

Proteins and physical and mental health

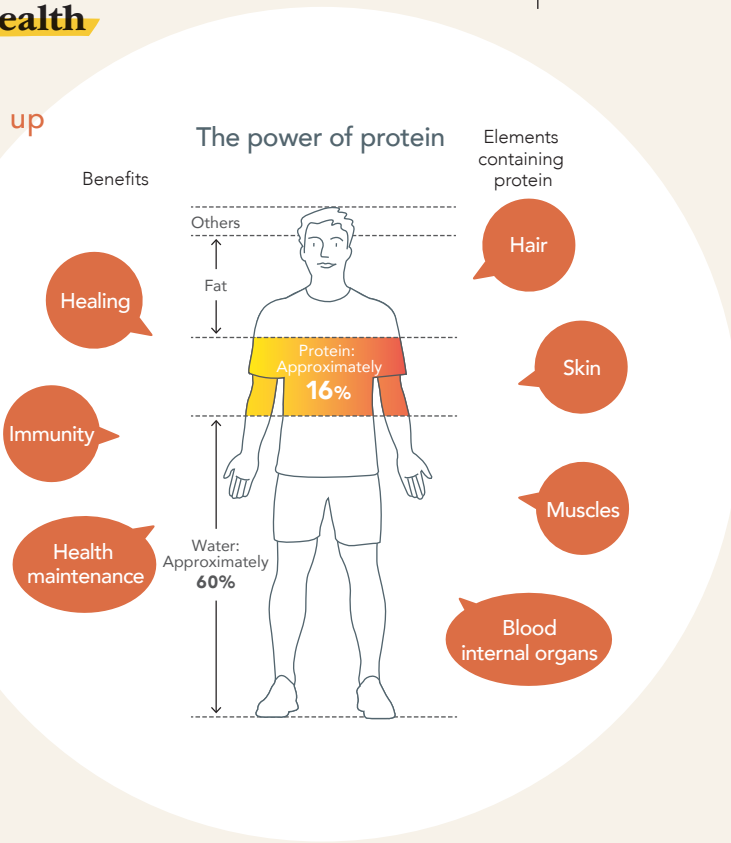
The NH Foods Group was founded to manufacture ham and sausages from the bounties of nature. Since then, we have expanded our activities to include processed foods, processed marine products, lactic acid drinks, and dairy products. In the fresh meats category, we are able to supply high-quality products reliably from our own pig and chicken farming operations in Japan, as well as from our dependable partners in Japan and overseas. With a history of supplying protein in various forms for over 80 years, we are today one of Japan's leading suppliers of protein products.

Activity
01

Proteins and physical health

Essential nutritional elements making up 20% of the human body

Proteins are substances created by linking together 20 types of amino acids. They are essential nutritional elements that make up approximately one-fifth of the human body. In such forms as cell components and collagen, proteins are building blocks for various parts of the body, including muscles, internal organs, skin, bones, and hair. Proteins are also essential for body growth and internal production of digestive enzymes and immunological substances, and hormones. Nine of the 20 types of amino acids cannot be produced internally and must be replenished through food in order for human beings to remain alive. Proteins enhance the body's healing powers and immunity and stimulate the brain and other internal organs. They also help to maintain the body's balance and create a feeling of well-being. Proteins derived from animals in such forms as meat and milk are especially beneficial because of their well-balanced amino acid content.



Activity
02

Proteins and mental health

Proteins create motivation and well-being

Scientists believe that neurotransmitters play an integral role in mental health. Because all 20 amino acids are needed to synthesize neurotransmitters, doctors recommend that people should combine an adequate protein intake with regular exercise. NH Foods monitors awareness and perceptions of the link between proteins and mental health through the Protein Intake Survey. Data from this survey show that meat is ranked first as the food that people want to eat when trying to improve their health, while proteins are seen as the most important nutritional element for health improvement. These results indicate that consumers see meat and proteins as the source of health.

