

Kakuyasu Launches Service for Collecting Waste Cooking Oil from Households and Restaurants and for Starting Initiative to Recycle as SAF (Sustainable Aviation Fuel); Contributing to GHG Reduction through Two-Way Service

Kakuyasu Co., Ltd. (headquartered in Kita-ku, Tokyo; Representative Director and Chairman Junichi Sato; hereinafter "Kakuyasu") has launched an initiative to recycle waste cooking oil from households and restaurants as SAF (sustainable aviation fuel) and C-fuel (biodiesel) through Kakuyasu's two-way service. The serviced area is the Tokyo metropolitan area, set to start in late June 2024.

SAF means sustainable aviation fuel produced mainly from biomass, waste cooking oil, and urban waste, and it is expected to considerably reduce greenhouse gases compared to conventional aviation fuel. C-fuel (biodiesel) is another alternative to diesel oil that is highly effective in reducing greenhouse gases produced from waste cooking oil.

It is estimated that businesses generate 400,000 tons and households 100,000 tons of waste cooking oil annually in Japan, and local governments are promoting the collection of waste cooking oil from households, but most initiatives are limited in their methods, such as bringing the oil to a collection point. With this issue in mind, Kakuyasu has been considering initiatives that can hopefully contribute to the promotion of collection by leveraging the company's strengths.

Kakuyasu's business model is a hybrid model centered on delivery along two axes: "sales to restaurants" and "sales to households." The company has developed a unique delivery model of "free delivery of as little as a single bottle of beer anytime, anywhere," providing a one-stop service from procurement to sales and last-mile delivery by the company's own logistics network of 224 locations in the Tokyo metropolitan area (as of March 2024). This makes it possible to collect waste cooking oil at the doorsteps of restaurants and households. Moreover, the gathering of waste cooking oil uses the company's logistics operated on a daily basis to move products, so that no new CO2 is generated by the collection of waste cooking oil. This initiative will also allow Kakuyasu to propose sustainability activities to restaurants and individual customers.

[Outline of the waste cooking oil collection initiative]

- Participants: General households, restaurants, etc.
- Serviced area: Within the delivery area of the Tokyo metropolitan area (all of Tokyo's 23 wards, parts of Kanagawa, Saitama, and Chiba outside of Tokyo's 23 wards)
- Start date: Late June 2024 (planned)
- When Kakuyasu delivers a product, we purchase waste cooking oil in 18-liter cans or plastic bottle containers. Alternatively, we buy it at our stores.

[Recycling system]

Waste cooking oil collected at each Kakuyasu location is gathered at the company's distribution center and delivery center, after which it is picked up by an external contractor. After that, the waste cooking oil is made into biofuel (SAF) and reused.