

Changing the future of food



Through the retort processing of food,
we will develop a business that enriches dietary lifestyles
around the world by enabling long-term preservation of
food both domestically and internationally.

Reuse of food

Retort foods have the
potential to address global
food issues

Domestic Disaster Preparedness Food Business

Offering retort-packaged
emergency meals accessible
to anyone, anytime and
anywhere

Overseas Business

Spreading retort long-term
food preservation technolo-
gy worldwide



**SUSTAINABLE
BOSAI SYSTEM**
サステナブル防災システム



GDAC
Green Design & Consulting

What is GDAC?

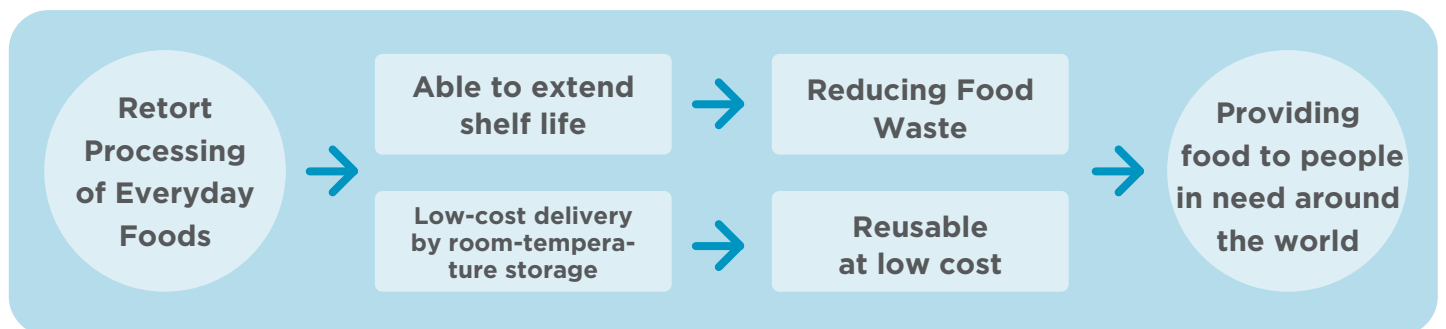


A technology company that contributes to solving global food issues through the retort processing of everyday foods, while enriching dietary lifestyles across society.

Changing the future of food

In Japan today, retort processing of everyday foods has already made it possible to store them at room temperature and preserve them for extended periods.

Retort processing reduces food loss caused by limited shelf life and enables low-cost distribution by allowing room-temperature shipping.



Retort processing is a technology that makes it possible to send retort foods to children who cannot access meals, as well as to impoverished regions and refugees—helping to enrich diets around the world.

At the same time, retort processing is a technology that differs from conventional frozen foods and contributes to the reduction of resource and energy consumption.

GDAC is a technology company that promotes the retort processing of everyday foods around the world to help enrich the dietary lives of society.

Creating Shared Value



CSV Management

GDAC is conducting its business activities with the core principle of Creating Shared Value proposed by American management scholars Michael Porter and Mark Kramer, which promotes economic benefits while solving social issues. Specifically, we have five key commitments.

GDAC engages in CSV management through retort processing of foods, 'valuing people and the environment and future.'

Our Five Commitments to CSV Management

Make it understandable for everyone

Eliminate inequality from the world

Reduce food waste to preserve Earth's resources

Provide retort foods to people facing food insecurity

Guarantee that food is safe to eat

Allergy-Friendly

Providing Information in Multiple Languages

Halal Certification



SUSTAINABLE BOSAI SYSTEM
サステナブル防災システム

A system that donates our products before their expiration date to food banks and children's cafeterias to help address poverty, hunger, and inequality

Overseas expansion of Japanese retort meals

Exporting Retort Technology Overseas

Manufactured at certified factories

Contamination prevention measures are strictly enforced

Passed inspection as an actual aged product

Products

 **Preserved Food for Everyone**



We offer a lineup of disaster preparedness foods tailored to customer needs, including our main 7-year shelf-life retort food series, a 10-year shelf-life retort food series, disaster preparedness food for pets, vehicle emergency kits, and 5-year shelf-life retort foods.

