



MARUHA NICHIRO

For the ocean, for life

CORPORATE PROFILE

Bold Innovation for Sustainable Growth

What values does Maruha Nichiro stand for?
How can we give more back to society?
These questions have guided us for over 140 years in our mission to bring wholesome, safe, and healthy food to the world.

As beneficiaries of the ocean's bounty, we have corporate responsibilities that go beyond mere improvements in productivity and profitability. The world's marine resources are not limitless. We must help ensure that they are used sustainably, keeping the seas and the rest of our environment healthy and beautiful for future generations.

This determination is what drives us to seek new ways we can solve social challenges through our business activities. At the same time, we strive to raise our corporate value still further through initiatives around health management, diversity, and human resources training.

Social and economic change is accelerating, making predictions increasingly difficult. However, greater diversity in lifestyles and ways of thinking seems all but certain. Evolving with the environment will be crucial to our survival. We must embrace bold innovation as a foundation for sustainable growth and development to ensure that Maruha Nichiro group will still exist a century from now—and beyond.

I look forward to sharing this journey with you.

Masaru Ikemi
Representative Director
President & CEO



MARUHA NICHIRO

C O R P O R A T E P R O F I L E

Company Credo

People:

Loyal to our people, the most important asset of our company

Opportunity:

Seek out creativity, originality and advancement in all aspects of life and business

Productivity:

Plan everything we do with care, and follow through with confidence until conclusion

Harmony:

Always a responsible corporate citizen, with the courage to make a difference in communities and sustainable business practices

Profit:

Focus on long-term return on all investments to establish trust and loyalty in our shareholders

Group Philosophy

Maruha Nichiro Group aims to be an essential part of society by improving everyone's daily life with wholesome, safe and healthy food.

Group Slogan

Bringing Delicious Delight to the World

Group Vision

The Maruha Nichiro Group will...

- be an excellent, 21st century company that contributes to the world and food industry, as a responsible citizen of the planet
- understand the ever-changing needs of our customers and together create enduring value together
- progress into new global businesses and markets with adaptable and sustainable strategies that enhance stable resource procurement and technological innovation

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For the Ocean, for Life

The ocean is home to an astonishing diversity of life. Indeed, all living things on the planet—plant, animal and human—descend from the sea.

Maruha Nichiro's origins are also rooted in the ocean. Since our founding in 1880, we have pursued new possibilities in the fishing industry, building on our success in the production of canned salmon in 1910 to expand into food processing.

Production of fish meal from canning factory byproduct was the springboard for our entry into meat product trading in 1960, and we subsequently expanded into the development and sale of frozen food products.

Our mission is to bring vitality to people around the world through food. We also believe that as our business develops, we have a duty to protect the planet's countless ecosystems and the global environment for future generations. This duty is encapsulated in our Group branding statement: "For the ocean, for life." We are committed to establishing a sound ecological future for societies around the world.



Our commitment is not only to humanity, but to all ecosystems and all living things. All life is interconnected, and living as one with the ocean and nature is our challenge.

In 2018, against this backdrop, we formulated our 10-year Long-term Vision for Sustainability, with an overarching goal to contribute to achieving Sustainable Development Goals (SDGs*) through our business. Many of these SDGs, including “Life Below Water” and “Responsible Consumption” are intimately connected to our business and demand distinctive approaches. Making these the backbone of our operations, we pledge to respect life.

Our business plan provides a long-ranging and broad vision for the management of the Group. This plan is grounded in efforts to strengthen food safety and security, and includes targets for sustainable supply chain management, measures to combat global warming and build a zero-waste society, reductions in CO₂ emissions and waste, and the acquisition of MSC/ASC certification.

At the forefront of these efforts, Maruha Nichiro was the first private company in the world to achieve egg-to-harvest technology for bluefin tuna. Today, we are extending this technology to other types of fish, such as greater amberjack.

With these types of forward-thinking initiatives, we aim to secure a better future by balancing economic growth, care for the environment and social well-being in all of our business activities.

*The Sustainable Development Goals were officially agreed upon by the 193 member states of the United Nations at the Sustainable Development Summit in 2015. The UN 2030 Agenda for Sustainable Development sets forth 17 international goals for a sustainable, diverse and inclusive society to be achieved by 2030.

What We Do



From our roots in Japan's fishing industry, Maruha Nichiro's business now spans fishing and fish farming, trading and distribution, meat products and food processing. With a unified strategy across our global value chain, and by leveraging our leading position in the marine products area, we aim for sustainable growth as a foods supplier delivering a wide range of flavorful and high-quality products.

Fishing

The origins of our business

With the ocean as the basis for everything we do at Maruha Nichiro, it's natural that fishing is also part of our business. As one of the largest seafood suppliers in the world, we are proud to pursue safe, sustainable fishing practices everywhere we do business. This means supporting effective fishery management practices and adopting the MSC certification standard. Today, we continue to improve our monitoring programs and quality assurance systems to ensure our catch is healthy, wholesome and delicious.



Fish Farming

Farming for the future

The future of the oceans depends on sustainable aquaculture thriving in healthy ecosystems. That's why we continue to invest in fish farming technologies that help protect marine resources, while at the same time promoting practices with minimal impact on the environment and on society. We were the world's first private company to achieve egg-to-harvest bluefin tuna farming, and our domestically farmed yellowtail and greater amberjack recently received ASC certification—the gold standard for aquaculture. Helping our customers make responsible choices is not only good business, it's vital for the food security of the planet.





Food Processing

Delicious, nutritious and sustainable

Our delicious processed and frozen food products serve many societal needs, including providing consumers with convenient frozen, freeze-dried, canned and other processed foods, pet foods, promoting wellness through nutritional supplements, and delivering a balanced diet for people in institutional care. Our food processing bases adopt the Food Safety Management System (FSMS) global standard, and we continue to push the limits of what's possible in a world where ethical food production is a growing concern.



Meat Products

Quality and safety—guaranteed

When it comes to meat, quality and safety are of paramount importance for consumers. Our meat products business—encompassing beef, pork and chicken as well as their processed products—guarantees global standards of quality and safety at every stage of the production and distribution chain. Our meat trading business is established in more than 16 countries globally. The latest addition is Maruha Nichiro Meat and Products USA, which started operation in the US state of Nebraska in 2018 with the aim of spreading Japanese food culture in North America.

Trading

Extensive global network

Maruha Nichiro is a truly global company, connecting markets worldwide with a network spanning more than 70 countries. Leveraging this network, we handle procurement, processing and sales of marine resources at an international level. And by collecting sales data from each country, we provide timely and detailed analyses that supports our global business functions. Maruha Nichiro embraces transparency and professionalism everywhere it does business, and we supply over 30 kinds of seafood with MSC or ASC certification.



