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Fresh Meats Business Division Business Strategies

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1. Executive Summary



- The domestic and global environment surrounding fresh meats has shifted dramatically, putting the existing value chain that has accumulated profits to date under threat.
- As a leading company in the fresh meat industry, we are committed to transforming the value chain to ensure sustainable meat supply. We also aim to achieve a business profit of ¥50 billion by the final year of our next medium-term management plan 2029 (target profit before the partial transfer of responsibilities from the Overseas Business Division).

Joined the Company



Career Profile

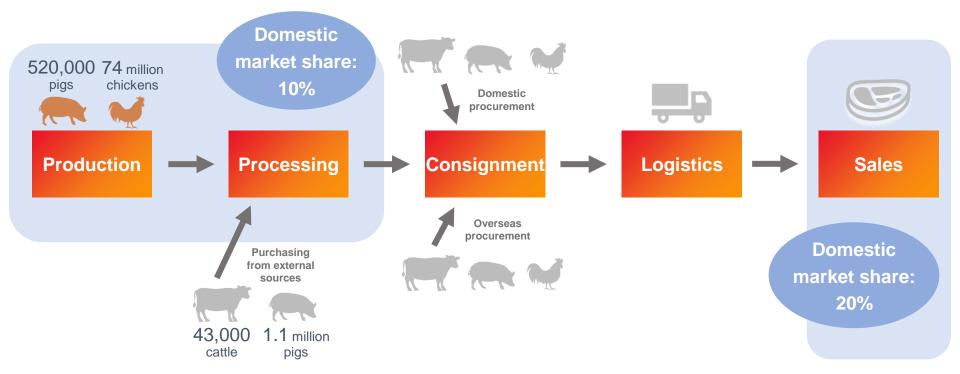
April 1993

April 1995	Joined the Company
March 2013	Assistant General Manager, Domestic Beef Department, Domestic Fresh Meats Sales Division, Fresh Meats Business Division
March 2015	General Manager, Domestic Pork Department and Domestic By-Products Department (concurrent post), Domestic Fresh Meats Sales Division, Fresh Meats Business Division
April 2016	General Manager, Domestic Beef Department and, Domestic Fresh Meats Sales Division, Fresh Meats Business Division
April 2019	General Manager, Operations Administrative Office, Domestic Fresh Meats Production Division, Fresh Meats Business Division
April 2022	General Manager, Operations Administrative Office, Domestic Red Meat Division, Fresh Meats Business Division
April 2023	Executive Officer, General Manager of Sales Management Division, Fresh Meats Business Division
April 2025	Managing Executive Officer, General Manager, Fresh Meats Business Division
	2



Building a value chain that integrates NH Foods at every stage from farm to sales

* NH Foods research



2. Growth of the Fresh Meats Business Division



Amid a declining domestic population, volume handled has increased, particularly among domestically products

Average rate of growth / decline over a 15-year period from 2010

Population of Japan

* Statistics Bureau, Ministry of Internal Affairs and Communications



(0.2)%



Domestic volume handled

* NH Foods research

2.2%



Imported volume handled

* NH Foods research

(0.1)%



Livestock volume handled

* NH Foods research

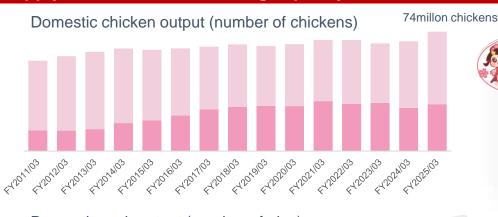
1.2%



2. Fresh Meats Business Division: Growth Factors (Production)



By maintaining dedicated production units for domestic chicken and domestic pork, we ensure the stable supply of safe, secure and high-quality fresh meats, including branded fresh meats







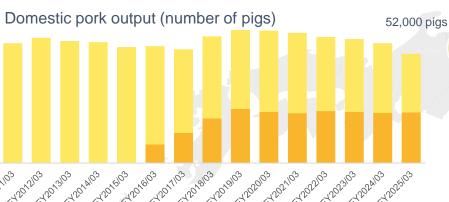


× Unit price



- ◆ Increase in number of chickens produced
- ◆ Increase in weight per chicken
- ◆ Stepped up production of Sakurahime brand chicken (+127% improvement)
- ◆ Rise in market prices (+19% rise)

