

NISSIN

Sustainability Report 2021



A Whole Book about NISSIN

The future of food and sustainability explained in three minutes?
There's too much to discuss!

As the EARTH FOOD CREATOR That Continues to Create New Food Cultures

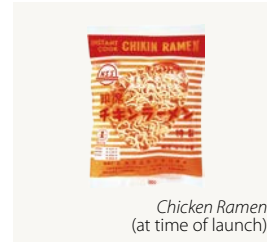
Peace will come to the world when there is enough food—
our founder's spirit continues to live on today.

To gratify people everywhere with pleasures and delights food can provide.
To further contribute to society.
To keep the earth beautiful forever.

As the EARTH FOOD CREATOR that is constantly creating new food cultures,
the NISSIN FOODS Group will achieve sustainable growth while solving
environmental and social issues.



Mid- to Long-Term Growth Strategy webpage
https://www.nissin.com/en_jp/ir/management/strategies/



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Editorial Policy

This report provides information about the philosophy and activities of the NISSIN FOODS Group in relation to its corporate social responsibilities (CSR) as a member of society. Please refer to the website for detailed information.
https://www.nissin.com/en_jp/sustainability/

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 2021 (April 1, 2020-March 31, 2021) but also includes any significant information from before and after that period.

Publication Date

November 2021 (previous report: June 2020)

Referenced Guidelines

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

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.

Pursuing CSV Management by Creating New Food Cultures

Amid rapidly changing social conditions and aggravating environmental and social issues, we formulated the NISSIN FOODS Group Mid- to Long-Term Growth Strategy for the next 10 years. We will pursue the NISSIN FOODS Group-style of CSV management—to achieve sustainable growth while addressing environmental and social issues, constantly creating new food cultures through innovation—to achieve our vision.

Koki Ando

President & Representative Director
Chief Executive Officer
NISSIN FOODS HOLDINGS CO., LTD.

From Shareholder Capitalism to Stakeholder Capitalism

The year 2020 was one when society's values underwent a substantial transformation due to the spread of COVID-19.

In addition, recognition regarding corporate value has also changed in recent years due to rising concerns over environmental and social issues.

Under such circumstances, demands on companies have changed from shareholder capitalism, which places the utmost priority on shareholder profits, to stakeholder capitalism, which emphasizes coexistence with all stakeholders, including employees, business partners, local communities, and even the global environment.

The concept of Creating Shared Value (CSV) Management has essentially become a premise for all companies.

The NISSIN FOODS Group has practiced CSV management since our inception, as expressed in our Enduring Values: *Peace will come to the world when there is enough food* and *Create foods to serve society*.

However, much has changed since the days of food shortages in

the postwar era. The time has come for us to develop CSV management fitting for our Group in line with the times.

Three Mid- to Long-Term Growth Strategies Toward Achieving Our Vision

As an EARTH FOOD CREATOR, we continue to create new food cultures for the world, achieving sustainable growth while addressing environmental and social issues. I am convinced that this is the future of CSV management for the NISSIN FOODS Group.

Therefore, we defined three mid- to long-term growth strategies based on how we envision the NISSIN FOODS Group in 10 years' time.

The first is "Strengthen Cash-Generation Capabilities of Existing Businesses" aimed at improved value. The second is "EARTH FOOD CHALLENGE 2030" aimed at sustainable value. And the third is "Pursue New Businesses" aimed at leap forward value.

I believe that integrally pursuing all three strategies will lead to the embodiment of EARTH FOOD CREATOR.



The Leading Company in the High-Value-Added Market

Under "Strengthen Cash-Generation Capabilities of Existing Businesses," we expect our Overseas Business to grow the most. This is especially so for CUP NOODLES, which is steadily growing as a global brand, sold in more than 100 countries around the world today. We intend to further establish the core value and regional competitive advantages of CUP NOODLES as a driver of further growth. Within Japan, besides the instant noodles business, we will develop the Chilled and Frozen Foods, Beverage, and Confectionery businesses into our second profit pillar.

Enhancing Our Ability to Coexist in Harmony with the Earth

The NISSIN FOODS Group is currently undertaking a variety of activities based on the environmental strategy EARTH FOOD CHALLENGE 2030 launched in April 2020. The two underlying pillars of this environmental strategy are taking on the challenge to use resources effectively and taking on the challenge of addressing climate change. We especially view the issue of climate change as an important

management risk, as this issue involves a variety of potential impacts on our Group's businesses. The Group has defined specific CO₂ emissions reduction targets, which have received certification by Science Based Targets (SBT). We are also participating in RE100 and setting targets for the use of renewable energy for electricity sources. In addition, based on the recommendations from the Task Force on Climate-Related Financial Disclosures (TCFD)*, we formulated three scenarios according to the anticipated level of impact from climate change, analyzed the respective impacts on business activities, and will engage in various initiatives for the future. (→ P.12)

Proposing New Foods as a Unique Food Company

Aiming to leap forward in our corporate value, we will promote new businesses and propose the co-creation of "Future Foods" with food science. This is the embodiment of our Enduring Values, "Eat wisely for beauty and health." Driving forward as a food tech company by leveraging the processing technologies we have cultivated over the years is something that only the NISSIN FOODS Group can do. It can

also be said to be an inspiring work that protects the health of everyone through food. (→ P.6)

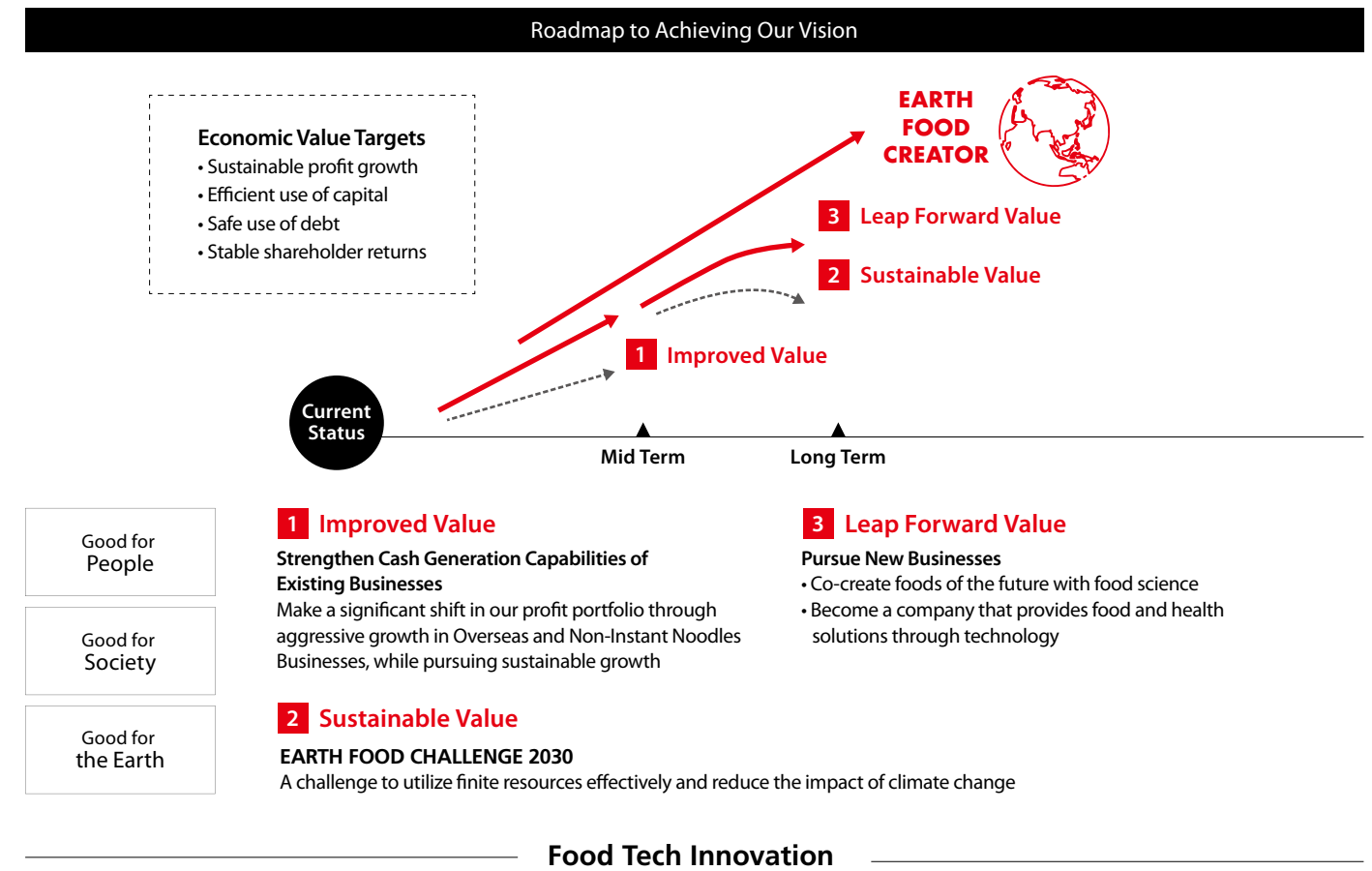
As we integrally pursue the three growth strategies, we will provide safe and delicious foods to people, and it is also our Group's mission to promote product development that addresses environmental and social issues. We think that contributing toward the achievement of the Sustainable Development Goals (SDGs) through business activities will become even more important for sustainable growth.

