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# EARTH FOOD CREATOR REPORT 2020

NISSIN FOODS GROUP



# To gratify people everywhere with pleasures and delights food can provide

The Group Philosophy is built on four tenets propounded by NISSIN FOODS founder Momofuku Ando. The spirit of the founder expressed in these tenets is the foundation of the enduring value system that gives direction to the NISSIN FOODS Group.

# 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.

# Shoku-so I-sei

### 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 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.



HALLMARKER FIREIT





# EARTH FOOD CREATOR



This report provides information about the philosophy and activities of the NISSIN FOODS Group in relation to its corporate social responsibilities (CSR) as a nember of society.

Please refer to the website for detailed information WEB os://www.nissin.com/en\_jp/csr/

#### Scope of this Report

This report covers mainly NISSIN HOLDINGS CO., LTD., NISSIN FOOD PRODUCTS CO., LTD., MYOJO FOODS CO., LTD., NISSIN CHILLED FOODS CO., LTD., NISSIN FROZEN FOODS CO., LTD., NISSIN CISCO CO., LTD., NISSIN YORK CO., LTD., and BonChi Co., Ltd. The scope of aggregation for environmental and social performance data are stated in each case.

## Period Covered by this Report

This report covers fiscal 2020 (April 1, 2019-March 31, 2020) but also includes any significant information from before and after that period.

#### **Publication Date**

June 2020 (previous report: June 2019)

The NISSIN FOODS Group explores various delicious tastes. delights food can provide.

"EARTH" also has the meaning of "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.

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- Food Aid and Disaster Relief)

# **Referenced Guidelines**

- Japanese Ministry of the Environment,
- Environment Reporting Guidelines 2018 • GRI Sustainability Reporting Standards
- ISO 26000—Guideline on Social Responsibility

possibilities for food and creates dream-inspirir

We contribute to society and the earth by gratifying people everywhere with pleasures and

The term "EARTH FOOD CREATOR" expresses our desire to contribute to the world and its people by creating food, the basis of all life.

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# Disclaimer

This report is generated based on information as of the time of issue. Actual results and performance may change depending on future changes in society.

# Message from the CEO



# **Challenges for Sustainable Growth**

# **Occurrence of Global Disasters**

Recently, many disasters have been occurring both in Japan as well as overseas. In 2019, Typhoon Faxai and Typhoon Hagibis caused severe damage in Japan, while widespread forest fires had a devastating impact on ecosystems in Australia. These were followed by the COVID-19 pandemic which significantly changed our daily lives.

# **Climate Change Initiatives**

The business operations of the NISSIN FOODS Group can be affected by detrimental effects resulting from climate change and natural disasters arising from climate change. Such effects include spikes in the cost of raw materials and damage to manufacturing plants. For business to continue and develop into the future, it is necessary to reduce the negative impact on the environment through energy-saving measures as well as creating mechanisms that can adapt to the impact of climate change.

Therefore, our Group embarked on analyzing climate change scenarios in 2019 to identify specific risks and opportunities. Furthermore, in April 2020, we formulate EARTH FOOD CHALLENGE 2030 (→P. 6)—our environmental strategy until 2030-setting targets for our climate change efforts and the effective use of resources. Among them, the reduction of CO<sub>2</sub> emissions has been positioned as a priority issue, and we aim to reduce total Scope 1 and 2\* emissions in Japan and overseas by 30% compared to fiscal 2019.

Toward achieving these environmental targets, we have established the Sustainability Committee chaired by me. We put in our full effort as one united Group involving employees both in Japan and overseas.

# Product Development Addressing **Environmental and Social Issues**

Instant noodles have all along been products with extremely low life-cycle CO<sub>2</sub> emissions, but to reduce the negative impact on the environment even further, we have adopted the Biomass ECO Cups—which use plantbased biomass plastics—for the containers of our CUP NOODLES brand, and replacement has been underway since 2019.

In addition, we joined the Roundtable on Sustainable Palm Oil (RSPO) in October 2017 to strengthen raw material procurement that takes sustainability into consideration. In fiscal 2020, we started procurement of RSPO-certified palm oil at all plants in Japan manufacturing CUP NOODLES.

At the same time, we are also promoting the development of plant-derived meat alternatives and cultured meat to reduce the negative impact on the environment arising from livestock production. In the future, we may see the need for vegan CUP NOODLES that do not use any animal-derived raw materials.

Going forward, we will continue to meet the expectations of consumers by continuing to develop products that address environmental and social issues.

# As the EARTH FOOD CREATOR

EARTH FOOD CREATOR—the Group Philosophy of the NISSIN FOODS Group—includes our desire to contribute to society and the earth by gratifying people everywhere with the pleasures and delights food can provide. As the pioneer of instant noodles, we provide safe and delicious foods to people, and it is also our mission to promote product development that addresses environmental and social issues. We think it is important to contribute toward the achievement of the Sustainable Development Goals (SDGs) through such business activities, which is actually Creating Shared Value (CSV) management.

\* Scope 1 refers mainly to greenhouse gas emissions resulting directly from the fossil fuels a company uses (direct emissions). Scope 2 refers mainly to greenhouse gas emissions from the use of electricity and steam procured by a company (indirect emissions).

# **NISSIN FOODS Group's Environmental Strategy** EARTH FOOD CHALLENGE 2030

For the Earth. For the Future.

# **NISSIN FOODS Group's** Resolve

The NISSIN FOODS Group's environmental strategy EARTH FOOD CHALLENGE 2030 was formulated in April 2020.

EARTH FOOD CHALLENGE 2030 comprises two pillars. "Earth" Material Challenge is an effort focused on preserving the environment and limiting the use of natural resources. Green "Food" Challenge is an effort to reduce CO<sub>2</sub> emissions in the Group's business activities. The Group will commence various initiatives aimed at realizing a sustainable society and raising corporate value.

# Achieving Science Based Targets (SBT) Initiative Certification

In EARTH FOOD CHALLENGE 2030, measures against climate change have been positioned as one of the NISSIN FOODS Group's top-priority issues, setting targets to reduce by fiscal 2031 the Group's overall Scope  $1^{*1}$  and Scope  $2^{*2}$  total emissions by 30% and Scope 3<sup>\*3</sup> emissions by 15% compared to levels in fiscal 2019. These targets achieved certification from the Science Based Targets (SBT) initiative as the targets that limit the average rise in global temperatures to well-below 2°C above preindustrial levels aligned with the Paris Agreement\*4.

The Group is undertaking initiatives—such as promoting energy-saving programs and improving the rate of renewable energy use-toward achieving these targets.