Distribution

Bringing the freshest food to market

Providing the freshest seafood to markets is in Maruha Nichiro's DNA. Our distribution channels comprise a massive amount of storage, and our procurement network includes 13 group companies managing fresh and frozen products imported from around the globe. At the same time, our seamless distribution system ensures the highest quality product is delivered quickly and economically from source to market in temperature-controlled conditions.



A Palette of Flavors

From daily ingredients to food items reserved for special occasions, everything you see here contains ingredients produced by Maruha Nichiro. Seafood is our speciality, but we also supply meat products, frozen vegetables and a wide selection of processed foods.

Maruha Nichiro brings to the table a palette of vibrant flavors.



Salmon sushi ball



Canned crab sushi ball



Green tea pound cake
with azuki beans



Scallop sushi ball



Grilled red salmon
with salmon roe



Burdock root and
carrot spicy salad
(kimpira)



Clear glutinous
dessert with azuki
beans (kuzu manju)



Tuna sushi ball
with okra



Prepared green beans
with sesame



Mackerel in
miso sauce



Boiled shrimp
sushi ball



Ground chicken ball
with sweet soy sauce



Simmered squash



Traditional Japanese
mixed vegetables



Squid sushi ball



Bite-sized chuck
roll steak



Pork-wrapped fish cake
with carrots, green beans
and spinach



Large cooked prawn

Feeding the Generations to Come

Realizing 100% egg-to-harvest farm-raised bluefin tuna

Maruha Nichiro achieves first commercial egg-to-harvest bluefin tuna farming

Japan's fishing industry is undergoing dramatic change. Health-conscious consumers and a global interest in Japanese *washoku* cuisine, among other factors, are fueling unprecedented demand for many kinds of fish—including bluefin tuna. How can we respond to this demand and tackle the complex problem of supplying fish in a sustainable way?

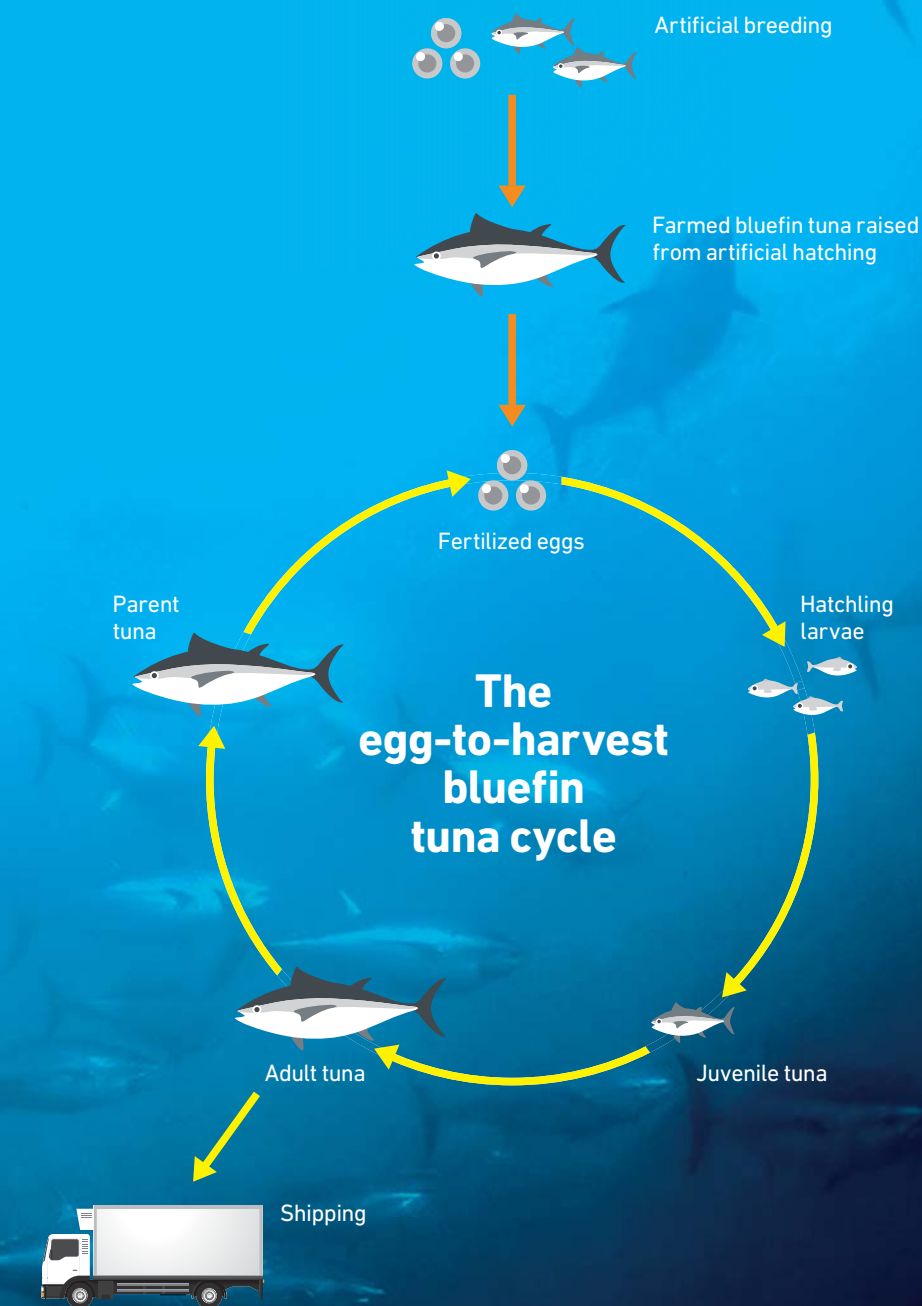
At Maruha Nichiro, we believe one solution is 'egg-to-harvest' bluefin tuna farming, which we are working hard to realize on the Amami Islands, 1,300 km to the southwest of Tokyo.

Egg-to-harvest bluefin tuna farming encompasses the whole lifecycle of the

fish: eggs are collected from mature adults, hatched and nurtured to create the next generation. Establishing this cycle is the key to preserving stocks of wild bluefin tuna and allowing mass production to be sustainable in the future.

Growing consumer awareness of the need for sustainable fishing, as well as the popularity of sushi and other Japanese cuisine in Europe and elsewhere, has meant that egg-to-harvest bluefin tuna has emerged as a potential business opportunity—one in which Maruha Nichiro is at the forefront of realizing.

