

Conserving Water Resources and Biodiversity, and Using Less Plastic

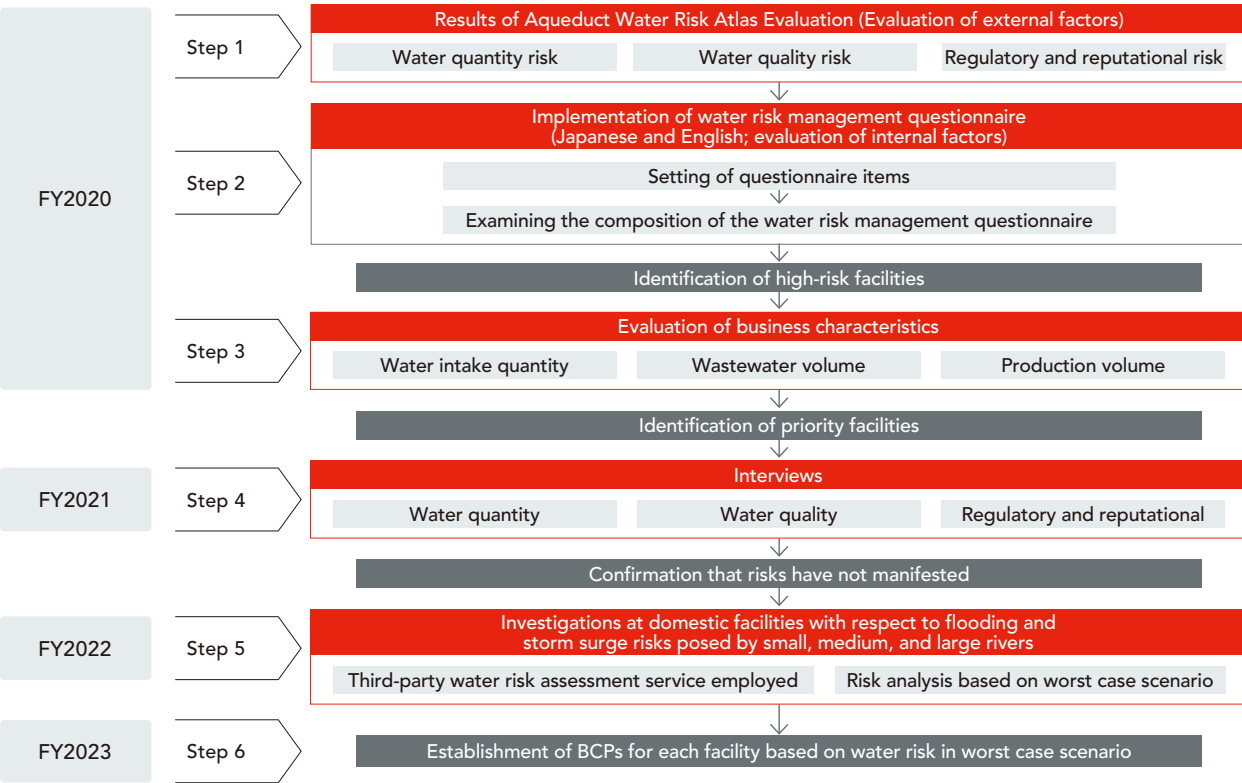
Initiatives for Conserving Water Resources

As one factor in achieving its goal of building sustainable supply chains, the Nichirei Group recognizes the importance of water resources in producing raw materials and conducting business, and strives to conserve such resources.

Water Risk Assessment

In FY2020, the Group conducted water risk assessments at all of its facilities (152 facilities in Japan and overseas) and identified facilities where water risk was high as a result of internal and external factors. In FY2021, interviews were conducted at the three facilities identified as having high water risk, and the Group confirmed at that time that there were no water risks in terms of quantity, quality or regulatory and reputational risks. In FY2022, investigations were conducted at facilities in Japan with respect to river flooding and storm surge risk due to typhoons and heavy rains.

