is the NISSIN FOODS Group?

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Group Philosophy

The NISSIN FOODS Group was founded on the belief that only when there is enough food will there be peace in the world. We champion the vision of becoming an "EARTH FOOD CREATOR" grounded in our founder's ethos as we pledge to innovate food for the global good. Each day, we immerse ourselves in creative, unique endeavors, operating on a global scale to bring joy to people across the world through our food.

To achieve sustainable growth while solving environmental and social issues as an

"EARTH FOOD CREATOR"

constantly creating new food cultures through innovation.

MISSION

ENDURING VALUES

食足世平
Peace will come to the world
when there is enough food

美健賢食

Eat wisely for beauty and health



食為聖職 Food related jobs are sacred profession



VISION

EARTH FOOD CREATOR



VALUE

FOUR ATTRIBUTES



MISSION



Shoku-soku Se-hei Peace will come to the world when there is enough food

Food is the most important pillar supporting human life. People can discuss culture, art, and ideas only when they have sufficient food. If the supply of food is disrupted, a country is bound to decline, and conflict invariably occurs. The business operations of the NISSIN FOODS Group originated from this basic human principle.



Bi-ken Ken-shoku

Eat wisely for beauty and health

The desire to satisfy hunger and the taste buds is a common human instinct. However, it is not the only role of food. Food is also important for forming strong bodies and maintaining health. Since a beautiful, healthy body is the product of a sensible diet, the NISSIN FOODS Group pursues food functionality and advocates a wise diet.



Create foods to serve society

A spirit of creativity is the most important thing of all for a company. Creativity means the power to create innovative products through new ideas and technologies. The NISSIN FOODS Group creates foods to serve society. We are creating a new food culture and providing people all over the world with happiness and inspiration.



Shoku-i Sei-shoku

Food-related jobs are a sacred profession

Food production is an occupation that supports the very essence of life. For this reason, those who work in the food industry must have a pure spirit that inspires them to serve society and contribute to human health and world peace. Working with food is a sacred profession, and it is the mission of the NISSIN FOODS Group to provide the world with safe, delicious, healthy food.

VISION

The NISSIN FOODS Group explores various possibilities for food and creates dream-inspiring delicious tastes. We contribute to society and the Earth by gratifying people everywhere with pleasures and delights food can provide.

The term EARTH FOOD CREATOR means not only being an entity that creates food for the Earth but also expresses our desire to contribute to the world and its people by creating food, the basis of all life.

EARTH also means soil. Grains grown in the soil are the starting point for all food, and the mission of the NISSIN FOODS Group is to create and continue to produce food derived from the bounty of the Earth and its precious soil.

VALUE

We expect NISSIN FOODS Group employees, who are committed to creating and proposing everything from scratch, to be creators with a creative and highly sensitive mindset, regardless of their department or position.

Social Value Creation History

More than 60 years have passed since founder Momofuku Ando invented the world's first instant noodle, *CHICKEN RAMEN*. Guided by our founder's spirit as an immutable philosophy, the NISSIN FOODS Group continues to take on the challenge of creating new foods while providing answers to environmental and social issues.

1958-1980s

Invented the world's first instant noodles and founded the NISSIN FOODS Group Created a new food culture and transitioned to a comprehensive food group

Invented CHICKEN RAMEN to Solve Postwar Food Shortages

In the postwar period, Japan experienced an overflow of hungry people on the streets. There was no end to the number of people falling ill due to malnutrition. Momofuku Ando, the founder of NISSIN FOODS, invented CHICKEN RAMEN, the world's first instant noodle accessible to all.



Replica of the research lab used in the development of CHICKEN RAMEN

Direct sampling sales events for CUP NOODLE



CUP NOODLE at the time of launch

Invented CUP NOODLE to Meet Needs for Convenience

CUP NOODLE, the world's first cup-type instant noodle, was inspired by supermarket employees in the US who broke noodles into pieces and ate them from paper cups. This new product met the growing need for convenient food during a period of rapid economic growth in Japan. Soon, the streets of Ginza were filled with young people slurping samples of CUP NOODLE.