Egg-to-harvest farming at a glance



Milestones in bluefin tuna egg-to-harvest farming

- 1987** • First fingerling production test (Amami Oshima, Kunetsu)
- 2006** • Second fingerling production test (Amami Oshima, Shinokawa)
- 2007** • Launched Seed Production Technology Research and Development Team aiming to raise healthy bluefin tuna
• Started core research on nutrition and physiology and development of mass production technology
- 2010** • Successful spawning from fingerlings produced in 2006
• First private company to achieve egg-to-harvest bluefin tuna production
- 2013** • Achieved commercial-scale production
• Second hatchery expansion to increase production
- 2014** • Successful spawning from fingerlings produced in 2010
• Second generation of artificially hatched bluefin tuna
- 2015** • Commenced commercial shipping
- 2019** • Commenced shipping to Europe

The stages of egg-to-harvest bluefin tuna farming on Amami Oshima

Spawning and egg gathering

On Amami Oshima, bluefin tuna spawns in the summer months of June and August. Within the farm's three large production areas, parent tuna of around 100–150kg gather to produce eggs and sperm synchronously in the water. Multiple males chase one female—usually between sunset and midnight—and tens of millions of eggs are produced daily. The eggs floating on the sea surface are then gathered in nets and taken to the adjacent hatchery.

Hatching and fingerling production

Careful attention is paid to the tank in the hatchery as the transported, fertilized eggs develop into approximately 6cm juvenile tuna (fingerlings) over a month-long period. Using artificial fingerling technology to increase the survival rate of juvenile tuna is the key to the operation. Maruha Nichiro works jointly with the Tokyo University of Marine Science and Technology and Koshien University in the research of methods to improve fingerling numbers.

Fingerling transfer and aquaculture

After fingerlings have grown in the hatchery for about a month, they are transferred to the offshore farm. They are sent not only to Amami Oshima but also to other Group aquaculture sites (such as in Oita and Mie). After developing into adult tuna of approximately three years of age, they are then shipped to supermarkets, retailers and food service companies across Japan.



Our egg-to-harvest bluefin tuna is marketed under the brand name Blue Crest, communicating the concept of delivering the peak of quality.

A strong sense of mission motivates the staff at Amami Oshima, who are working to realize the Group's motto of 'resource conservation.' Beginning in 2019, Maruha Nichiro established a goal of raising 16,000 egg-to-harvest adult tuna, totaling 800 tons at the point of shipping.

Egg-to-harvest farming of bluefin tuna was for a long time considered too difficult to be economic. However, in 2010 Maruha Nichiro successfully raised egg-to-harvest farmed adult tuna in offshore tanks. Eggs and hatched larvae produced in 2006 grew into parent tuna, and these parent tuna laid eggs of their own. But the proportion of larvae that made it to adulthood was tiny—too small to be commercially viable. The focus shifted to improving the hatched larvae's survival rate from a small fraction of a percent to around 3% currently.

Through many innovations and refinements in the farming process,

egg-to-harvest bluefin tuna is finally becoming price-competitive with conventionally farmed fish—while at the same time relieving the environmental burden of traditional farming methods.

Our egg-to-harvest bluefin tuna farming business recently made the first shipment to Europe in February, 2019. This is a positive development for consumers looking to reduce the environmental impact of their food, and a small step toward our goal of managing the world's oceans and marine resources in a sustainable way.



1 Bluefin tuna mating and spawning in a large fish preserve in the waters off southern Amami Oshima.

2 After a month in the hatchery aquarium (pictured), the fertilized eggs have developed into fingerlings 5–6 cm long. The survival rate of fingerlings was increased from less than 0.1% at the start of the program in 2006 to 3% in 2016. Despite these successes, however, many challenges remain.



3-1 Fingerlings are transferred from the hatchery to the sea, and from the aquarium to the preserve. To date, small fish caught in the seas around Japan have been used as feed. But in the interests of resource conservation, new kinds of feed have been developed, including recycled fish bones and viscera considered waste products in the distribution chain, as well as feed enriched with vitamins and minerals.

3-2 One-year-old juvenile tuna are transported from Amami Oshima to our farms. Distributed farming has meant that commercial-scale production is now possible. In 2018, a new hatchery was opened in Minami Satsuma, Kagoshima Prefecture. We plan to apply the egg-to-harvest knowledge we have won through bluefin tuna production to the farming of other fish, such as greater amberjack.



4 Commercial shipments began in 2015, and shipments to Europe commenced in 2019 (from Oita Aquaculture Farm). Our egg-to-harvest bluefin tuna is transported in cold storage, without actually being frozen, with the aim of targeting a consumer segment that appreciates the value of fresh food.

BY THE NUMBERS

Gathered here are some important milestones we've reached as a company, including numbers relevant to our history, the scale of our operations, our community involvement and our environmental certifications. We hope this provides more insight into who we are at Maruha Nichiro.

152

COMPANIES

This is the total number of Maruha Nichiro Group companies worldwide. In addition to 75 group companies in Japan, we're proud to have a network consisting of 77 group companies across North America, South America, Asia, Oceania, Europe and Africa. Read more about our global network on pages 19–24. *As of March 2020



On July 25, 2019, we acquired the world's first ASC certification for Greater amberjack (*Seriola dumerili*). Raising this fish on the Amami Islands southwest of Japan established a global standard in technology, resource conservation and employee work environment. Maruha Nichiro will continue to pursue responsible aquaculture that considers the environment and impact on local communities.

1st

WORLDWIDE



70

COUNTRIES

Leveraging Maruha Nichiro's vast global network, we deliver safe and sustainable seafood products from over 70 countries and regions.

35

TYPES

We are proud to have a total of 35 types of seafood products from MSC* certified fisheries or ASC** certified farms as of April 2020.



MSC-C-51737

Major products include Scallops, Australian tiger prawn, Mackerel, Red salmon, Alaska pollock (MSC certified) and Yellowtail, Manila clam, Whiteleg shrimp (ASC certified)



ASC-C-01271

* MSC certification: Given to a well-managed and sustainable fishery

** ASC certification: Given to seafood products that are raised through "responsible aquaculture" and farming

11,107

PEOPLE

This is the number of Maruha Nichiro Group employees as of March, 2020. Amongst them, 46.3% work internationally outside of Japan.



Our longest-running and best-selling item, Akebono Salmon, has sold close to 4 billion cans since being originally introduced in 1910.



10

COMPANIES

Maruha Nichiro has established a Long-Term Sustainability Vision that promotes initiatives bringing new value to the environment, society and the economy. In line with these efforts, we joined SeaBOS* as one of 10 seafood companies working together with scientists on this initiative. In 2018, Maruha Nichiro's president at the time, Shigeru Ito, was selected as the first inaugural chairman of SeaBOS. Moving forward, we will continue to take an active part in SeaBOS initiatives to ensure a sound and healthy ocean, reduce the occurrence of Illegal, Unregulated and Unreported fishing (IUU) and promote sustainable use of marine resources.

