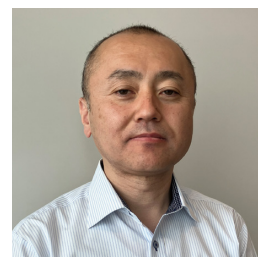


# Action against Climate Change

## Message from representative

We launched the CO<sub>2</sub> emissions reduction project in FY2023, and by making it an activity involving a variety of tasks in categories across different fields ranging from food manufacturing to aquaculture and cold storage, we have been working on the project with greater speed and urgency with the aim of achieving a 30% reduction in CO<sub>2</sub> emissions by FY2030. While there is generally a trade-off between cost and CO<sub>2</sub> emissions, it is of paramount importance to overcome these challenges and continue to provide high-quality products while expanding our economic activities and minimizing our impact on the environment.

Specific initiatives that we have undertaken include improving energy efficiency, introducing the use of renewable energy through the installation of on-site/off-site solar panels, etc., and fulfilling our role as a leader of the industry through innovation.



**Hiroshi Soeda**  
CO<sub>2</sub> Emissions Reduction Project  
Leader, General Manager  
of Production Management  
Department

## CO<sub>2</sub> emissions reduction project

As part of our action against climate change, we have set CO<sub>2</sub> emissions reduction as a KPI and have been working to achieve our targets. In order to expedite our efforts and increase their reach, we launched the CO<sub>2</sub> emissions reduction project in FY2023. A Managing Executive Officer and the General Manager of the Production

Management Department serve as the project owner and project leader, respectively, and going forward, we will continue to implement concrete initiatives such as reviewing targets for each site and methods to reduce CO<sub>2</sub> emissions.

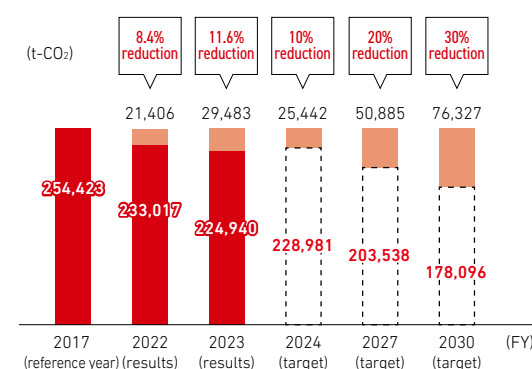
## Progress in reducing CO<sub>2</sub> emissions in accordance with the CO<sub>2</sub> emissions reduction roadmap

The CO<sub>2</sub> emissions reduction roadmap formulated in September 2022 is divided into three phases leading up to FY2030, with FY2017 as the reference year: in Phase 1 (FY2022-2024), we aim to achieve a CO<sub>2</sub> reduction rate of 10%, in Phase 2 (FY2025-2027) a CO<sub>2</sub> reduction rate of 20%, and in Phase 3 (FY2028-2030) a CO<sub>2</sub> reduction rate of 30% or more, with the ultimate goal of achieving carbon neutrality.

In FY2023, which corresponds to Phase 1, solar

panels were installed at four business sites of Maruha Nichiro Corporation, including the Shin-Ishinomaki Plant, which is expected to generate a total of 1.73 million kWh of electricity and reduce approximately 920 tons of CO<sub>2</sub> emissions per year. Going forward, we will also consider adopting other concrete measures such as the installation of off-site solar panels, in addition to on-site solar panels.