Growth is a Path Without a Summit

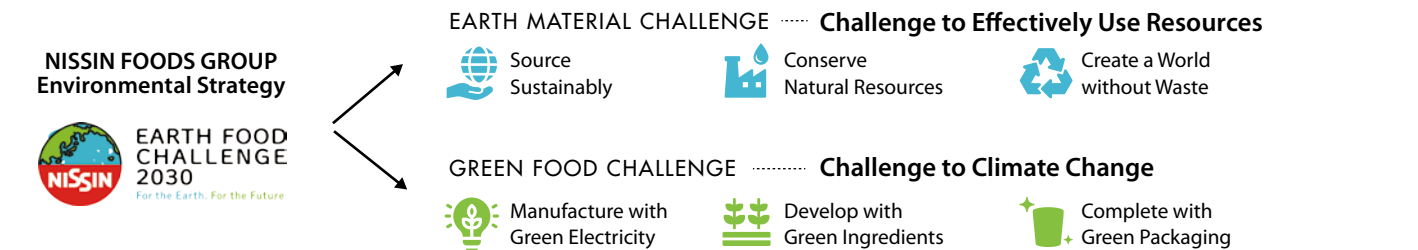
Today, we are in a time where future prediction has become difficult. The NISSIN FOODS Group faces an unprecedented expansion of

scope in areas for which we must create value. In this business environment, it is essential that we look back to the roots of Enduring Values and pursue *ambidextrous management*, by which I mean delving deeper into existing businesses and exploring new businesses. The Mid- to Long-Term Growth Strategy is the concrete strategy by which we will execute ambidextrous management. Our founder said frequently that "Growth is a path without a summit." We must always move forward and upward to the next stage. As an Earth Food Creator, we will create new food cultures for the world, further evolving into a corporate group that achieves sustainable growth while addressing environmental and social issues.

*This is an initiative established by the Financial Stability Board—which comprises central banks and financial regulatory authorities of major countries—to examine climate-related information disclosure and response to financial institutions.



Maximize Our Abilities to Coexist in Harmony with the Earth to Extend the Life Cycle of Our Existing Businesses



Japan, as a Nation on the Cutting Edge of Preventive Medicine Through Delicious Complete Nutrition Meals

The NISSIN FOODS Group aims to create Future Foods—amazing foods which are both delicious healthy. We are using the latest food tech to develop Complete Nutrition Meals that bring joy and health to the world through food. What is the evolution of food that we aim for? Here, we shall introduce the current state of development at the NISSIN FOODS Group and our vision for the future.

Noritaka Ando

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

NISSIN FOODS Group started its operation in 1958, founded by Momofuku Ando, who invented Chicken Ramen, the world's first instant noodle. His desire was to develop food that was easily accessible.

The world has changed since then. In developed countries, food has become so abundant that excess food is thrown away. Food satiety has become a new social issue related to deteriorating health cause by excessive food intake.

Now is the time for us to return to our Founder's spirit, reconsidering possibilities of new foods, and pursuing the development of Future Foods.

What are Future Foods? I believe there are two main directions to define them. One is to pursue sustainability. As an example, our Group is developing cultured meats and other ingredients that have less environmental impact. The other direction is well-being, which aims to provide better lives to people through food. The former focuses on issues such as the impact on Earth and its health, while the latter focuses on the burden imposed on people and issues related to the health of us humans.

Focusing on the perspective of well-being, as the first step, the NISSIN FOODS Group will be promoting the spread of Complete Nutrition Meals.

Addressing Social Issues in the Age of Food Satiation

One of the issues of modern diet is obesity due to excessive calorie intake. The fact is that more than 2 billion people in the world are overweight or obese, resulting in health risks, and the economic loss due to obesity is estimated to be more than US\$2 trillion. At the same time, hidden malnutrition is on the rise and presents a serious problem. This is when, the body lacks necessary calories and nutrients due to improper dieting.

As I get older, I am becoming more conscious of my health. I pay more attention to nutritional balance and calorie intake. But I also believe that food is not food unless it is enjoyable. For this reason, our goal was to develop foods that help prevent illness by realizing a world in which we can eat what we want, when we want, and as much as we want.

The solution is Complete Nutrition Meals, which will enable us to control our calorie intake while taking in the essential nutrients.

The Complete Nutrition Meals envisaged by NISSIN FOODS Group maintain their appearance and taste while controlling nutritional factors such as calories, salt content, carbohydrates, fats, and proteins. They are meals that allow the intake of all 33 nutrients listed in the *Dietary Reference Intakes for Japanese**1 in a well-balanced manner in one meal. The Complete Nutrition Meals we envision are meals that allow you to just effortlessly enjoy delicious foods you want to eat—a world anyone would dream of.

While the concept of complete nutrition meals have existed in the past, it has not gained traction in society due to extreme difficulty in developing them as 'Delicious' complete nutrition meals.

Thus, we placed particular emphasis on creating 'Delicious'

Complete Nutrition Meals. Without a doubt, deliciousness is the key factor when it comes to enjoying meals.

We faced five challenges in developing Delicious Complete Nutrition Meals: technologies to (1) reduce salt while maintaining delicious taste, (2) reduce oil while maintaining delicious taste, (3) reduce calories while maintaining delicious taste, (4) mask harsh or bitter tastes, and (5) prevent nutrient loss during cooking. No one has been able to achieve these before. However, we were able to solve these issues by applying the instant noodle technologies we had cultivated over the years.

The taste of the Delicious Complete Nutrition Meals developed by the NISSIN FOODS Group has reached a level where it is impossible to tell the difference between complete nutrition and regular meals. At the same time, in terms of nutrition, they allow a variety of nutrients to be consumed in a well-balanced manner while reducing calories.

For example, a generally consumed typical *tonkatsu* (deep-fried pork cutlet) meal is relatively high in calories and salt. In addition, of the 33 nutrients listed in the *Dietary Reference Intakes for Japanese*, 17 have either excess or deficiencies in value. In comparison, our Complete Nutrition *tonkatsu* meal contains 54% less calories (473 calories), tastes as good as a typical *tonkatsu* meal, has 60% less salt (2.1 grams), and meets all 33 nutrient requirements. This means you can continuously eat our *tonkatsu* meal 3 times a day, 365 days a year. In fact, we have conducted a clinical trial where we replaced 40 meals of the 90 meal occasions in a month (three meals per day × 30 days) with NISSIN Delicious Complete Nutrition Meals. Participants experienced improvements in weight loss, body fat percentage, BMI, blood pressure, and triglycerides (the clinical trial data has been presented at the Congress of the Japan Miyou Association held on October 31, 2020).

Also effective in suppressing excessive intake

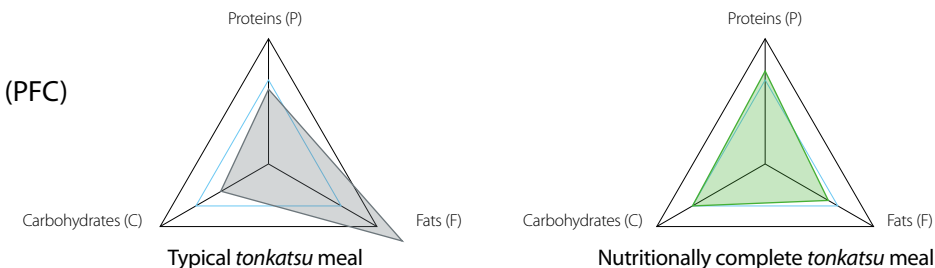
— Typical *tonkatsu* meal*7 — NISSIN's prototype



Things needed for nutritional balance (1)

Meals with a balance of proteins, fats, and carbohydrates (PFC)

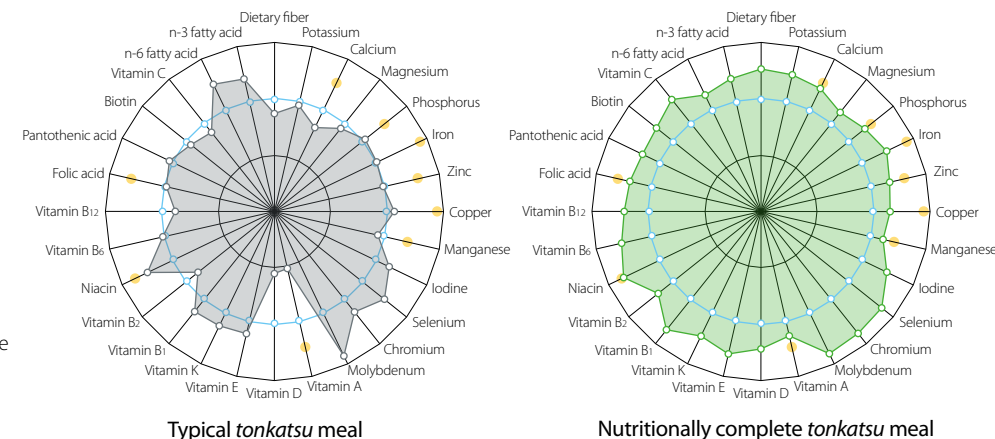
— Median percentage of ideal PFC balance*8
— Typical *tonkatsu* meal*7
— NISSIN's prototype