*Seafood Business for Ocean Stewardship: A worldwide initiative including scientists and major corporations focused on promoting sustainable marine industries and ocean management.

The Nebuta Festival held in Japan's Aomori prefecture is a UNESCO Intangible Cultural Heritage event. Maruha Nichiro has been participating in the festival for over half a century. We joined the celebration again in the festival's 53rd year, showing off our resplendent Nebuta floats against the dark night sky!

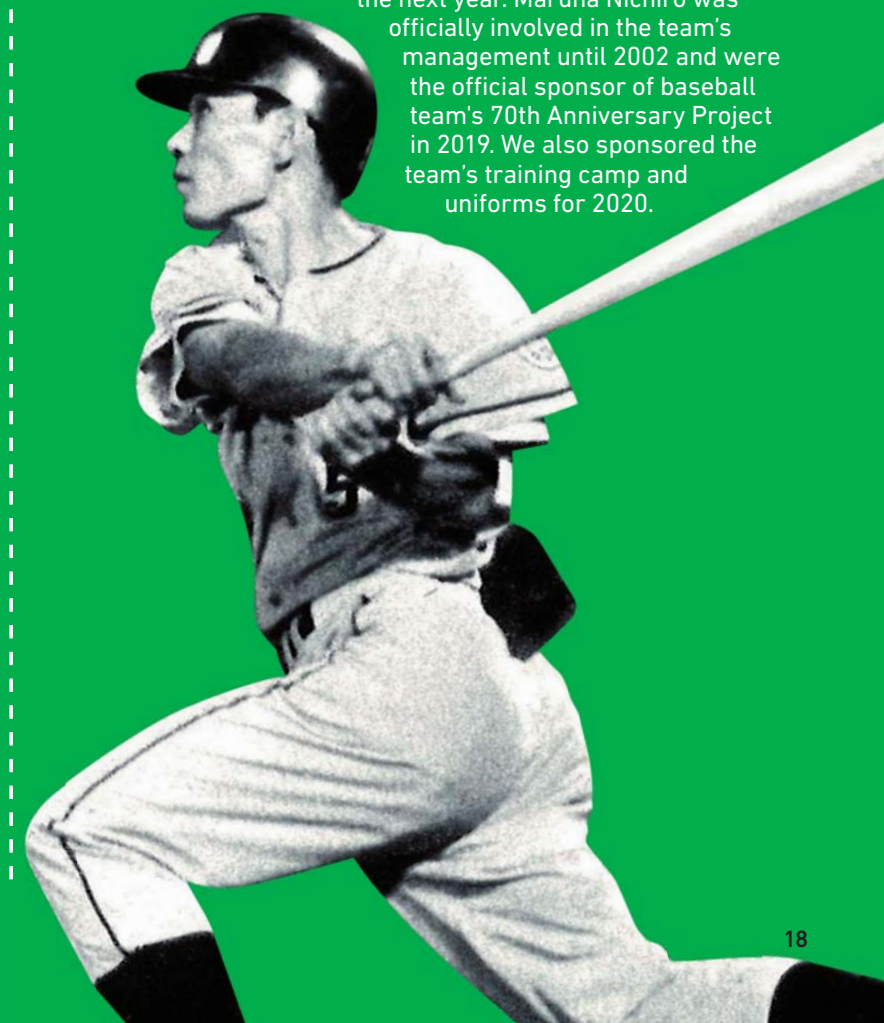
53rd

OCCASION

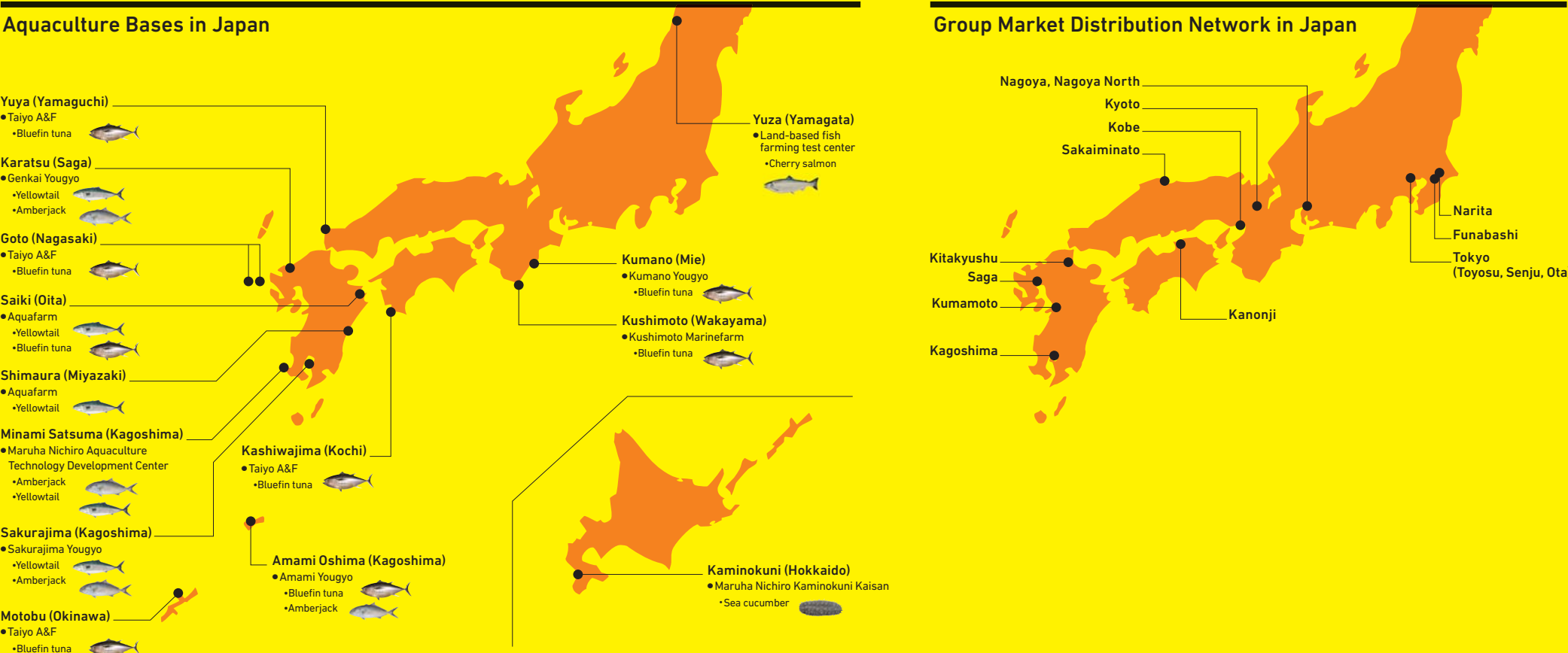


1949

The Yokohama DeNA BayStars was originally conceived as the "Maruha Team" in 1949, but changed their name to the Taiyo Whales the next year. Maruha Nichiro was officially involved in the team's management until 2002 and were the official sponsor of baseball team's 70th Anniversary Project in 2019. We also sponsored the team's training camp and uniforms for 2020.