# FY2020 Environmental Figures (compared to previous FY)

CO <sub>2</sub> Emission <sup>*1</sup> Waste <sup>*2</sup>		Water Use <sup>*2</sup>	CO2 Emissions from Transportation* <sup>3</sup>			
420,000 t-CO <sub>2</sub> (101%)	83,000 t (105%)	5,460,000 m² (102%)	39,000 t-CO <sub>2</sub> (105%)			
Scope: *1 Manufacturing plants in Japan and overseas NISSIN FOODS HOLDINGS (Tokyo Head Office, Osaka Head Office, and the WAVE) and						





# EARTH MATERIAL CHALLENGE

Effort focused on preserving the environment and limiting the use of natural resources

# Source Sustainably

Palm Oil Target Value Sustainable palm oil procurement ratio of

certified palm oil, the Group aims to procure only palm oil that is assessed to be sustainable under the Group's own assessment.

The Group will procure sustainable palm oil that takes into consideration

of palm oil certified by the Roundtable on Sustainable Palm Oil (RSPO) is

approximately 20%. For fiscal 2031, in addition to the procurement of RSPO-

deforestation prevention, biodiversity preservation, and the human rights of plantation workers. As of March 2020, the Group's overall procurement ratio

# Create a World without Waste

100%

Within Japan, the Group aims to achieve a waste recycling ratio of 99.5% in its manufacturing processes and a total waste reduction of 50% in its sales and distribution processes. By recycling waste generated during manufacturing, the Group's current recycling ratio is 99.5%. The Group will continue to maintain this ratio and reduce by half the waste generated in the processes of distribution and sales.

# Waste Target Value







The Group aims to achieve overall water use of 12.3 m<sup>3</sup> per million yen of sales (based on IFRS standards). In addition to reducing the amount of water required in the manufacturing processes of products, the Group will reuse water for operations such as cleaning equipment with water originally used for cooling.

# GREEN FOOD CHALLENGE

Effort to reduce CO<sub>2</sub> emissions in the Group's business activities

Target Values for CO<sub>2</sub> Reduction Scope 1 + 2 **30% reduction** (compared to fiscal 2019) Scope 3 **15% reduction** 

compared to fiscal 2019)

# Develop with Green Ingredients



The Group promotes the use of plant-derived meat alternatives—such as its in-house developed Soy Meat products made primarily from soy protein—in place of ingredients originating from livestock, which have a high environmental impact. The Group continues its research on Cultured Meat that is \_\_\_\_\_ derived from cells

obtained through cultivation rather than from the body of livestock.



# Manufacture with Green Electricity

Containers for instant noodles often have oil residue after consumers finish eating, making them difficult to recycle. They are generally disposed of as burnable waste. To address this, NISSIN FOODS HOLDINGS began using electricity generated by incinerating waste, allowing for resources to be used effectively. Since March 2020, 50% of the electricity used at the Tokyo Head Office of NISSIN FOODS HOLDINGS comes from electricity generated by incinerating waste. In addition, the Group promotes energy-saving measures and the procurement of renewable energy generated from solar panels and other sources at its factories.

> The containers used by products under the CUP NOODLES brand are being replaced with Biomass ECO Cups. These are environmentally friendly containers with a biomass content of at least 80%. Compared to the existing ECO Cups, the amount of petroleum-based plastic used per cup is reduced by approximately 50%, and the amount of CO<sub>2</sub> emitted throughout the entirety of the container's life cycle has been reduced by 16%. The conversion began in December 2019 and is expected to be completed in fiscal 2022.

# Complete with Green Packaging

# -equire

Take Action Immediately For the Future of the Earth and People.

# DOMNEW

**Project for Taking Immediate Action on** What Should and Can Be Done Now



#### Ś Procurement of Sustainable Palm Oil

The NISSIN FOODS Group is working on the procurement of sustainable palm oil. In fiscal 2020, procurement of RSPO-certified palm oil started at all plants manufacturing CUP NOODLES in Japan. Since February 2020, NISSIN FOOD PRODUCTS has been using the RSPO Trademark on our CUP NOODLES containers.



# Use of Biomass ECO Cups

NISSIN FOOD PRODUCTS uses paper—a renewable resource—in tall cup-shaped containers, including CUP NOODLES containers (the ECO Cup).

Since December 2019, the company has started using the Biomass ECO Cups which have even less environmental impact. By using plant-derived biomass plastics to replace a portion of the petroleum-derived plastics used in the existing ECO Cups, the Biomass ECO Cups achieve a biomass level of 81% while maintaining the insulation and aroma-retaining properties of

the existing ECO Cups. The amount of petroleum-derived plastics used in each cup has been almost halved compared to the ECO Cups. In addition, CO<sub>2</sub> emissions in the life cycle is reduced by approximately 16%. All containers used in the CUP NOODLES brand are expected to be switched to the Biomass ECO Cups in fiscal 2022.



Born in 1971 as the world's first cup-type instant noodles, CUP NOODLES is the number one instant noodle brand welcoming the 50th anniversary of its launch in 2021. Through CUP NOODLES, we started the DO IT NOW! project that not only looks at great taste but also faces all kinds of issues—such as the environment, disaster prevention, health, education, and culture-and takes immediate actions that can be done now for the future of the earth and people. CUP NOODLES will continue to evolve while adapting to the changes in society, the environment, and consumer attitude.

Noritaka Ando

Executive Vice President & Representative Director, Chief Operating Officer NISSIN FOODS HOLDINGS CO., LTD. President & Representative Director NISSIN FOOD PRODUCTS CO. I TI



# Achieving 30% Less Sodium

CUP NOODLES Salt off, which contains 30% less sodium compared to regular CUP NOODLES, was launched in September 2019. Having the same flavor and texture, it is a product that can be eaten without hesitation even by people who are conscious about health and sodium content.



# Launch of Disaster Stockpiling Set

CUP NOODLES Rolling Stock Set was launched in September 2019. The set includes three days of food (nine servings), a portable stove, water, a solar-powered light, and so on. Through a subscription service, replacement products are automatically delivered every three months, so there is no need to note best-before dates and buy replacements. It allows a certain quantity of food to be always kept in stock while regularly consuming older stock.





# Initiatives of the NISSIN FOODS Group

Feature

# **Pursuing Things That Can Be Done as a Food Manufacturer**

# **Products for Health-conscious Customers**

As people become increasingly more health-conscious toward a 100-year lifespan, the NISSIN FOODS Group is developing products to meet various needs, such as lower carbohydrates, reduced sodium, and nutrition reinforcement.