## Changes in CO<sub>2</sub> emissions reduction



Shin-Ishinomaki Plant



Sun Gourmet Corporation



Maruha Nichiro Aquaculture  
Technology Development Center



Maruha Nichiro Kyushu

WEB Climate Change



## Achieving carbon neutrality

### Calculation of carbon footprint of frozen foods

In August 2023, the Company was selected as one of the participating companies in the FY2023 Model Project for the Carbon Footprint ("CFP") of Products and Services, organized by the Ministry of the Environment. We selected our core product "Ocean Blue White Fish & Tartar Sauce" as the product subject to CFP calculations for this model project, and we calculated the product's CFP throughout its life cycle, from the procurement of raw materials to product use and disposal. A feature of this product is the use of environmentally friendly MSC-certified Alaska pollock sourced from Alaska as an ingredient. The CFP calculated using Alaska pollock sourced

from Alaska was only 0.93 kg-CO<sub>2</sub>eq, which is approximately 17% lower than the CFP calculated using regular Alaska pollock. Going forward, we will continue to work on calculating CFP for our other core products and actively offer food prepared from environmentally friendly raw materials as part of our efforts to reduce greenhouse gas emissions.



Ocean Blue White Fish & Tartar Sauce

### Scope 3 calculations and third-party verification

With regard to CO<sub>2</sub> emissions data, in addition to Scope 1 emissions (direct emissions from fuel combustion, etc.) and Scope 2 emissions (indirect emissions from electricity, etc.), which we have calculated and disclosed hitherto, we have also calculated and disclosed Scope 3 emissions (emissions from other companies related to our activities, excluding Scope 1 and 2 emissions). In

addition, to ensure the reliability of the disclosed data, we have undergone third-party verification of our CO<sub>2</sub> emissions data (Scopes 1 to 3) by a verification organization. We will continue to undergo third-party verification on a regular basis and consider undergoing similar third-party verification of other disclosed data besides CO<sub>2</sub> emissions data (Scopes 1 to 3).

## Maruha Nichiro receives an A- rating in the "CDP Climate Change Report 2023"

The Company responded to the "CDP Climate Change 2023 Questionnaire" issued by the Carbon Disclosure Project (CDP; headquartered in London, UK), a non-profit organization that operates the world's leading environmental information disclosure platform, and received an A- rating. The CDP Climate Change Report is based on a survey conducted by CDP of more than 23,000 companies around the world, which are rated on a scale of A to D- based on how effectively they address climate change-

related issues and disclose relevant information. By disclosing information through CDP, we will continue to respond to requests for greater transparency from financial institutions, customers, and other stakeholders.



## Promoting CFC-free refrigeration equipment

The Maruha Nichiro Group is promoting the transition to CFC-free refrigeration equipment.

Since FY2012, the directly managed plants of Maruha Nichiro Corporation have been gradually transitioning their key refrigeration equipment to CFC-free equipment, with 100% of all key refrigeration equipment to be introduced going forward being equipment that uses natural refrigerants.

Marine Access Corporation introduced non-

CFC equipment cooled by high-efficiency natural refrigerant chillers designed for cold storage in FY2022. This project was selected and granted subsidies by the Ministry of the Environment as a project for accelerating the introduction of energy-saving natural refrigerant equipment for the early realization of a CFC-free, low-carbon society. In FY2023, we reduced annual CO<sub>2</sub> emissions by 3,650 tons.

## TCFD Initiatives

In July 2021, Maruha Nichiro Corporation announced its support for the TCFD recommendations and joined the TCFD Consortium. We are currently conducting scenario analysis for our various units, namely, the Fishery Business Unit, Aquaculture Business Unit, Marine Products Trading Unit, Overseas Business Unit, Processed Foods Business Unit, and Foodstuff Distribution Business Unit.\*

\*Unit names as of 2023

### Assessment of the impact on wild marine resources based on the scenarios of a 1.5°C and 4°C temperature rise

Changes in fish species and fishing grounds resulting from a rise in seawater temperatures will have an impact on marine resources businesses and are expected to have a significant impact on many of the business units in the Group. With regard to the wild capture marine products handled by the Group in 2021<sup>1</sup>, we have estimated the changes in such products based on the forecast scenarios for fishery and aquaculture production in 2050<sup>2</sup> published by the Food and Agriculture Organization (FAO), and projected that there would be an increase in almost all areas excluding Asia in the 1.5°C scenario but that there would be a decrease in almost all areas around the world in the 4°C scenario. A decline is projected in Asia, especially in view of Japan's already declining fishery production forecasts.