Main Group Companies		
Taiyo A&F Co., Ltd.	Tokyo/Japan	Fishing/tuna farming
Taiyo Namibia (Pty) Ltd.	Namibia	Crab fishing
Sakana del Peru S.A.	Peru	Fishing
Taiyo Micronesia Corporation	Micronesia	Fishing
Ryukyu Taiyo Co., Ltd.	Okinawa/Japan	Processed marine products sales
Daito Gyorui Co., Ltd.	Tokyo (Toyosu, Senju, Ota), Chiba (Narita)/Japan	Wholesale
Funabashi Uoichi Co., Ltd.	Chiba/Japan	Wholesale
Daitoh Gyorui Co., Ltd.	Aichi (Nagoya)/Japan	Wholesale
Meihoku Uoichiba Co., Ltd.	Aichi (Nagoya North)/Japan	Wholesale
Daikyo Gyorui Co., Ltd.	Kyoto (Kyoto)/Japan	Wholesale
Shinko Gyorui Ltd.	Hyogo (Kobe)/Japan	Wholesale
Kannonji Kaisan Kabushiki Kaisha	Kagawa (Kanonji)/Japan	Wholesale
Sakaiminato Uoichiba Co., Ltd.	Tottori (Sakaiminato)/Japan	Wholesale
Maruha Kyushu Uoichi Holdings Co., Ltd.	Fukuoka/Japan	Business administration
Kyushu Uoichi Co., Ltd.	Fukuoka, Saga/Japan	Wholesale
Kyushu Chuo Uoichi Co., Ltd.	Kumamoto, Kagoshima/Japan	Wholesale
Maruha (N.Z.) Corporation Ltd.	New Zealand	Trawler fishing
Austral Fisheries Pty Ltd.	Australia	Fishing
Maruha (Shanghai) Trading Corporation	China	Import/export/sales of marine products
Maruha Holdings (Thailand) Co., Ltd.	Thailand	Business administration
Maruha Nichiro (Thailand) Co., Ltd.	Thailand	Sales of marine and other products
Maruha Capital Investment, Inc.	USA	Business administration
Westward Seafoods, Inc.	USA	Seafood processing/sales
Alyeska Seafoods, Inc.	USA	Seafood processing/sales
Premier Pacific Seafoods, Inc.	USA	Marine products sales/business administration
Peter Pan Seafoods, Inc.	USA	Seafood processing/sales
Trans-Ocean Products, Inc.	USA	Seafood processing/sales
Seafood Connection Holding B.V.	Netherlands	Marine products sales
Maruha Nichiro Retail Service Co., Ltd.	Tokyo/Japan	Seafood processing/sales



Marine Product Centers Overseas





Main Group Companies		
Taiyo A&F Co., Ltd.	Tokyo/Japan	Frozen foods, seasonings, Freeze-dried foods
Qingdao TAFCO Food Co., Ltd.	China	Vegetable extracts, salmon flakes
Kouyou Suisan Co., Ltd.	Hokkaido/Japan	Seafood processing
Daitoh Foods Co., Ltd.	Aichi/Japan	Seafood processing
Maruha Nichiro Meat and Products USA, Inc.	USA	Sales
QMK International, LLC	USA	Meat processing/sales
Arcland Maruha Meat Co., Ltd.	Kanagawa/Japan	Meat processing
Kingfisher Holdings Ltd.	Thailand	Frozen foods
Southeast Asian Packaging & Canning Ltd.	Thailand	Manufacture of canned tuna and retort pouch foods
KF FOODS	Thailand	Frozen foods
JPK Cold Storage Co., Ltd.	Thailand	Low temperature warehousing
Zhejiang Industrial Group Co., Ltd.	China	Seafood processing/sales
Yantai RiLuDa Foodstuffs Co., Ltd.	China	Frozen foods
Maruha Nichiro Seafoods Corporation	Ibaraki/Japan	Seafood processing/sales
Taiyo Shokuhin Co., Ltd.	Nagasaki/Japan	Seafood processing, dried laver seaweed
Hayashida Eatebies Industry Co.,Ltd.	Saga/Japan	Seafood processing/sales, fish roe
Maruha Nichiro Kyushu, Inc.	Kumamoto/Japan	Frozen foods
Nichiro Chikusan Co., Ltd.	Hokkaido/Japan	Meat processing/sales
Maruha Nichiro Kitanippon, Inc.	Hokkaido/Japan	Canned foods, retort pouch foods, extracts
Maruha Nichiro Yamagata Co., Ltd.	Yamagata/Japan	Fruit jellies, retort pouch foods
Yayoi Sunfoods Co., Ltd.	Tokyo/Japan	Frozen foods
Delica Wave Co., Ltd.	Kanagawa/Japan	Breads, prepared foods for convenience stores
Sungourmet Corporation	Tottori/Japan	Frozen foods
N&N Foods Co., Ltd.	Thailand	Frozen foods
AK & MN BioFarm Co., Ltd.	South Korea	Manufacture/sale of biochemical products in the Omega-3 category
Cixi Young-shin Foods Co., Ltd.	China	Freeze-dried foods
Ningbo, Jijin Xingye International Trade Co., Ltd.	China	Freeze-dried foods

Processing Facilities in Japan

Maruha Nichiro Shin-Ishinomaki Plant

Manufactures frozen foods



The Group's newest plant commenced operations in April 2017. The plant makes full use of manpower-saving technologies such as autonomous transport vehicles and robots, employs environmentally friendly and energy conserving features such as heat recycling systems, features IT-enabled precision quality controls, and has cutting-edge equipment for implementing food defense. Leveraging these technologies, the plant delivers both a high level of quality assurance and low cost operations.



Maruha Nichiro Oh-e Plant

Manufactures frozen foods



This plant manufactures staple frozen foods (frozen noodles and frozen rice meals). The introduction of manufacturing systems with traceability functions has allowed control with 2-dimensional bar code labels, from the acceptance of raw materials to final packaging, enabling fast tracking and tracing.



Maruha Nichiro Utsunomiya Plant

Manufactures fish sausage, frozen foods



This plant manufactures fish sausage and frozen foods. It also hosts the Foods & Fine Chemicals Department that manufactures pharmaceutical and health food ingredients including sodium chondroitin sulfate and DHA, and the Seasonings & Extracts/Freeze-Dried Foods Department that manufactures products such as seasoning extracts.