# Lower Carbohydrates



NISSIN FOOD PRODUCTS CUP NOODLES KOTTERI NICE 50% less carbohydrates and fats\*; 176 kcal Compared to CUP NOODLES



MYOJO FOODS Myojo Low-Carb Noodles Contains up to 20 g of carbohydrates and two-third the re nended daily intake of dietary fiber\*

Excerpted from Dietary Reference Intakes for Japanese (2015) by Japan's Ministry of Health Labour and Welfare



Lower Sodium Content



25%-30% less sodium

Compared to existing products other products of MYOJO FOODS, or stir-fried cup-type instant noodles (per 100 g) based o the Standards Tables of Food Composition in Japan -2015 - (Seventh Revised Edition)



NISSIN CISCO GOROTTO GRANOLA Three Kinds of Soybeans 60% Fewer Carbohydrates 60% less carbohydrates\* and 11.6 g of dietary fiber (per servina) Compared to GOROTTO GRANOLA Three Kinds of Soybeans



# Nutritionallycomplete Meal

NISSIN FOOD PRODUCTS All-in PASTA Nutritionally complete with one-third the total daily nutritional requirement

Excerpted from The Ministry of Health, Labou and Welfare's "Dietary Reference Intakes fo Japanese (2015)."

# Food Aid and Disaster Relief

In addition to providing instant noodles as a relief measure for natural disasters occurring in Japan and overseas, the NISSIN FOODS Group creates new products to support recovery efforts in the Tohoku region.

# Supporting the World

### Providing Affected Regions Around the World with Instant Noodles

During emergencies such as natural disasters, the NISSIN FOODS Group distributes instant noodles as food relief in affected regions through the World Instant Noodles Association (WINA). From May 2008 to March 2020, WINA donated 6.61 million servings of instant noodles in collaboration with its 62 member companies.

### Supporting Activities of the Japan Association for the World Food Programme (JAWFP) to Eradicate Hunger

The NISSIN FOODS Group supports the Japan Association for the World Food Programme (JAWFP) which is chaired by our CEO Koki Ando. The mission of the World Food Programme (WFP)\* is to eliminate hunger and poverty, and some of its work includes emergency relief during natural disasters and conflicts as well as providing school meals.

\* The World Food Programme (WFP) is used here as a collective term for the United Nations organization "United Nations World Food Programme" and the accredited NPO "Japan Association for the World Food Program" that supports it



#### Products to Support Tohoku Recovery Efforts

Since the Great East Japan Earthquake, MYOJO FOODS has continued to create new products to support recovery efforts in the Tohoku region. Since 2013, the company has launched products reproducing the tastes of leading restaurants in the region, and a portion of the sales proceeds are donated to the reconstruction funds of local governments.



中性脂肪

減らす



Less Neutral Fats





NISSIN YORK

TOKACHI NOMU YOGURI

55% less carbohydrates and 45% less calories

Compared to TOKACHI NOMU YOGURT Plain

Lower Carbohydrates





World Food Programme wfp.org/jp

> Donations in fiscal 2020: Approx. ¥37 million Cumulative donations: Approx. ¥350 million

# Supporting Affected Regions by Disaster

#### Supporting Affected Regions by Disaster with Kitchen Cars

The NISSIN FOODS Group has Kitchen Cars with on-board water heaters that allow tasting of instant noodles at event venues and retail outlets. When natural disasters—such as earthquakes—occur in places around Japan, Kitchen Cars are dispatched to affected regions to provide warm noodles.



MYOJO FOODS

Ofunato Sanmadashi Kurofune Sanmadashi Kaoru Shoyu Ramen (launched in February 2020)

# **Toward a Sustainable Future**

# **Focusing Efforts on**

# **Four Themes**

# **Sustainability Promotion Structures of** the NISSIN FOODS Group

A fundamental premise of the NISSIN FOODS Group, which is made up of companies that produce food products, is the creation of safety management systems that ensure the supply of products that customers can eat with reassurance. In addition, to achieve a balance between the Group's business and a sustainable environment and society, it is crucial to reduce the impacts caused by business activities on the environment and society and increase positive effects.

Therefore, in April 2020, the Group established the Sustainability Committee-chaired by the CEO-with five working groups under it. The committee's office is formed by the Corporate Planning Division, the Environmental Promotion Division, and the CSR Promotion Office of the Corporate Communications Division. Each working group includes participants from the relevant departments.

> Working Groups Under the Sustainability Committee (1) Environment (2) Human Rights (3) Corporate Communications & Employee Training (4) Overseas Business Corporations (5) ESG Issue Analysis

# **Solving Environmental and Social Issues** through Business

The NISSIN FOODS Group is a signatory to the United Nations Global Compact and takes action to carry out the Ten Principles in the following four areas of the Compact: human rights, labor, the environment, and anti-corruption.

The Group is also working to achieve the Sustainable Development Goals (SDGs), which consist of 17 goals and 169 targets for the world by 2030. Specifically, as a food company, we seek to contribute to "Goal 2: Zero Hunger" through our products.













Inclusion Accidents



# The Environment [p. 06]

• EARTH FOOD CHALLENGE 2030

- Preserving the Environment and Limiting the Use of Natural Resources
- Reducing CO<sub>2</sub> Emissions in the Group's Business Activities



- Establishing Unique Quality Assurance Systems
- Easy-to-Understand Labeling
- Improving Products and Services Based on Customer Feedback

# Social Contribution (p. 18, 13)

• The Hyakufukushi Project Supporting the Healthy Growth of Children Initiatives of the Ando Foundation



- Promoting Diversity and

- Supportive Work Environments Improving Employee Health
- Employee Skills Development Prevention of Occupational
- Compliance

# **Food Safety**

The NISSIN FOODS Group places the highest priority on people's safety in its product development. The Group has established unique quality assurance systems to ensure that quality problems are resolved in good faith and promptly.

# Establishing Unique Quality Assurance Systems

At each NISSIN FOODS Group manufacturing plant, in addition to day-to-day quality control, periodic internal audits are conducted in accordance with our own food safety audit criteria and ongoing improvements are made to address any issues identified by those audits. Furthermore, there is a dual management system where raw materials are analyzed and inspected at the NISSIN Global Food Safety Institute (the "Institute"). All plants of overseas Group companies also work on establishing quality control systems equivalent to those in Japan.

The Institute performs quality investigations in each stage—from raw material processing to the finished products—and scientifically verifies comments on our customer support center (foreign matter, off-flavors, off-odors). Furthermore, besides analyzing raw materials for radioactive substances and other harmful substances such as agricultural chemicals, veterinary pharmaceutical products, and heavy metals, the Institute checks such as for the presence of contamination with genetically modified agricultural products and allergens as well as nutrient components of finished products. The Institute also independently develops analysis methods to speed up and equipment for new harmful substances testing.