Top three foods preferred by people wishing to restore their physical and mental energy when tired

1st	Meat	61.1%
2nd	Confectionery, ice cream	48.3%
3rd	Fruit	36.8%

Top three nutritional elements sought by people wishing to restore their physical and mental energy when tired

1st	Proteins	48%
2nd	Vitamins	46.5%
3rd	Amino acids	28.5%

* Extracted from results of the Protein Intake Survey
<https://www.nipponham.co.jp/fun/report/>
 Survey period: May 31-June 7, 2023 Participants: General monitors (n = 683)

Activity report
2

Solving issues facing the Japanese livestock industry

There are concerns that the increasing demand for food caused by global population growth, as well as climate change, will cause protein shortages in the near future. As stable production of fresh meat becomes increasingly important, the Japanese livestock industry faces a variety of challenges, including securing human resources and training successors for livestock farmers, improving working environments, and tackling livestock diseases. As Japan's largest supplier of protein with a focus on meat, we believe that making the Japanese livestock industry sustainable is a social responsibility of the NH Foods Group, and we will continue to contribute to the development of new technologies and human resources.

Activity
01

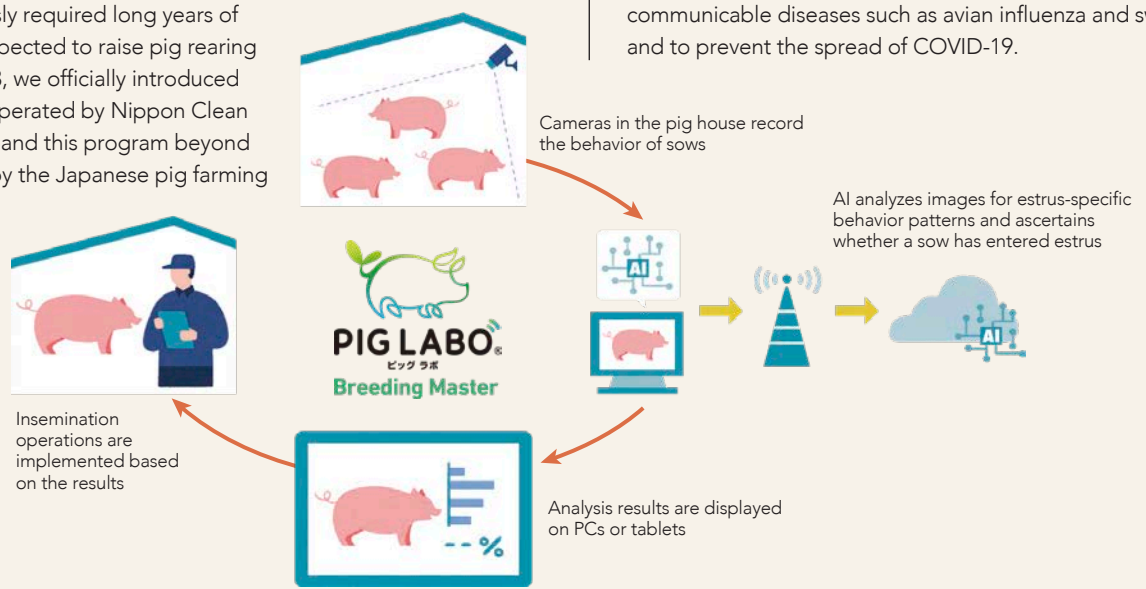
PIG LABO® smart pig farming system

Pig farming involves many tasks that require the skills and experience of veteran farmers, and as Japan's population decline is leading to increasingly serious labor shortages in the livestock industry, the transfer of skills to future generations has become a major focus of concern. NH Foods is working with the NTT DATA Group on the joint development of PIG LABO®, a pig farming support system that utilizes digital technology.

The system uses cameras and sensors placed in pig houses to monitor pig rearing environments with the aim of supporting overall rearing and care, including making assessments of piglet health, confirming estrus in sows, and other factors. AI enables judgements that previously required long years of experience to be made accurately and efficiently, and it is expected to raise pig rearing productivity and improve work conditions. In December 2023, we officially introduced the PIG LABO® Breeding Master program at Raiman Farm, operated by Nippon Clean Farm Ltd., as a first for the Group. Going forward, we will expand this program beyond the bounds of the Group in aims of solving problems faced by the Japanese pig farming and livestock industries.



