

A system that supports nature

Thinned Wood and Abandoned Bamboo Forest Green Project



Chopsticks Project Supporting Nature with Nature

Eco Mark Award 2015

ECO MARK AWARD 2015 BRONZE PRIZE

The "Eco Mark Award" is an award system established by the Japan Environment Association in 2010, recognizing companies and organizations that have made significant contributions to the Eco Mark Project's goal of "forming a sustainable society through environmentally conscious consumer product choices and corporate environmental improvement efforts."

Our "Thinned Wood and Abandoned Bamboo Forest Green Project," which we have been working on for about 10 years, and our CSV activities as part of this project were recognized as a good example of cause marketing, allowing consumers to contribute socially by choosing environmentally friendly products, and awarded the prestigious "Bronze Prize."

We will continue to address social issues such as the degradation of abandoned bamboo forests and rural areas, promoting the view that abandoned bamboo forests and thinned wood are eco-friendly valuable resources. We will expand our environmental conservation activities as a sustainable business and strive to protect the global environment.

Eco Mark Certified Product

The five types of bamboo chopsticks and bamboo charcoal powder, which are products from our "Thinned Wood and Abandoned Bamboo Forest Green Project" social business, are Eco Mark certified. The Eco Mark serves as a guide for consumers to consider the relationship between their lifestyle and the environment, and to choose environmentally friendly products. Through offering Eco Mark products, we hope to contribute, even in a small way, to the protection of the natural environment.

Chopsticks Supporting Nature with Nature



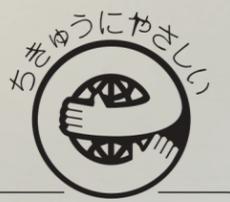
272143
Susudake Square
Bento Chopsticks
19.5cm

27434
White Bamboo New
Guest Chopsticks
22cm

27433
Susudake New
Guest Chopsticks
22cm

276721
White Bamboo
Jointless Chopsticks
23cm

276722
Susudake Jointless
Chopsticks
23cm



Uses recycled materials 100%
Reused and Unused Wood

エコマーク認定番号
第12128003号

株式会社山下工芸

Eco Mark Certification Number: 12128003
Yamashita Kogei Co., Ltd.

The Eco Mark is a label given to products that are judged by the Japan Environment Association to be "helpful for environmental conservation and have a low impact on the environment."



Fine Bamboo Charcoal
Powder (5 microns)



42029610
Domestic Bamboo Charcoal Powder
1 k g



42029620
Domestic Bamboo Charcoal Powder
500 g



42029630
Domestic Bamboo Charcoal Powder
100 g



再生材料を使用 再・
未利用木材100%

エコマーク認定番号
第19115001号

株式会社山下工芸

Eco Mark Certification Number:
19115001 Yamashita Kogei Co.,
Ltd.

Bamboo Charcoal Powder Supporting Nature with Nature

To achieve more effective use of bamboo charcoal, the carbonization process was applied, and ultra-fine bamboo charcoal powder was developed.

To deliver safe and secure bamboo charcoal to everyone, we use Japanese-made (from Kyushu) bamboo, strictly pesticide-free. No chemicals, pesticides, or chemical fertilizers are used on the bamboo.

For edible use, it is carbonized at a high temperature of over 800°C. We deliver the best quality bamboo charcoal powder.

1piece=¥1

for nature & for friends

For every project product you purchase, we donate ¥1 to environmental protection groups and volunteer organizations, in consultation with our customers.

Unused resources are more environmentally friendly the more they are used.

In today's world, where environmental problems are becoming increasingly serious, advanced technologies are producing artificial materials that are harmless to the environment.



Bamboo Fine Powder Charcoal Coating Series (Utility Model Registered) TAKEBITO SDGs WARE

We are developing products that mix Eco Mark certified bamboo fine powder charcoal with toluene- and xylene-free urethane for special coatings (Utility Model Registered No. 3220788). Based on the idea that carbonization can be used indefinitely over time, we have developed a series of bamboo fine powder charcoal-coated products. These have a moderate matte texture and can be used as effective tableware to enhance various dining scenes, whether for Japanese or other types of cuisine.