* Compared with FYE March 2011



Volume 1

e 🖠

× Unit price



- ◆ Increased carcass weight per pig
- Decrease in quantity reflecting structural reforms at production farms
- Ratio of Mugikomachi brand pork (+31% improvement)
- ◆ Rise in market prices (+37% rise)

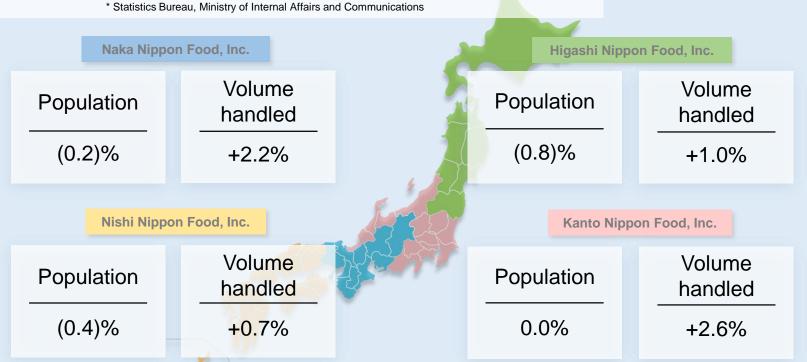
* Compared with FYE March 2011

2. Fresh Meats Business Division: Growth Factors (Sales)



Maintaining a sales network leveraging approx. 110 sites nationwide and around 1,300 trucks Ensure stable supply volume

Average rate of growth / decline over a 15-year period from 2010



3. Current Status and Challenges Surrounding the Value Chain



Issues in the value chain have emerged, impacted by changes in the external environment in Japan and **overseas**

Comparison between 2010 and 2024 **Production and process** Consignment Logistics Sharp rise in Sharp rise in import **Sharp rise in domestic** Rise in logistics production costs fresh meat prices fresh meat prices expenses Beef +130% Pork +30% Fattening pig Beef +30% Pork +40% Chicken +20% Logistics cost +14% * Fresh meat distribution statistics. Tokyo Meat Market, information on poultry market * Japan Institute of Logistics Systems production costs +50% Chicken +50% * ALIC (per 100 kg live weight of fattening hogs) Trade statistics CIF prices beef (statistics for chilled), Beef (wagyu, castrated, A3), pork (Tokyo upper grade), chicken (Tokyo weighted pork and chicken (statistics for chilled and frozen) ► Sharp rise in production ▶ Sharp rise in procurement prices for all ► Sharp rise in

and processing costs meat types

► Regional labor shortages

▶ Difficulty in procuring import fresh meats

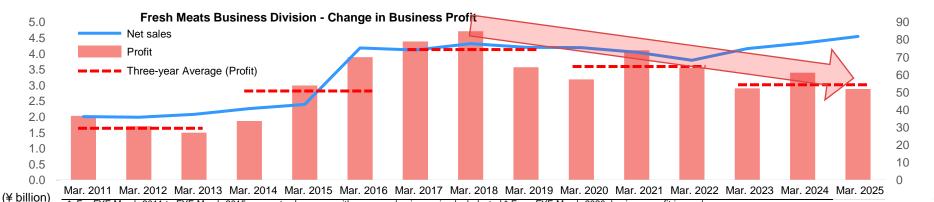
- logistics expenses
- ► Shortage of drivers

Sales

Changes in consumption Beef (19)% Pork +18%

Chicken +36%

- * Ministry of Internal Affairs and Communications, Family Income and Expenditure Survey (purchase
- ► Sharp rise in sales prices
- ► Changes in eating habits due to budget consciousness