### Measures to address impact on wild marine resources

Mitigating the impact on wild marine resources requires us to respond to changes in the marine environment. The Maruha Nichiro Group has examined the opportunities and risks surrounding wild marine resources as a result of rising temperatures as shown in the table below, and in

	Wild marine resources (2050)		
	2021 survey (Thousands of metric tons)	1.5°C scenario	4°C scenario
Asia	479	↘	↘↘
Americas	470	↗↗	↘
Europe	223	↗	↘
Oceania	68	↗↗	↘
Other	122	→	→
Total	1,362	↗	↘

↗ or ↘: 10% to 20% increase/decrease

↗↗ or ↘↘: 20% or more increase/decrease

\*1 The 2021 survey is based on the results of the Group's second marine resources survey

\*2 The State of World Fisheries and Aquaculture

addition to the measures that have been adopted thus far, we will proactively consider measures to cope with changes in fish species and fishing grounds as well as the higher procurement costs of marine products as a result of rising seawater temperatures.

Risk and opportunity factors	Business impact	Future measures
Changes in the marine environment	<div>●</div> Decline in catch and sales due to changes in fish species and fishing grounds	<ul style="list-style-type: none"> <li>Proactive activities and information gathering by SeaBOS Task Forces</li> <li>Secure access to fishing rights in the northern market [Overseas Business Unit]</li> <li>Collaborate with partners that possess fishing rights [Overseas Business Unit]</li> <li>Reduce the risk of marine pollution (e.g., optimize the amount of feed through the introduction of AI-tracking fish counting machines, etc.) [Aquaculture Business Unit]</li> <li>Increase artificial propagation (egg-to-harvest aquaculture of bluefin tuna, hatching of yellowtail and amberjack, etc.) to supplement and replace natural propagation [Aquaculture Business Unit]</li> <li>Strengthen R&amp;D system for propagation technologies [Aquaculture Business Unit]</li> <li>Establish cell culture technologies for fish (joint research with IntegriCulture Inc.)</li> <li>Develop technologies for the commercial production of alternative protein sources, cultured fish meat, and the implementation of food processing</li> </ul>
	<div>●</div> Higher sales from promptly responding to changes in fishing grounds	
	<div>●</div> Expansion of alternative protein raw materials due to changes in fish species	
	<div>●</div> Higher procurement costs of marine products as a result of rising seawater temperatures	<ul style="list-style-type: none"> <li>Change suppliers promptly [Marine Products Trading Unit] [Processed Foods Business Unit]</li> <li>Explore alternative raw materials (change of fish species)</li> <li>R&amp;D of fish and aquaculture methods that are resilient to typhoons, red tides, and other external factors [Aquaculture Business Unit]</li> <li>Develop formula feed (stabilize feed costs and quality, design and pass on optimal nutrients for cultivation) [Aquaculture Business Unit]</li> <li>Proactive use of fish meal [Aquaculture Business Unit]</li> </ul>

●: Risk ●: Opportunity

WEB Information disclosure based on the TCFD framework

## Creation of Environmental Value

# Action for Preserving Biodiversity and Ecosystems

### Message from representative

Preserving our biodiversity and ecosystems is the most important social and environmental issue for the Group, which has been supported by gifts of nature, especially marine products that are caught and cultivated around the world. In order to achieve our ideal state in 2030 of confirming that there is no risk of resource depletion in the fish stocks we handle, we have started to not only confirm the resource status of wild capture marine products through marine resources surveys but also implement certification-level management for aquaculture farms and conduct analyses based on the TNFD framework from FY2023 onward. We believe that the implementation of certification-level management for aquaculture farms will allow for aquaculture operations that take into account preservation of the environment and biodiversity, even for aquaculture farms for fish species without certification standards such as tuna. We also believe that analyzing our dependencies and impacts based on the TNFD framework will allow us to detect risks and opportunities that may otherwise elude us.