Things needed for nutritional balance (2)

Meals that allow the intake of all 33 nutrients listed in the *Dietary Reference Intakes for Japanese* in a well-balanced manner

— Ideal nutritional balance*8
— Typical *tonkatsu* meal*7
— NISSIN's prototype
● In cases where there is an upper limit of the recommended intake amount, the minimum value is defined as 100

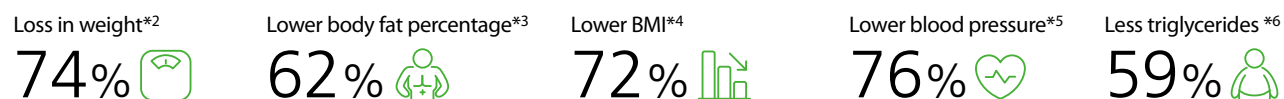


*7 Calculated for nutrients of a Typical *tonkatsu* meal under the supervision of a registered dietitian.

*8 Quantification of sufficiency rate based on standard values in the *Dietary Reference Intakes for Japanese* for a male of age 30 to 49 years with physical activity level of PAL II (except salt equivalent where inadequate or excessive intake is assessed based on the Smart Meal standards). PFC balance is quantification based on taking the median values (P: 16.5% / F: 25% / C: 57.5%) of the standard values as 100.

“Enjoying delicious food. The most important thing to continue a well-balanced, nutritional diet, is for the food to be enjoyable and tasty.”

Percentage of people with changes to their vital data



*1 Dietary Reference Intakes for Japanese (2020), Ministry of Health, Labour and Welfare. Salt intake based on Smart Meal standards.

*2 Weight: 46 out of 62 males experienced weight loss

*3 Body fat percentage: 20 out of 32 males with body fat percentages of 20% or more had a lower body fat percentage

*4 Body mass index (BMI): 13 out of 18 males with BMI of 25 kg/m² or more had a lower BMI

*5 Blood pressure: 10 out of 13 subjects with a systolic blood pressure of 130 mmHg or higher and/or a diastolic blood pressure of 80 mmHg or higher had a lower diastolic blood pressure

*6 Triglycerides: 37 out of 62 males had less triglycerides



Creating Foods of the Future Through Co-creation With Food Science

If we call the current successful development of the Complete Nutrition Meal "Version 1.0," then our next goal is to develop Version 2.0, which has the potential to stop the Metabolic Domino effect*9. This effect is a chain of various diseases triggered by obesity. We aim to go even further and develop Version 3.0, evolving the Complete Nutrition Meal from the perspective of molecular nutrition, personalizing nutritional balance according to each individual's physical condition and lifestyle. This development is being conducted in collaboration with Keio University, a leader in molecular nutrition research.

In addition, we are simultaneously working on five directions as touch points for our Delicious Complete Nutrition Meals: (1) subscription based, home delivery (direct-to-consumer, or D2C), (2) employee cafeterias, (3) seniors, (4) retail sales, and (5) smart cities.

Complete Nutrition Meals have the potential to provide clues for solving the issue of food deserts. Food deserts are areas that lack nearby supermarkets and present extreme challenges in obtaining fresh food.

This issue leads to health problems including malnutrition and obesity. Food deserts are social issues that affect many people in Europe, the United States, and Japan.

Through its history in business, the NISSIN FOODS Group possess brands with access to billions of consumers every year. If the company converts products such as CUP NOODLES—which is also being sold overseas—to Complete Nutrition Meals, it may lead to solutions for the global food desert issue. In other words, Complete Nutrition Meals have the potential to fulfill NISSIN FOODS Group's founding principle and mission: to contribute to society and the earth through food.

Based on this principle and mission, the NISSIN FOODS Group will continue to evolve as a Future Food Creator that leads world food culture through creativity and food tech, pursuing new possibilities of.

*9 Metabolic Domino effect: Advocated by Professor Hiroshi Itoh from the Department of Internal Medicine at Keio University School of Medicine, this is a concept where various diseases are interlocked and fall like dominos when triggered by obesity (*Japanese Journal of Clinical Medicine*, Vol. 61(10): pp. 1837, published in 2003).

“ **We seek to realize a world in which we can eat whatever we want, as much as we want, and whenever we want** ”



NISSIN FOOD PRODUCTS's Delicious Complete Nutrition Meals

Five Directions as Touch Points



01 Subscription based, Home Delivery (D2C)

We are currently conceptualizing a service where orders can be easily placed through a mobile app, allowing health management while regularly consuming Delicious Complete Nutrition Meals. Data on maintaining and improving health is visualized through the app, and the development of an algorithm that analyzes food and health will help to personalize meals.



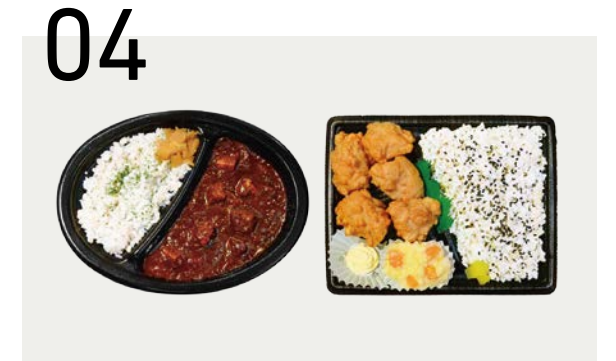
02 Employee Cafeterias

Delicious Complete Nutrition Meals contribute toward employees' health management and support health and productivity management. They can be expected to reduce presenteeism—where the ability to execute work duties is reduced because employees come to work even when not feeling well—and improve productivity and employee satisfaction. First, we are conducting proof-of-concept tests involving around 100 persons at the employee cafeterias of companies such as ITOCHU Corporation. This will be followed by expanding the business in the field of employee meals to handle a scale of 1,000 persons.



03 Seniors

Seniors have different issues regarding food from other generations. As their level of activity drops due to factors such as weaker muscles, they use less energy, lose appetite, and fall into a state of low nutrition. If such a state continues, it becomes a cycle of frailty where muscles grow even weaker. It is important to prevent this from happening, and therefore, there is a need to develop products that provide sufficient nutrition even with low food intake.



04 Retail Sales

We will use traditional sales channels, such as supermarkets and convenience stores, to offer Delicious Complete Nutrition Meals at the usual outlet. Besides packaged food and boxed lunches, there is also likely to be demand for meal kits. We plan to deploy a rich menu within the upcoming year.



05 Smart Cities

Delicious Complete Nutrition Meals are expected to be a food solution for Smart Cities. By collaborating with clinics and gyms within the city, it will be possible to achieve even more sophisticated health management. The trinity integration of food, medical care, and exercise can help to prevent disease just by living in such cities. We are working on creating new estates aimed at such a future.

NISSIN FOODS GROUP Environmental Strategy

EARTH FOOD CHALLENGE 2030

The NISSIN FOODS Group formulated its environmental strategy EARTH FOOD CHALLENGE 2030 in April 2020. The two underlying pillars of this environmental strategy are taking on the challenge to effectively use resources and taking on the challenge of addressing climate change. Quantitative targets have been established under each challenge and the Group is undertaking activities aimed at realizing a sustainable society and raising corporate value.



Challenge to Effectively Use Resources (EARTH MATERIAL CHALLENGE)



Challenge to Climate Change (GREEN FOOD CHALLENGE)



Environmental Targets toward 2030

Reduction of CO₂ emissions: Scope 1 + 2*1,2 **30%**
(compared to fiscal 2019, in Japan and overseas)

Reduction of CO₂ emissions: Scope 3*3 **15%**
(compared to fiscal 2019, in Japan and overseas)

Sustainable palm oil procurement ratio **100%**

Overall water use (per million yen of IFRS-based sales) **12.3 m³ per million yen**

Waste recycling ratio (within Japan) **99.5%**

Total waste reduction in sales and distribution processes (compared to fiscal 2016, within Japan) **50%**

*1 Scope 1 refers mainly to greenhouse gas emissions resulting directly from the fossil fuels a company uses (direct emissions).

*2 Scope 2 refers mainly to greenhouse gas emissions from the use of electricity and steam procured by a company (indirect emissions).

*3 Scope 3 refers mainly to greenhouse gas emissions from a company's value chain such as procurement of raw materials, transportation, and disposal (excluding Scope 1 and 2).

Fiscal 2021 Environmental Figures*4

Actual CO₂ emissions (Scope 1 + 2)*5 in fiscal 2021 increased by 5.2% compared to the target in EARTH FOOD CHALLENGE 2030 due to impact from the expansion in business scale. Emissions in fiscal 2022 are expected to improve through measures such as the introduction of renewable energy at major plants in Japan and overseas.