Nippon Clean Farm Ltd.'s Raiman Farm



Activity
02

Fostering the next generation of human resources

Since 2018, the Group has been providing on-site practical training and university lectures for teaching staff and veterinary medical students at the Obihiro University of Agriculture and Veterinary Medicine under a comprehensive collaboration agreement signed in December 2017. The aim of this program is to contribute to the training of future generations of farmers and the development of the livestock industry. Through training that includes on-site experience in animal health management, disease prevention, and food sanitation, this program provides the young people who represent the future of the livestock industry with knowledge they cannot get from university classes alone. We are contributing to the realization of next-generation human resources development, the rejuvenation of the livestock industry and the fostering of livestock technicians who can work internationally through measures such as providing practical educational programs for students and sharing information so that research findings can be used in society.

In 2018 and 2019, we provided a practical training program which included observation tours of Group farms and processing lines so participants could learn about some of the workflows involved. However, since 2020, we have been holding lectures remotely in consideration of measures to control outbreaks of communicable diseases such as avian influenza and swine fever, and to prevent the spread of COVID-19.

We benefit from the bounty of nature on a daily basis, so we believe that it is important to operate businesses in a way that takes animal welfare into account. We are also aware that reducing stress and controlling illness in our animals by rearing them in comfortable environments can lead to improved food safety.

What is animal welfare?

Animal welfare is an approach to raising livestock that aims to reduce stress and suffering and make the animals more comfortable throughout their entire lifespan, from birth through to processing. It advocates five freedoms, including freedom from hunger, thirst, and malnutrition, and freedom from physical and thermal discomfort.

Activity

01

Initiatives to reduce stress in mother pigs

Nippon Clean Farm Ltd., the Group's pig rearing business, is working to reduce the stress of pigs being raised at its Oshamambe Chirai and Oshamambe Ayame Farms in Hokkaido Prefecture and Raiman Farm in Aomori Prefecture by eliminating gestation crates. Reducing the stress of mother pigs raises productivity. We are also installing cameras at all farms and processing plants with the goal of enhancing the quality of livestock rearing environments.



A pig house with no gestation crates (Nippon Clean Farm Ltd.)

Activity

02

Initiatives to reduce stress in cattle and chickens

Whyalla Beef Pty. Ltd., which operates a cattle business in Australia, is working to realize low-stress rearing environments for cattle at its feedlots. For example, it is installing sunshades to protect the cows from direct sunlight and providing water and feed in a way that takes into account safety and sanitation. Additionally, Nippon White Farm Co., Ltd. ensures the raising of chickens is managed appropriately by both directly inspecting poultry houses and using cameras installed in poultry houses.



Sunshades installed in accordance with the number of cattle (Whyalla Beef Pty. Ltd., Australia)



Using cameras to monitor conditions in a farm's poultry houses (Nippon White Farm Co., Ltd.)

Activity report
4

Enabling all people to share the joy of eating

As lifestyles and values become more diverse, the way people eat is also changing, with more people eating alone and families eating together but with different foods. People's food preferences are also diverse, with some prioritizing tasty food, some wanting good food that is safe and healthy, and others wanting food that is easy to prepare. To enable more people to share the joy of eating, we are solving food issues with the aim of developing and delivering products that cater for diverse values.

Activity
01

Table for All for Food Allergy Care

In February 2022, we established Table for All for food allergy care, a comprehensive platform which is the culmination of more than 25 years of efforts by the Group to address food allergies. The platform provides users with useful information on topics such as daily life under the supervision of physicians who specialize in allergies, as well as free nutritional counseling with registered dietitians and over 600 food allergy-friendly recipes. The platform can also be used to buy allergy-friendly products, including NH Food brand products, as well as products from other collaborating companies. Our goal is to provide services that more closely meet the needs of people with food allergies and their families.



Interview with an employee

Under the slogan "Let's help people to eat what they want," we are working to realize a world where anybody can eat freely. We operate an online community on the Table for All for food allergy care platform called Table for Talk that encourages dynamic exchange between users, and we have been told, "Listening to the stories of people with similar worries to myself has given me courage." Going forward, we will listen to feedback directly from our customers and use it to create even better products and services.



Rumi Nagashima
 New Business Promotion Department
 NH Foods Ltd.