There is still a lot that the Group intends to do. We will continue to implement our current initiatives so that we can achieve our ideal state in 2030.



**Yusuke Sato**  
Manager of Sustainability Group,  
and Manager of Sustainable  
Marine Resources Office,  
Corporate Planning Department

### Implementation of certification-level management for aquaculture farms

In order to put the materiality of "action for preserving biodiversity and ecosystems" into practice for the Group's aquaculture business, we conducted a gap survey that uses the ASC yellowtail/cobia standards as its benchmark at the business sites of Maruha Nichiro Marine Kumano and Maruha Nichiro AQUA Sakurajima in FY2022. We formulated our proprietary voluntary management standards in FY2023 based on the survey results and conducted audits at four fishing grounds to ensure compliance with the standards and to identify issues. We plan to conduct audits at the remaining nine fishing grounds in FY2024 and complete audits of all the

fishing grounds in our Aquaculture Business Unit. We will continue to make improvements based on the results of these audits in order to practice sustainable aquaculture with a reduced impact on the environment.



Checking the feed

### Improving on the second marine resources survey

The first step to utilizing marine resources sustainably across future generations is to determine the state of management of marine resources. Of the approximately 1.7 million tons of marine products handled by the Company, we have not been able to determine the state of management for 310,000 tons, and we have shared this issue throughout the Company in order to make tackling it our top priority. We are currently in dialogue with each supplier as part of preparations for our third survey scheduled to take place in FY2025. In addition, since the comprehensiveness of marine resources databases

is also an important issue, we will work with relevant organizations such as SFP\* to enhance the databases. The Sustainable Marine Resources Office was newly established in FY2024 to take charge of operations aimed at addressing these issues.

\* Sustainable Fisheries Partnership, a U.S. non-profit organization that manages FishSource, an international marine resources database developed based on information on marine resources from fisheries organizations in various countries

WEB Action for preserving biodiversity and ecosystems

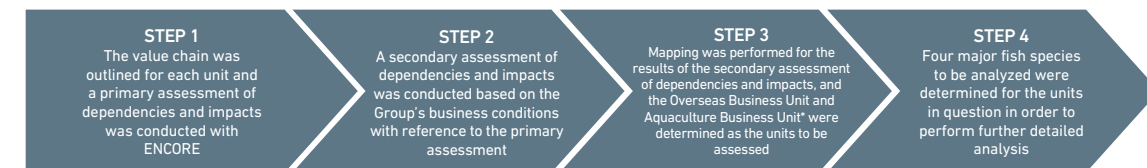


# TNFD Initiatives

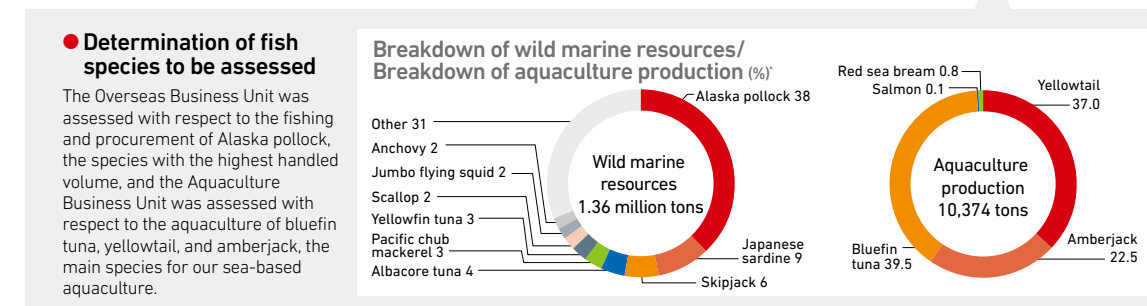
The Maruha Nichiro Group's businesses are highly dependent on a variety of ecosystem services. However, biodiversity has deteriorated rapidly in recent years as a result of economic activities, which we recognize to be an important social issue. We have thus conducted an assessment of the dependencies and impacts on biodiversity in our Alaska pollock fishing/procurement and aquaculture business based on the TNFD framework.