CO₂ Emission (Scope 1 + 2)*5 **438,000 t-CO₂**

CO₂ Emission (Scope 3)*6 **3,601,000 t-CO₂**

Waste*7 **89,100 t**

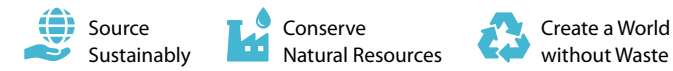
Water Use*7 **5,719,000 m³**

*4 The figures for fiscal 2021 is as of June 31, 2021;

*5 Scope: Manufacturing plants in Japan and overseas, NISSIN FOODS HOLDINGS, and MYOJO FOODS Research Center; *6 Actual emissions in fiscal 2020; *7 Scope: Manufacturing plants in Japan and overseas



Challenge to Effectively Use Resources



The NISSIN FOODS Group is taking on the challenge of preserving the environment and limiting the use of natural resources under EARTH MATERIAL CHALLENGE.

Under "Source Sustainably," we set a goal to raise the procurement rate for sustainable palm oil—which takes into consideration deforestation prevention, biodiversity preservation, and the human rights of plantation workers—to 100% for the entire group by fiscal 2031. We are undertaking measures to achieve this goal as quickly as possible. In addition, we aim to raise the procurement rate for sustainable palm oil to 100% for our instant noodle business in Japan by fiscal 2026.

Under "Create a World without Waste," within Japan, we are aiming to maintain a waste recycling ratio of 99.5% in our manufacturing processes and achieve a total waste reduction of 50% in its sales and distribution processes by fiscal 2031.

Under "Conserve Natural Resources," manufacturing plants of the NISSIN FOODS Group are working to reduce the use of water necessary for manufacturing processes and to reuse water for cooling in manufacturing processes for washing equipment or other purposes. For example, at the Kansai Plant of NISSIN FOOD PRODUCTS, the number of times and hours of washing the water treatment equipment (filtering machine) used to be determined by the operator, who washed, them by hand. By using AI to determine frequency and time, and by using automated washing, the plant achieved a reduction in the amount of water used.

Our goal for water usage is 12.3 m³ per million yen in sales (in accordance with IFRS) by fiscal 2031.



Challenge to Climate Change



The other challenge, GREEN FOOD CHALLENGE, is an effort to reduce CO₂ emissions in the Group's business activities by manufacturing with green electricity, developing with green ingredients, and completing with green packaging.

To accelerate efforts toward achieving these targets, the Group joined RE100, an international initiative that seeks to achieve 100% renewable energy for business activities. At the same time, we established two new targets for increasing the procurement of renewable energy. One is to procure 60% renewable energy for business activities in Japan and overseas by fiscal 2031, and the other is to procure 100% renewable energy for business activities in Japan and overseas by fiscal 2051.

A variety of efforts are being undertaken as initiatives in response to the issue of climate change, such as introducing energy-saving facilities, installing heat pump facilities, using heat energy, and installing solar panels and biomass boilers at some of our manufacturing plants.

In June 2021, solar panels were introduced at BonChi's Yamagata Plant. In January 2021, the Ibiuna and Gloria do Goita Plants of NISSIN FOODS DO BRASIL switched fully to use electricity derived from renewable energy, while the Shizuoka and Shimonoseki Plants of NISSIN FOOD PRODUCTS made this switch in April 2021.



The reduction targets of EARTH FOOD CHALLENGE 2030 achieved certification from the Science Based Targets (SBT) initiative as targets that limit the average rise in global temperatures to well-below 2°C above pre-industrial levels aligned with the Paris Agreement.

Let's Do What We Can, One Step at a Time

The NISSIN FOODS Group is not only taking environmental measures based on the environmental strategy EARTH FOOD CHALLENGE 2030, but Group companies are also conducting various activities for solving issues that help to achieve the targets.

For example, CUP NOODLES—the number one instant noodle brand that welcomed the 50th anniversary of its launch in 2021—is undertaking the DO IT NOW! project which takes immediate actions that can be done now based on the slogan, “Take Action Immediately for the Future of the Earth and People.” Here, we will introduce examples of initiatives by our Group companies.



Abolishing the “lid-closing sticker” and switching to the new “Double Flap Lid” to keep the lid shut

Since June 2021, the Group has been eliminating the “lid-closing sticker” for CUP NOODLES, whose function is to keep the lid shut. By doing so, we expect to reduce the use of plastic raw materials by 33 tons annually. Thus, we have been making a switch to the new “Double Flap Lid,” which has been modified to ensure the easy and secure closing of the lids without a sticker.



Switching to the Biomass ECO Cup

ECO Cups made from paper, a renewable resource, had been used for CUP NOODLES since 2008. In December 2019, NISSIN FOOD PRODUCTS 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%. The amount of petroleum-derived plastics used in each cup has been almost halved compared to the ECO Cups. In addition, CO₂ emissions in the life cycle are 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.



Using RSPO-certified palm oil at all domestic plants that produce CUP NOODLES

To promote the procurement of palm oil that has received third-party certification for production that takes into consideration factors including the prevention of deforestation and protection of biodiversity, the NISSIN FOODS Group joined the Roundtable on Sustainable Palm Oil (RSPO) as a member. In addition, procurement of RSPO-certified palm oil started at all plants in Japan producing CUP NOODLES and the RSPO certification mark is displayed on the packaging of CUP NOODLES.



The “Three-step Easy-open Box” that achieves significant reduction in time and effort required for opening boxes

The cardboard boxes used for transporting CUP NOODLES have been changed to the “three-step easy-open box” which integrates the top cover and the sides to allow the box to be easily disassembled. Conventional cardboard boxes require approximately 15 seconds of work for each box. The “three-step easy-open box” can be opened in three seconds with three actions. It received a World Star award at the World Star Competition 2021 in recognition that it can significantly reduce the time and effort required to display products in stores. In addition, with the adoption of the “three-step easy-open box,” we have started to add FSC®-certification labels (FSC®-C153214) to our boxes.



地球と人の未来のために、すぐやろう。
DO IT NOW!

This is a project that, through CUP NOODLES, not only looks at great taste but also faces all kinds of issues—such as the environment, disaster prevention, and health—and takes immediate actions that can be done now for the future of the earth and people.
<https://www.cupnoodle.jp/doitnow/> (in Japanese)



Initiatives to Reduce Environmental Impact

Initiatives to reduce use of plastic

NISSIN FROZEN FOODS aims to reduce the amount of plastic used in packaging materials. The company does not use plastic trays in most of its proprietary-brand noodle products. For pasta and yakisoba products, it is working to eliminate the use of a separate liquid sauce package by placing liquid sauce directly on top of the noodles and rapidly freezing it.



Products That Can Be Stockpiled for Disasters

Subscription-based disaster stockpiling set for peace of mind at all times

NISSIN FOOD PRODUCTS sells the CUP NOODLES Rolling Stock Set as a disaster stockpiling product that allows the same great taste to be safely eaten during times of emergencies such as natural disasters. The set includes three days of food (9 servings), a portable stove, water, a solar-powered light, and other items. Through a subscription service, replacement products are automatically delivered every three months, so there is no need to pay attention to best-before dates or to buy replacements. It allows a certain quantity of food to always be kept in stock while regularly consuming older stock.



Instant noodles that can be stored for a long period of three years

NISSIN FOOD PRODUCTS sells canned versions of CUP NOODLES and Chicken Ramen that can be stored for three years, making them suitable as products for disaster stockpiling.



Initiatives to reduce food loss and waste

Group companies are extending best-before dates to reduce food loss and waste. In 2014, NISSIN FOOD PRODUCTS and MYOJO FOODS extended the best-before dates of cup-type noodles from five months to six months and that of bag-type noodles from six months to eight months. BonChi extended the best-before dates of some products, such as BONCHIAGE, by a further 30 days. NISSIN CHILLED FOODS extended the best-before dates of all fresh ramen noodles and fresh chilled Chinese-style noodles from 20 days to 40 days.



Initiatives to reduce water use

NISSIN CHILLED FOODS seeks to reduce the amount of water used. The company sells products such as fresh ramen noodles that do not need to be boiled drained or use running water during preparation, and chilled Chinese-style noodles and udon noodles products that can be eaten simply by pouring sauce or broth over the noodles.

Using electricity generated by incinerating waste

Since March 2020, NISSIN FOODS HOLDINGS has switched to the use of electricity generated by incinerating waste for more than 50% of the electricity used at our Tokyo Head Office. Containers for instant noodles have oil residue after consumers finish eating, making them difficult to recycle. They are generally incinerated as burnable waste. To address this, we began using electricity generated by incinerating waste at our Tokyo Head Office, allowing for resources to be used effectively.



