natural	Year-round May-September	—	23°C~28°C	Produces mushroom with large leaves and thick flesh in an abundant harvest.

Our corporate activities are recognized in a variety of areas.

■1980 Yellow Ribbon Medal



Tadatoshi Uchibori, 1st Company President

This award was in recognition for his numerous years of achievement and contribution to the mushroom industry.

■1991 Science and Technology Director Award



Sadayuki Inoue, Fellow

Awarded for his development and promotion of the "Sunmash Cultivation" shiitake mushroom bed.

■2001 Medal of Merit



Hiromu Shiozawa, 2nd Company President

This award was in recognition for his numerous years of mushroom starter culture production and contribution to the mushroom industry.

■2001年



Edible Mushroom Research Laboratory Commemorative Shield

The "upper surface shiitake mushroom bed cultivation" technique developed through the cooperation of cultivators and company employees was recognized.

■2008 Agriculture, Forestry and Fisheries Technical Information Society Chairman's Award



Sumio Ayusawa, Executive Director

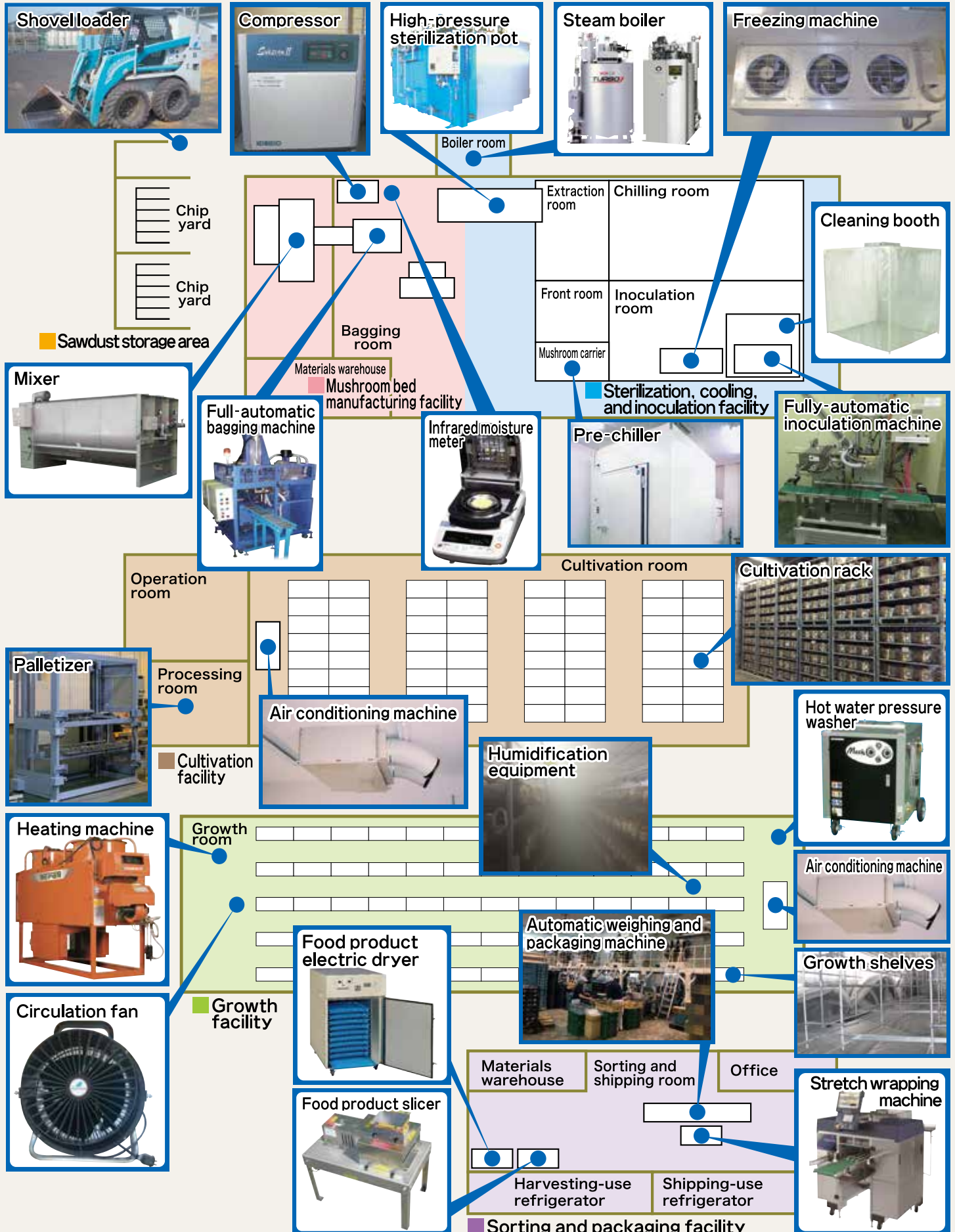
The development of the upper surface shiitake mushroom bed cultivation method was recognized as an innovation of industrial science contributing to the development of the mushroom industry.

