

Provision of Safe Products and Services



» Building of Quality Control System through Proactive Introduction of International Standards

<https://www.nichirei.co.jp/sites/default/files/inline-images/english/csr/pdf/csr2018.pdf#page=37>

The Nichirei Group offers a variety of products and services that possess distinguishing characteristics. In addition to the operation of internal rules and regulations that match those characteristics, we are actively promoting the acquisition of international standard certifications while working to strengthen our quality control system and provide safe products and services.

■ Certification Status

Certification	Operating Company	Rate of Certification ⁵	
		FY2018	FY2019
The HACCP system ¹	Nichirei Foods	13/15	14/15
	Nichirei Fresh	6/7 ⁶	7/7 ⁶
ISO9001 (Quality management system)	Nichirei Foods	13/15	3/15 ⁷
	Nichirei Fresh	8/8	8/9
	Nichirei Logistics Group	105/112	104/115
FSSC22000 ² , ISO22000 ³ , SQF ⁴ (Food safety management system)	Nichirei Foods	13/15	14/15
	Nichirei Fresh	6/8	7/9
	Nichirei Logistics Group	2/112	2/115
ISO14001 (Environmental management system)	Nichirei Foods	11/15	11/15
ISO13485 (Medical devices / In vitro diagnostic drugs)	Nichirei Biosciences	2/2	2/2

- Notes:
- HACCP: Developed in the United States during the 1960s for the aerospace industry, the HACCP system is an international management method for food production that aims to prevent hazards during the manufacturing process by analyzing hazards and establishing important control points.
 - FSSC 22000: An international management system related to food safety that is based on ISO 22000.
 - ISO 22000: An international standard related to food safety management systems for reducing food safety risks that is based on the HACCP food sanitation control techniques.
 - SQF (Safe Quality Food) certification provides assurance that the product being purchased meets strict international food safety and quality standards such as HACCP. In countries outside of Europe, it is the program recognized by the Global Food Safety Initiative (GFSI).
 - Target business establishments ratio: Consolidated subsidiary business establishments in Japan (food factories, logistics centers, etc.)
 - Target business establishments excluding Nichirei Fresh Farm
 - Switching to FSSC22000

* Fiscal years (FY) indicate years ended March 31.

» Food Defense Initiatives

<https://www.nichirei.co.jp/english/safety/system.html>

The Nichirei Group emphasizes people management to protect food.

In addition to restricting access to areas where food is handled to authorized individuals, we have made it possible to determine the when, who and where of such individuals at all times. In-house operation rules covering visitors and contractors as well as self-checks are in place and audits of our plants are conducted regularly to confirm safety. We are also working to improve the workplace environment based on employee satisfaction surveys and interviews.

We have installed cameras and face recognition systems at all our plants in Japan and overseas. To protect the food we have created a system based on the distinguishing characteristics of each product and which allows follow-up investigations to be conducted should problems arise. If a problem does occur, a link is established with our food crisis management system, which allows accurate information to be disseminated and responded to quickly.

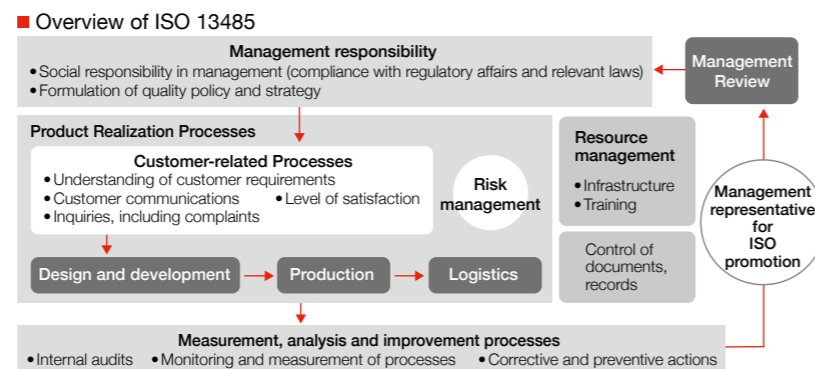


» Quality Assurance System for Diagnostic Drugs Based on ISO 13485

https://www.nichirei.co.jp/sites/default/files/inline-images/csr/report/2017/pdf/pdf_2017_007.pdf (Japanese only)

Having obtained ISO 13485* certification, the international standard for quality management systems in medical devices, Nichirei Biosciences is building a thorough quality assurance system.

* The international standard for quality management systems in the medical field covering the continuous manufacture and supply of safe and useful medical devices and in vitro diagnostics.



» Building of Traceability

<https://www.nichirei.co.jp/sites/default/files/inline-images/english/csr/pdf/csr2018.pdf#page=38>

To always provide safe, reliable and high-quality food, the Nichirei Group conducts rigorous quality controls and inspections, from the ingredients to the products and has built a traceability system that matches the distinguishing characteristics of each product. In the event of an accident, enhanced traceability would prevent damage from spreading and enable rapid investigation of the cause. We would also provide prompt and accurate information to alleviate consumer concerns.

The building of traceability requires collaboration and cooperation on the part of the ingredient suppliers, manufacturers and distributors in the supply chain.

The Nichirei Group regularly holds study sessions to deepen shared awareness with regard to quality information. To digitize and link information, we are also promoting the utilization of our own system that can be centrally controlled.

■ Traceability in the case of frozen green soybeans (illustration)

What the Trace Code Tells You

The trace code allows you to trace a product back to its place of cultivation. Trace codes are printed on these Nichirei Foods' frozen green soybeans to trace the cultivation and production management. If you know how to read these codes, you can trace the entire history of a product, from the cultivation management status in the field to the conditions in the factory. Nichirei Foods is using the trace codes to conduct ongoing improvements based on its discussions with local producers, in order to better respond to customers' needs.

2 0 2 0 . 1 0 . 2 3 / E B

Best-by date Factory code

1 3 B 0 3 1 F 4 0 1

Arrived Feb. 13 Truck number Farm code Production line number

The information displayed in this row can be used to trace the following:

- The farm at which it was harvested
- The truck used to transport the harvested product
- When the product arrived at the pre-processing factory
- Production line number

The information displayed in this row can be used to trace the following:

- Date when the product was packaged
- The factory at which it was packaged

» Activities for Safe, Secure Workplace Environments and Service Quality Improvements

<https://www.nichirei.co.jp/english/csr/work/investigation.html>

Aiming to eliminate accidents in warehouses and involving its delivery vehicles as well as zero product accidents, the Nichirei Logistics Group holds regular training at the Safety and Quality Training Center and national contests for the purpose of improving forklift driving skills, delivery driver skills and product knowledge.



Participants of the 6th contest which is held once a year



All-Japan Forklift Driving Competition (held once a year every three years)



Judging of inspection skills



Scene from the competition