Maruha Nichiro Hiroshima Plant

Manufactures frozen foods



This plant manufactures frozen foods (fried and processed meats).




Maruha Nichiro Shimonoseki Plant

Manufactures chikuwa, freeze-dried foods

The plant was renovated in 2006 to allow the production of multiple products such as chikuwa, and freeze-dried foods. The plant runs low-cost operations through thorough quality control and automated production lines.

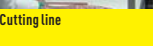
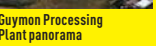





ISO-certified facilities




Meat Products Procurement and Processing Centers

We process and supply safe and reliable beef, pork and chicken procured through a worldwide network. Working in close cooperation with trusted partners, we strive to develop high-added-value products that meet customers' needs.





Supply Sources Outside Japan

Different regions of Japan offer value-added local brand meats. In collaboration with the Tokachi Beef Plant in Hokkaido and group companies, Maruha Nichiro is engaged in producing Hokkaido brand beef. We also maintain a nationwide network of good supply sources for chicken and pork and provide reliable meats with marketing that makes the most of the producers' good reputation.



Meat Processing



We not only produce Maruha Nichiro brand products but also process meats on request from clients in designated plants in and outside Japan that have cleared strict quality control standards. Our wide variety of products ranges from fried chicken, hamburgers and sausages to grilled pork and more. We also focus on making proposals to the ready-made home meal and restaurant markets.



Processing Facilities Overseas



Kingfisher Holdings (Thailand)

Frozen squid, prawns, fried prawns and fried mackerel, etc.





Southeast Asian Packaging & Canning (Thailand)

Canned tuna, retort pouch tuna and pet foods



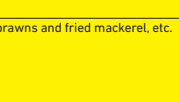

N&N Foods (Thailand)

Frozen prepared foods such as fried prawns, takoyaki (octopus balls) and dim sum




KF FOODS (Thailand)

Frozen squid, prawns, fried prawns and fried mackerel, etc.




Yantai RiLuDa Foodstuffs (China)

Frozen prepared foods




Qingdao TAFCO Food (China)

Vegetable extracts and salmon flakes



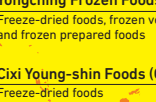
AK & MN BioFarm (South Korea)

Biochemical products in the Omega-3 category




Zhejiang Industriat Group (China)

Processed seafood including crab-flavored seafood sticks, squid slices, fried squid and peeled prawns




Ningbo, Jijin Xingye International Trade (China)

Freeze-dried foods




Yongching Frozen Foods (China)

Freeze-dried foods, frozen vegetables and frozen prepared foods




Cixi Young-shin Foods (China)

Freeze-dried foods




Trans-Ocean Products (USA)

Crab sticks and processed marine products




Peter Pan Seafoods (USA)

Processed seafood including canned salmon and trout



QMK International (USA)

