

Press information

KYOCERA Marks 10th Anniversary of “Green Curtains”

Environmental and energy-saving initiative expands to 27 corporate sites, employee and resident homes

Kyoto, Japan / Neuss, Germany, August 15, 2016 – Kyocera Corporation announced that it is planting Green Curtains at its factories and offices in Japan for the 10th consecutive year as part of its ongoing environmental protection and sustainability activities. The natural foliage of climbing plants creates “curtains” that cover building walls and windows, providing shade for the rooms inside and lowering the building temperature by up to 2 degrees Celsius* while helping reduce the use of energy-consuming air-conditioning systems.



Green Curtains shading the outer walls (left) and growing passion fruits (right)

One square meter of Green Curtain neutralizes as much as 3.4kg of CO₂ annually. In 2016, Kyocera’s Green Curtains stretched out for roughly 710 meters and covered an area of 2,900 square meters in total, absorbing approximately 10,000kg*¹ per year.

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With 10 years of Green Curtain tradition, Kyocera's efforts total more than 85,000kg of absorbed CO₂ — or the equivalent of about 6,300 cedar trees^{*2}.

Background and expansion to date

Kyocera started growing Green Curtains in 2007 at one of its factories in Japan's Nagano Prefecture in cooperation with local government and a non-governmental organization, with the goal of further reducing the factory's environmental impact. To date, the activities have been expanded to 27 sites in total including additional factories and offices throughout Japan. Kyocera also encourages its employees as well as local residents to participate in this Green Curtain initiative in their own homes by providing seedlings produced by the Green Curtains. Gourd and morning glory are the most commonly used plants for the Green Curtains, but many others such as passion fruit, navy bean, sponge cucumber and mini Japanese squash (*cucurbita pepo*) can be used as well.

Enjoy healthy dishes with freshly harvested vegetables

Kyocera employees enjoy special dishes with vegetables harvested from the Green Curtains at select company cafeterias or at home. Gourd is often cooked as tempura with Japanese udon noodles or onigirazu (Japanese rice sandwich), which has become very popular in recent years in Japan.

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Gourd (left), udon with gourd *tempura* (center) and *onigirazu* (right)

Recipe for *Onigirazu* (serves 4)

1. Cut gourd in half lengthwise, remove the seeds and cut in slices. Sauté until wilted with 2 tablespoons olive oil.
2. Lightly beat 4 eggs, 2 tsp sugar, 1/2 tsp salt and some pepper for seasoning in a bowl. Make 4 slices of *tamagoyaki* (Japanese omelet) with 1 tsp olive oil per 1 slice.
3. Slice Spam (or other meat) into 4 slices, sauté until lightly browned without oil.
4. In the center of a piece of plastic wrap, place a large square sheet of dried seaweed. Layer the following ingredients, in order, from the bottom up: 1) cooked rice (140g), 2) 1 slice of *tamagoyaki*, 3) sautéed gourd, 4) 1 slice of Spam, and 5) cooked rice (140g).
5. Tightly wrap the filling so that the diagonal corners of the seaweed meet, cut in half and remove the plastic wrap.

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*¹ CO₂ absorption (3.4kg) x area of Green Curtain (m²) = volume of yearly CO₂ absorption. (Source: Rural Culture Association Japan)

*² One cedar tree absorbs 14kg/year of CO₂. (Source: Forestry Agency of Japan)

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For more information about Kyocera: www.kyocera.eu

About Kyocera

Headquartered in Kyoto, Japan, Kyocera Corporation is one of the world's leading manufacturers of fine ceramic components for the technology industry. The strategically important divisions in the Kyocera Group, which is comprised of 235 subsidiaries (as of March 31, 2016), are information and communications technologies, products which increase quality of life, and environmentally friendly products. The technology group is also one of the oldest producers of solar energy systems worldwide, with more than 40 years of experience in the industry.

The company is ranked #531 on Forbes magazine's 2016 "Global 2000" listing of the world's largest publicly traded companies.

With a global workforce of over 69,000 employees, Kyocera posted net sales of approximately €11.59 billion in fiscal year 2015/2016. The products marketed by the company in Europe include printers, digital copying systems, microelectronic components, and fine ceramic products. The Kyocera Group has two independent companies in the Federal Republic of Germany: Kyocera Fineceramics GmbH in Neuss and Esslingen and Kyocera Document Solutions in Meerbusch.

The company also takes an active interest in cultural affairs. The Kyoto Prize, a prominent international award, is presented each year by the Inamori Foundation — established by Kyocera founder Dr. Kazuo Inamori — to individuals and groups worldwide who have contributed significantly to the scientific, cultural, and spiritual betterment of humankind (converted at approximately €360,000 per prize category).

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