

DREAM AS ONE.

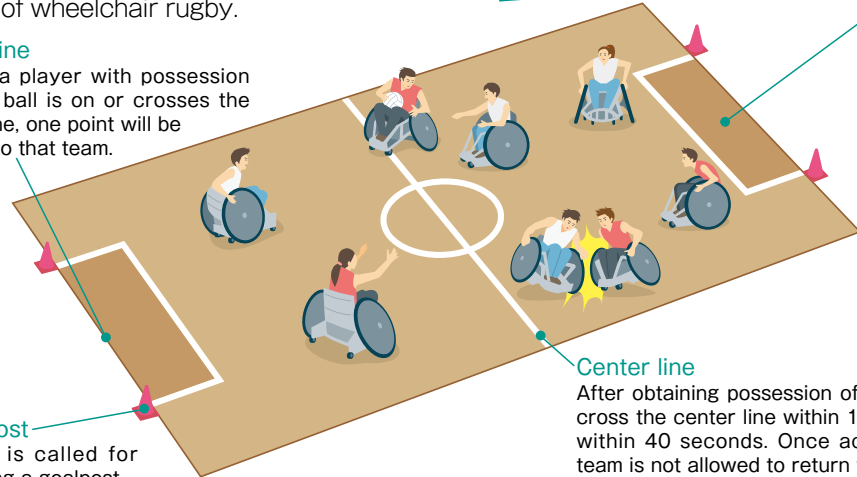
Wheelchair Rugby

DREAM AS ONE. was launched in October 2014 as a project to support parasports. As part of this project, MC serves as an official partner of the Japan Wheelchair Rugby Federation. Here is an interview with Mr. Ikezaki and Mr. Imai, employees at MC who won bronze medals in the Rio 2016 Paralympics, as well as a look into the attractiveness of the sport of wheelchair rugby.

- Basic rules of wheelchair rugby**
- ✓ Wheelchair rugby is played on a court with the same measurements as a basketball court. The team with the highest score wins the game. A game lasts for 32 minutes in total, consisting of four 8 minute periods.
 - ✓ The number of players on the court for one team is four. Each player's degree of disability is set to a point scale, and the total points of the players on the court must not exceed 8 points.
 - ✓ The ball may be handled in many ways: thrown, rolled on the court, and passed forward. A player with possession of the ball must bounce or pass the ball within 10 seconds.

Goal line
When a player with possession of the ball is on or crosses the goal line, one point will be given to that team.

Goalpost
A foul is called for touching a goalpost.



Key area
A defending team is not allowed to have more than three players in its own key area at the same time. Offensive players are not permitted to remain in the opposing team's key area for more than ten seconds or a foul will be called.

Center line
After obtaining possession of the ball, the offense must cross the center line within 12 seconds and get a point within 40 seconds. Once across the center line, the team is not allowed to return the ball back into its court.

MC Group employees and their families cheering while watching the live broadcast held at MC



A snapshot of the award ceremony held at the beginning of the victory celebration party

Congratulations!
Bronze Medals
Won at the
Rio 2016
Paralympics!

Interview with Mr. Daisuke Ikezaki and Mr. Tomoaki Imai

Here is an interview with Mr. Daisuke Ikezaki and Mr. Tomoaki Imai, MC employees who played a key role in winning the bronze medal as regular players on the Japan national team.

—Congratulations on winning the long-cherished medal!

Imai: Thank you very much. This medal is full of the passion of all the people who have been supporting us. When I got on to the winners' podium, I could truly feel the significance of what we had accomplished. The Japanese national flag filled with handwritten messages that the company gave us, provided us with the strong support and power needed to reach our goal.

Ikezaki: I felt the same thing. Whenever I got discouraged, I would remember the many people who were cheering for us and used that to get me mentally prepared for the games. I was really impressed that the company held a victory celebration party and that many employees gathered to celebrate with us. Although we unfortunately fell short of the targeted gold medal, Japan's wheelchair rugby team was able to come away from the games with its first medal ever. I want to share this sense of happiness with all of you.

—Please tell us about the attractiveness of wheelchair rugby.

Imai: It is the "intensity" which is unique to contact

sports. The impulsive sounds that the wheelchairs make when they collide into each other are really compelling. Even if you do not know much about the rules, you can fully enjoy the excitement of the game while watching and I would invite you to experience the intensity first hand.

Ikezaki: I want you to also look at the "fineness" of our movement as we weave through the opposing team's defense by accurately passing the ball in cooperation with our teammates. Another attraction of this sport is that anyone can become a hero, because both mildly and severely disabled players are given opportunities to participate.