If a problem occurs in a product at a plant, there is a system in place capable of keeping track of product manufacturing time using images from quality control cameras installed within plants and X-ray picture records and determining the cause of any problem within 24 hours of occurrence.

In addition, to prevent foreign matter from contaminating products at plants, the Group conducts rigorous hygienic control on employees and introduces sorters that use sieves, wind and magnetism as well as X-ray inspection devices starting with the raw material receiving stage. Prior to shipment, efforts are made to ensure product safety by carrying out microbiological testing, acid value and peroxide value testing of frying oil, visual inspection, and weight checking.

# Easy-to-Understand Labeling

There are 28 raw materials identified as food allergens, including 7 specified raw materials for which labeling is mandatory under the Food Sanitation Act and 21 raw materials for which labeling is recommended, and the Group's website indicates all 28 items by product. Customers can search for products that contain or do not contain food allergens. Since the Apple Lactic Acid Bacteria (65 ml x 10) drink produced by NISSIN YORK contains few allergens, the product package uses prominent illustrations to show only the allergens in the product.

The NISSIN FOODS Group has adopted the Universal Design (UD) concept to ensure that label information, such as raw materials lists and preparation methods, is easy to read. This is because color perception differs from person to person, and it may be hard to read labels depending on the color of characters, color combination, and brightness.

# Improving Products and Services Based on Customer Feedback

Opinions and comments from customers received at the customer support centers of six NISSIN FOODS Group companies (NISSIN FOOD PRODUCTS, MYOJO FOODS, NISSIN CHILLED FOODS, NISSIN FROZEN FOODS, NISSIN CISCO, and NISSIN YORK) are collected and analyzed at the NISSIN FOODS HOLDINGS Customer Communication Center (CCC), and information is promptly shared with management and the appropriate departments.

In addition, collected customer feedback is compiled in the customer support database, named VOICE, which can be searched by all departments of any Group company for use in the improvement of products and services. Furthermore, the CCC holds

### Customer Response System



### Quality Control System



# Examples of Allergen Labeling



Label of Apple Lactic Acid Bacteria (65 ml x 10)



Allergen Search (in Japanese) https://www.nissin.com/jp/products/allergens/

# Label Applying UD Concept



the monthly VOC (Voice of Customer) Meetings where the marketing, production, resourcing, and R&D units of NISSIN FOOD PRODUCTS, NISSIN CHILLED FOODS, and NISSIN FROZEN FOODS summarize and share customer feedback, make improvement proposals, and confirm progress of improvements. The CCC sorts customer opinions and comments by category, shares the information among Group companies, offers improvement proposals to the departments in charge, and confirms the status of improvement.

In fiscal 2020, 35 of the CCC's improvement proposals were reflected in product development.

# **Social Contribution**

The NISSIN FOODS Group undertakes activities that contribute to local communities and society, such as the Hyakufukushi Project, support for children, and disaster relief through products (P.13).

# The Hyakufukushi Project

Since 2008, its 50th anniversary, the NISSIN FOODS Group has been implementing the Hyakufukushi Project. In the spirit of founder Momofuku Ando, who was filled with enthusiasm for socially beneficial activities, the Group is engaging in a total of 100 social contribution activities over 50 years. Five themes, which draw upon the spirit of the founder and the establishing philosophy of the Ando Foundation, guide project selection: Creation, Food, the Earth, Health, and Children.

In fiscal 2020, activities were undertaken to raise awareness about disaster stockpiling and the plastic waste problem.

# Let's All Think About Plastics Together! NISSIN Plastic Education Project

This project covers activities to deepen the awareness of the general public and NISSIN FOODS Group employees about the plastic waste problem.

For the public, workshops were held at CUPNOODLES MUSEUM Yokohama in February 2020. During the workshops, the Resources and Waste Recycling Bureau from the City of Yokohama introduced plastics problems and measures in daily life in an easyto-understand manner. This was followed by participants making original pouches using the packaging film of Chicken Ramen under the guidance of VVV-Craft (Osaka Prefecture), an NPO which is accredited by Minoh City. A total of 113 pairs (226 participants) of parent and child took part during the two-day period.

In addition, at the seminar attended by 112 NISSIN FOODS Group employees held in December 2019, the Environmental

Regeneration and Material Cycles Bureau from Japan's Ministry of the Environment together with the Development Education Association and Resource Center—an NPO—introduced the current state of the plastic waste problem in various countries and trends regarding regulations.



# Keep Your Pantry Stocked for an Emergency: The Rolling Stockers

This is a project to raise awareness and encourage the practice of Rolling Stock, which is a way of stockpiling where items are bought and replenished while consuming them on a regular basis. Rolling Stock is gaining attention as a method that allows people to lead a diet close to daily life even in unexpected times when large-scale natural disasters occur, such as earthquakes and torrential rains.

People who practice Rolling Stock as well as encourage this practice in the people around them are called "Rolling Stockers." As Rolling Stockers, approximately 400 executives and employees of the NISSIN FOODS Group conducted awareness-raising activities—such as distributing original pamphlets at events and supermarkets all over Japan—from August to November 2019.

In recognition of these efforts, NISSIN FOODS HOLDINGS was presented with the Best Resilience Award in the Business and Industry Category of the 2020 Japan Resilience Awards.

# The Hyakufukushi Projects so far

	Period	Project Name
Project	February 2008-	Supporting African Communities
No. ]	January 2013	The Kenya Oishii Project
Project	October 2008-	Cultivate Nature-Experience activities Leaders
No. 2	August 2017	The "Idle to Idol" In-House Project
Project No. 3	August 2008	Encouraging Emergency Preparedness The Canned Chicken Ramen Just-in-Case Project
Project	March 2010-	STOP Global warming Even with Instant Noodles Hot water
No. 4	March 2014	The Living with Hot water Project
Project No. 5	March 2010- November 2012	Employee Volunteering Support Program The Support for Employees' Great Volunteerism Project
Project	September 2010-	Japan's Fastest Teach Running Techniques
No. 6	March 2013	The Run and Eat Children's Education Project
Project No. 7	July 2011- April 2013	Appreciating Food's Deliciousness and Fun through Learning and Cooking Kids, Come into the Kitchen!
Project	May 2012-	Giving Inspiration to Children
No. 8	March 2013	The Brighter Future for Tohoku Project
Project No. 9	August 2012	Storing 3-Minute Deliciousness for 3 Years The Canned Chicken Ramen & CUP NOODLES Project
Project	October 2012-	Father and Child Teams Going for the win!
No. 10	March 2013	The All Japan "Ikumen" Menu Contest
Project	September 2013-	Cheering on Children and their Dreams
No. ]]	February 2015	Let's Have Some Run!
Project No. 12	May 2014- July 2014	Protecting Ourselves and Saving Others NISSIN Employee Disaster Preparation Training Project