7-Year Preservable Retort

Rice



Bread



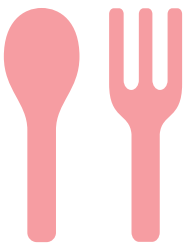
Cookies



 **Preserved Food for Everyone**

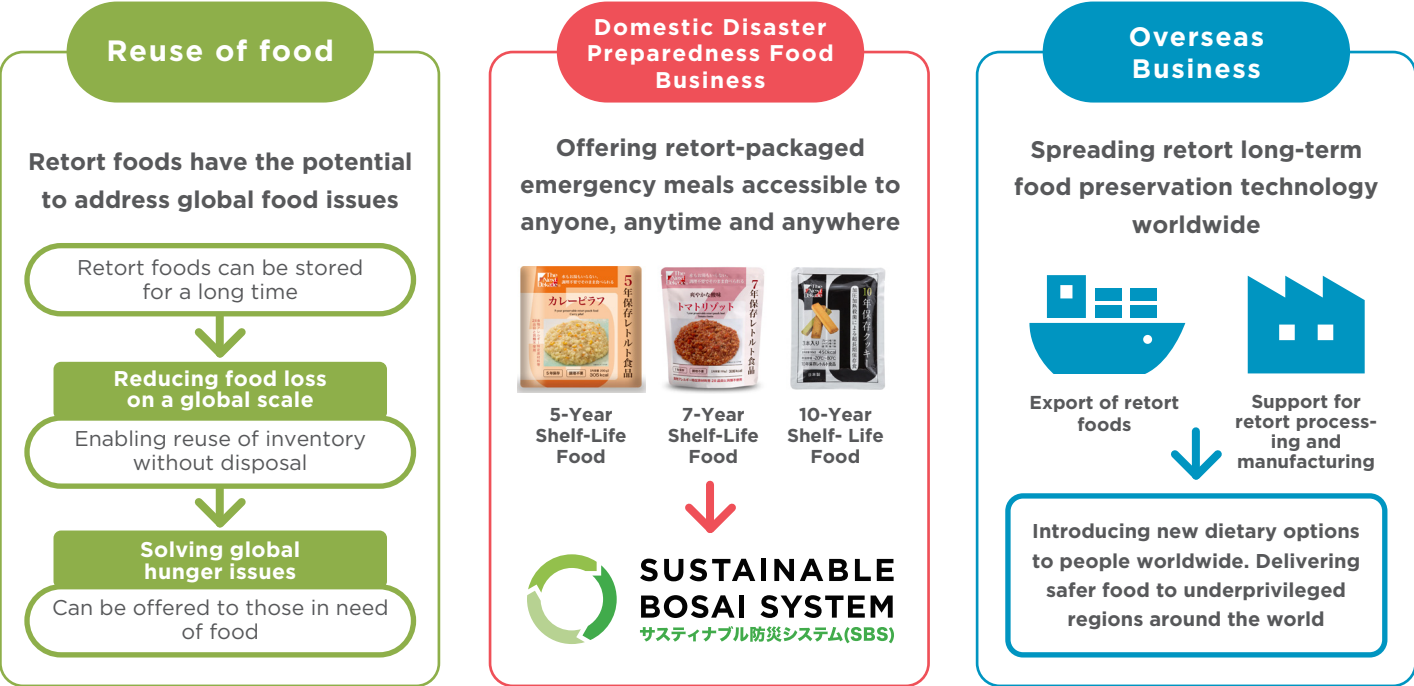


Business Overview



Through the retort processing of food, we will develop a business that enriches dietary lifestyles around the world by enabling long-term preservation of food both domestically and internationally.

What retort-processed foods can do as long-term preserved food



Food

10-Year Preservable Food

5-Year Preservable Retort Food

Side Dishes



Emergency Food Set



Disaster Preparedness Food for Pets



Vehicle Emergency Kit, Heater



From 2025, GDAC will fully expand its overseas business.

Starting in 2025, GDAC will fully expand its overseas business related to "retort processed foods" in addition to domestic emergency. In its overseas business, GDAC will focus on retort foods as everyday meals rather than emergency food. To realize our business concept—"Solving global food issues through retort food processing and enriching society's dietary habits"—we will focus on two business areas.



Export of retort processed foods & Consulting and contract services

Export of Japanese-made retort bread

Consulting for franchise business of local cafes themed around Japanese bread, etc.

GDAC collaborates with its local partner companies to provide consulting services for opening cafés and other establishments featuring Japanese bread. By using retort-packaged bread manufactured in Japan, this unique GDAC plan ensures an economically and practically viable operation.



Retort Processing Manufacturing Support Services

Export of Japanese-made retort processing equipment

Guidance and consulting for the establishment of local retort processing factories.