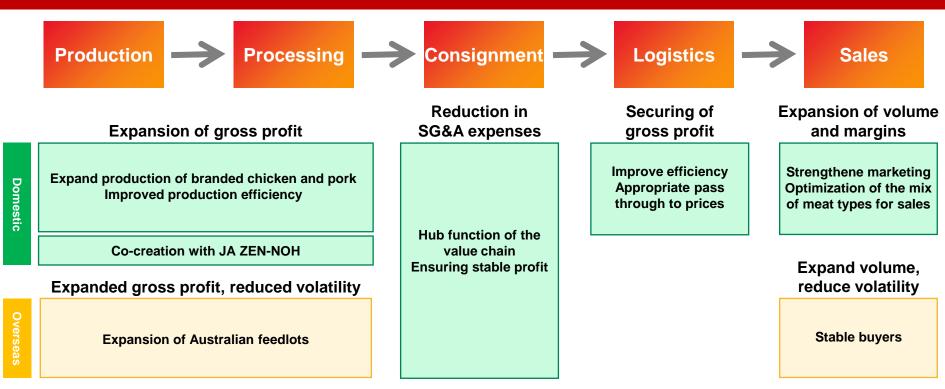


For FYE March 2011 to FYE March 2015, amounts shown are with overseas business simply deducted,* From FYE March 2020, business profit is used. Retroactive amounts shown for FYE March 2019* In light of the above, the figures for FYE March 2011 to FYE March 2018 are reference figures.

4. Business Strategies (Direction of Value Chain Transformation)



We will eliminate unnecessary activities and redundancies in the value chain to expand gross profit



4. Business Strategies: Domestic Production and Consignment



Domestic pork

Production

Processing

Consignment

Logistics

Sales

Structural reforms to farms (2-site system, use of hybrid sow)

- [Production] Shift from integrated farms to two-site farms that separate breeding and fattening operations
 - → Enabling all-in, all-out (effects of disease prevention)
 - Introduction of hybrid breeding hogs (increased meat yield)
 - Improved efficiency through automated control, including smart hog raising and temperature-controlled barns

[Processing] • Systemization and automation of processing operations

Expansion of external procurement volume

 Expanded purchase volume from external sources in the domestic pork business (102% year on year)

Structural reform of consignment units

• Strengthened sales to restaurant chains (110% year on year)

Coordination with JA ZEN-NOH

 Expanded purchasing based on local production for local consumption, particularly for Nippon Food companies

mplemented

20% improvement in meat yield per sow

40% improvement in processing capacity at Donan Plant Expansion in number of pigs processed





Formulation of area-specific strategies to strengthen production systems Revisions to the existing production business (structural reforms)

- East Japan: Structural reform of farms (expansion of 2-site farm system)
- West Japan: Development of systems through production area coordination

Reforms to processing facilities (coordination with JA ZEN-NOH)

- Nationwide: Future plans for aging facilities
- West Japan: Utilization of plants with export certification

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4. Business Strategies: Domestic Production and Consignment



Domestic chicken business

Production

Processing

Consignment

Logistics

Sales

Increase in in-house production

- Strengthened efforts to expand the number of chickens processed and per-chicken weights within existing facilities
- Minimized impact from the external environment by thoroughly implementing internal improvements, leading to improved profitability
- Implemented promotional activities for Sakurahime brand chicken (102% year on year)

Expanded external purchase volume

 Increased volume by strengthening ties with existing suppliers (105% year on year)

Expected effects



Annual production of

77 million chickens

* FYE March 2030 plan

Expanded volume



Implemented



* FYE March 2034 plan

Future

Strengthening system to increase chicken production with newly established plants and farms

- Expansion of in-house volume with new establishment of 2 farms in the Tohoku region and 3 farms in Niigata
- Improve efficiency and number of chickens processed through rebuilding of aging plants

Expand volume of branded products

 Ongoing promotion of Sakurahime brand chicken and expand sales channels for other brands

Expand procurement from external suppliers

 Improve ties with partners, including coordination with JA ZEN-NOH

4. Business Strategies: Consignment



Imported fresh meats business

Production

Processing

Consignment

Logistics

Sales

Updated the procurement management system

- Built a flexible procurement system linked to demand by strengthening coordination with the transferred local overseas company
- Shifted from accumulation by meat type to procurement and sales from a perspective of overall optimization
- Transitioned from the phase of increasing choices for procurement countries and packers, such as new countries, to the phase of implementing procurement from optimum sources based on current conditions

Implemented thorough management of inventory turnover days through procurement based on sales contracts

- Made comprehensive proposals to key customers, leveraging our wide array of meat types and products handled
- · Build systems to visualize risk-taking

Developed mechanisms to ensure stable procurement

- Accumulated data to improve the accuracy of Al-driven predictions
- Trained personnel to strengthen sales of branded fresh meats

Expected effects

 Development of a flexible meat type mix tailored to domestic demand Stable profits



Improve profitability through the expand sales of branded fresh meats

 Rebranding of products including Tomorokoshi Buta, Andes Kogen Buta and Mate Tea Chicken