Details of the Hyakufukushi Project WEB







	Period	Project Name
Project No. 13	April 2015- September 2015	Losing weight and Increasing Donations One-Ton weight Loss Challenge Project
Project No. 74	October 2015- November 2015	Promoting Cross Cultural Understanding and the Value of Sports NISSIN Speed Running Project
Project No. 15	April 2016- September 2016	To the Moon: 9,000 Steps Each Day Nissin walking for Charity Project
Project No. 16	November 2016	Peeling off stickers to deliver school lunches to children! Peel off and Deliver Food — Stickers of Life Project
Project No. 17	December 2016- April 2017	Helping eradicate hunger and poverty by scaling the Seven Summits Seven Summits Stair-Climb Challenge Project
Project No. 18	January 2017- December 2017	Protecting a Japanese forest through tree thinning and chopstick making Fantastic-Chopsticks!! Forest Conservation Project
Project No. 19	November 2017- March 2019	Komoro Endangered Bugs Biotope Project
Project No. 20	January 2018	Super Rare Ancient Earthenware Project
Project No. 21	December 2017- July 2018	Sixtieth-Year 60 Year Sleep Project
Project No. 22	June 2018	NISSIN BAZAAR New Outfit, New Work-style!
Project No. 23	September 2018- October 2018	Forewarned is Forearmed! Chicken Ramen Survival Project
Project No. 24	October 2018- March 2019	Nissin EARTH FOOD WALKER Project



Sustainability in the NISSIN FOODS Group

# Supporting the Healthy Growth of Children

# Supporting Japan's Children

The NISSIN FOODS Group supports the Fund to Support Children's Future (promoted by the Cabinet Office, Ministry of Education, Culture, Sports, Science and Technology, Ministry of Health, Labour and Welfare, and The Welfare And Medical Service Agency) which deals with childhood poverty through supporting NPOs and other measures. The Group has donated a total of ¥2,058,000 since fiscal 2017.

NISSIN FOOD PRODUCTS sells products printed with the Bellmark symbol. Each point on the symbol is converted to ¥1, and the proceeds are used to purchase necessary educational materials and equipment for schools. In fiscal 2020, the company donated 13,242,060 points.

### Products with Bellmark Symbol

Chicken Ramen, Chicken Ramen Mini, Chicken Ramen Donburi Demae Iccho, Nissin Yakisoba, Nissin Yakisoba Omori 1.5, Nissin Yakisoba U.F.O., Nissin Raoh five packs, and NISSIN-no-Ramen-yasan

# School Meals for Children in Developing Countries

NISSIN FOOD PRODUCTS and NISSIN FROZEN FOODS participate in the Red Cup campaign, donating a portion of sales of designated products to the United Nations World Food Programme (WFP). The cumulative donations since fiscal 2013 have reached approximately ¥250 million.





# **Dietary Education**

NISSIN FOOD PRODUCTS has held the Chicken Ramen Oishii (Delicious) Dietary Education School program.

Children are taught how Chicken Ramen—the world's first instant noodles—is made and what ingredients are used by enabling them to experience the process from kneading flour and rolling noodles, to adding flavor after steaming. Children are also introduced to the importance of nutritional balance in meals. In fiscal 2020, 448 parents and children (12,629 since starting in 2008) participated in 20 sessions held at 10 locations.

# TOPICS

# Support for Sports

Since 2013, the Ando Foundation has sponsored the junior tennis player development program organized by the Japan Tennis Association. In addition, since 2015, the foundation, together with the Japan Association of Athletics Federations, has been conducting the Ando Foundation Global Challenge Project to support young athletes aspiring to win medals at international competitions.

# Interactive Educational Food Museums

NISSIN FOODS HOLDINGS operates the CUPNOODLES MUSEUMS (official name: The Momofuku Ando Instant Ramen Museums), interactive educational food museums that convey the importance of invention and discovery and provide fun opportunities to learn about Momofuku Ando's creative thinking, in Ikeda City, Osaka Prefecture and Yokohama City, Kanagawa Prefecture. The museums feature exhibits related to the invention and development of instant noodles, the Chicken Ramen Factory, where visitors make noodles by hand from flour, and the My CUPNOODLES Factory, where visitors select soup and toppings to create their own original CUP NOODLES. The CUPNOODLES MUSEUM Osaka Ikeda attracted 890,000 visitors in fiscal 2020 and 9.96 million since opening in 1999. The CUPNOODLES MUSEUM Yokohama drew 1,000,000 visitors in fiscal 2020 and 8.98 million since opening in 2011.

# Opportunities to Enjoy Nature

The Momofuku Ando Center of Outdoor Training (Momofuku Ando Center) is a dedicated facility established in May 2010 in Komoro City, Nagano for the purpose of training leaders for children's nature-experience activities and popularizing outdoor activities.

Within the forest on the grounds of the Center, seven treehouses designed by famous designers and architects create a space in which art can resonant with nature. The outdoor event Komoro Treehouse Project is held annually with this forest as the venue. The event held in November 2019—which included outdoor experiences like fire making and tree climbing, workshops for experiencing artwork using natural materials, food booths serving foods prepared with local seasonal ingredients, and outdoor concerts—attracted more than 2,000 visitors.



### \* Ando Foundation

Momofuku Ando established the Ando Foundation with his personal funds in 1983 in the belief that "Eating and sports are the two pillars of health." The foundation's main activities are support for track and field events, promotion of nature activities, operation of the CUPNOODLES MUSEUMS, and an awards program that encourages creative foundational research and solid developments that lead to the creation of new food products. The NISSIN FOODS Group endorses the principles of the Ando Foundation and enthusiastically supports its activities.

WEB Ando Foundation (in Japanese) ttp://www.ando-zaidan.ip/

# Initiatives of the Ando Foundation\*





## Sustainability in the NISSIN FOODS Group

# Employees

The NISSIN FOODS Group strives to create supportive work environments, promote diversity and inclusion, enhance employee training, and support employee health so that all employees can fully demonstrate their capabilities.

# Promoting Diversity and Inclusion

The NISSIN FOODS Group respects basic human rights and strives to create a work environment where people with diverse values can fully demonstrate their capabilities, going beyond attributes such as gender, age, nationality, presence or absence of disability, gender identity, sexual orientation, and career. We strive to ensure fair and equitable treatment in hiring and in subsequent promotion and advancement.

To create a work environment with diverse employees to fully demonstrate their capabilities, the NISSIN FOODS Group has established a Diversity Committee, consisting of full-time members from the HR Division and voluntary members, which plays a central role in implementing various measures such as holding internal seminars. In fiscal 2020, training was conducted for all executives and managers to learn about the concept of unconscious bias which may be a factor preventing diversity and inclusion in the workplace—and discuss methods for dealing with it.