1958 Launched CHICKEN RAMEN

1963 Listed on the Second Section of the Tokyo and Osaka Stock Exchange

1970 Established NISSIN FOODS (U.S.A.) CO., INC.

1971 Launched CUP NOODLE

Net Sales/Revenue

1972 Listed on the First Section of the Tokyo, Osaka, and Nagoya Stock Exchanges

1975 Established NISSIN FOODS DO BRASIL LTDA.

1976 Launched the NISSIN YAKISOBA U.F.O. and NISSIN NO DONBEI

1980 Net sales reached ¥100 billion
Established NISSIN FOODS SINGAPORE
PTF_LTD

1983 Entered the chilled foods business

1984 Established NISSIN FOODS CO., LTD. (Hong Kong)
Expanded into China

1986 Entered the frozen foods business

1990s-2010s

Pursued sustainability management and strengthened innovation further

Pursuing Sustainability Invented the ECO CUP

We transitioned to paper materials for CUP NOODLE containers and named the ECO Cup using the first letters of three important elements: for Ecology, for the Customer, and for Originality.



Strengthening Innovation Established the WAVE



In 2014, we established the WAVE technology, development, and research center, consisting of the Global Innovation Research Center and the Global Food Safety Institute. The WAVE aims to communicate to the world the NISSIN FOODS Group's promise as a food manufacturer: technological innovation and food safety.

1990 Entered the beverage business 2008 Invented the ECO Cup; NISSIN

1991 Entered the confectionery business

Expanded into EMEA

2001 Net sales reached ¥300 billion

2002 Established the NISSIN Global Food Safety Institute

2005 Invented the world's first instant noodles as space food

2006 Took equity stake in MYOJO FOODS CO., LTD.

FOODS Group transitioned to a holding company structure

2014 Established the WAVE R&D Center

17 NISSIN FOODS CO., LTD. (Hong Kong) listed on the Main Board of the Hong Kong Stock Exchange

2018 Net sales reached ¥500 billion

2020s

Accelerating globalization and taking on challenges as an EARTH FOOD CREATOR







(Billions of yen)

Launched the KANZEN MEAL Series to Improve Global Well-being

We launched the KANZEN MEAL series in pursuit of the perfect balance between taste and 33 essential nutrients. This series aims to solve increased health risks stemming from excessive calorie intake, increased hidden malnutrition (a lack of essential nutrients), and other new social issues related to food. FY 3/2025 brand recognition reached approximately 50%, and total sales of the KANZEN MEAL series exceeded 40 million units, solidifying the presence of the KANZEN MEAL brand.

-600

-1.400

-1.200

-1.000

-800

2020 Market capitalization reached ¥1 trillion
Launched EARTH FOOD CHALLENGE 2030

2021 Launched NISSIN FOODS Group Mid- to Long-Term Growth Strategy

2022 Launched the new KANZEN MEAL brand business

2024 Net sales reached ¥700 billion

Set our Next Milestone • Revenue of ¥1 trillion

 Revenue of \$1 trillon
 Core operating profit of existing business of \$100 billion

Market capitalization of ¥2 trillion

Market Capitalization

Market Capitalization

Market Capitalization

3/1961

1917

CHICKEN RAMEN

at the time of its

introduction

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2/2021

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-200

05

NISSIN FOODS Group Today

The NISSIN FOODS Group, as a leading food conglomerate from Japan, not only focuses on instant noodles but also operates a diverse range of food-related businesses both domestically and internationally.

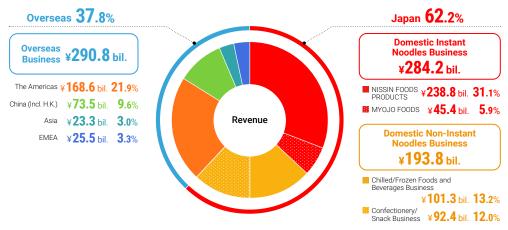
We will continue to grow by developing our brand strategy in each region, aiming to become a leading company that fills the world with the joy and pleasure of food.

