

What we can do to realize a sustainable future

The global population has passed eight billion people and continues to grow and it is forecast that in 2050, food problems accompanying this population growth, as well as the effects of climate change, will become increasingly severe.

Furthermore, Japan is also expected to face challenges in the form of a super-aged society and the overconcentration of people in urban areas.

Within this environment, many people, companies, and municipalities are advancing activities that aim to create a sustainable future that is kind to both people and the planet.

The NH Foods Group is engaging in co-creation with a wide range of partners and advancing various measures toward realizing a future where people can live happy, healthy lives in harmony with the global environment.

Sustainability strategy



Goal

We aim to enjoyable and healthy lives, and achieve harmony with the global environment that nurtures the blessings of life

Initiatives

Evolving product packaging to reduce plastic use



If food products are not properly packaged, then it can lead to issues such as mold growth or holes in the outer packaging, which means they can no longer be delivered to customers safely. Product packaging is essential to maintaining the safety and freshness of foods. However, this packaging also becomes waste after consumption, so we are taking on the ongoing challenge of reviewing the packaging of our products in order to use resources effectively and reduce plastic use, while still maintaining product quality.

Over 20 years of reducing resources used in product packaging!

We have been working to reduce the packaging of our products, including the amount of plastic, for over 20 years, including making the film used to wrap *Mori-no-Kaori* products thinner and using thin film as the base packaging for *Entier* products.

Cutting the *Schau Essen* topknot as a symbol of our evolution!



28% reduction
in the annual amount of plastic used!

By cutting the "topknot haircut" section of the previous *Schau Essen* packaging, we have cut the amount of plastic used by 28%*1, equivalent to 248 tons*2 of plastic per year.

*1. Compared to the previous *Schau Essen* 127g double pack *2. Calculated based on sales data from February 1 to December 10, 2022

We also shrank the tape!



In order to further reduce plastic use, we have also reduced the width of the tape used to attach double packs our mainstay sausage products *Schau Essen*, *Hojun*, *Winnie*®, and *Mori-no-Kaori* for sale from 18 mm to 15 mm.

New packaging (non-tray)

Previous packaging (plastic tray)

Chuka Meisai series

Accelerating the reduction in plastic use through the “non-tray” concept

For some of our products in the *Chuka Meisai* series, we have removed the tray that was previously placed under the product, reducing the amount of plastic in the packaging by 19.3%, which amounts to about 111 tons* over a six-month period. (Compared to previous packaging)

* Calculated based on sales data for four products (*Subuta*, *Happosai*, *Chinjao Rosu*, *Hoikoro*) from October 1, 2022, to March 31, 2023



Ishigama Kobo series

The big challenge of using small trays!

For the *Ishigama Kobo* series of chilled pizzas, we reduced the size of the tray placed under the product to reduce the amount of plastic used by 2.4% (compared to the previous tray). We also added ecolabels to the packaging to communicate this initiative to customers looking at the product.



Drink products produced at our factories

Enriching the planet and lives through sustainable straws!

New straw



For all chilled drink products produced at our factories, such as *Vanilla Yogurt Drink* and *Torokeru Lassi Mango*, we have switched the straws attached to containers from regular plastic ones to straws containing 5% environmentally friendly biomass polyethylene.

Other plastic reduction initiatives

- Winni Mini (reduced packaging)
- Kanade series (switched from plastic to paper trays)
- Kiwamiyaki Wafuu Oroshi Hamburg Steak (shrunk tray size)

Initiatives

Co-creating sustainable neighborhoods where diverse people can gather and interact

We opened Hokkaido Ballpark F Village ("F Village") in March 2023 and since then, we have worked to make it a co-creative community space that brings together fans, partners, and other local stakeholders, enlivens the local community, and contributes to society. From the very first year, we have engaged in various activities centered around food and sports, and going forward, we will deepen co-creation with partners to advance sustainable community development.