GDAC and its local partner companies jointly provide guidance and consulting about on-site retort processing business, introduction of retort processing equipment and establishment of new factories. The retort processing equipment is to be exported from Japanese manufacturers.



Retort Processed Foods

- Have long shelf life
- Can be stored at room temperature

There are two key technical features that form the basis of retort processing. The foods have long shelf life and can be stored at room temperature. They can be stored for a long time even in transport vehicles, containers, or outdoor warehouses and delivered without using frozen shipping so that distribution (storage and delivery) costs will be reduced. And food supply without concerns about short-term expiration dates will be realized.

Long Shelf Life



Without using preservatives, the taste remains unchanged, and the shelf life can be extended!

Suitable for both standard products and emergency stock

Standard products: 1-2 years
(Available for online sales and international export)

Emergency stock: 6-8 years
(For government agencies, municipalities, and corporate stockpiling)

Can be stored at room temperature



Wide Temperature Tolerance Range

-20°C~80°C

Can be stored at ambient temperature even in outdoor warehouses and shipping containers.

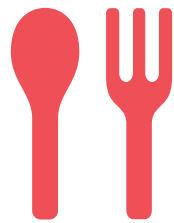


Can be delivered without using frozen shipping.



Can be stored in high-temperature and high-humidity environments.

We boast extensive sales achievements across a wide range of clients, including government institutions, local municipalities, private companies, and major facilities.



GDAC products are ultra-long shelf-life foods that maintain flavor and quality while ensuring safety and security, even under various temperature changes during transportation and storage. Our uniquely innovative product features have been highly acclaimed, and we have an extensive track record of deliveries to government agencies, municipalities, corporations, and large-scale facilities.

Starting date	Products	Cumulative Sales
Aug. 2016	10-Year Preservable Cookies	1.99 million units
Sep. 2016	7-Year Preservable Cookies	6.05 million units
Sep. 2016	7-Year Preservable Retort Food	11.53 million units
Sep. 2017	7-Year Preservable Retort Bread	5.82 million units
Mar. 2021	7-Year Preservable Retort Side Dish	290 thousand units
Aug. 2016	10-Year Preservable Water	260 thousand cases
Nov. 2016	7-Year Preservable Water	170 thousand cases

As of April 2025

Total sales have reached 11.53 million units.

Primary installation sites

ministries and agencies	Japan Self-Defense Forces, Ministry of Defense, Ministry of Foreign Affairs, Ministry of Health, Labour and Welfare, and others
local governments	Osaka Prefecture, Kyoto Prefecture, Sendai City, Fukuoka City, Naha City, Kobe City, Nagano Prefecture, and 410 others
transportation agencies	Haneda Airport, Narita Airport, Naha Airport, JR Kyushu, West Nippon Expressway Company, and others
large facilities	New National Stadium, Tokyo Dome, JRA Racecourses, and others
medical facilities	Tokyo Medical and Dental University Hospital, Keio University Hospital, and others
Educational institutions	Kyoto University, Tokyo Gakugei University, and others
in-vehicle use	Honda Motor Co., Nissan Motor Co., Mitsubishi Motors, Mercedes-Benz Japan, and others
others	Offices, welfare facilities, factories, etc.

11.53 million units of the 7-Year Preservable Retort-Packed Flavored Rice have been sold as of March 2025 since its launch in November 2016. In 2024, sales of the 7-Year Preservable Retort-Packed Flavored Rice reached 1,557,297 units, achieving 112% compared to the previous year.

Our distribution channels include disaster-prevention trading companies and wholesalers. Major retail stores carrying our products include AEON, Ito-Yokado, Cainz Home, and Viva Home. We also sell through mail-order and online platforms. Due to the specialized positioning of our products as disaster-prevention items and the influence of recent societal trends, demand has been increasing year by year.



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<https://gdac.net/en/>

Company Information

Company Name	Green Design and Consulting Co., Ltd.
Representative	Koichiro Ryu
Adress	Postal Code 153-0042, 3-12-16 aobadai, Meguro-ku,TOKYO
Capital	20 Million Yen
Main services	We are a sales company for Greenchemy Co., Ltd. and Osaki, Ltd. products, such as preserved water, preserved foods, disaster prevention sets, and heat packs for disaster prevention stockpiles. We also provide OEM services for each product, manufacture original disaster prevention sets, and arrange for the pickup of disaster prevention stockpiles at the time of replacement.