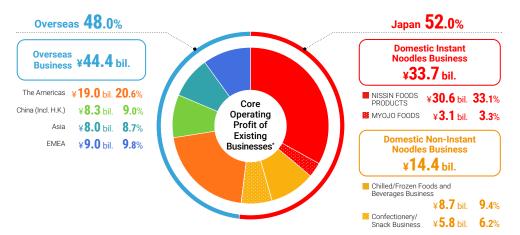
FY 3/2025 Actual Revenue ¥776.6 billion

Core operating profit of existing business \$\quad \text{483.5}\$ billion

Core operating profit margin of existing business

Composition by Segment



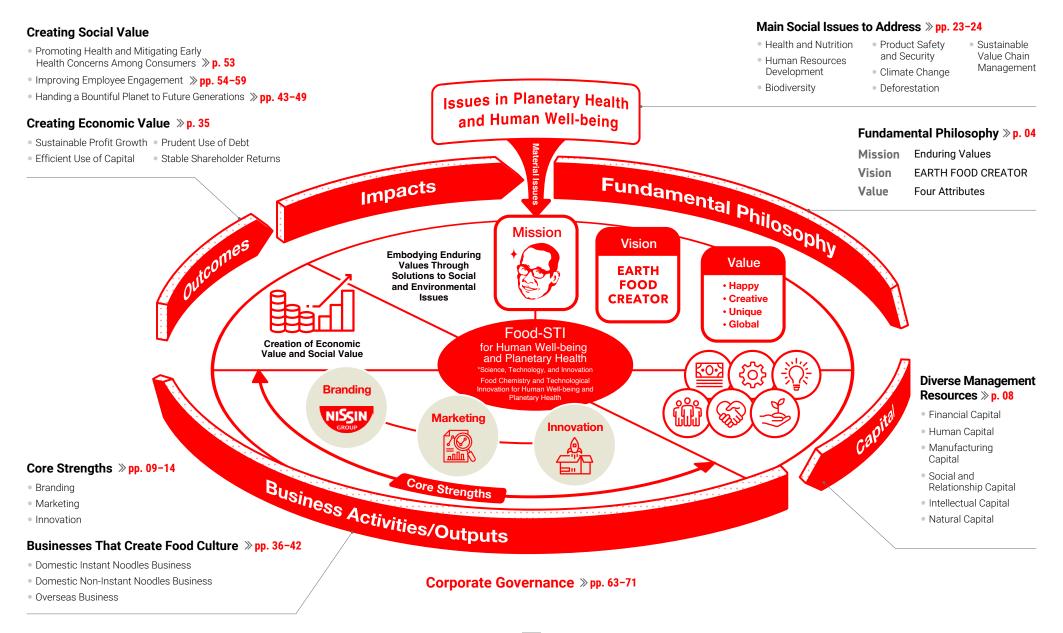


Note: Ratios for revenue and core operating profit of existing businesses are calculated based on the total of the Domestic Instant Noodles Business, Domestic Non-Instant Noodles Business, and Overseas Business. *Core operating profit from existing businesses = Operating profit - Other income and expenses as non-recurring gain (loss) New business profit (loss)



Value Creation Process

Building on our founder's spirit, the NISSIN FOODS Group harnesses our six management capitals and excels in branding, marketing, and innovation to craft captivating products that generate economic value and social value. By iterating on this sequence of actions, we personify the ideals of our founder, setting our sights on sustainable growth—this process is our Group value creation process.



Six Capitals of the NISSIN FOODS Group

The NISSIN FOODS Group business activities are supported by six types of capital, from financial capital to human resources as an EARTH FOOD CREATOR and superior brand power. We create new food culture and achieve sustainable growth for the Group by growing these capitals and identifying and maximizing their appropriate allocation in an uncertain social environment.