Community development at F Village



March 2023
Opening

October 2023

Conclusion of a basic agreement with a local university

We concluded a basic agreement with the Health Sciences University of Hokkaido on matter such as moving its campus into F Village. We will collaborate on initiatives to realize appealing community development, including exploring ways to make F Village into an urban park and establishing coordination for times of disaster.

New!



June-August 2024

Opening of a medical center and a senior rental residence

We have opened the medical center F Village Medical Square and senior residence Masters Varus Hokkaido Ballpark. By operating these facilities, we are adding to the peace of mind of everyone in F Village and the surrounding area, helping people of all ages, from children through to the elderly, to remain healthy, and contributing to regional healthcare.

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Next!

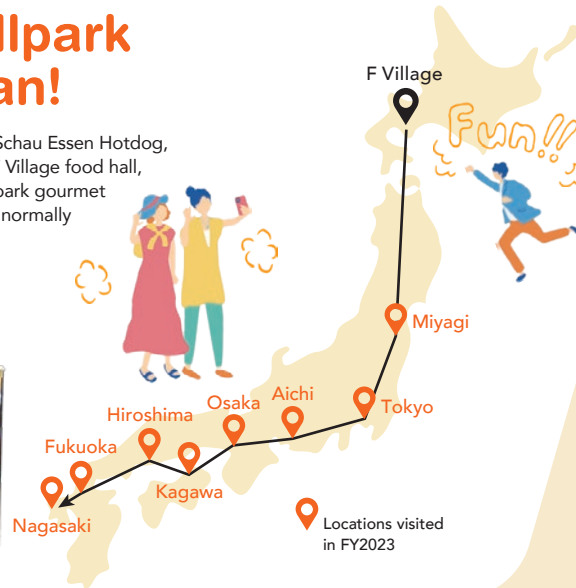
Summer 2028 (planned)
Opening of a new station



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From the ballpark to all of Japan!

For two months, a food truck selling Schau Essen Hotdog, which is usually only available at the F Village food hall, travelled across Japan to bring a ballpark gourmet experience to people who would not normally get to enjoy it.



Food from all over Japan at a limited-period event!

We carry out various campaigns to enable visitors to F Village can enjoy gourmet foods from not only Hokkaido, but also from all over Japan, including holding the Zankara Matsuri by Sakurahime and Tokachi Meat Festival events under the heading Hokkaido Meat Festival 2024, and distributing Schau Essen at the Nippon-Ham Fighters' midsummer festival.

Activities as a hub for communication centered on food!

F Village aims to advance a completely new style of community development in which the ballpark is not just a place to watch baseball, but also a place that can be enjoyed freely and where everyone will want to keep going to experience excitement and inspiration. As a big part of achieving this, we are also operating the site as a hub for communication centered on food.

bon appetit



Nanatsuboshi Yokocho, where a variety of different foods can always be enjoyed

Nanatsuboshi Yokocho is food hall styled like a side street where visitors can find restaurants handpicked from all over Japan, serving many different types of food. It is the perfect place to enjoy a variety of occasions together with family and friends.



EAT!!



