

# Food Allergy Initiatives

In 1997, the Group launched sales of sausages for people with food allergies, the first such processed meat product. In the 20 years since then, we have developed more delicious products for people with and without food allergies, as well as developing allergen testing kits and publishing information to raise awareness.

WEB <https://www.nipponham.co.jp/csr/education/allergy/>

## ● PRODUCT MANUFACTURE AND SALES

*Minna no Shokutaku*®, a product series which does not use any of seven specified raw materials—milk, eggs, wheat, buckwheat, peanuts, shrimp, or crab—was created from the desire to enable people with food allergies to enjoy the same meals as their families. At an exclusive allergen-free product factories of Nipponham Northeast Ltd. that bans on the premises any of the seven specified ingredients, every manufacturing lot is tested for allergens. We offer a total of 28 products under this brand, including ham, bacon, hamburgers, and rice-flour bread, and also offer them via online sales at Nipponham Delivery Net.



## ● PUBLISHING INFORMATION

We strive to put out correct information about food allergies and raise awareness to help people who suffer from them. Since 2003, NH Foods Ltd. has operated the food allergy information site Food Allergy Net, which provides basic information about food allergies and publishes allergen-free food recipes. Additionally, the Nipponham Foundation works to increase society's understanding of allergies through food allergen-free cooking contests, and seminars for nutritionists and registered dieticians.



WEB <https://www.food-allergy.jp/>

# Food Education Initiatives

The Group teaches children—who are responsible for our future—the importance and joy of food, and to feel gratitude for the blessings of life, through more than 500 activities per year including in-class lessons, job experience, and factory tours.

WEB <https://www.nipponham.co.jp/csr/education/>

## ● IN-CLASS LESSONS AT ELEMENTARY, JUNIOR HIGH, AND HIGH SCHOOLS

The Group gives in-class lessons that support healthy minds and bodies of children by teaching them to eat right, enjoy eating, and value food. Our wiener sausage-making workshop, which we began in fiscal 2005, allows children to experience how wiener sausages are made using their five senses. As of fiscal 2017, 25,236 students of elementary, junior high, and high school level have participated in this workshop.



Wiener sausage-making workshop

## ● OCCUPATIONAL EXPERIENCE AT OUT OF KIDZANIA

Since 2015, the Group has offered a Delivering “Joy of Eating” Occupational Workshop in Hokkaido as a program at Out of KidZania where children can experience work in real society. This program targets elementary school students in grades 4 to 6. Participants become “Kid Employees” of NH Foods. They can experience working at a dairy farm or sausage factory in Hokkaido, as well as promoting NH Foods Group products at KidZania, and they present what they have learned at NH Foods Headquarters.