In addition, to promote more active roles for women, the Group is enhancing supportive employment systems, training, and creating environments that support a balance between work and parenting. For example, the Group encourages female employees who are on childcare leave to take e-learning courses and outside training to



develop skills. At the same time, the Group conducts interviews of such employees when they return to work to eliminate any concerns. These efforts as well as the telecommuting program, the flex-time system with no compulsory working hours, and other programs were highly evaluated, and the Group was selected as a Semi-



Nadeshiko Brand<sup>\*1</sup> consecutively in 2019 and 2020 as a company that actively encourages the success of women in the workplace. The Group has also received Platinum Kurumin certification from the Ministry of Health, Labour and Welfare as an enterprise that supports childcare.

In 2013, we established a special subsidiary, NISSIN BUSINESS SUPPORT PLUS to facilitate employment for people with disabilities. As of March 31, 2020, the company employs 32 persons with disabilities. In addition to tasks that include building maintenance (cleaning), office support (mail sorting and delivery) of NISSIN FOODS Group companies, their work includes producing business cards and product samples.

\*1 This is a category of high-scoring enterprises, selected regardless of the industry to which they belong, that follows the Nadeshiko Brand jointly selected by the Ministry of Economy, Trade and Industry and the Tokyo Stock Exchange.

#### Targets and Results

- Female hiring ratio in hiring of new university graduates (for career-track positions)
   25% or higher by fiscal 2021 (25% in fiscal 2020)
- Female manager ratio
- 8% or higher by fiscal 2021 (5% in fiscal 2020)
- Paternal leave\*2 usage rate
- 70% or higher by fiscal 2020 (70% in fiscal 2020) \*2 Leave for male employees for the purpose of childcare

# Supportive Work Environments

NISSIN FOODS HOLDINGS, NISSIN FOOD PRODUCTS, NISSIN CHILLED FOODS, and NISSIN FROZEN FOODS have been carrying out the Smart Work 2000 project since fiscal 2018 as a part of work style reform.

This is an initiative aimed at enhancing employee work-life balance and raising their work productivity. New programs were also created with the target being total annual working hours per person of less than 2,000 hours. Each department has set targets for the number of hours of overtime work and the number of days of paid leave taken, and bonuses are paid to employees in departments that reach their targets. As a result, annual working hours per employee were 1,985 hours in fiscal 2019 and 1,954 hours in fiscal 2020.

Furthermore, in March 2018, places where individuals can focus on work and spaces where employees can meet casually at any time were created in the Tokyo Head Office to facilitate efficient work by employees. In recognition of these efforts, NISSIN FOODS



#### Human Resource Training Programs



Trainee targets: Employees of NISSIN FOOD PRODUCTS (including employees on temporary assignment to NISSIN FOODS HOLDINGS, NISSIN CHILLED FOODS, NISSIN FROZEN FOODS, etc.)

HOLDINGS was presented with the New Office Promotion Award of the 31st Nikkei Office Awards for 2018.

Smart Work 2000

Target	Total annual working hours per person of less than 2,000 hours		
Scope of application	Employees of NISSIN FOODS HOLDINGS, NISSIN FOOD PRODUCTS, NISSIN CHILLED FOODS, and NISSIN FROZEN FOODS		
Programs and systems	<ul> <li>Shortening of regular working hours through extension of the lunch break by 15 minutes</li> <li>Flex-time system with no compulsory working hours</li> <li>Telecommuting program that allows employees to work from home up to 10 days per month</li> <li>Half-day paid leave system</li> <li>Program to pay bonuses to employees of departments that have achieved their targets for reducing overtime and promoting taking of 90% of paid leave (except employees of manufacturing plants) (implemented in fiscal 2020)</li> <li>If all paid leave is used, special paid leave is granted (maximum of seven days in fiscal 2020)</li> </ul>		

# Employee Skills Development

To develop and reinforce human resources for global management, the NISSIN FOODS Group is expanding and enhancing employee training, such as conducting one-on-one meetings between supervisors and their subordinates.

With the aim of conducting fair employee evaluation, for periodic evaluation of managers, in addition to evaluations by immediate supervisors, multifaceted evaluations are performed by subordinates and colleagues in their divisions and by stakeholders in other divisions. Furthermore, awards are presented to employees who make contributions to the enhancement of the NISSIN FOODS Group's brand value and leaders who are passionate about employee development.



# Improving Employee Health

The NISSIN FOODS Group believes that maintaining the good health of all employees at all times so that they can demonstrate their maximum capabilities and apply them to their work is a top-priority management issue, and accordingly, implements various measures relating to employee health.\*\*

For example, medical examinations with tests beyond those required by law are conducted for employees. At the same time, the Group analyzes employee medical examination results, and health guidance, consultations with an industrial physician, and referrals to hospitals are carried out for employees with high health risks. In addition, the Group also undertakes other measures such as providing consultation service with nurses, holding lectures related to health, and conducting presenteeism surveys that identify the causes of unwellness which decrease work productivity.

In recognition of this series of measures, NISSIN FOODS HOLDINGS was certified consecutively in 2019 and 2020 under the Certified Health & Productivity Management Organization Recognition Program (White 500) by the Ministry of Economy, Trade and Industry and the Nippon Kenko Kaigi.



# Prevention of Occupational Accidents

In accordance with the Industrial Safety and Health Act, the NISSIN FOODS Group is committed to creating a work environment where employees can work safely and with peace of mind. The Group confirms whether any problems exist with respect to workplace lighting levels, temperature and humidity, air quality, noise, working space, and other factors, and also conducts employee stress checks.

At monthly meetings of the Health and Safety Committee held at each worksite, management and labor representatives discuss measures to prevent the occurrence and reoccurrence of occupational accidents, employee health promotion, and other matters. In addition, the plants implement various measures to prevent occupational injuries, such as installation of safety covers at dangerous places, automatic stopping of equipment when dangerous actions are taken, installation of handrails, stepladders, and safety signs, non-slip treatment of floors, use of path markers, and use of helmets, safety glasses, and gloves by employees.