Activity
02

Health promotion initiatives

Frailty is a condition that occurs as bodily and mental functions decline with age, and it is often one of the final steps before an individual starts needing nursing care. We are collaborating with Kansai Medical University, Heiwado Co., Ltd., and Koga Software Inc. and since 2023, we have been implementing a program to prevent frailty in old people, which involves holding seminars on health improvement methods with the potential to reduce physical age by five years. This program is open to elderly people who use Heiwado services and it is held in local community spaces operated by Heiwado. It encourages practical lifestyle changes by combining guidance on protein-rich diets and exercise with the aim of contributing to keeping elderly people healthy and improving their quality of life. In 2024, we launched IMIDEA Energy Mainte, a jelly-type supplement containing imidazole dipeptide and GABA targeted at people who want to stay active no matter how old they are. It contains 250mg of imidazole dipeptide and 100mg of GABA, providing physical and psychological support to people with busy lifestyles.



IMIDEA Energy Mainte



Activities to prevent frailty

Activity report
5

Creating the sustainable future of food

Protein is an essential nutrient for life, but it is predicted that supplies will not be able to keep up with the increasing demand for food created by future global population growth. The NH Foods Group is Japan's largest supplier of protein, so we will engage our creativity without being bound by conventional thought to expand the possibilities of the proteins and to pursue diverse ways to consume protein.

Activity
01

Expanding plant-derived protein products

We provide products made from soy beans and other plant-based ingredients that offer an alternative to meat and fish. By leveraging the ham and sausage technologies we have accumulated to date, we are developing rehydration manufacturing methods and original flavorings to realize foods that have the same taste and texture as real meat and fish. Following on from the release of our NatuMeat series of processed food products, including fried chicken and fried fish fillets, in June 2024, we launched a plant-based tuna sashimi which uses ingredients such as konjac powder and dietary fiber to recreate the taste and texture of raw fish. In September 2023, we established the Japan Soy Meat Association

together with four other food manufacturers that make meat alternatives from soy beans. It aims to promote and develop the soy meat industry by making revisions to Japanese Agricultural Standards and conducting PR activities, including food education.



The NatuMeat series of soy-based foods



Plant-based tuna sashimi

Activity
02



A trial cell-based food product

Research and development on cell-based food

Cell-based foods, which are made from cultured animal cells, are expected to become a means of supplying animal protein that exerts a lower environmental burden than that of livestock rearing. The NH Foods Ltd. Research and Development Center has been advancing research and development in this area since 2019. In 2022, it successfully replaced the animal blood component (serum) required in culture media with components derived from commonly distributed foodstuffs. This represents a step forward toward the discovery and realization of a stable way to procure a material required for their production at low cost.

In recognition that responding to climate change is an urgent issue for everyday life and our business activities, we aim to achieve carbon neutrality, which means reducing overall greenhouse gas emissions to zero, by 2050. We are striving to reduce CO₂ emissions associated with our business activities through measures such as using solar energy, converting fuel from heavy fuel oil to gas, using biomass resources such as animal and plant waste oil and livestock manure, and installing energy-efficient equipment.

Activity
01

Introduction of solar power generation

We are advancing the installation of solar power generation equipment within the grounds and on the roofs of our business sites. As of March 2024, 36 solar power generation installations were in operation throughout Japan, generating a total of around 9,500 MWh per year. This equates to a reduction in CO₂ emissions of around 3,800 tons^{*1}.

In order to achieve our CO₂ emissions reduction target^{*2} by fiscal 2030, we will promote the introduction of renewable energy, including off-site models that use electricity from power generation equipment installed at locations outside of our business sites.

*1 Calculated based on the CO₂ emission factors of the power company on which each business site which solar power installed purchases, using results for January to December 2023.

*2 Reduce fossil fuel-derived emissions in Japan by 46% or higher compared to fiscal 2013 levels and overseas by 24% or higher compared to fiscal 2021 levels by fiscal 2030



The Isesaki Plant of Nippon Pure Food, Inc.



