

* Interview *

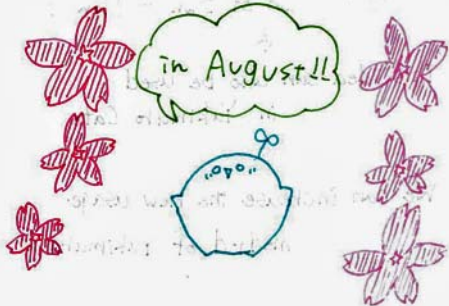
We have asked the story of those who actually operate the Yukimuro.



We think the value of vegetables kept in the "Yukimuro" is different depending on what kind of vegetables they are.

But, the value itself lies in the fact that they are kept in a natural environment, not an artificial one like commercialized "Yukimuro" that you can see in Namioka.

in August!!



* Summary *

- taste ◦
- Fruit (apple etc.) → Becomes fresh
- Carrots, radish, cabbages

→ the sweetness increases




The fruit & the many vegetables upset the taste.

- Supplement ◦
- Not compatible with summer vegetables.
- Applicable to coffee beans & others.



In the future, we would like to utilize it for various things.



The present & future of the Yukimuro 

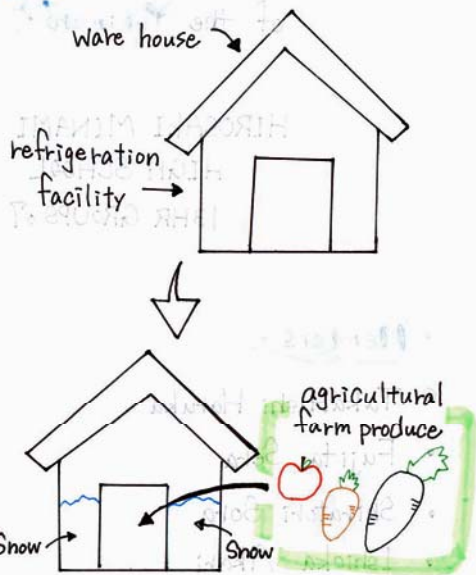
HIROSAKI MINAMI
HIGH SCHOOL
13HR GROUPS ◦7

* Members *



* What is Yukimuro? *

- Construction



- It is kind for the environment.
- Low cost performance.

↓
Yukimuro is Nature's refrigerator that uses snow!!

* Benefits of the Yukimuro *

1. Constant low temperature & high humidity.
2. Stress-free aging.
3. Change in taste sensation due to fermentation.
4. Deterioration & oxidation prevention.
5. Utilization of snow energy!!

* Disadvantages of the Yukimuro *

1. Only available during winter.
2. Limited places.



Idea 01 * Yukimuro Cafe *

- The benefits make food delicious



Aomori in winter
= "Yukidourou" Festival

- Offer delicious & fresh cuisine as well as sweets
- Suitable for tourists who don't like the cold.



A cafe that is a warm & healing place!

Idea 02 * Flower Greenhouse *

- Delays the blooming of trees & flowers.
- Conversely, winter flowers & trees last longer.



Collaboration of snow & flowers.



- This idea can also be used in Yukimuro Cafe.



We can increase the new usage method of Yukimuro.