Meat processing/sales



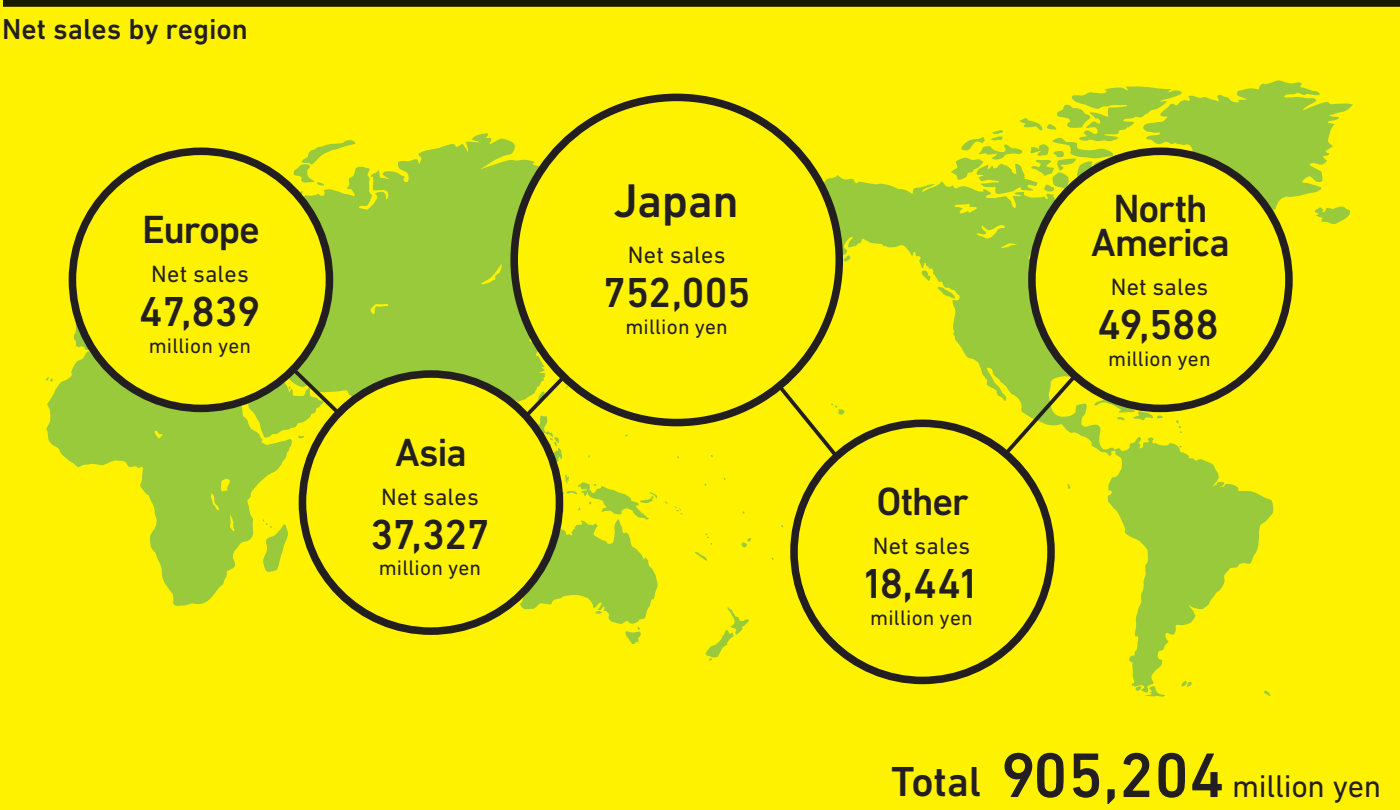
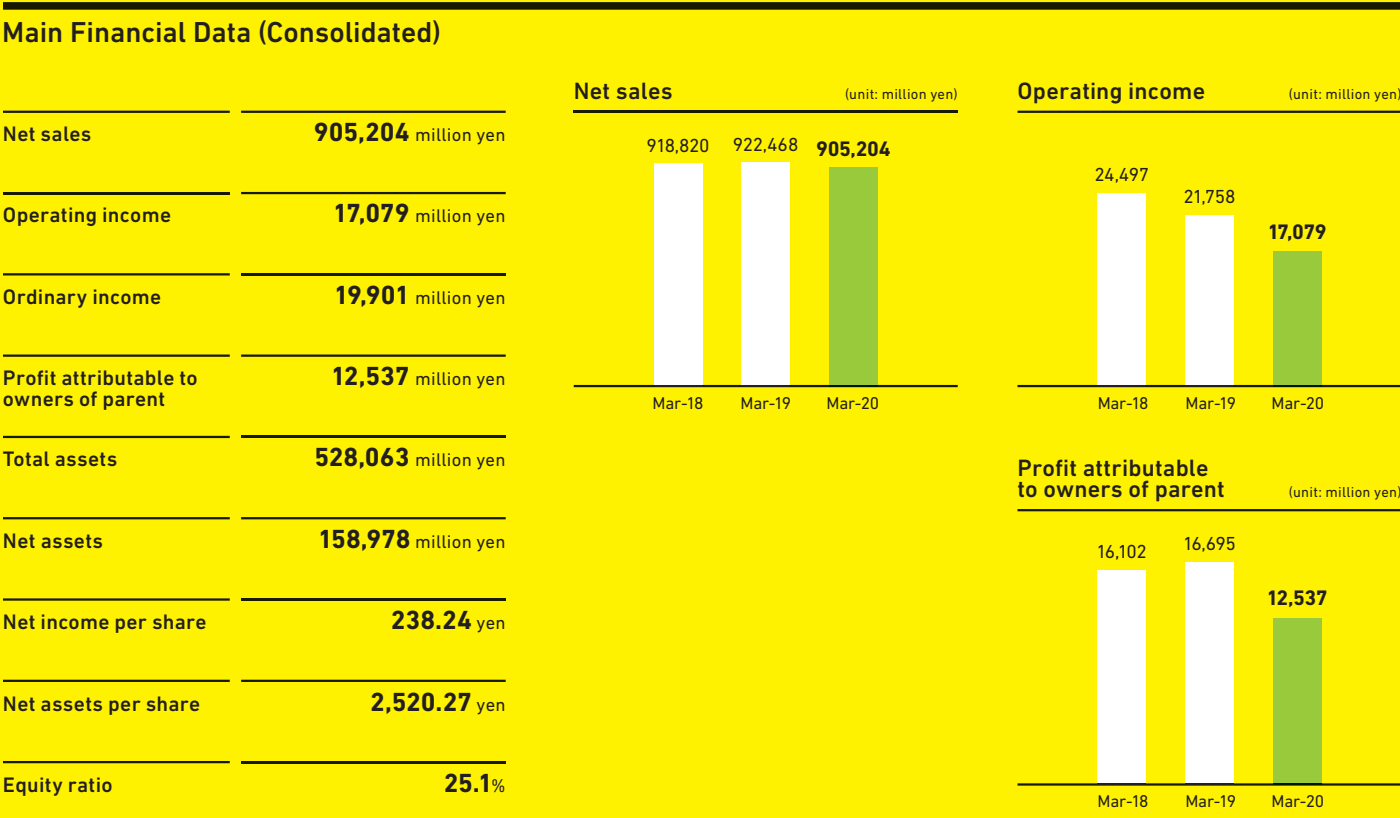
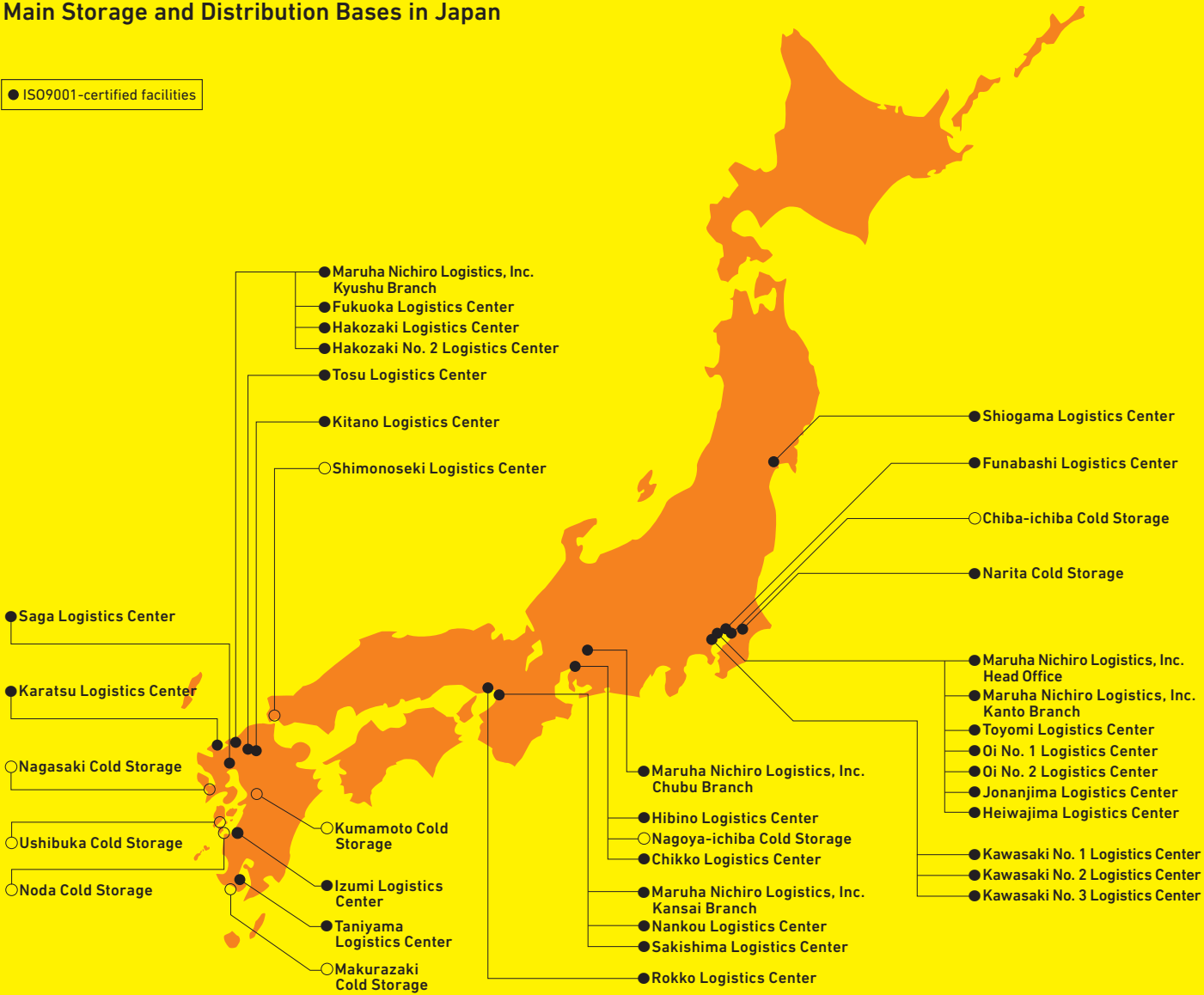
21 Maruha Nichiro Corporation / Corporate Profile