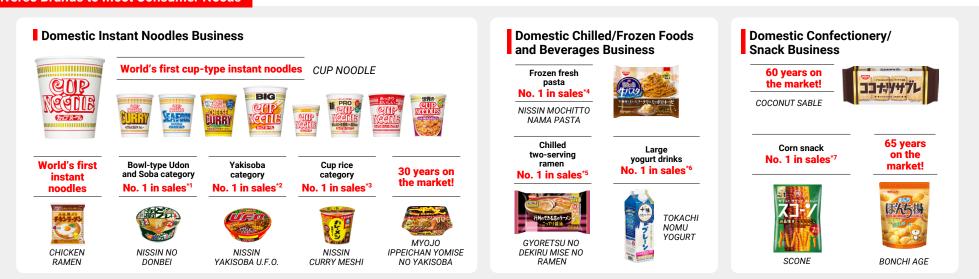
	Financial Capital	Social and Relationship Capital	Intellectual Capital	Human Capital	Manufacturing Capital	Natural Capital
	<u> </u>	A CONTRACTOR OF THE PARTY OF TH			₹ <u>`</u> }	
Capital Characteristics	Sound Financial Position and High Profitability	Brand Strength Nurtured by Superior Marketing Expertise	R&D Bases Supporting Technological Innovation and Investments in New Businesses	An EARTH FOOD CREATOR Supporting Group Businesses	Manufacturing Bases and Outstanding Quality Supporting Global Business Activities	Initiatives to Address Resources and Climate Change Through Our Unique Environmental Strategy
	The NISSIN FOODS Group has built a strong financial foundation by accumulating steady profits from our solid business base as a leading instant noodles manufacturer. We continue to make active investments in growth areas, including in the Overseas Business, to strengthen our earnings base further.	The NISSIN FOODS Group aims to become a branding corporation made up of leading brands by fostering brand growth and maximizing our value. Our brand communication combines TV commercials, in-store promotions, and social media engagement to raise mindshare among target audiences and build strong brand loyalty.	The NISSIN FOODS Group developed proprietary technologies to reproduce the delicious signature flavors of NISSIN in the instant noodles category and holds a broad portfolio of food-related intellectual property. We also develop cutting-edge food and production technologies founded in food safety and security using our processing techniques cultivated to date.	The NISSIN FOODS Group formed an organization where diverse talent can thrive, guided by our founder's spirit and our belief that human capital is the source of corporate value. We enhance employee engagement and foster a strong sense of personal growth through various initiatives, including support for self-directed career development, embedding our Mission, Vision, and Value, and structured training under the NISSIN ACADEMY.	The NISSIN FOODS Group operates manufacturing bases in Japan and overseas, enabling a highly efficient production framework and a high level of quality control. We also continue to make proactive capital investments to support food safety and security while responding to strong demand.	The NISSIN FOODS Group is a global company that supports the food of people around the world. To this end, we position stronger environmental action as a key management priority and established the environmental strategy EARTH FOOD CHALLENGE 2030 as part of our mid- to long-term growth strategy. We take on the challenge to protect the global environment surrounding natural resources and to use those resources more efficiently.
Key Indicators	 ROE level 11% → Target: 15% Net debt/EBITDA 0.4x High external ratings JCR AA R&I AA- 	 High recognition of CUP NOODLES Domestic instant noodles market No. 1 share Number of countries where CUP NOODLES are sold 100+ Number of CUP NOODLES sold 2.3 billion meals/year Localization 	 Number of NISSIN FOODS Group patents 584 in Japan; 854 overseas R&D-to-sales ratio 1.5% Investments in new businesses 5%-10% of core operating profit of existing business Technology to create Optimized Nutri-Dense Meals 	 Consolidated number of employees 17,512 Percentage of overseas employees 66.7% Percentage of female managers 9.0% Employee alignment with our Mission, Vision, and Values 80% 	 Group manufacturing bases 31 in Japan; 24 overseas Kansai Plant defective product rate Less than 1 in 1 million Capital investment ¥100.0 billion (FY 3/2026 Plan) 	 Water withdrawal (domestic and overseas) 9.2m³ per million yen of sales CO2 emissions 381 thousand t-CO2 Sustainable palm oil procurement ratio 46.1% Implementation of sustainability surveys for business partners

^{*}Share of interest in the minds of the target audience

Aiming to Become a Century Brand Company

The mission of the NISSIN FOODS Group is to leverage brand strategies that overturn the company's conventional wisdom in fundamental ways, stimulate product demand, and foster brand attachment and loyalty. We engage in marketing activities that focus on consumer insights to respond to ever-changing consumer needs. Our lineup includes numerous brands spanning a wide range of businesses, including *CUP NOODLE* and other instant noodles.

Diverse Brands to Meet Consumer Needs



Corporate Culture and Structures That Foster Our Strong Brand

Brand Manager System

Each brand appoints a mini-president who is responsible for everything from product development to sales. This system fosters a corporate culture that leads to strong brands by creating internal competition among brands to deliver more innovative products and brand promotions.