■2010 Certified as a Tochigi Prefecture Frontier Company

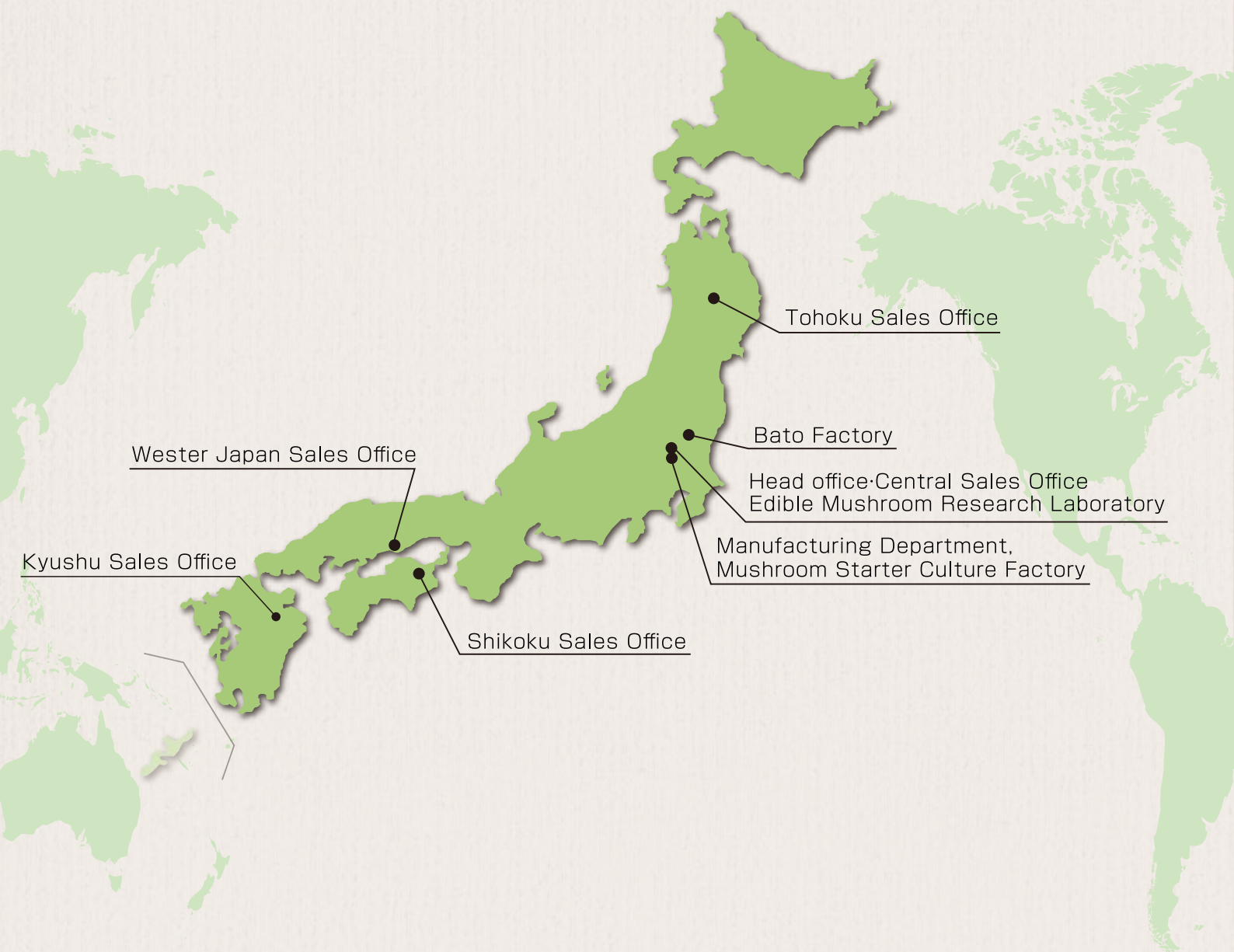


Certified as a company that possesses outstanding technology, sells products that have achieved high market share, and also practices other exemplary activities.

Shiitake mushroom factory design image



We provide total support for any cultivation scale and request, including all aspects of shiitake mushroom cultivation ranging from designing the latest facilities to selling cultivation materials and equipment and providing consulting services related to cultivation processes.



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The Japanese Plant Variety Protection Law has been amended to make it compulsory to label registered varieties as "registered variety" when they are distributed.

(Effective from 1 April 2021)

Obligatory indication that the variety is a registered variety

At the time of transfer (sale) of the seed or seedling, one of the indications (1) to (3) must be affixed to the seed or the seedling's package.

(1) the words "registered variety"

(2) the words "registered variety" and the number of the seed registration.

(3) PVP mark ("PVP", "PVP", etc.)

【Restrictions on exports, mandatory labelling of domestic growing areas】

If the holder of the breeder's right has imposed conditions on the use of the variety, such as a prohibition on taking the variety abroad or restrictions on domestic cultivation areas, these conditions must be indicated together with the indication that the variety is a registered variety.

The following varieties are "registered variety" or "variety registration pending" seeds.

Name of variety	Name of registered variety	Restrictions on use
Hokken607-S	Registered variety HS607 PVP	
Hokken607-LL	Registered variety HS607 PVP	
Hokken607-03	Registered variety HS607 PVP	
Hokken705	Registered variety HS705 PVP	
★Hokken73	Registered variety HS73 PVP	Prohibited from being taken abroad (with a public announcement by the Minister of Agriculture, Forestry and Fisheries)
★Hokken715	Registered variety HS715 PVP	
★Hokken788	Registered variety HS788 PVP	
★Hokken901	Variety registration pending	
★Hokken902	Variety registration pending	
★Hokken903	Variety registration pending	
★Hokken905	Variety registration pending	

(Note) The varieties marked with ★ are subject to restrictions on use and must be indicated on the certificate. Prohibited to carry out overseas (Minister of Agriculture, Forestry and Fisheries public notice)

If you want to sell the fungus bed which you made by using our seed fungus to a third party, you need to conclude a license agreement with us. It is necessary to conclude a license agreement with us when you sell the fungus bed which you made with our seed fungus to a third party. It is not possible to sell our seed beds without permission.