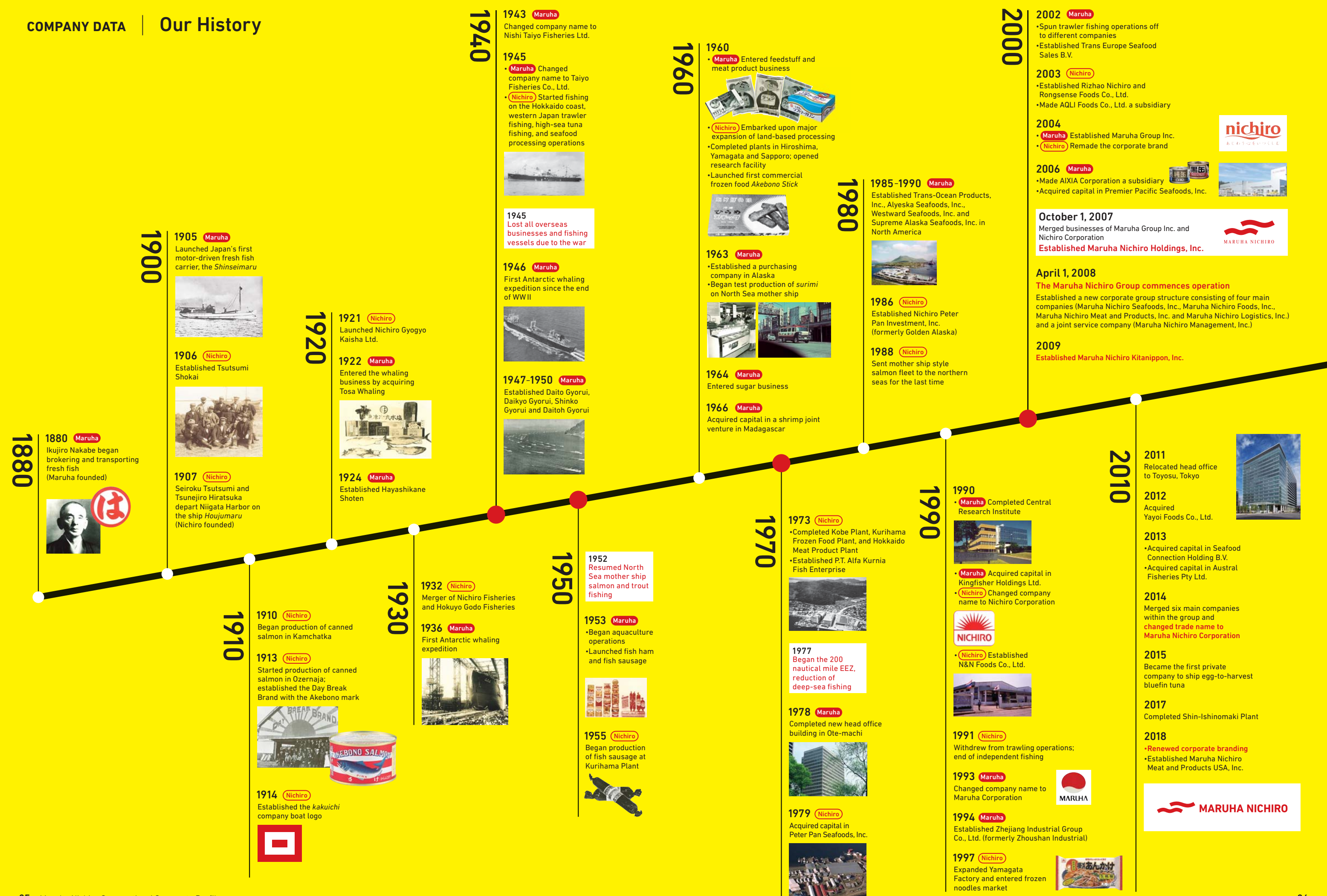
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Main Group Companies		
Maruha Nichiro Logistics, Inc.	Tokyo	Storage, transportation, customs procedures
Maruha Nichiro Logistics Service Kanto Corporation	Tokyo	Contracted cargo handling services
Maruha Nichiro Logistics Service Chubu Corporation	Aichi	Contracted cargo handling services
Maruha Nichiro Logistics Service Kansai Corporation	Osaka	Contracted cargo handling services
Maruha Nichiro Logistics Service Kyushu Corporation	Fukuoka	Contracted cargo handling services
Shin-Nagato Unso Co., Ltd.	Fukuoka	Transportation
AIXIA Corporation	Tokyo	Pet food
Maruha Nichiro Asset, Inc.	Tokyo	Sale/purchase, leasing, management and brokerage of real estate
Central Surimi Lab. Co., Ltd.	Tokyo	Quality and bacteriological examination
Nihon Silo Co., Ltd.	Chiba	Warehousing, freight brokerage
Nichiro Fur Co., Ltd.	Tokyo	Processing/sale of fur goods
CAC Maruha Nichiro Systems	Tokyo	IT, systems

Main Storage and Distribution Bases in Japan

● ISO9001-certified facilities





Corporate Data

Trade name

Maruha Nichiro Corporation

Established

March 31, 1943

Corporate representative

Representative Director,
President & CEO
Masaru Ikemi

Capital

20 billion yen

End of fiscal year

March 31

Business operations

- Fishing
- Aquaculture
- Import, export, processing, and sales of marine products
- Production, processing, and sales of frozen foods, retort pouch foods, canned foods, fish hams and sausages, food and chemicals, and beverages
- Import of meat and feedstuff raw materials
- Production, processing, and sales of meat

Location

2-20, 3-chome, Toyosu,
Koto-ku, Tokyo, Japan

Phone

+81-3-6833-0826

Fax

+81-3-6833-0506

URL

<https://www.maruha-nichiro.com>