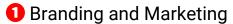


NISSIN 10 Rules

The NISSIN 10 Rules plays a major role in driving the growth of NISSIN FOODS. We use this unique code of conduct as the basis for our decisions, whenever we face difficulties or are unsure of our decisions, ensuring we act in line with our company vision.

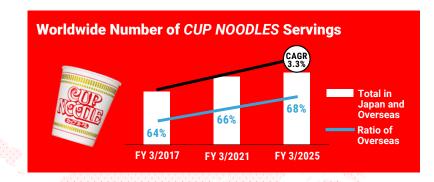
- 1. Cultivate brand ownership to the fullest.
- 2. Aim for first entry and strive to be number one in every category.
- 3. Create with your own hands. Restructure it if someone is to overcome it.
- 4. Draw on wisdom from the outside to accelerate the business.
- 5. Diversity is powerful. Embrace our differences to thrive.
- **6.** Strive for new experiences and wisdom. The future is bright for those who constantly challenge themselves.
- Forge ahead in the face of uncertainty. Turn back immediately if you notice mistakes.
- 8. Lead and persuade through accountability, not through authority.
- 9. Challenge the impossible, and break through barriers.
- **10.** It's our job to make work fun. This will accelerate growth.
- *1 INTAGE SRI+ Cup-type instant noodle market, bowl-type Udon and Soba category, Feb. 2023-Jan. 2024 DONBEI brand cumulative sales amount (nationwide, all categories)
- *2 INTAGE SRI+ Cup-type instant noodle market, Yakisoba + Aburasoba category; Jan. 2023-Dec. 2023 U.F.O. brand cumulative sales amount (nationwide, all categories)
- *3 INTAGE SRI+ Processed rice market, set rice category; Jan. 2023-Dec. 2023 NISSIN CURRY MESHI brand cumulative sales amount (nationwide, all categories)
- *4 INTAGE SRI+ Frozen cooked fresh pasta market; Jan. 2017-Apr. 2023 amount base

- *5 INTAGE SRI+ Two-serving fresh ramen market in the fresh and boiled noodles category; Jun. 2024-May 2025 cumulative sales amount
- *6 INTAGE SRI+ Yogurt (drink, 600 ml+) market; Apr. 2024-Mar. 2025 cumulative sales amount
- *7 INTAGE SRI+ Corn snack market; Mar. 2024-Feb. 2025 cumulative sales amount



Global Development of the CUP NOODLES Brand

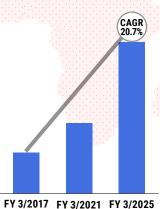
CUP NOODLE, launched in 1971, was the world's first cup-type instant noodle. Leveraging the branding and marketing strengths of the Company, CUP NOODLES became a global brand sold in 100 countries and eaten by people around the world. We are developing competitive marketing strategies according to market environments and target preferences in each area, while adhering to the core values of the brand, striving to deliver CUP NOODLES to more people than ever.



EMEA

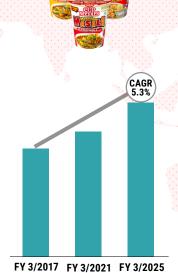
Stimulate demand with detailed strategies tailored to each region under the Authentic Asia concept





Asia

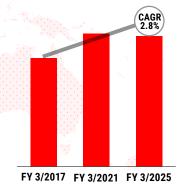
Work to increase sales in line with the shift to cup-type instant noodles



Japan

Build an optimal product portfolio to meet diverse consumer needs





China/Hong Kong

Enhance brand value through improving quality and engaging in safety and environmental initiatives

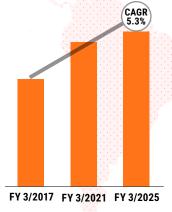




Americas

Expand premium products, renew existing products, and pursue marketing initiatives to establish the brand





Supporting NISSIN as a Food Tech Company

As Japan's leading comprehensive food group, the NISSIN FOODS Group develops innovative technologies on a daily basis. Our mission is to create new food cultures beyond instant noodles. We develop cutting-edge food and production technologies founded in food safety and security using our processing techniques cultivated to date.