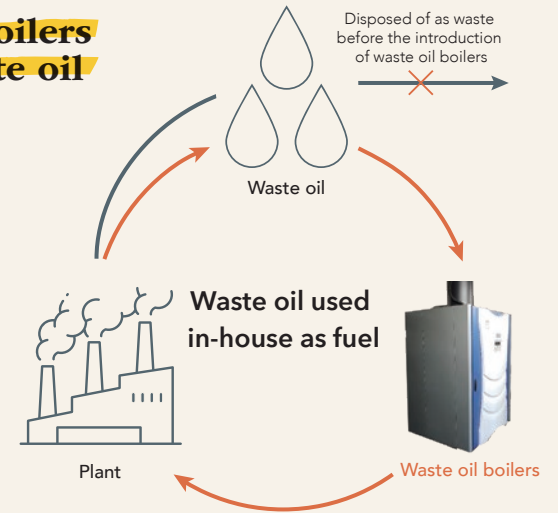
The Shizuoka Factory of Nipponham Factory Ltd.

Activity
02

Introducing boilers fueled by waste oil

Boilers at plants are usually fueled by heavy fuel oil and gas, but we are introducing waste oil boilers that use animal and vegetable oil from the food production process to reduce CO₂ emissions.

At present, we have installed the boilers at six plants and we are considering installing them at multiple others.



Activity
03

Switching to fuels with lower CO₂ emissions

We are switching the fuel used at our factories and farms from heavy fuel oil and kerosene to natural gas and liquefied petroleum gas, which generate fewer CO₂ emissions.

In Japan, for example, this has reduced the proportion of total fuel use accounted for by heavy fuel oil and kerosene combined to around 30 to 40% (based on heating value).

Going forward, we will consider lower-emission fuel.



Hoko Co., Ltd.'s Hachinohe Factory

Using resources effectively

Our business is dependent on the earth's great natural bounty and the various blessings of life. Therefore, we strive to use these blessings without waste by protecting the abundant and enriching natural environment, utilizing limited resources with respect, and working to realize a sustainable society.

Activity

01

Making effective use of livestock excretion

We have consistently engaged in the production, rearing, and sale of pigs and chickens in Japan and cattle in Australia. The excretion produced when raising livestock accounts for the largest amount of waste generated within the Group, and despite having a high environmental impact, it can be effectively used as a resource. The Group is therefore engaged in using livestock excreta as ingredients in manure and biofuel to advance sustainable business activities. We have engaged in these resource recycling activities for more than 20 years, and will continue to do so into the future.



Composting underway and an example of the final product



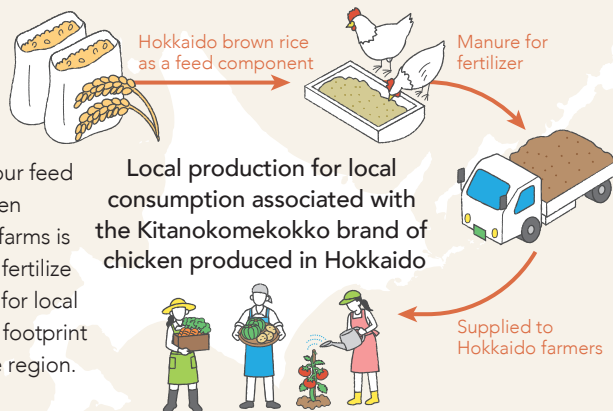
Creating boiler fuel by fermenting methane from livestock excreta

Activity

02

Local production of resources for local consumption

We use brown rice grown in Hokkaido as part of our feed formulas for the Kitanokomekokko brand of chicken produced in Hokkaido. Manure from our chicken farms is also supplied to farmers in Hokkaido and used to fertilize crops. Through this local production of resources for local consumption, we are reducing the environmental footprint of transportation activities and contributing to the region.



Activity

03

Reuse of water through advanced wastewater treatment

Nippon Clean Farm Ltd. is the NH Foods Group's fresh pork production company. Since January 2022, it has been reusing the wastewater generated in business processes at its Donan Office through the operation of an advanced reverse osmosis (RO) filtration unit which uses RO filtration to filter the impurities from this wastewater. As more than 80% of the treated water is reusable, this method can significantly reduce water consumption. The filtered water is used for cleaning and other tasks.



Becomes useable water



Interview with an employee

Three years have already passed since we took on the challenge of launching the Group's first initiative for reusing the wastewater produced during pig rearing at our farms. We are already reusing treated water for various farm tasks, but we are currently exploring ways to use it in summer, when the temperature of the water rises. Going forward, I want to continue exploring ways to enhance usage methods to discover new possibilities for effectively using this resource.



