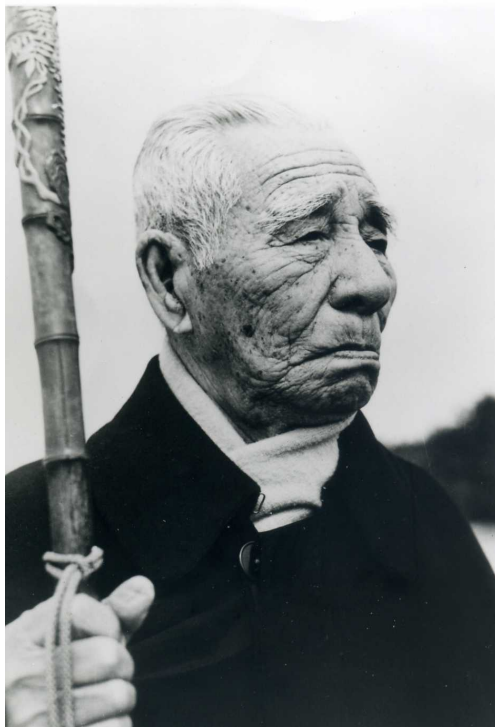


Sustainability in producing high-quality pearls

SHIGERU AKAMATSU
K. MIKIMOTO & Co., Ltd

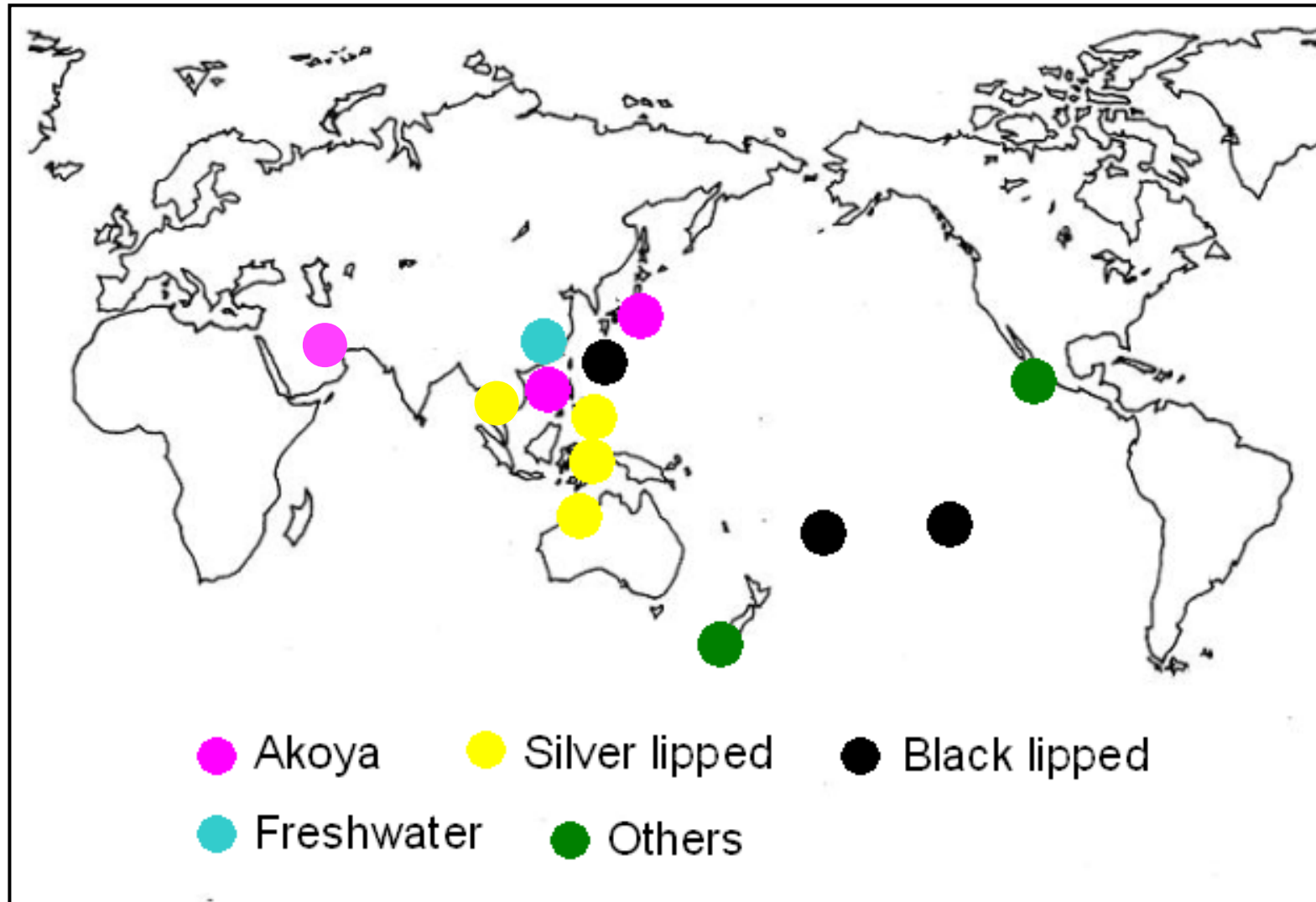


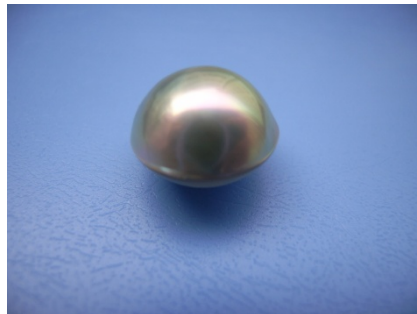
Kokichi Mikimito

1893

Akoya hemispherical
cultured pearl



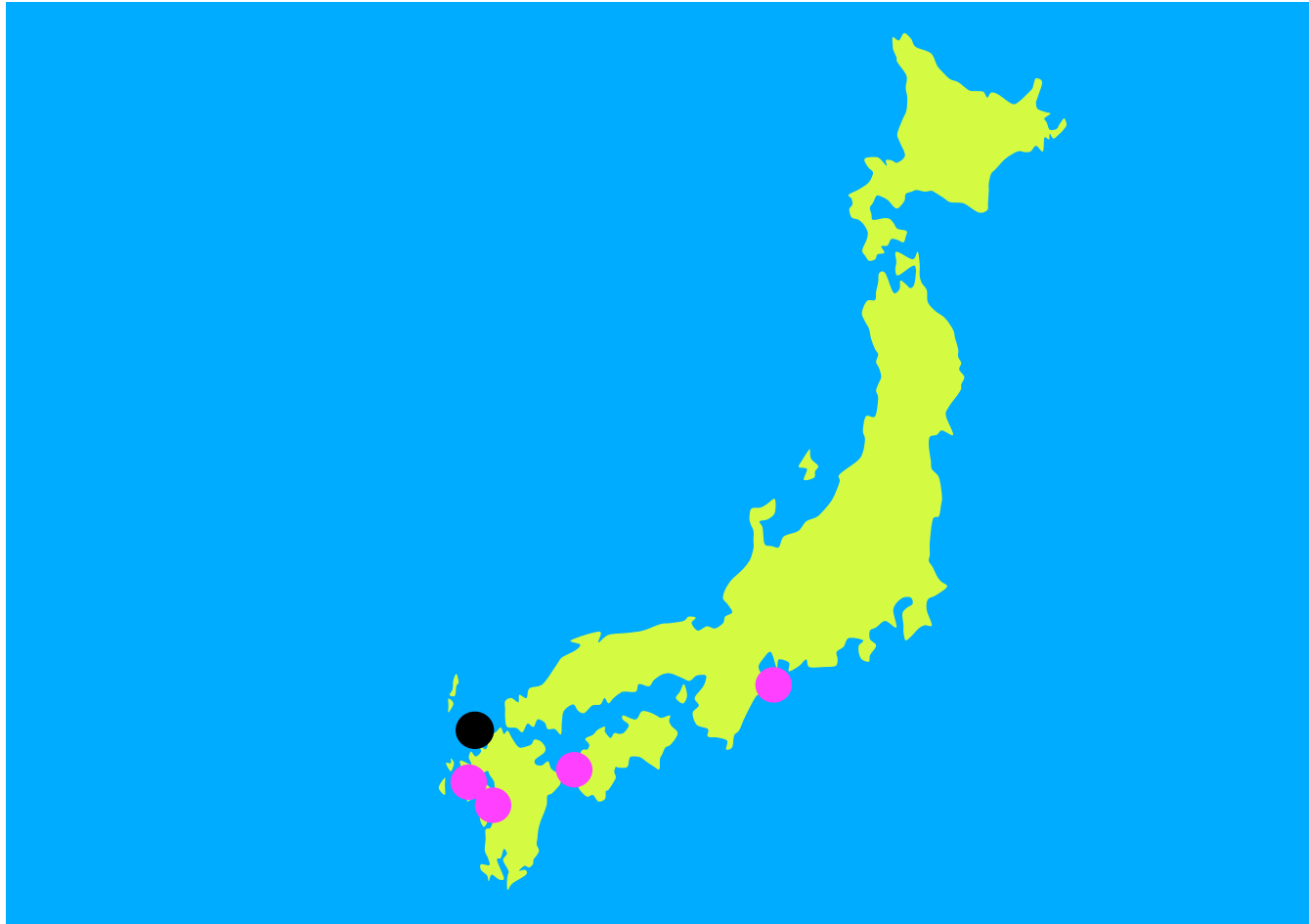




New challenge of MIKIMOTO

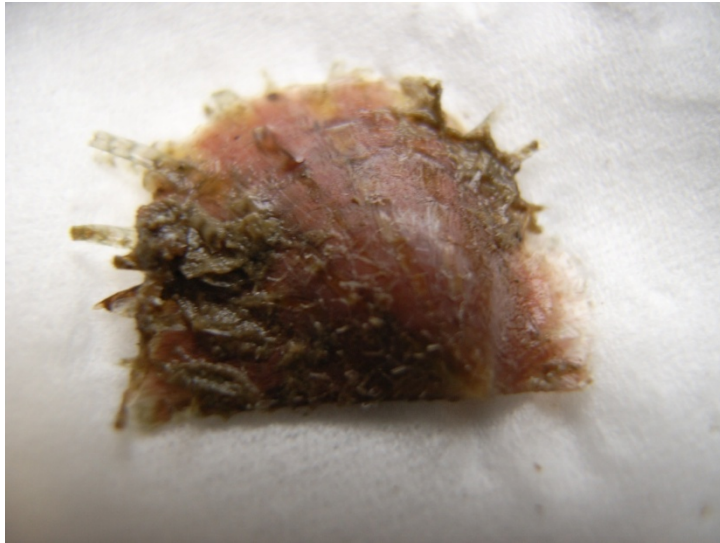
1. Sustainability of high quality pearl production.
2. Quality oriented (Production of small amount of high quality pearl).
3. Technique intensive pearl culturing (introduction of gene technology).
4. Attention to oyster resources and farm environment (Zero emission) .

Ainoshima new pearl farm



Ainoshima pearl culturing

1. Use only naturally spawned 100%Japanese Akoya oyster.
2. Once oysters needed for pearl culturing are secured, the rests are returned to the sea.
3. More than two year culturing.
4. Zero emission.
5. Application of local young manpower.



Naturally spawned oyster



Common size L:8cm

H:8cm

Ainoshima

L:10.5cm

H:12.5cm

First harvest in Ainoshiba in 2013





Conclusion

1. The product “Pearl” is the same, but the way of culturing should be changed.
2. Production of small amount or high quality pearls possessing rarity value.
3. From “Labor intensive pearl culturing” to “Technique intensive pearl culturing”.
4. Careful consideration to oyster resources and farm environment.
5. Education to foster true pearl lovers.

Thank you for attention