## Steps to determine fish species to be assessed

In order to conduct a detailed assessment of dependencies and impacts on biodiversity, we determined the fish species to be assessed with the following steps.



\*Unit names as of FY2023



\*Breakdown of wild marine resources and breakdown of aquaculture production based on the second marine resources survey (conducted in FY2022)

## Identification of priority locations ("Locate" under the LEAP approach)

### ● Alaska pollock fishing/procurement

After reviewing the overlap between the main fishing areas for Alaska pollock (Alaska, Western Kamchatka) and ecologically or



Main fishing areas for Alaska pollock

biologically significant marine areas (EBSAs) as well as protected waters, we confirmed that there is partial or significant overlap, or that the fishing areas are likely in the surrounding waters of EBSAs and protected waters. Based on the above, we have identified all the main fishing areas as priority locations.

### ● Aquaculture of bluefin tuna, amberjack, and yellowtail

We confirmed that 11 of the 13 Maruha Nichiro Group aquaculture farms in Japan fall within waters of high biodiversity importance designated by the Ministry of the Environment, and furthermore, all of the aquaculture farms are located within Marine Protected Areas (MPAs). Based on the above, we have identified all the aquaculture farms as priority locations.



The Group's aquaculture farms in Japan

## Determination of dependencies and impacts ("Evaluate" under the LEAP approach)

Besides information on dependencies and impacts that we studied using ENCORE during the identification of priority locations to be assessed, we also studied materials such

as papers and reports. As a result, we have identified significant dependencies and impacts that could lead to risks and opportunities for our business as shown in the table below.

### ● Alaska pollock fishing/procurement

Significant impacts for Maruha Nichiro Group's Alaska pollock fishing/procurement			
Target of impact	(Reference) Scale of impact based on ENCORE assessment	Reasons for determining impact as significant	Maruha Nichiro Group's efforts to address impact
Marine ecosystem habitats	Very high	As assessed with ENCORE, fisheries may have a significant negative impact on marine ecosystem habitats depending on their scale of operations, fishing gear, fishing methods, etc.	<ul style="list-style-type: none"> <li>Operations that adhere to Alaska's stringent fishing regulations (e.g., restrictions on fishing areas, catch quotas, timing, fishing gear, fishing methods, etc.)</li> <li>Procurement of marine products sourced from MSC-certified fisheries (Alaska, Western Kamchatka)</li> </ul>
Wild fish stocks	High	As assessed with ENCORE, overfishing and bycatch may have a significant impact on the status of wild fish stocks and marine ecosystems.	<ul style="list-style-type: none"> <li>Confirmation of the resource status of marine products handled through marine resources surveys</li> <li>Operations that adhere to Alaska's stringent fishing regulations (e.g., restrictions on fishing areas, catch quotas, timing, fishing gear, fishing methods, etc.)</li> <li>Procurement of marine products sourced from MSC-certified fisheries (Alaska, Western Kamchatka)</li> </ul>

Significant dependencies for Maruha Nichiro Group's Alaska pollock fishing/procurement			
Target of dependency	(Reference) Scale of dependency based on ENCORE assessment	Reasons for determining dependency as significant	Maruha Nichiro Group's efforts to address dependency
Spawning grounds, nursery grounds, and habitats	Very high	As assessed with ENCORE, spawning grounds, nursery grounds, and habitats have a very strong relationship to the reproduction of individuals of a particular species, and the stock of Alaska pollock is highly dependent on these locations.	<ul style="list-style-type: none"> <li>Action against climate change</li> <li>Initiatives of SeaBOS Task Force IV</li> <li>Procurement of marine products sourced from MSC-certified fisheries (Alaska, Western Kamchatka)</li> </ul>
Water quality	Very high	As assessed with ENCORE, ecosystem services that maintain the chemical state of seawater have a significant impact on the spawning, growth, and habitation of marine organisms, and the stock of Alaska pollock is highly dependent on these services.	