Kei Shiratori

Donan Environmental Section 1
Donan Production Department 1
Donan Office
Nippon Clean Farm Ltd.

The Group aims to share the excitement of delicious flavors and the joy of good health by helping people stay physically and mentally healthy through the provision of foods and support for a wide range of sports activities. That is why we actively provide sports nutritional support to sustain and nurture professional athletes and share the knowledge gained from this widely through research reports, food education courses, classes and lectures, and other means. This information is useful for meal preparation for people engaging in sports, maintaining good health, and career development.

Activity

01

Supporting the development of professional athletes from the perspective of food

As part of efforts to develop athletes playing for the Hokkaido Nippon-Ham Fighters (baseball), Cerezo OSAKA, and the Cerezo OSAKA Academy (both soccer), certified sports nutritionists and registers dietitians from the NH Foods Ltd. Research and Development Center are providing support tailored to the needs of individual athletes and teams. This support includes nutritional education provided through lectures and individual counseling based on the results of assessments covering body composition, dietary status, knowledge of nutrition, day-to-day condition checks, and other factors. Furthermore, to enhance the effects of this nutritional education, we are creating good dietary environments by providing support to coaches, guardians, and staff handling food preparation.



A nutrition seminar for the Hokkaido Nippon-Ham Fighters



A nutrition seminar for Cerezo OSAKA

Activity
02

Promoting the joy and importance of eating to sports participants and supporters

Certified sports nutritionists and registers dietitians from the NH Foods Ltd. Research & Development Center are appearing at courses and seminars at local government facilities, schools, and other venues to convey the joy and importance of eating to children engaged in sports, as well as their supporters, including coaches and guardians, by discussing episodes regarding nutritional support. We are also supporting the development of future generations by conducting on-site lectures that convey the realities of sports nutrition guidance to students of dietician training courses and sports coaches.



A course at a university



Food education for children

Our founder's spirit

When Group founder Yoshinori Okoso established the Nippon-Ham Baseball, the predecessor to the Hokkaido Nippon-Ham Fighters, he made a commitment to "contribute to society through food and sports." The team celebrated its 50th anniversary in 2024. It will continue to demonstrate the founder's spirit by contributing to keeping people physically and mentally healthy.



Yoshinori Okoso watching a baseball game with members of the Nippon-Ham Fighters youth team

Activity report
9

Food education that teaches the importance of food

Our business starts with nurturing the lives of livestock. Eating means to receive life. Therefore, it is our mission to convey the importance of gratitude for the bounty of nature. Through a variety of food education programs, we seek to convey information on how to eat right, enjoy eating, and value food.

Activity
01 **KidZania**

As an official sponsor, NH Foods operates establishments at KidZania facilities to foster an interest in food in children and encourage them to feel gratitude for the food they receive. At KidZania Tokyo and Koshien, it provides sausage making workshops (handmade sausage experience) and at KidZania Fukuoka it operates a sausage factory (factory process and hygiene management experience).

Furthermore, in April 2024, it held A Ballpark for Everyone! Out of KidZania, a work experience event for elementary school children at ES CON FIELD HOKKAIDO. Around 1,500 children got the opportunity to experience various types of work around the ballpark, including work related to the operation of Hokkaido Nippon-Ham Fighters games and customer service work in the food hall operated by NH Foods. Going forward, we will continue to carry out initiatives that contribute to the healthy growth of children.



An activity at KidZania Fukuoka



An activity at ES CON FIELD HOKKAIDO



Activity
02



A menu development meeting with students at Kanto Nippon Food, Inc.'s head office

Food education seminars for school children

Kanto Nippon Food, Inc. is engaged in food education activities that aim to support the development of the next generation, promote local production for local consumption, and enhance corporate value.

In Shinagawa City, it held lectures on livestock and protein for university students. After the lectures, students developed menu items based on what they had just learned and there are plans to sell these through a restaurant in Shinagawa City.

Additionally, the Sales Department held food education seminars at prefectural high schools in Gunma Prefecture to teach students about livestock. It is supporting activities that teach high school students about every process involved in producing fresh meat products, from production through to sales. This includes lectures on the different parts of meat and how to cut them, and experience-based learning where the students sell pork they produced themselves at volume retailers within Gunma Prefecture. As these efforts originate from our belief that we have a mission to convey the importance of the bounty of nature, we will continue to carry out activities into the future.

