

Press release**Kyocera ranked highest in the ceramic knives category by consumer organization Stiftung Warentest**

The Kyocera FK-180WH-BK received top marks for the sharpness of its blade, cutting quality and easy cleaning

December 5, 2014 – Kyoto/Neuss – The Professional Chef's Knife from Kyocera was rated "good" (2.3) by consumer organization Stiftung Warentest. This is the best rating awarded to any of the ceramic knives in Stiftung Warentest's latest test of chef's knives. A major factor that contributed to this result was how well the knife scored (rating: "good"/1.8) in the subcategory "Cutting, chopping, mincing," which assesses the sharpness of the blade and its cutting quality. It is weighted more than any other subcategory. The ceramic knife from Kyocera also received top marks in the subcategory "Cleaning" with a rating of "good" (1.7), as it can be safely washed in the dishwasher with no hassle.

Special features turn cooking into a treat

The special features of Kyocera's ceramic knives make it ideal for cutting fruit and vegetables as well as for carving meat that is off the bone. The knives fit comfortably in the hand thanks to their ergonomically designed handles. The smooth, compacted surface of the blade made from zirconia ceramic ensures ultra-precise cuts, while the extremely tough material means it stays sharper much longer than other knives. On top of that, the ceramic knives are incredibly lightweight, extremely flexible and will never corrode. Since there are no metallic ions that can be transferred from the

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knife, it does not alter the smell or taste of food.

"A sharp knife is every chef's most important tool. Because our blades retain their sharpness for an especially long time, we are serving up the best possible conditions for a real treat in the kitchen. In addition, anyone who purchases a knife receives a voucher for a complimentary sharpening," Shigeru Koyama, European President of Kyocera Fineceramics GmbH, said.

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 230 subsidiaries (as of April 1, 2014), are information and communications technologies, products which increase quality of life, and environmentally friendly products. The technology group is also one of the largest producers of solar energy systems worldwide, with more than 5 gigawatts of solar power having been installed around the world to date.

The company is ranked #531 on *Forbes* magazine's 2014 "Global 2000" listing of the world's largest publicly traded companies. With a global workforce of about 70,000 employees, Kyocera posted net sales of approximately €10.19 billion in fiscal year 2013/2014. The products marketed by the company in Europe include laser printers, digital copying systems, microelectronic components, fineceramic products and complete solar power systems. 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 present €362,000 per prize category).

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