Our Superior Strengths in Intellectual Property in Japan and Overseas

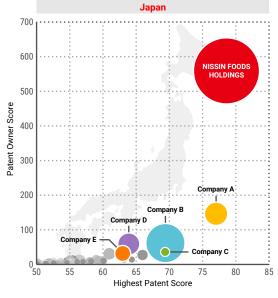
One advantage of the NISSIN FOODS Group is our competitiveness as a Food Tech Company based on the processing technologies we have cultivated over many years. Underpinning this competitiveness is our intellectual property, which includes patents, registered designs, and trademarks across the Group's entire line of products. We protect and utilize new technologies and designs we create through research and development as patents and registered designs, and the number of patents we hold grows every year. We now own more than 2,000 trademarks in Japan and overseas, which contribute to strengthening brand protection.

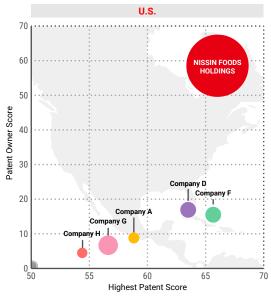
NISSIN FOODS Group Patents FY 3/2025

FY 3/2024

No. of Registered Trademarks End of FY 3/2025 Japan + Overseas

Instant Noodle Patent Map





We use Patent Score. which indexes the degree of attention given to patents. The Patent Owner Score indicates the overall strength of the current patents, while the Highest Patent Score indicates the individual strength of the most valuable patents in our holdings.

Notes: Patent Result Co., Ltd. survey (conducted in August 2022) Circle sizes are proportionate to the number of patents.

Japan

Maximizing Brand Value by Leveraging Trademarks

Our strengths in marketing and branding help the NISSIN FOODS Group maximize the value of numerous long-selling brands, including CHICKEN RAMEN and CUP NOODLE. We prioritize multifaceted trademark protection and utilize new types of trademarks to protect our brand value. Examples include the position mark for the iconic shape of CUP NOODLE and the color mark for the memorable color scheme used for CHICKEN RAMEN. In recognition of these new efforts, we received the 2024 Intellectual Property Achievement Award from the Director-General of the Japan Patent Office, sponsored by the Ministry of Economy, Trade and Industry. Enhancing brand value by protecting and utilizing trademarks in this fashion helps drive NISSIN FOODS Group business strategy.

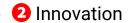


Trademark Registration No. 6034112 (position mark)



Trademark Registration No.6534071 (color mark)

^{*}Overseas refers to the total number of countries in which product rights have been granted



Transforming Production With Next-Generation Smart Factories

The NISSIN FOOD PRODUCTS, Kansai Plant began operations in October 2018. The plant boasts state-of-the-art equipment and uses IoT technology to achieve automation and efficiency.

The 200-meter production line produces 400 servings per minute, with one serving of CUP NOODLE ready in about 40 minutes after the flour is first added. The plant is one of the largest in Japan, capable of producing up to 4 million servings per day and up to 1 billion servings per year.

A central monitoring and control room, called the NASA Room*1, oversees all information in the plant. Data from 700 quality control cameras is stored for an extended period, facilitating immediate tracing of any problems as they occur. State-of-the-art inspection equipment ensures all products are inspected at 15 checkpoints throughout the manufacturing process.

The plant reduces the risk of human error by automating what had been manual checks, inspections, and the transport of raw material containers, etc. As a result, we achieved a product defect rate due to any factor of less than 1 per 1 million pieces, providing a safer production system.

*1 NASA Room: Nissin Automated Surveillance Administration Office



Production Capacity Billion Meals (Annual Maximum)

Defect Rate Less Than 1/1,000,000

Automated 50% of Manual Processes

*2 Compared to levels at the time of establishment

A Source of Innovation—the WAVE

The WAVE is the NISSIN FOODS Group's technology, development, and research center, consisting of the Global Innovation Center and Global Food Safety Institute. The mission of the WAVE is to create the most advanced wave of food technology, emanating powerful vibrations across the globe. Based on our founder's spirit, we conduct research and development to fulfill our mission of achieving technological innovation and food safety and reliability. We take on the challenge to co-create foods of the future with food science, forging ahead in creating new kinds of food culture.