\*Only representative significant impacts/dependencies are listed

### ● Aquaculture of bluefin tuna, amberjack, and yellowtail

Significant impacts for Maruha Nichiro Group's aquaculture			
Target of impact	(Reference) Scale of impact based on ENCORE assessment	Reasons for determining impact as significant	Maruha Nichiro Group's efforts to address impact
Marine ecosystems	High	As assessed with ENCORE, farmed fish primarily feed on wild fish, and fisheries may have a significant negative impact on marine ecosystem habitats depending on their scale of operations, fishing gear, fishing methods, etc.	<ul style="list-style-type: none"> <li>Implementation of marine resources surveys</li> <li>Establishment of voluntary management standards for aquaculture farms</li> <li>Acquisition of ASC certification for yellowtail and amberjack</li> </ul>
Seabed soil/ seawater quality	High	As assessed with ENCORE, contamination of seabed soil and seawater quality by antibiotics and discharged plastics, etc., and an increase in biochemical oxygen demand (BOD) due to the cultivation of farmed fish are impacts that require attention in sea-based aquaculture, which is in direct contact with marine ecosystems.	<ul style="list-style-type: none"> <li>Establishment of voluntary management standards for aquaculture farms</li> <li>Acquisition of ASC certification for yellowtail and amberjack</li> <li>Initiatives of SeaBOS Task Force III</li> <li>Initiatives of industry, government, and academia to reduce the use of antibiotics</li> <li>Action against marine pollution by marine plastics</li> </ul>
Marine ecosystems	High	Although this has not been assessed with ENCORE, drug-resistant bacteria that do not respond to antibiotics may cause die-offs of farmed fish and pose health risks to humans.	<ul style="list-style-type: none"> <li>Establishment of voluntary management standards for aquaculture farms</li> <li>Acquisition of ASC certification for yellowtail and amberjack</li> <li>Initiatives that take animal welfare into account</li> </ul>

Significant dependencies for Maruha Nichiro Group's aquaculture			
Target of dependency	(Reference) Scale of dependency based on ENCORE assessment	Reasons for determining dependency as significant	Maruha Nichiro Group's efforts to address dependency
Biological raw materials	Very high	As assessed with ENCORE, biological raw materials such as wild fish, etc., are indispensable as feed for farmed fish.	<ul style="list-style-type: none"> <li>Implementation of marine resources surveys</li> <li>Establishment of voluntary management standards for aquaculture farms</li> <li>Acquisition of ASC certification for yellowtail and amberjack</li> </ul>
Water quality (seawater)	Very high	As assessed with ENCORE, the deterioration of seawater quality, including the occurrence of red tides and an increase in biochemical oxygen demand (BOD), has a significant impact on aquaculture productivity.	<ul style="list-style-type: none"> <li>Establishment of voluntary management standards for aquaculture farms</li> <li>Acquisition of ASC certification for yellowtail and amberjack</li> <li>Initiatives that take animal welfare into account</li> </ul>
Water flow (seawater)	Very high	As assessed with ENCORE, seawater quality, which has a significant impact on aquaculture productivity, is in turn significantly impacted by seawater flow.	<ul style="list-style-type: none"> <li>Introduction of large floating copper-alloy marine cages that take into account the cultivation environment of farmed fish</li> </ul>

## Future plans

Going forward, we will analyze the kinds of risks and opportunities that exist ("Assess" under the LEAP approach) and consider measures in response to the risks and opportunities identified ("Prepare" under the LEAP approach) based on the results of

the current analysis, and ensure the timely disclosure of relevant information, with the goal of achieving our KGI (ideal state in 2030) of "confirming that there is no risk of resource depletion in the fish stocks we handle."