Use of plant-derived meat alternatives and development of cultured meat products

There is substantial environmental impact from livestock production, such as the use of large quantities of animal feed and water and the emission of greenhouse gases such as methane. The NISSIN FOODS Group is promoting the use of plant-derived meat alternatives—such as soy meat products made primarily from soy protein—in place of ingredients originating from livestock, which have a high environmental impact. In addition, NISSIN FOODS HOLDINGS is conducting joint research with The University of Tokyo on cultured meat that is derived from cells obtained through tissue cultivation rather than from the body of livestock.



Activity to switch to renewable energy sources for electricity used at home with good value that makes employees happy too

The NISSIN FOODS Group is conducting the NISSIN GREEN WORK Challenge with the slogan "Supporting the Earth and employees!" This is an activity that heightens Group employees' awareness about the issue of climate change through switching to electricity derived from renewable energy for electricity used at home. Employees participating in this activity enjoy a partner-company special rate in their monthly electricity bills, allowing them to save on home utility bills which tend to increase when working from home.

Initiatives to Reduce CO2 Emissions

Delicious Food That's Also Good for You

In this era of 100-year lifespans, awareness about people's diets and health is increasing and the value required of food is going beyond just taste and enjoyment. The NISSIN FOODS Group offers products to meet various needs, such as lower carbohydrates, reduced sodium, and nutrition reinforcement.



1 Lower Carbohydrates High Protein

CUP NOODLES PRO High Protein & Low Carbohydrates (NISSIN FOOD PRODUCTS)

This is a protein-enhanced, cup-type noodles that contains 15 g of protein and 50% less carbohydrates*1 while keeping the delicious taste of CUP NOODLES.

*1 Compared to the amount of carbohydrates in one serving of CUP NOODLES

2 Reduced Sodium

HYOBANYA Series (MYOJO FOODS)

This reduced-sodium brand achieves 25% to 30% less sodium*2 while having a taste that gives a sense of satisfaction by combining the umami of ingredients such as seafood, meat, and vegetables.

*2 Compared to deep-fried and stir-fried cup-type instant noodles based on the Standards Tables of Food Composition in Japan -2015- (Seventh Revised Edition) and existing products (per 100 g)

3 No Animal Ingredients

CUP NOODLES Stir Fry Sweet Chili (NISSIN FOODS (U.S.A.))

This cup-type noodles does not contain animal ingredients and can be consumed by vegetarians.

4 Reduced Sodium

NISSIN-NO-DONBEI Kitsune Udon Salt off (NISSIN FOOD PRODUCTS)

This is a Japanese-style cup-type noodles for people conscious about health and sodium content. It has 30% less sodium while keeping the flavor and texture of NISSIN-NO-DONBEI Kitsune Udon.

5 Lower Carbohydrates

Myjo Low-Carb Noodles Full of Vegetables Soy Sauce Flavor (MYOJO FOODS)

This low-carb noodles—made by adding dietary fiber to reduce carbohydrates—is combined with lots of vegetables to give a cup-type noodles that is good for the body, containing 15.9 g of carbohydrates and up to 200 calories.

6 Less Neutral Fats

PILKUL +a (NISSIN YORK)

This is a food with function claims that has the three expected effects of lowering neutral fats in the blood, suppressing the rise of blood sugar after meals, and improving conditions within the intestines while maintaining the delicious taste of PILKUL.

7 Nutrition Reinforcement

HIZA ACTIVE PILKUL Flavor (NISSIN YORK)

This is a food with function claims that supports knee movement that allows the daily requirement of 1,500 mg of glucosamine hydrochloride to be consumed through two bottles (65 ml x 2). It comes in the easy to drink PILKUL flavor.

8 Less Neutral Fats

TRIPLE BARRIER Green Apple Flavor (NISSIN FOOD PRODUCTS)

This is Japan's first food with function claims that has the function of increasing the excretion of fats, sugar, and salt taken during meals as well as suppressing the rise of neutral fats and blood sugar after meals and lowering high blood pressure when ingested before eating.

9 Nutrition Reinforcement

HYAL moist W (NISSIN FOOD PRODUCTS)

HYAL moist W is a beauty drink that contains the world's only patented HYAL moist lactic acid bacteria that makes hyaluronic acid. Each bottle (50 ml) contains at least five times the amount of HYAL moist lactic acid bacteria than the regular product as well as 5,000 mg of collagen that is good for beauty.

10 Nutrition Reinforcement Lower Carbohydrates High Protein

GOROTTO GRANOLA 60% Fewer Carbohydrates Choco Nuts (NISSIN CISCO)

This is granola for health-conscious people. Compared to the same amount of GOROTTO GRANOLA Choco Nuts in weight, it contains 60% less carbohydrates while allowing proteins, dietary fiber, iron, and calcium to be consumed.

11 Nutrition Reinforcement

CISCO WELLNESS All the dietary fiber you need in one day (NISSIN CISCO)

This is a functional cereal that contains the daily requirement of dietary fiber (18 g)*3 in each serving (50 g). Eating it in 200 ml of milk allows at least one-third of the daily requirements of nine vitamins, iron, and calcium*4 to be consumed.

*3 Based on target values for females, 15 to 64 years old, found in the Ministry of Health, Labour and Welfare's Dietary Reference Intakes for Japanese (2020)

*4 Ratio in Nutrient Reference Values 2015

12 Lower Carbohydrates High Protein

TOKACHI NOMU YOGURT Lower Carbohydrates (NISSIN YORK)

This is a yogurt drink that has less carbohydrates and high in proteins. Compared to TOKACHI NOMU YOGURT Plain, it contains 55% less carbohydrates and 45% less calories while allowing the intake of 5.5 g of protein per cup (180 g).



Delicious and Safe

We Will Never Make Compromises. Providing Peace of Mind and Bringing Smiles

The products we manufacture each day are delivered to customers all around the world. To allow everyone to consume our products with smiles and peace of mind, the NISSIN FOODS Group undertakes safe product development and quality control—based on strict food safety standards—everyday with a sense of mission and responsibility.

The Group states in its code of conduct: “Efforts shall be made to create and develop products and services which prioritize health and safety of the public” and “Products and services should not in any way harm the bodies and properties of consumers. Issues caused by such quality problems shall be addressed and solved promptly with good faith.”

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, NISFOS (NISSIN’s Inspection Standards for Food Safety) and ongoing improvements are made to address any issues identified by those audits.

At the same time, we adopt a dual management system where raw materials and products are also analyzed and inspected at the NISSIN Global Food Safety Institute. Furthermore, the Institute performs quality investigations in each stage—from unloading of raw materials to raw material processing and production of the finished products—and also scientifically verifies feedback from customers regarding issues such as foreign matter, off-flavors, and off-odors.

The Institute also analyzes raw materials for radioactive substances

and other harmful substances such as agricultural chemicals, veterinary pharmaceutical products, and heavy metals. Checks are also conducted for contamination with genetically modified agricultural products and allergens, and to confirm the nutrient components of finished products. In the conduct of these checks, the Institute also independently develops analysis methods and equipment to speed up analysis and test for new harmful substances.

If a product defect is discovered 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 safety by carrying out microbiological testing, acid value and peroxide value testing of frying oil, visual inspection, and weight checking.

Hints for the Future from the “VOICE” of Customers

Opinions and comments from customers received by the NISSIN FOODS Group*1 are collected and analyzed at the Customer Communication Center (CCC), and 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. The Group also has a system in place that allows the establishment of emergency call centers and contact points so as to be able to receive customer feedback even during disasters and other emergency situations.

*1 NISSIN FOOD PRODUCTS, MYOJO FOODS, NISSIN CHILLED FOODS, NISSIN FROZEN FOODS, NISSIN YORK



The Importance of Clear Food Labeling

To allow people with food allergies to choose our products with peace of mind, the Group’s website indicates all 28 allergens*2 by products. Illustrations are also used on packaging so that this information is easy to understand. We have also adopted the Universal Design (UD) concept to ensure that label information, such as raw materials lists and preparation methods, is easy to read.

*2 These are the 28 allergens under the Food Sanitation Act, including 7 specified raw materials for which labeling is mandatory and 21 raw materials for which labeling is recommended.



the WAVE

the WAVE is the NISSIN FOODS Group’s technology, development, and research center, which consists of the Global Innovation Research Center and the Global Food Safety Institute.

https://www.nissin.com/en_jp/sustainability/feature/thewave/



Together with Society and Local Communities

Our Contribution to Society and the World

To contribute to society and the world through food—besides delivering delicious taste, what else can we do to bring more smiles to the world?

The NISSIN FOODS Group will continue to contribute to a brighter and more prosperous future through unique social contribution activities that only the Group can conduct, including the Hyakufukushi Project that carries on the spirit of founder Momofuku Ando, who enthusiastically engaged in activities to contribute to society.

The Hyakufukushi Project

The NISSIN FOODS Group's Hyakufukushi Project started in 2008, the company's 50th anniversary. Carrying on the spirit of founder Momofuku Ando, who enthusiastically engaged in activities to contribute to society, the project is a set of social contribution activities to implement 100 things that can be done for the future over 50 years until 2058, based on five themes aimed at a brighter and more prosperous future: Creation, Food, The Earth, Health, and Children.