Latest Food Technology

The Global Innovation Center creates new technologies that drive the growth of the NISSIN FOODS Group. We create future technologies at this research center, developing not only instant noodles, but also chilled, frozen, rice, confectionery, and lactobacillus beverage products. Our efforts integrate various technologies that transcend the boundaries of different genres.

Delicious Taste Reproduction Technology

We are employing a variety of processing techniques, dedicated to perfecting the art of balancing nutrition with the delicious signature flavors of NISSIN.

Rice Synthesis Technology

Technology that enables calorie control by enhancing dietary fiber while respecting the original taste of rice

Nutrition Hold Production Method

A technique that locks in nutrients prone to loss during cooking while minimizing impact on taste

Salt Reduction Technology

Technology that blends salt, minerals, etc., to enhance the flavor of food, even in small quantities, based on repeated collection and research of approximately 170 different types of salt

Cultured Meat

Cultured meat is expected to solve future food crises and global warming: researched and developed in collaboration with the University of Tokyo

Plant-Based Processing Technology

Technology that uses plant-based ingredients to replicate the texture and flavor of meat and seafood, aiming for sustainable food sourcing

Optimized Nutri-Dense Meal Design Technology

A method for combining various nutrients to design a diverse range of deliciously optimized meals



Technology Behind Our World-Class Safety

The Global Food Safety Institute, which is responsible for quality assurance in the NISSIN FOODS Group, obtained ISO/IEC 17025 accreditation, an international standard that recognizes the accuracy of testing laboratories. The institute analyzes pesticide residues, mold toxins, and other hazardous substances to verify the safety of raw materials used in the Group. In addition, the institute uses advanced analytical technologies to improve the quality control department technologies of Group company plants.

NASRAC*1 Pesticide Residue Analysis System

NASRAC is a system to analyze pesticides developed originally by the Global Food Safety Institute in 2001. We developed our own analysis system prior to the implementation of the positive list system. Since then, we have gradually increased the number of pesticides covered to approximately 550 types of pesticides for rapid analysis.



*1 NASRAC: Nissin's Analytical Systems for Residual Agricultural Chemicals

Analytical Accuracy Improvement Milestones

- 2001 Developed the pesticide residue testing system (NASRAC-60), capable of analyzing 60 types of pesticides simultaneously
- 2002 Developed and introduced NASRAC-300, capable of analyzing approx. 300 pesticides
- 2012 550 pesticide residues made available for analysis, with more than 1,000 samples analyzed each year

FASRAC*2 Automatic Pre-Treatment Device for Residual Pesticides Developed by NISSIN (Patent No. 5395847)

Pesticide residue analysis requires pre-treatment to extract pesticides from products and raw materials. FASRAC is the first device in the world to automate this pre-treatment process. While pre-processing has historically required manual operation, FASRAC more than triples processing capacities. The ability to test for pesticides is six times greater than before as a result of this improvement, which also reduced the risk of contamination significantly. As a result, FASRAC can analyze more than 1,000 pesticide samples per year.



*2 FASRAC: Food Automatic Analytical Systems for Residual Agricultural Chemicals

Robotic Arms to Support the Expansion of Optimized Nutri-Dense Meals (Patent No. 7551721)

The Group introduced a dual-arm robot in April 2022 to establish an analytical system for Optimized Nutri-Dense Meals. While conventional automatic preanalytical equipment has a fixed sequence of operations, robotic arms possess a high degree of freedom. Using these robotic arms, NISSIN increased the number of analysis items supported. Testing for Optimized Nutri-Dense Meals must guarantee that a variety of nutrients are contained in



the product in question, increasing the number of nutrient items to analyze. However, robotic arms doubled the pre-processing capacity of this analysis. While we have reached our goal to automate pre-processing for the 10 major food allergens, we will continue to support the growing need for Optimized Nutri-Dense Meals from a quality perspective.

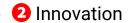
Impact of Robotic Arms

- Improved processing capabilities (20 specimens per day with manual labor → 40 specimens per day with robots)
- Ensured the same level of technical competence as proficient analysts
- Achieved pre-processing automation for the 10 major food allergens
- Reduced annual costs by approx. 36 million yen.
- Ensured flexibility to adapt to changing analytical trends in the future

New Test Method for Food Allergens to Ensure Food Safety

We stated our commitment to food allergen testing at the 2021 Tokyo Nutrition For Growth Summit, and we are dedicated to engaging with food safety issues.