Activity
03 **Decorative cutting and embellishing classes**



Nipponham Customer Communication Ltd., which oversees the Group's department store and service promotion businesses, holds cooking classes that use products such as ham and sausages and decorative cutting and embellishing classes. These activities aim to provide students with opportunities to enjoy and develop a liking for food through experiences that engage all five senses and to help them to make everyday meals and lunch boxes more decorative.

One of the main themes of NH Foods Ltd.'s Medium-term Management Plan 2026 is to foster an organizational culture focused on new challenges. Its human resource strategies based on this are centered on the three pillars of personal growth, organizational growth, and diversity, equity, and inclusion, and initiatives prioritize the training and recruitment of innovative managers, and career development for diverse people.

For the purpose of these initiatives, we have broadly divided our corporate organization into three categories: the management team, frontline action leaders at the divisional and department manager levels, and general employees. First of all, the management team needs to show leadership and express their commitment to employees. It will also practice effective management and monitoring of progress on these initiatives.

However, to make it easier for employees to take up new challenges, we will advance work style reforms, as well as initiatives such as freeing up time by improving operational efficiency and providing employees with workstyle options according to their life stages. In addition to this, we will develop environments and systems designed to motivate employees by ensuring that the results of their initiatives are properly recognized.

We aim to achieve cultural reform under the current Medium-Term Management Plan through a flow of processes. The management team will set the direction, while action leaders will assess and approve initiatives that reflect the management team's commitment and create an environment in which people can take up challenges.

In fiscal 2024, we incorporated KPIs relating to challenge, innovation, and career development for diverse people into executive officers' commitment sheets, and set targets for the management team through interviews with the President. We will monitor these targets quantitatively and qualitatively on a six-month basis while working to maximize our human capital.

Human resource strategies in Medium-term Management Plan 2026



Activity

01

Personal growth

NH Foods has introduced various career development systems, including career counseling to enable employees to actively design their own career path, as well as the Employee Self-Realization System and an inhouse proposal system, which are available to all employees. In fiscal 2023, we introduced a subscription-based e-learning system, which enables employees to choose freely from a range of educational courses.

In addition to this, we also hold age-based career planning seminars that take both life path and career path into account, and we have introduced award programs, benefit schemes, and support systems that encourage employees to pursue specialist skills and knowledge.

Activity

02

Organizational growth

NH Foods Ltd. is enhancing management processes and specialized capabilities. It has put a particular emphasis on the training of management personnel, including transferring employees in coordination with succession plans. It is also strengthening the implementation of training programs designed to encourage selected personnel to gain the necessary knowledge and skills themselves, before and after transfers. Also, with a view to training and recruiting innovative managers, in fiscal 2022 it set the ratio of mid-career recruits as one of the KPIs in its human resources strategy, and it aims to raise this ratio to 15% or more by fiscal 2026.

Educational programs

Training, etc.

- Training programs for each level of employee
- Training programs with specific objectives (voluntary)
- Training programs for promotion
- Training programs for next-generation executive development



Workplaces

- OJT (practical experience at workplaces)
- Management by objectives (MBO)
- Career counselling
- Self-reporting system

Activity

03

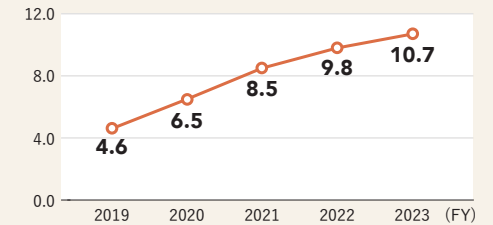
Diversity, equity, and inclusion

We are advancing diversity, equity, and inclusion initiatives that aim to realize workplaces where diverse values are respected and individuals can work energetically.

Career development for women

We are working to prevent female employees having their careers derailed by childcare and other life commitments by enhancing interviews before and after taking childcare leave and changing human resource systems to enable employees to take training and promotion exams during childcare leave. We have also set the target of a percentage of women in management positions of 20% or higher by fiscal 2030 and as of fiscal 2023, this figure is 10.7%.