The activities cover a broad range, including unique ones that match walking with food aid and link work style reforms to measures against child poverty.

In fiscal 2021, the "Take the 'Work' out of Teleworking" NISSIN Sleeping School was conducted as Project No. 27 for interested Group employees. The project sought to reduce stress caused by sudden changes in lifestyles and workplace environments during the COVID-19 pandemic and improve work productivity through the acquisition of correct sleeping habits and knowledge.

Furthermore, from the perspective of diversity and inclusion in recent years, there is social demand to acquire the correct knowledge about LGBT issues and encourage understanding. Project No. 28 "The Rainbow Connection—Let's Shine a Light on LGBT Inclusion" was therefore conducted. It sought to provide Group employees with the correct knowledge about LGBT issues and improve awareness. (P25)



Hyakufukushi Project No. 26 Let's All Think About Plastics Together! NISSIN Plastic Education Project

To increase awareness about the plastic waste problem, workshops were held for school-going children and their parents as well as employees.

Support through Products

The NISSIN FOODS Group provides food aid during disasters by donating products to food banks and other organizations and through the World Instant Noodle Association (WINA). When natural disasters occur within Japan, Kitchen Cars are dispatched to affected regions to provide free warm instant noodles.



Dietary Education

NISSIN FOOD PRODUCTS conducts the Chicken Ramen Oishii (Delicious) Dietary Education School program for elementary school students at various places within Japan. Through experiencing the manufacturing process of Chicken Ramen, they learn how it is made and the importance of meals with nutritional balance.

Supporting the Growth of Children

NISSIN FOOD PRODUCTS has been selling products printed with the Bellmark symbol since 1961. In fiscal 2021, the company donated 9,201,473 points*.

* The applicable products are 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



Supporting Activities of the Japan Association for the World Food Programme (JAWFP)

The NISSIN FOODS Group supports activities of the Japan Association for the World Food Programme (JAWFP) to eradicate hunger. 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).



Creating a World Where Everyone Can Be Themselves

Embracing diversity as well as the individuality and values of each employee regardless of their age, nationality, disability, and gender yields strong business performance where employees can live up to their full potential, thus making way for innovation. This allows the NISSIN FOODS Group to continue to generate creative and unique ideas. Therefore, we strive to create a workplace in which everyone is highly motivated and enthusiastic about their job.



The Rainbow Connection— Let's Shine a Light on LGBT Inclusion

In recent years, companies are expected to accept the existence of sexual minorities and create workplaces where they can fully apply their abilities.

At the NISSIN FOODS Group, "The Rainbow Connection—Let's Shine a Light on LGBT Inclusion" project was conducted in December 2020 to provide employees with the correct knowledge about LGBT issues and raise their awareness. We conducted an online talk event, inviting celebrity Ai Haruna and Gon Matsunaka from the NPO Good Aging Yells, for people from the LGBT community to talk about their experiences. In addition, we distributed a handbook with information such as basic knowledge of LGBT and etiquette when interacting with sexual minorities.

Various other measures being undertaken include the distribution of e-learning video materials for executives and employees to encourage understanding about sexual minorities, establishment of welfare programs that also apply to employees in same-sex partnerships and common law marriages, creation of environments with universal toilets for transgender people, and provision of consultation services.

These initiatives were recognized with the award of the highest rating of "Gold" in the PRIDE Index 2020, which evaluates LGBT-related initiatives of companies and organizations.

The NISSIN FOODS Group will continue to create environments where every employee can apply their individuality and capabilities.



work with Pride



Active Roles for People with Disabilities

The NISSIN FOODS Group is working to increase employment of people with disabilities and create amenable working environments for them. In Japan, the Group employs 72 persons with disabilities, while 36 persons with disabilities are employed at NISSIN BUSINESS SUPPORT PLUS, a special subsidiary established in 2013. This special subsidiary undertakes work such as building maintenance (cleaning) and office support (making business cards and sorting mail) for Group companies. (Both figures regarding number of employees as of March 2021.)



Promoting More Active Roles for Women

A variety of measures are in place to support female employees develop skills and careers, including the conduct of selective training programs for women with leadership potential. In addition, the Group provides support to female employees who are on childcare leave, such as encouraging them to take e-learning courses and outside training to develop skills and conducting interviews of such employees when they return to work to eliminate any concerns. We also strive to create environments conducive to continued employment while balancing work and family, such as our telecommuting program and flex-time system with no compulsory working hours. In recognition of these efforts, we received Platinum Kurumin certification from the Ministry of Health, Labour and Welfare.

Improving Health for a Stronger Workplace

Employees of the NISSIN FOODS Group continue to give birth to creative and unique products. Besides allowing them to maintain and improve their mental and physical health to fully apply their abilities, various programs and support systems are in place so that they can further grow and develop.

Protecting the Health of Employees

The NISSIN FOODS Group—which 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—implements various measures related to employee health.

For example, medical examinations with tests beyond those required by law are conducted for NISSIN FOOD PRODUCTS employees* for the early discovery and treatment of lifestyle diseases. At the same time, those employees who are potential candidates for metabolic syndrome are strongly advised to undergo thorough and detailed medical examination. As a result, the reexamination rate has improved from 58.7% in fiscal 2018 to 71.6% in fiscal 2021.

In addition, we provide an external service for consultation on

matters such as health, healthcare, nursing care, childcare, and mental health. Employees and their families can seek advice and consultation by mail or telephone 24 hours a day. NISSIN FOODS HOLDINGS has also started providing a consultation service at the Tokyo Head Office to establish a system for employees to easily consult a nurse on matters such as health, healthcare and mental health. Since May 2020, it is also possible to seek advice and consultation online.

Furthermore, to understand employees' health issues, since 2019, we conduct annual presenteeism surveys that identify causes of poor health that affect work productivity. The survey results are used to quantitatively understand the state of employee performance and formulate improvement measures.

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



Visualizing fatigue and stress levels using vital sign data

Establishment of Telecommuting Depression Prevention Team

In August 2020, the Telecommuting Depression Prevention Team was established as a health activity in the COVID-19 era. Targeting NISSIN FOOD PRODUCTS employees* working from home, fatigue/stress monitors produced by Murata Manufacturing were used to measure stress faced by employees with self-awareness as well as those facing unconscious stress. As a result, approximately 20% of the employees were assessed to require preventive measures. They were given books on self-care methods and the autonomic nervous system and had online interviews with the Group's industrial health nurses.



Supporting Employee Skill Development

Human resource development is being undertaken toward achieving the NISSIN FOODS Group's vision "EARTH FOOD CREATOR." In fiscal 2021, our in-house university NISSIN ACADEMY was established. It supports employees' autonomous career development and fosters healthy internal competition. We have training that targets all employees, self-improvement programs, and selective training such as development training for management candidates and potential leaders of each department.

In addition, the Group offers more than 200 correspondence education courses, online English lessons, and e-learning for the purpose of self-improvement. We support employees who aim to further develop themselves, including subsidizing half the tuition fees for employees who have completed these courses.



NISSIN ACADEMY





Create Change Instead of Adapting to the Changing Times

This is one of the teachings left by founder Momofuku Ando. His hunger for change is something that we have inherited even today. As new work styles are required in this era of the new normal, the NISSIN FOODS Group is taking on the challenge of evolution to improve productivity without being afraid of change.

NISSIN GARAGE Encouraging Casual Collisions

Casual collision refers to chancing upon ideas by intentionally taking the initiative to talk to people with different values and listening to them. The NISSIN FOODS Group is working toward work style reforms that achieve 200% productivity by adding casual collisions to hybrid work that involves working from home and in the office. At the same time, a part of the Tokyo Head Office was newly established as NISSIN GARAGE in March 2021 to rekindle our hungry spirit by returning to our roots.

The feature of this office is that people, spaces, and mechanisms keep changing autonomously. Besides the free address system, regularly switching the departments' home areas help to create contact points between various departments. At meeting spaces, there are exercise bikes, hammocks, and private booths. These are usually not found in

normal offices. Furthermore, unique objects and other items are used to create an environment that not only has a playful mood but is also conducive for generating communication between employees. Through this, we not only bring smiles to employees but also create even better inspiration.

We have also introduced an app that allows the user to instantaneous know where other employees are working within the office and quantitatively tracks how space is being used and interaction between employees.

Going forward, we plan to see if casual collisions are taking place and use the collected data in our office strategy.

NISSIN GARAGE

<https://www.nissin.com/jp/about/garage/> (in Japanese)



Promotion of Telecommuting

Even before the COVID-19 pandemic, NISSIN FOODS HOLDINGS had been promoting a work style centered on working from home, including removing the limit on the number of days for the telecommuting program. In addition, to support the creation of an environment for working from home, company-designated items (such as desks, chairs, and computer monitors) were issued to employees who wanted them. We also have a support measure to save utility bills which increase due to working from home. Meetings are also conducted online in principle, and we are promoting telecommuting company-wide, including the use of online conference systems for executive meetings and announcements of financial results.