Food labeling standards were revised in March 2023 to include walnuts in allergy label requirements in light of the increasing number of walnut food allergies. We developed two qualitative testing methods to detect walnut-derived DNA in processed foods, both of which have been adopted as official testing methods. In 2023, we also developed a quantitative testing method that enables the simultaneous analysis of the 20 additional food allergens. This method not only allows items untestable using conventional methods to be tested, but also reduces working hours.



Unique Nutritional Profiling System (NISSIN-NPS) to Address Health Issues

In recent years, the world has begun facing overnutrition (obesity due to excessive calories), low nutrition (lack of calories and nutrients due to incorrect diets), and other health issues.

Health and nutrition represent one of the NISSIN FOODS Group's materialities. To ensure that consumers receive adequate nutrition through our products, the Group developed a proprietary nutrition profiling system, NISSIN-NPS (NISSIN Nutrient Profiling System). We began using this system, which scores the nutritional value of products, in February 2024. We developed NISSIN-NPS in line with the Health Star Rating System (HSR), one of the most widely used NPSs in the world. We also evaluate vitamins and minerals not used in HSR to calculate the score. Using NISSIN-NPS, we evaluate and compare the nutritional value of products and quantitatively assess improvements in nutritional factors.

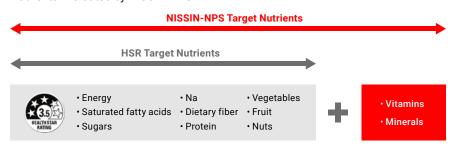
In addition, we were selected as one of the constituents of the ATNi Global Index*, an index that evaluates the efforts of the world's 30 largest food companies in addressing nutrition issues. We were the second-highest rated Japanese company of the four Japanese companies selected for ranking (announced November 2024).

The NISSIN FOODS Group will continue efforts to improve nutrition in light of domestic and international developments.

Targets by FY 3/2031 Developed Using NISSIN-NPS

- Increase the percentage of products with improved nutritional value to 50% (compared to 2020)
- Market 150 nutritious products that meet established standards

Nutrients Evaluated by NISSIN-NPS



*An index published by the Access to Nutrition Foundation (ATNF), a Dutch non-governmental organization. The index evaluates the efforts of 30 global food and beverage companies in addressing nutrition challenges

IR Activities Report

NISSIN FOODS Group Innovation Center Opened to Tours for Shareholders, Investors, and Analysts



Tours of the WAVE. Our Source of Innovation

In December 2024, we invited 41 institutional investors from Japan and overseas, as well as sell-side analysts, to tour the WAVE. In addition to watching a video overview and taking a tour of the facility, three speakers gave presentations overviewing initiatives, innovation strategy, and research labs at the WAVE

(Mitsuru Tanaka, Director, CDO, Head of Research Institutes, and Managing Executive Officer, the Company; Naohiro Nomura, Deputy Head of NISSIN Global Innovation Center, and Kazuhiro Kobayashi, Deputy Head of NISSIN Global Food Safety Institute). Tour invitees asked questions about KPIs to show research and development progress, conducting research and development to meet consumer needs, and collaborations between the WAVE and overseas R&D.



Next-Generation Smart Factory Tours at the Kansai Plant

We held a factory tour for individual shareholders in February 2025. We held the tour in response to a request at last year's General Meeting of Shareholders. Of the more than 3,000 people who applied in

advance, we selected 175 by lottery to participate in the tour. We set aside time to make CUP NOODLE by hand and have a question-and-answer session. Participants were very pleased with the experience, commented about the excitement of the event and the ease of understanding manufacturing processes using the latest equipment.

We held another tour for institutional investors and analysts in March 2025. The tour presentation included an overview of the Kansai Plant, a video showing the CUP NOODLE production process, and a hands-on CUP NOODLE production experience. Through these efforts, we highlighted our commitment to factory automation and efficiency, as well as painstaking pursuit of safe and secure product manufacturing.

We plan to continue conducting a variety of initiatives to ensure the continued support of our shareholders and institutional investors.