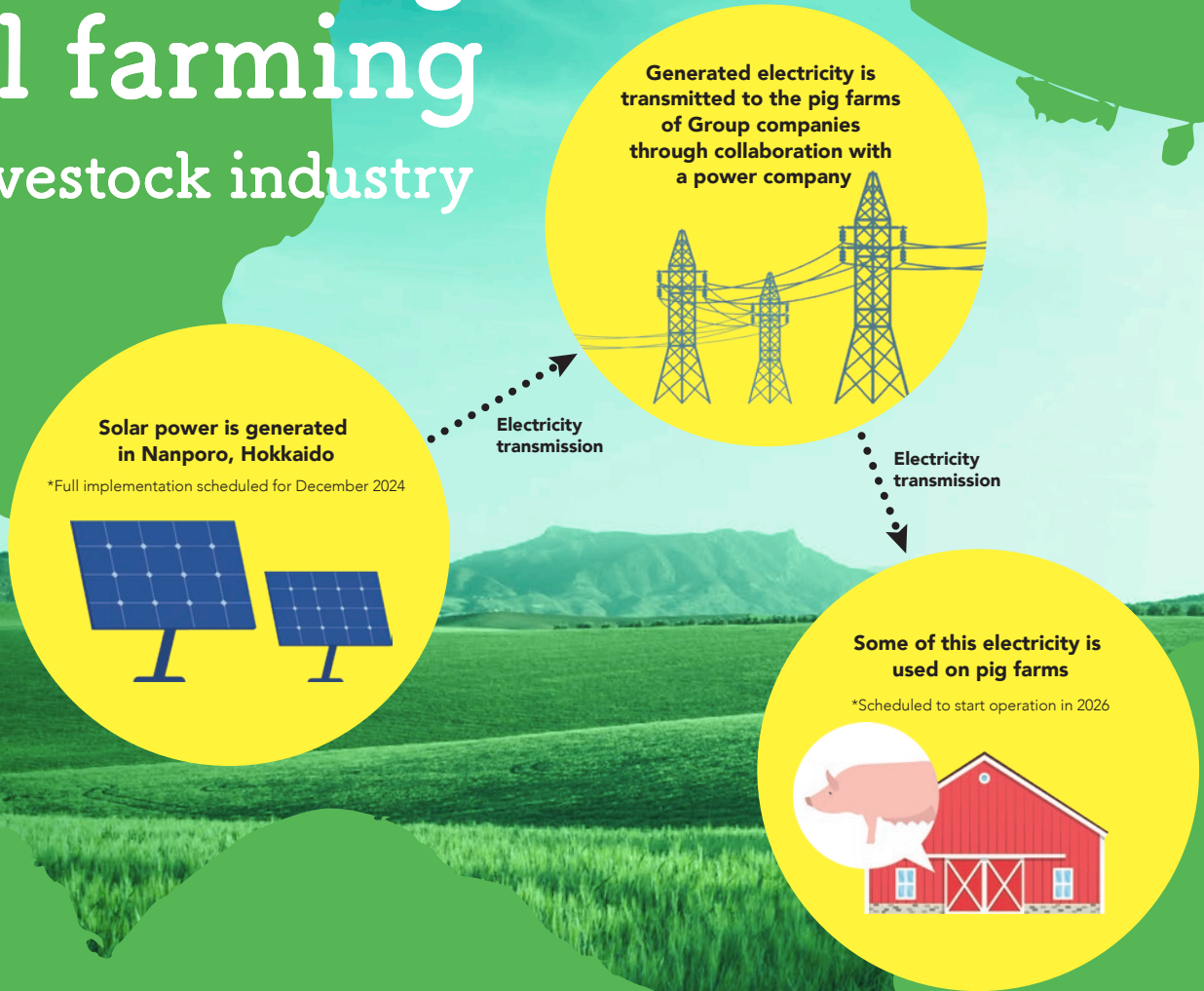
Initiatives

Taking on the challenge of carbon neutral farming to realize a sustainable livestock industry

In order to realize stable supplies of safe, high-quality protein, we will support sustainable livestock farming in which limited resources are used with care.

One way in which we will achieve this is by taking on the challenge of carbon neutral farming, or in other words, operating farms that have realized net-zero greenhouse gas emissions generated by fuel and electricity consumption and livestock rearing.

To reduce greenhouse gas emissions from fuel and electricity consumption, we will use energy generated by solar power and make energy usage more efficient. To reduce livestock-derived emissions, we are considering using carbon credits linked to livestock business in Japan. The aim of these efforts is to achieve net zero emissions. We have set the goal of having these farms operational by 2026 as a first step toward sustainable livestock farming.



Greenhouse gas emission sources at farms

Fuel

- Pig house heating
- Vehicles for transporting pigs
- etc.

Electricity

- Large-sized fans
- Water purification equipment
- etc.

Livestock

- Flatulence
- Excretion disposal
- etc.