Online Presentation of New Products— The First of its Kind in the Food Manufacturing Industry

Amid limitations on face-to-face business negotiations and meetings, the NISSIN FOODS Group is promoting the use of online platforms, such as conducting business negotiations remotely. In July 2020, we held the industry's first online presentation of new products. Besides being able to promote products to many clients at one go by using online streaming, we were also able to deliver unedited remarks, including appearances by the product development staff.



External Awards and Recognition

The NISSIN FOODS Group has been undertaking digital transformation (DX) to raise productivity since fiscal 2020. In recognition of these activities, we were selected for Digital Transformation Stocks 2020, which selects outstanding companies that are actively engaged in DX. We also became the first in the instant noodles industry to receive Resilience Certification in March 2021. This was in recognition of our resilient business structure—including the formulation of business continuity plans—that continues business activities and ensures a stable supply of products even in times of emergency, such as large-scale earthquakes or floods. Other aspects recognized include our social contribution activities aimed at raising awareness of the importance of maintaining emergency stockpiles.



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 1-1, 4-chome, Nishinakajima, Yodogawa-ku, Osaka
URL	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.

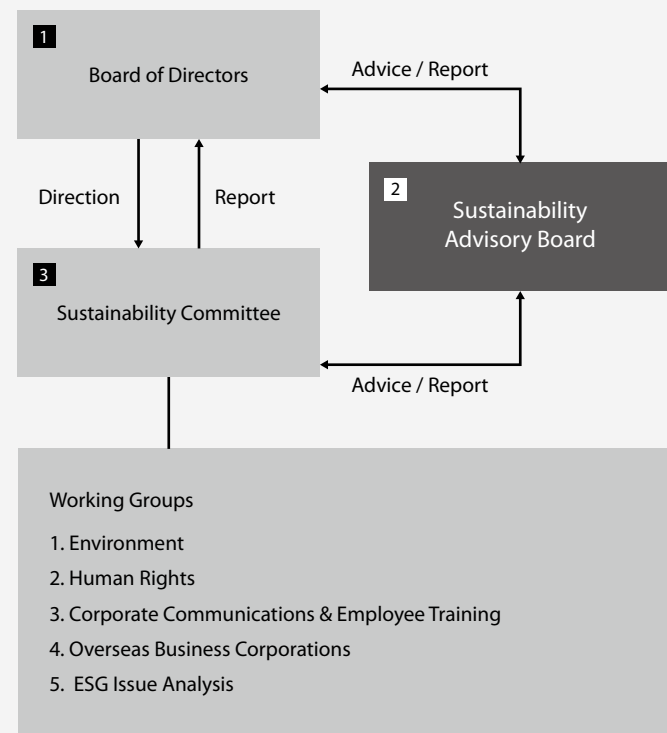
1. Instant noodle production and sale
2. Chilled food production and sale
3. Frozen food production and sale
4. Confectionery and cereal food production and sale
5. Dairy products, soft drinks, chilled desserts, and production and sale of other food products

Sustainability Promotion Structure

In April 2020, the NISSIN FOODS Group established the Sustainability Committee—chaired by the President & Representative Director and CEO—with five working groups under it to undertake various types of activities. In April 2021, the Sustainability Advisory Board, which

includes three external experts, was established as an advisory body to the Board of Directors to grasp the latest sustainability trends and actively incorporate opinions from outside the Group.

Sustainability Promotion Structure



1 Board of Directors

The Board of Directors provides instructions on the Group's sustainability promotion to the Sustainability Committee in accordance with various policies. The Board also receives reports from the Sustainability Committee at least once each year, and passes resolutions on policies, strategies, and other matters as necessary.

2 Sustainability Advisory Board

As of August 2021, the Sustainability Advisory Board comprises three external experts, three directors, and an executive officer. In addition to providing advice and reports to the Board of Directors (twice annually, in principle), opportunities are created for opinion exchange with the Sustainability Committee about once every two months.

3 Sustainability Committee

Chaired by the President & Representative Director and CEO, the committee's office is formed by the Corporate Planning Division, the Environmental Promotion Division, and the Sustainability Promotion Office of the Corporate Communications Division. Five working groups are established under the committee and undertake specific activities with the participation of managers and others from departments related to each theme. The committee reports the state of its activities to the Board of Directors at least once each year.

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 CHUKA-ZANMAI*, and *MYOJO IPPEI-CHAN YOMISE NOYAKISOBA*.



Chilled and Frozen Foods

NISSIN CHILLED FOODS and NISSIN FROZEN FOODS

NISSIN CHILLED FOODS manufactures and sells chilled food products that allow authentic taste to be conveniently enjoyed at home, such as *Gyoretsu-no-Dekiru-Mise-no-Ramen* and *Tsukemen-no-Tatsujin*. NISSIN FROZEN FOODS manufactures and sells frozen foods that offers authentic flavors which can be easily prepared using microwave ovens, such as *Reito NISSIN Mochitto Nama Pasta* and *Reito NISSIN Chuka*.



Confectionery and Beverages

NISSIN CISCO, NISSIN YORK, BonChi, and KOIKE-YA

Three Group companies engage in the confectionery business: NISSIN CISCO manufactures *COCONUT SABLE*, *Choco Flakes*, and other confectionery as well as cereal products including *CISCORN* and *GOROTTO GRANOLA*; BonChi is known for rice crackers such as *BONCHIAGE* and *Peanuts-Age*; and KOIKE-YA manufactures and sells snacks such as *Potato Chips Salt & Seaweed* and *KARAMUCHO*. In the beverages business, NISSIN YORK manufactures and sells products such as the dairy lactobacillus drink called *PILKUL 400* and *TOKACHI NOMU YOGURT*.



Overseas Business

The Americas, China, Asia, EMEA

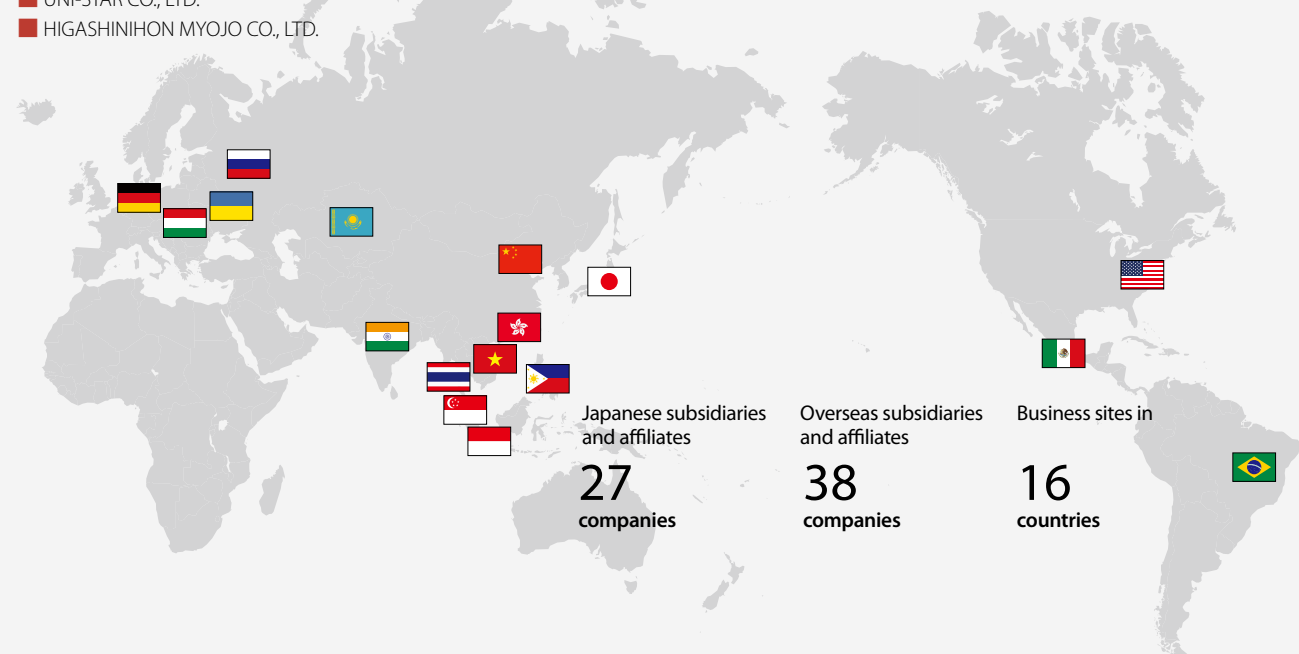
Since entering the U.S. market in 1970, the NISSIN FOODS Group has expanded its business operations to Mexico, Brazil and other countries in the Americas. The Group has also expanded into China, Singapore, India, Thailand, Indonesia, and other countries in the Asia region, and into Hungary, Germany, 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.