## Key Personnel and Labor Data\*1,2

		Number of employees		No. of new	Attrition rate of employees	Female	No. of re-	Average years	Permanent	No. of employees	No. of	Paid leave	Disabled
Fiscal year⁺³	Total	Permanent (Male/Female)	Contract (Male/Female)	graduates (females)	Tor cimployees		employed	of service (Male/Female)	turnover ratio	taking parental leave (subtotal: males)	employees taking family care leave	usage	employee ratio*5
2016	2,044	1,855 (1,548/307)		52 (11)	13.0	2.9	56	12.9 (13.5/9.9)	3.5	33 (4)	1	63.3	2.06
2017	2,168	1,983 (1,645/338)	185 (107/78)	61 (11)	10.5	3.8	60	12.2 (12.7/9.7)	4.5	32 (4)	1	76.8	1.91
2018	2,194	2,027 (1,667/360 <sup>*6</sup> )	167 (99/68)	48 (11)	11.5	4.0 <sup>*6</sup>	73	11.9 (12.4/9.6)	3.7	38 (2)	1	96.6	2.18
2019	2,266	2,107 (1,710/397)		44 (11)	23.0	5.2	98	11.4 (11.9/9.2)	4.8	50 (4)	0	94.7	2.36

\*1 Employees of NISSIN FOOD PRODUCTS (including employees on temporary assignment to NISSIN FOODS HOLDINGS, NISSIN CHILLED FOODS, NISSIN FROZEN FOODS, etc.) \*2 Employees of NISSIN BUSINESS SUPPORT PLUS \*3 As of March 31

\*4 Scope: Non-managers \*5 Scope: Employees of NISSIN FOOD PRODUCTS, NISSIN BUSINESS SUPPORT PLUS, and MYOJO FOODS \*6 Number of permanent female employees and female manager ratio have received third-party verification.

### Compliance TOPICS

## Compliance System

In accordance with the NISSIN FOODS Group Compliance Regulations, we appoint a manager in charge of compliance in each main division of NISSIN FOODS HOLDINGS and each Group company and hold guarterly meetings of the Compliance Committee, which is chaired by the COO.

Compliance Committee members share reports made to internal whistleblowing systems, trends in consultation, and examples of issues that have occurred. Members also investigate measures to prevent the occurrence of problems. In addition, the compliance managers, appointed in each Group company and division, investigate and report on violations in their respective organizations. Those managers share details of reports at Committee meetings, and hold compliance study meetings as well.

The Group has established an internal whistleblowing system that enables all current and former NISSIN FOODS Group employees including officers, advisors, part-time employees, and temporary employees to report and consult on matters such as violations of work-related

# Compliance Education for Employees

To raise compliance awareness, the Compliance Book is distributed to all NISSIN FOODS Group company employees in Japan. The Book contains information on topics such as relationships with suppliers, information management, and sexual and other forms of harassment



# Cognizant of its corporate social responsibility, the NISSIN FOODS Group complies with relevant laws and regulations and creates structures such as the Compliance Committee to ensure conduct in line with social ethics.

laws and regulations. The Group has also prepared three internal/external whistleblowing contact points to make it easy for employees to seek consultation. Anonymous consultation is possible using any of the contacts, and disadvantageous treatment of whistleblowers is prohibited. To inform personnel about the contacts points, all Group employees in Japan are given a Compliance Card with the contact information. In fiscal 2019, 50 reports and consultations were made to the whistleblowing system, while 47 were made in fiscal 2020.

### **Compliance Structure**



as well as case studies on laws, regulations, and social norms that must be observed.

In addition, compliance training is conducted annually for all employees of Group companies in Japan. Training to prevent power harassment using actual examples was also conducted in fiscal 2020. Compliance topics and information on internal whistleblowing systems are also incorporated into various training curricula including training for entry-level employees and new managers. In addition, methods for handling consultations from employees are also taught during training for new managers.

Each year, a compliance awareness survey is conducted for all Group employees in Japan. The survey includes questions on the status of compliance with laws, regulations, and corporate ethics, and the results are used by the Group to determine changes in employee awareness.

#### **Corporate Information** \_\_\_\_\_

Trade name	NISSIN FOODS HOLDINGS CO., LTD.
Date of establishment	September 1948
Paid-in capital	¥25,122 million
Head offices	TOKYO HEAD OFFICE 28-1, 6-chome, Shinjuku, Shinjuku-ku, Tokyo OSAKA HEAD OFFICE
URL	1-1, 4-chome, Nishinakajima, Yodogawa-ku, Osaka https://www.nissin.com/en_jp/

### **Business Activities**

As the Group holding company, NISSIN FOODS HOLDINGS formulates and implements management strategies for the entire Group, audits Group management, and performs other business administration and management.

- 1. Instant noodle production and sale
- 2. Chilled food production and sale
- 3. Frozen food production and sale
- 4. Confectionery and cereal food production and sale
- 5. Dairy products, soft drinks, chilled desserts, and production and sale of other food products

**Corporate Governance** 

# \_\_\_\_\_

For the purpose of further strengthening supervisory functions and promoting swifter decision-making, the NISSIN FOODS HOLDINGS Board of Directors consists of a majority of outside directors. As of March 31, 2020, the Board comprised seven directors, of whom four were outside directors.

To discuss and decide important matters in accordance with laws and regulations, the Articles of Incorporation, and the Board of Directors Regulations, the directors attend periodic regular meetings of the Board of Directors, as well as extraordinary meetings held as necessary. In addition, they monitor the status of business execution by the other directors. The directors also participate in decision-making and supervise the status of business execution by the other directors at periodically held meetings of the Management Committee, consisting of the inside directors, managing executive officers, and full-time Audit & Supervisory Board members.

As a company with an Audit & Supervisory Board, the Company has a system for monitoring the directors' execution of duties with three Audit & Supervisory Board members (of which,

two Independent Outside Audit & Supervisory Board members). In addition, the Company is striving to further enhance corporate governance by assigning several staff specialists to assist with the operations of Audit & Supervisory Board members, enhancing the Internal Auditing Office, which improves the efficiency of audits by cooperating with Audit & Supervisory Board members, and reinforcing the internal control systems, etc. The Audit & Supervisory Board members comply with the audit standards predetermined by the Audit & Supervisory Board and attend meetings of the Board of Directors and other important meetings in accordance with the audit policy and audit plan for the current fiscal year. They also interview the directors and executive officers concerning the status of execution of duties, examine important approval documents, and perform auditing work such as on-site audits of the head office and important business sites and monitoring and verification of the status of the internal control systems decided by resolution of the Board of Directors.