# Contributing to a Recycling-oriented Society

## Message from representative

The plastic use reduction project aims to reduce the amount of plastic used in the containers and packaging materials of various products by 30% by FY2030, in order to realize a recycling-oriented society, which is one of the materiality areas for the creation of environmental value. Our efforts to date have been effective in reducing plastic use in a wide range of products, including frozen foods, non-frozen and chilled foods, and marine products. In addition to reducing plastic use through thinner and smaller trays and packaging materials, there are also cases of using bioplastic trays for core commercial-use frozen food products such as "Gomoku Ankake Yakisoba" and "Shrimp and Cheese Gratin." These efforts will contribute to the achievement of our targets, one product at a time.

We will continue to promote this project with the aim of having each business take ownership of the project and having all employees work toward the realization of a sustainable society.

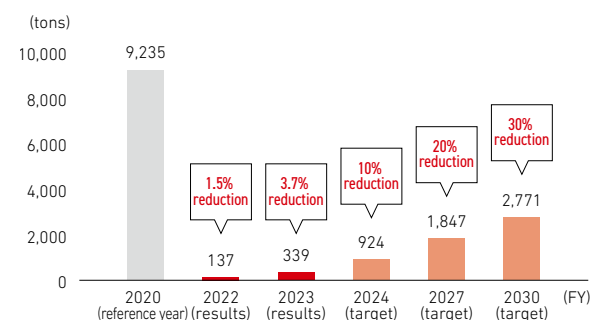


**Kazunori Tani**  
Plastic Use Reduction Project  
Leader, General Manager  
of Product Development  
Department

## Plastic use reduction initiatives

The amount of plastic used in containers and packaging in FY2020, the reference year, was approximately 9,235 tons. In FY2024, the target year of the current Medium-term Management Plan, we have aimed to achieve a 10% reduction compared to FY2020. Results through FY2023 were below our targets at around a 3.7% reduction, but we made efforts in FY2023 to share information among different business departments by launching an internal information-sharing website and holding various study sessions. We were thus able to collate more information by strengthening the horizontal connections between different business departments. We will continue to strengthen our efforts to reduce plastic used in containers and packaging throughout the Company.

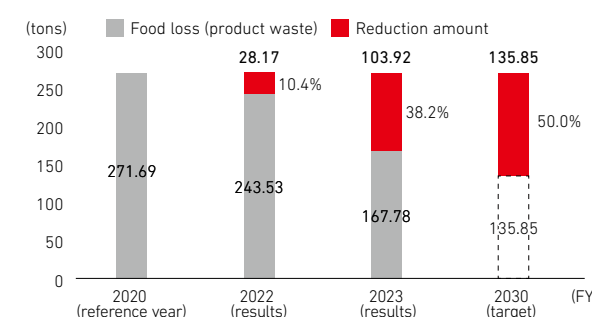
### Results for plastic use reduction



## Food loss reduction initiatives

The amount of food loss in FY2020, the reference year, was 271.69 tons. In FY2024, the target year of the current Medium-term Management Plan, we have aimed to achieve a 20% reduction compared to FY2020. We successfully reduced food loss by 38.2% in FY2023 compared to FY2020 by implementing various measures such as promoting pallet transportation and the modularization of carton cases, establishing exterior damage standards for commercial-use frozen foods, and expanding the range of products eligible for donation to food banks, etc. With the cooperation of relevant departments and Group companies, we were able to achieve our FY2024 target one year ahead of schedule. We will further promote various measures with the aim of achieving our 50% reduction target for FY2030 as compared to FY2020.

### Results for food loss reduction



WEB Recycling



Bad example of carton module

Good example of carton module

## Donation to food banks

Although we have been donating to food banks since 2009, our efforts surrounding frozen foods, which account for a large percentage of the Company's food loss, had been hindered by delivery costs and storage issues encountered by recipients. Therefore, we developed a sustainable and efficient donation scheme in collaboration with Food Bank Kanagawa and a logistics company that stores our frozen foods. Under this scheme, items eligible for donation generated within the Company are stored in the logistics company's storage warehouse before they are transported by Food

Bank Kanagawa's refrigerated trucks and stored in reefer containers. They are then handed over to non-profit organizations such as Kodomo Shokudo (children's cafeterias) and government agencies, which deliver the items to those in need on a regular basis. Donations in FY2022, when this scheme was launched, amounted to 16.87 tons, and this figure grew to 37.24 tons in FY2023, when the scope of products eligible for donation was expanded. We will continue to donate to food banks and provide food to those in need.