(Training and) Utilization of Al-driven supply and demand forecasting with a focus on chicken procurement







Future

4. Business Strategies: Overseas



Overseas:
Australia Business

Production

Processing

Consignment

Logistics

Sales

Realized effects of structural reform due to the Australia Project Improved operating efficiency

 Operate streamlined equipment aligned with the cattle cycle to stabilize both production and processing volumes, ensuring a consistent and reliable supply

Improved added value and product mix

 Increased the brand ratio from 48% (FYE March 2024) to 55% through feedlot expansions

Implemented





Sales strategy aimed at optimum markets for Australian beef

 By becoming part of the Fresh Meats Business Division, coordinate with the Imported Fresh Meats Sales Division to establish an optimum sales mix

Improve product mix

- Stabilization of profit by expanding feedlots (50,000 to 70,000 head of cattle) and increasing the branded beef ratio (55% to 57%)
 - * FYE March 2026 plan

[South America, etc.]

Strengthen coordination with local packers through overseas sites

- Utilize for information sharing and product development, and expand sales to Japan
- Strengthening of domestic collaboration resulting from the transfer of the overseas fresh meat business to the Fresh Meats Business Division.

4. Business Strategies: Sales and Logistics



Nippon Food companies (Sales) and Logistics

Production

Processing

Consignment

Logistics

cs Sales

Implemented renewed strengthening of route-based sales leveraging a sales network of approx. 110 sites and 1,300 trucks nationwide

—Secured a nationwide supply network for fresh meats—







Sliced beef belly

Portioned cuts (beef sirloin steak)

Rebuilt the domestic beef sales structure

- Expanded sales of local-production-for-local-consumption products with a focus on branded beef, and strengthened regional procurement and sales
- Strengthened sales of processed products
- Drove collaboration within the NH Foods Group while implementing penetration measures tailored to each sales channel
- Promoted palletization
 Partially palletized transportation originating from our own warehouses





Future

Rebuilding the Brand Strategy to Strengthen Revenue Base

- Strategically shifting marketing efforts from broad awareness initiatives to areas closer to customer touchpoints.
- Strengthening brand extensions such as Sakurahime to expand revenue.
- Enhancing promotional activities for *Mugikomachi* and *Omugi Beef Angus* to increase brand recognition.

Strengthening of sales in urban areas

- Establishing new sales bases capable of accommodating a variety of delivery formats beyond just box meat to respond more promptly to consumer needs.
- Setting up facilities with processing equipment to supply highly processed primary products for the foodservice industry.

Building a logistics structure for the future

Expand palletized transportation, secure and expand new customers

4. Business Strategies: Co-creation



Co-creation: JA ZEN-NOH

Production and process

Consider the future of aging fresh meat processing facilities



Reduce invested capital

Increase efficiency (improve labor productivity)

• Agir • Lab

- Aging facilities
- Labor shortages
- Sharply rising utility expenses
 - Rising transportation costs

Our meat processing plants

14 plants

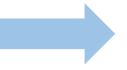
* 13 plants that have been operating for 30 years or more Upgrades will be needed within the next 10 years or so

Reference) The estimated cost of upgrading processing facilities is ¥15.0 billion per facility.

* ALIC "Current Status and Issues of Fresh Meat Centers. June 2024 Issue"

Logistics and Sales

Resolving logistics issues



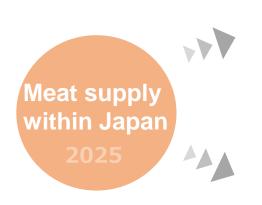
Increase efficiency (reduce cost of sales)



- Joint delivery on main and branch lines in production areas
- Efforts are currently underway (during this fiscal year) to launch trunk routes between the Tohoku and Kanto regions, and branch routes within the Kanto area.



Becoming a "protein infrastructure company" supporting people's dining tables



Protein Infrastructure Company

Responsible for "Stable Supply" "Quality Control" "Sustainability" Final year of the mid-term management plan 2029

Profit from the fresh meat business in Japan

¥50billion

*Planned figures for the Fresh Meat Business Division announced in May 2024 as part of the "Medium-Term Management Plan 2026."

Therefore, these are the profit targets prior to the partial transfer of responsibilities from the Overseas Business Division

Dining Tables
Around the World

Turning attention to the global market

Evolve the Australia business





Unleash new potentials for protein

NH Foods Group Vision 2030