Group Companies*1

■ Consolidated subsidiary ■ Equity-method affiliate

Japan

- NISSIN FOOD PRODUCTS CO., LTD.
- Sapporo Nissin Co., Ltd.
- Nissin Plastics Co., Ltd.
- NISSIN F.D. FOODS CO., LTD.
- Kagawa Nissin Food Products Co., Ltd.
- Nissin Enterprise Corporation
- AJINIHON CO., LTD.
- MYOJO FOODS CO., LTD.
- NISHINIHON MYOJO CO., LTD.
- UNI-STAR CO., LTD.
- HIGASHINIHON MYOJO CO., LTD.
- NISSIN CHILLED FOODS CO., LTD.
- Saitama Nissin Food Products Co., Ltd.
- SAGAMI FRESH CO., LTD.
- NISSIN FROZEN FOODS CO., LTD.
- Shikoku Nissin Food Products Co., Ltd.
- Takamatsu Nissin Food Products Co., Ltd.
- Mie Nissin Food Products Co., Ltd.
- Circle Liners Co., Ltd.
- NICKY FOODS CO., LTD.
- NISSIN CISCO CO., LTD.
- NISSIN YORK CO., LTD.
- BonChi Co., Ltd.
- KOIKE-YA Inc.*2
- NISSIN ASSET MANAGEMENT CO., LTD.
- UJI KAIHATSU DEVELOPMENT CO., LTD.
- NISSIN NETCOM CO., LTD.



The Americas

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

China

- NISSIN FOODS CO., LTD.
- WINNER FOOD PRODUCTS LTD.
- Nissin Foods (H.K.) Management Company Limited
- NISSIN FOODS (CHINA) HOLDING CO., LTD.
- GUANGDONG SHUNDE NISSIN FOODS CO., LTD.
- Dongguan Nissin Packaging Co., Ltd.
- Nissin Koikeya Foods (China & HK) Co., Ltd.
- Fujian Nissin Foods Co., Ltd.
- ZHUHAI GOLDEN COAST WINNER FOOD PRODUCTS, LTD.
- GUANGYOUGNAN FOOD PRODUCTS (SHENZHEN) CO., LTD.
- Zhejiang Nissin Foods Co., Ltd.
- NISSIN FOODS (H.K.) CO., LTD.
- MC Marketing & Sales (Hong Kong) Limited
- Kagome Nissin Foods (H.K.) Co., Ltd
- Zhuhai Nissin Packaging Company Limited
- Hong Kong Eastpeak Limited
- SHANGHAI EASTPEAK TRADING CO., LTD.
- Valley Farm Holdings Limited
- 1 other company

Asia

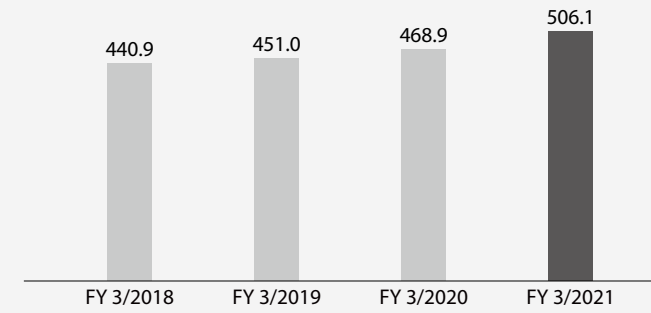
- NISSIN FOODS ASIA PTE. LTD.
- NISSIN FOODS SINGAPORE PTE. LTD.
- INDO NISSIN FOODS PRIVATE LTD.
- NISSIN FOODS INDIA LTD.
- NISSIN FOODS VIETNAM CO., LTD.
- NISSIN FOODS (THAILAND) CO., LTD.
- NISSIN FOODS ASIA CO., LTD.
- PT. NISSIN FOODS INDONESIA
- THAI PRESIDENT FOODS PUBLIC COMPANY LIMITED
- NISSIN-UNIVERSAL ROBINA CORP.

Europe

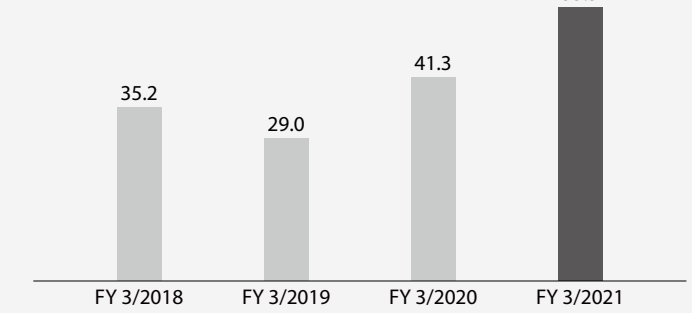
- Nissin Foods Kft.
- Nissin Foods GmbH
- NISSIN YILDIZ GIDA SANAYI VE TICARET A.S.
- MAREVEN FOOD HOLDINGS LIMITED

Data

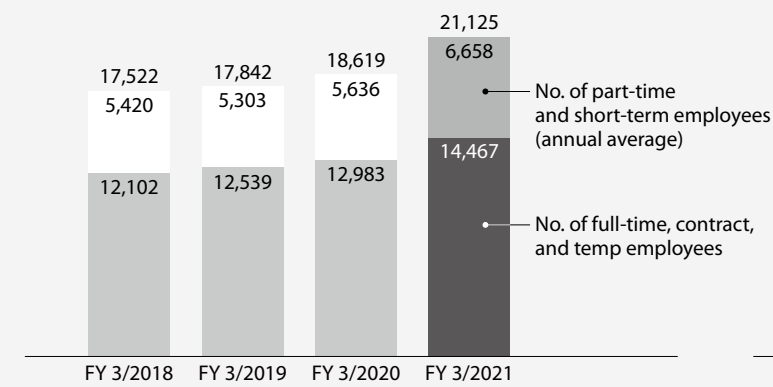
Revenue (billions of yen)*3



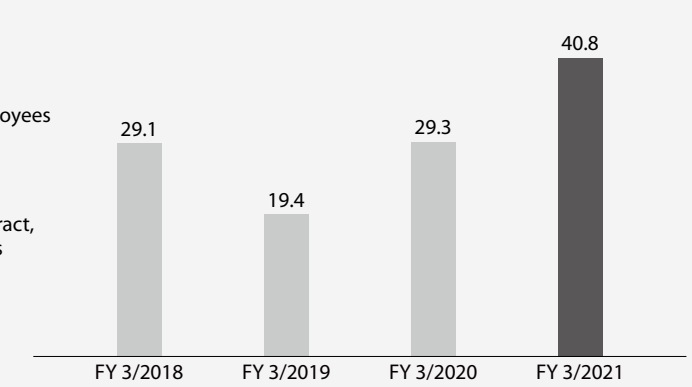
Operating profit (billions of yen)*3



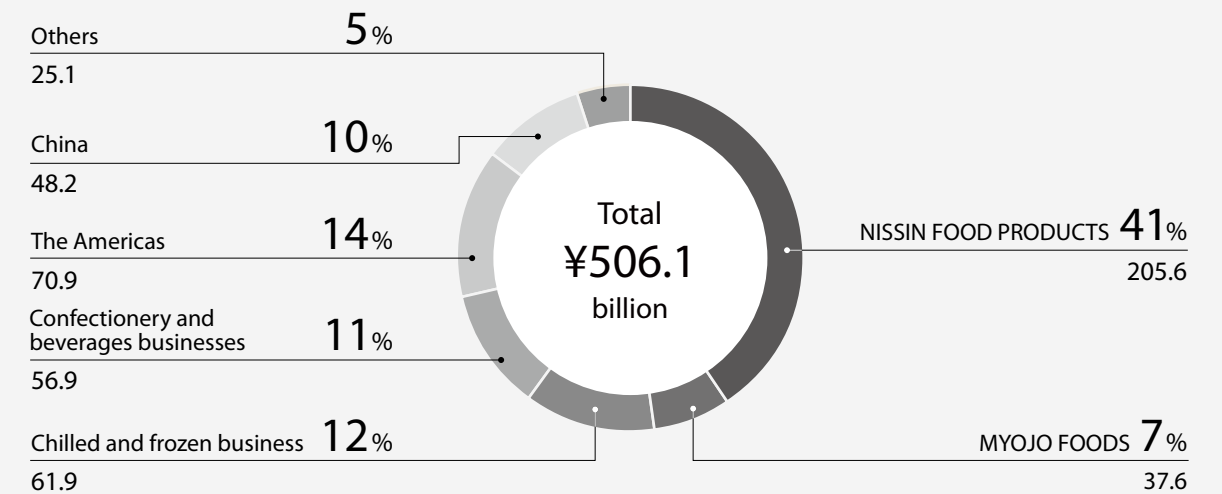
Number of employees



Profit attributable to owners of parent (billions of yen)*3



Revenue by segment (FY 3/2021 in billions of yen)*3



*1 Based on Securities Report.
*2 KOIKE-YA Inc. also undertakes overseas businesses (Koike-ya Vietnam Co., Ltd., KOIKEYA (THAILAND) CO., LTD., and Taiwan Koikeya Co., Ltd.).

*3 The NISSIN FOODS Group adopts the International Financial Reporting Standards (IFRS). Figures are rounded to the nearest 0.1 billion yen.

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