## Topics Maruha Nichiro receives the Commissioner of the Consumer Affairs Agency Award at the FY2023 Food Loss and Waste Reduction Promotion Awards

Maruha Nichiro received the Commissioner of the Consumer Affairs Agency Award at the FY2023 Food Loss Reduction Promotion Awards presented by the Consumer Affairs Agency and the Ministry of the Environment. The award was presented to Maruha Nichiro in recognition of the ripple effect on other companies and future potential resulting from its efforts as a major industry player to establish a sustainable frozen foods donation scheme through a three-way collaboration between a food manufacturer, a logistics company, and a food bank, as well as the progressive nature of frozen foods donation.

In response to receiving this award, the Company will print some of the winning entries of the FY2023 "Aim for Zero Food Loss" senryu contest on its product packaging for a limited time with the aim of contributing to greater awareness of food loss reduction.



Award ceremony for the Food Loss and Waste Reduction Promotion Awards



Broccoli (printed with senryu on zero food loss)



Ready-to-eat fish sausage (printed with senryu on zero food loss)



# Action against Marine Pollution by Marine Plastics

Message from representative

“Action against marine pollution by marine plastics” is a materiality distinctive to the Group. This social issue garnered significant interest in the employee survey that was conducted during the materiality review process of the Medium-term Management Plan. Furthermore, as the Group is deeply involved with the ocean, we have set KPIs and are addressing this issue as an independent materiality, separate from reducing plastic use under “contributing to a recycling-oriented society.”

The cleanup activity named “Make Sea Happy!” had strong employee interest since its inception and has developed into a group-wide activity. It is held over 60 times throughout Japan with more than 1,400 participants. It is increasingly co-organized with business partners and local governments in areas where we have business operations, and we expect that the Group’s activities will continue to expand across society.

As part of our efforts to prevent the discharge of marine plastics, we are also advancing measures for managing fishing gear. In addition to trial use of recycled nets by the Group’s fishing companies, we established fishing gear management guidelines and are implementing them within the Group, with the eventual goal of applying them throughout the supply chain.



Yusuke Sato  
Manager of Sustainability Group,  
Corporate Planning Department

About the “Make Sea Happy!” cleanup activity

As part of our action against marine pollution by marine plastics, we aim to increase the percentage of employee participation in cleanup activities to 10% by FY2024 and to 30% by FY2030. In FY2023, Make Sea Happy! activities were held nationwide, from Hokkaido to Okinawa. The percentage of employee participation in cleanup activities in

FY2023 was 23.4%, achieving the FY2024 target a year ahead of schedule.



Group photo of the Head Office participants

About fishing gear management

We are currently drafting fishing gear management guidelines and aim to begin implementing them across the Group in FY2024. The form for reporting

lost fishing gear has been utilized by TAIYO A&F CO., LTD. since last year, and its use by the entire Group will be considered going forward.

Topics Expanding the “Fishing Net to Fishing Net Recycling” initiative by utilizing discarded fishing nets

Toray Industries, Inc., NITTO SEIMO CO., LTD., and TAIYO A&F CO., LTD., a Group company of Maruha Nichiro Corporation, have continued the program launched in November 2022 to contribute to a recycling-oriented society and help resolve the issue of marine plastics by recycling materials from used fishing nets into new nets. In November 2023, the companies broadened the program to additionally recover materials from nylon fishing nets. TAIYO A&F plans to conduct a trial operation with offshore purse seine fishery, employing fishing nets that use raw yarn recycled from discarded fishing nets. This will be the first time in the industry that recycled fishing nets once used in operations are used in actual fisheries.

