



NEWS RELEASE

June 9, 2020

For the Earth. For the Future.
NISSIN FOODS Group Launches Environmental Strategy
EARTH FOOD CHALLENGE 2030

NISSIN FOODS HOLDINGS CO., LTD. (President and Representative Director, CEO: Koki Ando, “the Company”) announced that the Company has formulated the NISSIN FOODS Group’s (“the Group”) environmental strategy EARTH FOOD CHALLENGE 2030. The Group will commence various initiatives aimed at realizing a sustainable society and raising corporate value.



**EARTH FOOD
CHALLENGE
2030**

For the Earth. For the Future.

The Group has established its Group Philosophy as EARTH FOOD CREATOR, which seeks to contribute to society and the earth by gratifying people everywhere with pleasures and delights food can provide. The Group aims to realize a sustainable society and raise corporate value. Environmental problems on a global scale, such as climate change, are becoming more apparent in recent years. Under such circumstances, as a global company supporting people in the world with food, promoting environmental measures at an even higher level has shifted to an important management priority, and the Company has formulated this EARTH FOOD CHALLENGE 2030.

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 CO₂ emissions in the Group’s business activities.

In addition, “Source Sustainably,” “Conserve Natural Resources,” and “Create a World without Waste” are the three themes established under “Earth” Material Challenge. Our “Manufacture with Green Electricity,” “Develop with Green Ingredients,” and “Complete with Green Packaging” are the three themes established under Green “Food” Challenge.

The Group will address various issues toward achieving the targets under each theme.

■ Overview of EARTH FOOD CHALLENGE 2030

1. “Earth” Material Challenge – Effectively Use Resources

[Targets by fiscal 2031]

- Sustainable palm oil procurement ratio of 100%
- Water usage of 12.3 m³/million yen (IFRS-based sales)
- Waste recycling ratio of 99.5% and total waste reduction of 50% (compared to fiscal 2016)

[Themes]

(1) Source Sustainably



The Group will procure sustainable palm oil that takes into consideration deforestation prevention, biodiversity preservation, and the human rights of plantation workers. As of March 2020, the Group’s overall procurement ratio 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-certified palm oil, the Group aims to procure only palm oil that is assessed to be sustainable under the Group’s own assessment.

(2) Conserve Natural Resources



The Group aims to achieve overall water use of 12.3 m³ 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.

(3) Create a World without Waste



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%.

2. Green “Food” Challenge – Climate Change

- [Targets by fiscal 2031]**
- Scope 1+2^{*1}: 30% reduction (compared to fiscal 2019)
 - Scope 3^{*2}: 15% reduction (compared to fiscal 2019)

The Scope 1+2 and Scope 3 reduction targets stated here have been certified by the Science Based Targets (SBT) initiative as science-based targets aligned with the Paris Agreement^{*3} that seek to limit the average rise in global temperatures to well-below 2°C above pre-industrial levels.

[Themes]

(4) 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, the Company 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 the Company 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.

(5) 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 tissue cultivation rather than from the body of livestock.

(6) Complete with Green Packaging



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 CO₂ 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.



■ About the Science Based Targets (SBT) initiative

The Science Based Targets initiative was established in 2015 by the United Nations Global Compact (UNGC), the World Wide Fund for Nature (WWF), CDP (formerly the Carbon Disclosure Project), and the World Resources Institute (WRI). The initiative recommends companies to set science-based targets for reducing greenhouse gas emissions to limit the average rise in global temperatures to well-below 2°C above pre-industrial levels.



■ Special webpage for EARTH FOOD CHALLENGE 2030

A special page has been established in the NISSIN FOODS Group's website to introduce details about the activities of EARTH FOOD CHALLENGE 2030.

[URL] <http://nissin.com/efc2030> (Japanese only)

*1 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).

*2 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).

*3 The Paris Agreement is a multinational agreement regarding the reduction of greenhouse gas emissions that was adopted at the 21st Session of the Conference of the Parties (COP21) of the United Nations Framework Convention on Climate Change held in Paris in 2015.