Water Risk Assessment



Initiatives for Conserving Biodiversity

Protecting Endangered Orchids

Since FY2004, the Nichirei Group has helped in the conservation and regeneration of the endangered orchid *Cypripedium macranthos* var. *macranthos* and other species through research on and the breeding of orchids and other plants in Fujimi-machi, Nagano Prefecture. In 2014, some artificially propagated orchids of this species flowered and, in FY2020 they produced 32 blooms. Consequently, Nichirei entered a biodiversity conservation partnership agreement with Fujimi-machi, Nagano Prefecture, and the Fujimi-machi Atsumorisou Regeneration Committee in February 2019. The Group will provide the technologies necessary for the conservation and regeneration of *Cypripedium macranthos* orchids and cover a portion of the costs. In June 2021, the Committee began selling artificially propagated blooms and seedlings, which it hopes will help prevent excessive picking of wild indigenous species. In our artificial pollination efforts, we avoid mixing plants from the same lineage as much as possible in order to preserve genetic diversity.



Conserving Biodiversity and Maintaining Sustainable Production: MSC Fisheries Certification at Clam Fishery

About 60% of Japan’s imported clams are sourced from wetlands along the Yellow Sea coast of China. Since 2006, Nichirei Fresh has procured clams from China for use as a premium ingredient. In recent years, however, we have become concerned about the declining yield of clams and the deterioration of the natural environment.

In 2016, Nichirei Fresh collaborated with Dandong Taihong Foodstuff Co., Ltd., a supplier of clams, and the World Wide Fund For Nature (WWF) in a fisheries improvement project.

In 2021, the shellfish fishery of the Yalu Estuary received Marine Stewardship Council (MSC) certification for sustainable fishing that considers the rich natural environment of the Yellow Sea coast, which is indispensable as a resting and feeding place for migratory birds. The certification was the first example of a shellfish fishery improvement project in China involving cooperation between participants in the supply chains of China and Japan.

Nichirei Fresh will continue to increase the number of products that bear the MSC certification* for sustainable fishing.

* MSC certification requires that wild seafood used has been caught using methods that do not deplete the natural supply.

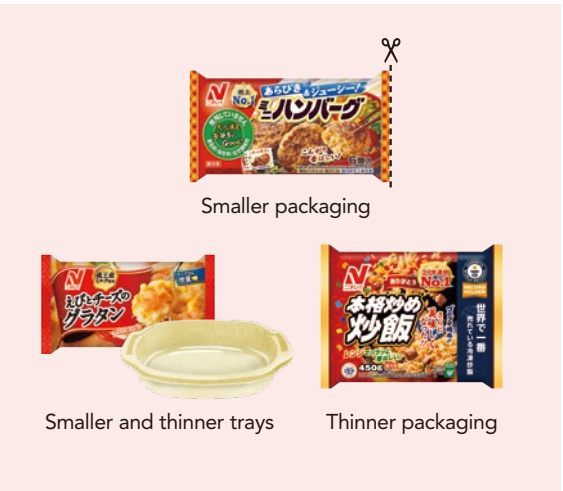
Key Elements of the Coastal Wetland Ecosystem of the Yalu River Estuary



Plastic Reduction Initiatives

Reducing Plastic Used in Frozen Food Containers and Packaging

Since 2006, Nichirei Foods has been striving to reduce the amount of plastic used for household-use frozen food product containers and packaging. Recently we achieved a reduction of over 200 tons for seven items (series) of products, compared with before these initiatives began. While continuing to reduce plastic use by reviewing product containers and packaging, we will also work toward reducing our CO₂ emissions.



Initiatives for Thinner Packaging

Fiscal year	Products	Measures
FY2007	Imagawa-Yaki (Japanese waffles)	Elimination of trays
FY2010	Yaki-Onigiri (grilled rice balls) 10-pack	Elimination of trays
FY2012	Honkaku-Itame-Chahan (fried rice)	Thinner packaging
FY2015	Yaki-Onigiri (grilled rice balls) 10-pack	Thinner packaging
FY2016	Honkaku-Itame-Chahan (fried rice)	Thinner packaging (second reduction)
FY2019	Ebi-Pilaf (shrimp pilaf) and Chicken Rice	Thinner packaging
FY2021	Ebi-to-Cheese-no-Gratin (shrimp gratin) and Ebi-to-Cheese-no-Doria (shrimp rice gratin)	Thinner trays, reduced tray handle width
FY2022	Yaki-Onigiri (grilled rice balls)	Elimination of trays for entire lineup

Switching to Biomass Film and Ink

Since FY2020, we have used biomass film and ink on some product packaging and trays. Biomass ink is made from renewable, plant-derived materials, and its use helps reduce environmental impact.

