



Start of a Demonstration Experiment on the Preservation of Freshness  
of Fresh Produce in Vietnam

~Contributing to the Development of the Vietnamese Economy by  
Utilizing Next-Generation Cold Chains~

Minaminihon Total Logistics Service Inc. (Head Office: Nakano-ku, Tokyo; CEO: Keiichiro Ozono; hereinafter referred to as “our company” ), a company that transports chilled and frozen foods, has agreed with Hi Phong Port Services Joint Stock Company (Headquarters: Hai Phong Vietnam, CEO: Le Hong Cam, hereinafter referred to as HPS), and DENBA DISS (Headquarters: Toda City, Saitama Prefecture, CEO: Keiichiro Ozono) have signed an agreement on March 14th to work together on a demonstration experiment to maintain the freshness of perishable goods.



Ceremony scene

Left: HPS CEO Le Hong Cam, Right: Keiichiro Ozono, CEO of our company

In Vietnam, the development of agriculture is seen as a key pillar of economic growth, and the country aims to stabilize domestic distribution and expand exports of high-quality fresh produce. However, due to the slow development of infrastructure for storing harvested agricultural produce, there are major issues with restrictions on the distribution of fresh produce and the disposal of fresh produce. In addition, the traditional methods of preservation are unable to provide a stable supply of fresh produce, and the unstable prices are causing major losses for both producers and consumers.

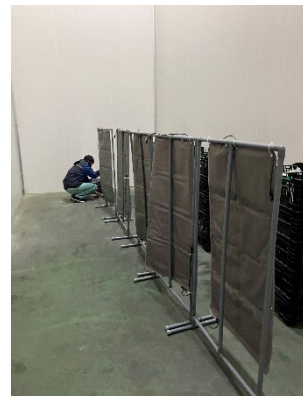
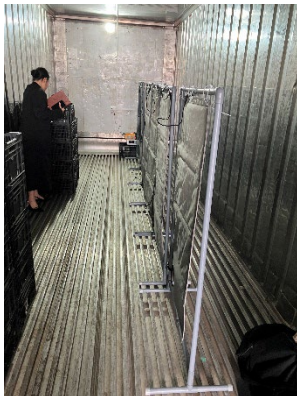
Amidst this situation, HPS, which provides frozen and refrigerated transport and storage services in Vietnam, has been considering the construction of infrastructure to meet export standards in addition to the spread of cold storage infrastructure. This time, they felt that there was great potential in the freshness preservation technology provided by DENBA DISS, and this led to the start of the demonstration experiment.

At the contract signing ceremony, HPS explained its extensive know-how in frozen and refrigerated transport and storage, as well as DENBA DISS's freshness preservation technology, to university staff, producers, government officials, members of the media and others in attendance, and there were high expectations for the construction of a next-generation cold chain in Vietnam.



Ceremony scene

From now on, we will conduct demonstration experiments on the freshness retention of various fresh foods in four temperature zones: 2° C, 5° C, 8° C, and -25° C. Then, based on the results of the demonstration experiments, the three companies will discuss future business development around August this year.



## Refrigerated storage space equipped with DENBA technology

Our company provides high-quality cold chains in Japan with the mission of “We deliver it at its best.” . In the future, we will contribute to the development of the Vietnamese economy by utilizing our company’s and DENBA DISS’s know-how to build a high-quality next-generation cold chain in Vietnam and expand the sales channels of Vietnamese producers and food wholesalers.

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Minaminihon Total Logistics Service Inc. was established in 1975. With the mission of “We deliver it at its best.” , the company is an expert in food transportation, and focuses particularly on the field of chilled and frozen low-temperature transportation. In addition, in the next-generation cold chain using DENBA DISS’s freshness retention device, the company contributes to solving the food loss problem, which is a social issue, and contributes to the efforts of client companies to achieve the SDGs.

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