—What are your hopes and plans for the future?

Imai: Keeping in mind what I have experienced this time, both joy and frustration, I will continue to train over the next four years to win the gold medal in the next Paralympics in Tokyo.

Ikezaki: If more people become interested in playing wheelchair rugby, it will help raise the overall level of Japanese wheelchair rugby. If it really happens, winning the silver or even gold medal becomes a reality. In order to enhance the awareness of this sport, I plan to work even harder with emphasis on "results" more than ever.



Mr. Ikezaki

Mr. Imai

Relief and Recovery Support

Launching liqueurs made from Fukushima-produced fruits

"Fukushima Ouse Winery," which started operation in October last year in Koriyama, Fukushima, is now set to start selling peach and Japanese pear liqueurs this winter.

Fukushima Ouse Winery is a brewing facility that was constructed as a part of the "Fukushima Winery Project" that supports the sixth industrialization of fruit farming in Fukushima. In February 2015, the Mitsubishi Corporation Disaster Relief Foundation (MCDRF) signed a partnership agreement with Koriyama City with the aim of building a new business model that would integrate local fruit production, processing, sales, and distribution.

The products Fukushima Ouse Winery will

be selling this winter includes approximately 2,500 bottles of liqueur made from Fukushima-produced peaches, and approximately 2,200 bottles of liqueur made from Japanese pears produced in the same region. Fruit brandy-based liqueur is traditional and beloved widely by people in Europe. It is recommended to drink them straight after direct cooling, on the rock, with soda water, or as cocktails. These fruit liqueurs will be sold at many places in Fukushima Prefecture for the most part, including Fukushima Ouse Winery, hotels, Japanese inns, restaurants, sightseeing facilities, and souvenir shops.



This liqueur uses the peaches grown by Mr. Daiki Ono, Date Farm

OUSE Pêche

To produce this fruit brandy-based liqueur, a Fukushima-made peach named "Akatsuki" is fermented at a low temperature and then processed in a copper still. A rich peach flavor extracted by distillation, the sweet and thick touch of fruit, and a mild herb taste will help customers enjoy the increased gorgeousness of the peaches.



This liqueur uses the Japanese pears grown by Mr. Masakatsu Ito, Ito Japanese Pear Farm

OUSE Poire Japonaise

To produce this fruit brandy-based liqueur, Fukushima-made Japanese pears named "Kousui" and "Housui" are fermented at a low temperature and then processed in a copper still. A refreshing pear flavor extracted by distillation, juicy sweetness, moderate sourness and mild herb taste will help customers enjoy the rich pear flavor.

I am now a fan of Fukushima!

~MC Group employees worked hard thinning apple leaves on a volunteer basis~



At Yamato Orchard in Fukushima City, which is involved in the "Fukushima Winery Project" together with MCDRF, 1,000 apple trees were about to bear fruit in October this year. An apple tree typically produces as many as 500 apples. To make apples uniform and beautiful in color, the leaves that would block the apples from the sunlight had to be thinned, and MC Group employees helped to thin apple leaves.



Voices of the volunteers

- I was impressed by the farmer's strong will to protect a place where his children and grandchildren will be able to live safely, by proactively taking on new businesses on top of his core business.
- The hands-on experience with laborious apple cultivation in Fukushima was a good opportunity for me to think about how to help the disaster-hit areas recover. As a result of this experience, I am now a fan of Fukushima. I would continue to support them in the future.

The art piece selected in MC Art Gate Program used on product labels

The sparkling wines and ciders, which Fukushima Ouse Winery first put on sale in the spring of 2016, adopted on their labels are the art pieces selected in "MC Art Gate Program."

MC Art Gate Program is a career support program for future professional artists, in which MC is involved as part of its CSR activities. In the program, MC publicly offers art pieces and then purchases the selected ones for ¥100,000 per piece. After displaying them internally and externally, MC sells those items through auctions, and the proceeds will be returned to the applicants as a scholarship.

Through exhibitions and auctions this program holds, many young painters are given

MITSUBISHI CORPORATION ART GATE PROGRAM

opportunities to meet potential customers, hold their own exhibitions, and receive orders for new art products. This program offers them opportunities to step up their career, and is steadily producing tangible results.

Fukushima Ouse Winery will continue to adopt art labels using various types of art pieces including ones selected in the "Art Gate Program."

The labels that use the art pieces selected in this program