Women in management positions (%)



Note: Scope: NH Foods Ltd.
Note: Data regarding the percentage of women in management positions at each Group company is described in the Group's Annual Securities Report

Maintaining work environments

We are working to recruit and retain human resources by reducing total working hours, supporting the balancing of work with childcare, nursing care, and treatment of illness, and realizing flexible work styles. In fiscal 2024, we streamlined work processes to improve operational efficiency with the aim of creating time for employees to take on the challenge of new types of work.

Promoting health management

We are promoting health and productivity management based on the Health and Safety Declaration made by the Group's top management team. In 2024, we built a tool that monitors the status of workplace accident occurrence, accident prevention activities, and compliance with relevant laws and regulations, among other factors. In this way, we are strengthening governance related to occupational safety.

Activity report
11

A future of taking on challenges through co-creation

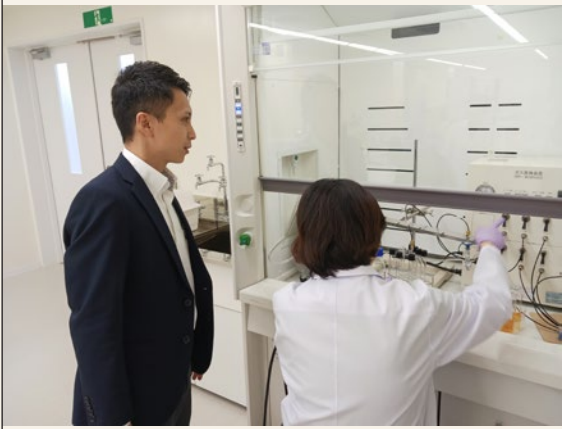
There is a limit to what we can do on our own to solve social issues. We will create new value by working with companies, governments, universities, and research institutes across different industries and fields with a diverse range of knowledge.

Activity
01

Reducing livestock-derived greenhouse gas emissions

We have consistently engaged in the production, rearing, and sale of pigs and chickens in Japan and cattle in Australia, and we recognize that reducing greenhouse gas emissions from livestock production is a major challenge in these businesses.

In regard to methane, which is attracting a large amount of interest from society, we are currently conducting joint research with Hokkaido University, Tokushima University, and producer associations with the aim of curbing methane emissions.



Joint research with Tokushima University

Activity
02

Creating the future together with consumers

We have been holding conversation with regular business people and students in an attempt to discover things we might not realize ourselves. We are collaborating with Nikkei, Inc. to implement the Nikkei Vision of the Future, in which we share our recognition of social issues and challenges with readers of the Nikkei newspaper and then discuss ideas for new businesses with them. Currently people, especially in younger generations, are not getting enough protein*, so in light of this situation, we asked how people can get the protein their bodies need. We will use the ideas received from these readers as a reference for future efforts to solve social issues.

* The 2020 edition of the Dietary Reference Intakes for Japanese published by the Ministry of Health, Labour and Welfare was used as a reference.

Activity
03

Launching a co-creation project with ZEN-NOH

In July 2024, NH Foods Ltd. launched a co-creation project with the National Federation of Agricultural Cooperative Associations ("ZEN-NOH") with the aim of pursuing sustainability in the livestock industry in Japan. The environment around the livestock industry is changing dramatically and the issues being faced are growing more complex and diverse. As Japan's largest producer of processed livestock products, NH Foods will combine its strengths with those of ZEN-NOH, which is responsible for the distribution of agricultural and livestock products and the supply of materials produced in Japan, to contribute to the sustainable development of Japan's livestock industry. Through this project, we aim to realize a society where consumers are provided with a steady supply of animal protein into the future.

Co-creation project overview

Pursuing sustainability in the domestic livestock industry	<ul style="list-style-type: none"> • Animal welfare initiatives • Initiatives to develop standards for carbon neutral farms • Initiatives to reduce plastics • Improved domestic feed self-sufficiency rate
Establishing a next-generation livestock industry model	<ul style="list-style-type: none"> • Joint research and business development in the livestock sector • Conversion of manure and methane into energy • Utilization of livestock-derived materials
Stable supply of livestock protein	<ul style="list-style-type: none"> • Utilization and coordination of processing facilities • Initiatives to expand the overseas export of domestic products (Wagyu domestically produced beef, etc.) • Product development utilizing domestic livestock products