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New Start:

It is my great pleasure to announce that Amano Pharmaceutical Co., Ltd. has changed its corporate name to Amano Enzyme Inc. as of October 1, 2000. This name change represents our commitment to become the number one speciality enzyme producer and supplier in the world.

Over 100 years has passed since our company was established. Our dream has been to contribute to the betterment of society through the introduction of novel enzymes that provide a healthy life style for all people. During the last 50 years we have continuously worked to fulfill this dream. Today, enzymes play important roles in many fields. For example, enzymes increase the efficacy of nutraceutical products, increase the precision of diagnostic analysis, and provide safer and more delicious foods. We believe there will be many more products that will gain high added value because an enzyme is used at some stage of the production process.

Our vision is that enzymes will be used potentially in every product line and used to develop environmentally friendly production processes in the near future. In order to accomplish this vision, we opened a new Technical Center in February, 2000.

Finally, we hope that this newsletter will provide an open communication with you and let us share ideas and dreams for a bright future.

*Motoyuki Amano
President*



Gifu R&D Center opened in February, 2000