#### Please refer to the website for detailed information. WEB

ttps://www.nissin.com/en\_jp/ir/governance/corporate-governance/



#### Group Companies



- NISSIN FOODS (U.S.A.) CO., INC. NISSIN FOODS DO BRASIL LTDA.
- MYOJO U.S.A., INC. NISSIN FOODS DE MEXICO S.A. DE C.V.
- NISSIN TECHNOLOGY ALIMENTOS DO BRASIL LTDA

1 other company

Chilled and Frozen Food Products and Incidental Businesses

# Confectionery and Beverages Products and Other Businesses

- NISSIN CISCO CO., LTD. NISSIN YORK CO., LTD.
- NISSIN ASSET MANAGEMENT CO., LTD.
- UJI KAIHATSU DEVELOPMENT CO., LTD.
- NISSIN NETCOM CO., LTD.
- BonChi Co., Ltd.
- KOIKE-YA Inc.
- NISSIN BUSINESS SUPPORT PLUS CO., LTD. Consolidated subsidiary Equity-method affiliate Unconsolidated subsidiary Affiliate

Japanese subsidiaries and affiliates

29 companies \_\_\_\_ Overseas subsidiaries and affiliates

**40**<sub>companies</sub> . . . . . . . . . . . . . . . Instant noodles production sites in

6 countries

- NISSIN FOODS SINGAPORE PTE. LTD. PT. NISSIN FOODS INDONESIA THAI PRESIDENT FOODS PUBLIC
- NISSIN-UNIVERSAL ROBINA CORP. NISSIN FOODS MECHANICAL TECHNOLOGY (THAILAND) CO., LTD. PREMIER DRIED FOODS CO., LTD.

COMPANY LIMITED

China

\*

- NISSIN FOODS CO., LTD.
- UINNER FOOD PRODUCTS LTD.
- NISSIN FOODS (CHINA) HOLDING CO., LTD.
- GUANGDONG SHUNDE NISSIN FOODS CO. LTD
- ZHUHAI GOLDEN COAST WINNER FOOD PRODUCTS LTD.
- NISSIN FOODS (HK) MANAGEMENT CO., LTD.
- NISSIN FOODS (H.K.) CO., LTD.
- Nissin Koikeya Foods (China & HK) Co., Ltd.
- Hong Kong Eastpeak Limited
- DONGGUAN NISSIN PACKAGING CO., LTD.
- FUJIAN NISSIN FOODS CO., LTD.
- ZHEJIANG NISSIN FOODS CO., LTD.
- MC Marketing & Sales (Hong Kong) LTD.
- Kagome Nissin Foods Hong Kong Co., Ltd.
- E Zhuhai Nissin Packaging Company Limited
- SHANGHAI EASTPEAK TRADING CO., LTD.
- FOOD SAFETY EVALUATION RESEARCH INSTITUTE CO., LTD. (Shanghai)
- BEIJING ZHENGBEN ADVERTISING CO., LTD

#### **Business Activities** .....

### Instant Noodles

# NISSIN FOOD PRODUCTS and MYOJO FOODS

Two NISSIN FOODS Group companies provide a wide variety of products that meet the needs of customers in the instant noodles business. NISSIN FOOD PRODUCTS has a brand portfolio that includes Chicken Ramen, the world's first instant noodles, CUP NOODLES, the world's first cup-type instant noodles, NISSIN-NO-DONBEI, NISSIN YAKISO-BA U.F.O., and NISSIN RAOH. MYOJO FOODS is known for long-selling products such as MYOJO CHARUMERA, MYOJO CHUKAZANMAI, and MYOJO IPPEI-CHAN YOMISE NOYAKISOBA.



# **Confectionery and Beverages** NISSIN CISCO, NISSIN YORK and BONCHI

Two Group companies engage in the confectioneries business: NISSIN CISCO manufactures the product COCONUT SABLE. Choco Flakes and cereal products including CISCORN and GOROTTO GRANOLA, and BONCHI is known for rice crackers such as BONCHIAGE and Peanuts-Age.

In the beverages business, NISSIN YORK manufactures and sells products such as the dairy lactobacillus drink called PILKUL (Food for Specified Health Uses) and TOKACHI NOMU YOGURT (Food with Nutrient Function Claims).



# **Chilled and Frozen Foods** NISSIN CHILLED FOODS and NISSIN FROZEN FOODS

NISSIN CHILLED FOODS manufactures and sells chilled food products. The company pursues a sense of freshness and genuine flavor in products such as Gyoretsu-no-Dekiru-Mise-no-Ramen and Tsukemen-no-Tatsujin. NISSIN FROZEN FOODS manufactures and sells convenient and appetizing frozen foods such as Reito NISSIN Mochitto Nama Pasta and Reito NISSIN Chuka.



# **Overseas Business** The Americas, China, Asia, Europe

Since entering the U.S. market in 1970, the NISSIN FOODS Group has expanded its business operations to Mexico, Brazil and other countries in the Americas. The Group has also expanded into China, Singapore, India, Thailand, Indonesia, and other countries in the Asia region, and into Hungary, Germany, and other countries in Europe. The Group's basic approach to overseas operations is to engage in local production and marketing. The Group has implemented a strategy of globalizing CUP NOODLES since 2016 and seeks to spread a common flavor, SEAFOOD, in markets around the worlds.



#### **Relevant Data**





Net sales by segment (FY2020 in billions of yen)



### Fiscal 2021 Targets and Fiscal 2020 Results

# Medium-Term Business Plan 2021

	KPI (IFRS)	Targets for FY2021	Results for FY2020	
Earning power through operations	Revenue	<b>486.0</b> bil. yen	<b>468.9</b> bil. yen	
Earning through o	Operating profit	<b>43.5</b> bil. yen	<b>41.3</b> bil. yen	
Capital market value	Profit <sup>*1</sup>	<b>30.5</b> bil. yen	<b>29.3</b> bil. yen	
	ROE	<b>9</b> %	<b>9</b> %	
	Adjusted EPS <sup>*2</sup>	<b>281</b> yen	<b>278</b> yen	

\*1 "Profit attributable to owners of parent" under IFRS

\*2 (Operating profit  $\pm$  Other income, expenses - Income tax expenses - Profit attributable to non-controlling interests)/Average number of shares outstanding during the fiscal year (excluding treasury shares)



### Progress toward Medium-Term Environmental Targets for FY2021

	Targets for FY2021	Results for FY2020
Greenhouse gas (CO <sub>2</sub> ) emission from business operations <sup>*1</sup>	<b>30</b> % reduction	<b>26.2</b> % reduction
Waste recycling rate	Maintain at <b>99.5</b> % or higher	<b>99.6</b> %
ISO 14001 certification rate at Group plants <sup>+2</sup>	100%	<b>71.8</b> %
Improvement of environmental manager qualifications (Eco Test pass rate) <sup>13</sup>	100%	<b>79.2</b> %

\*1 Reduction target per unit of output at business sites in Japan subject to reporting (compared to fiscal 2006)

\*2 Certification rate at manufacturing plants in Japan and overseas subject to inspection (at the time of target setting)

\*3 Including alternative qualifications, such as Environmental Planner certification

# NISSIN FOODS HOLDINGS

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