





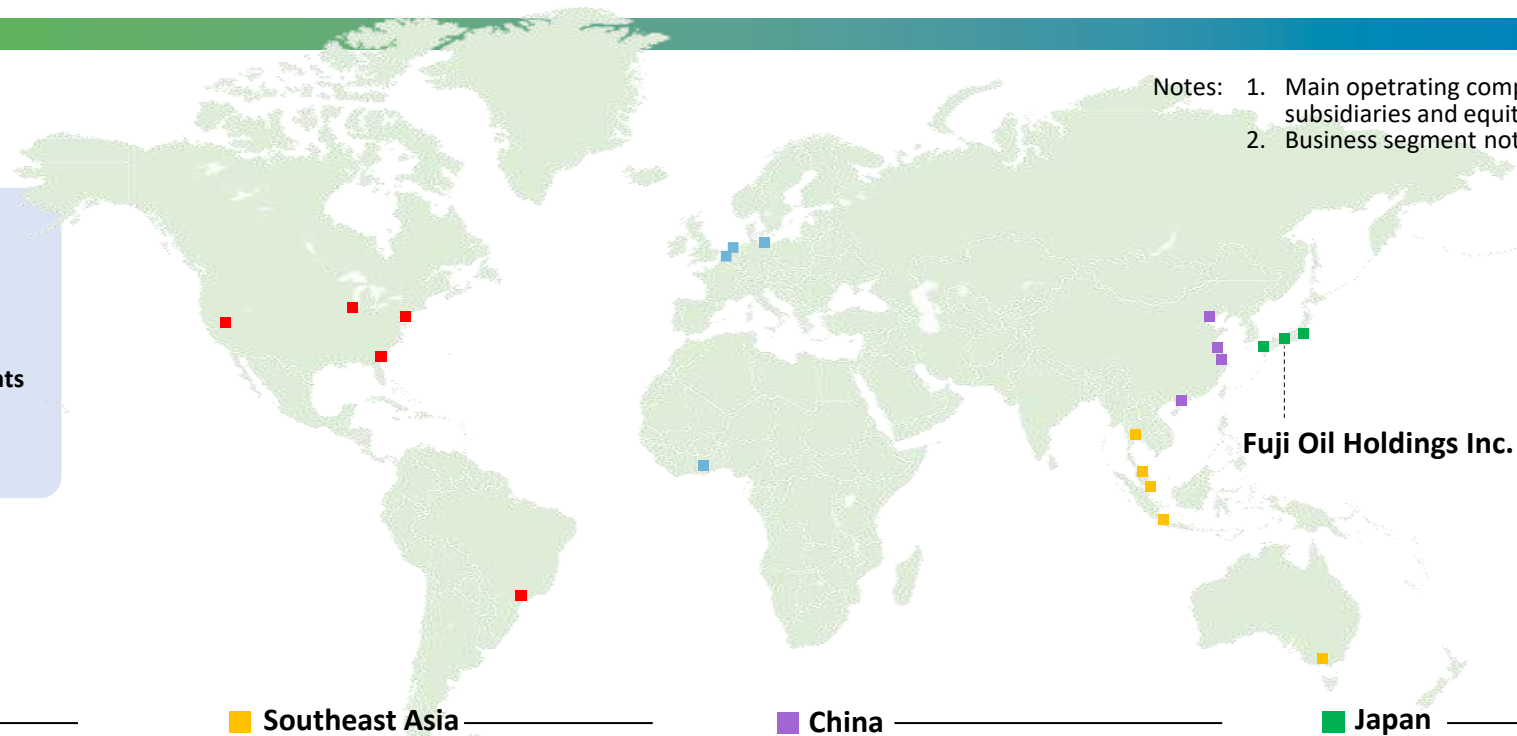


# FUJI OIL GROUP

## Group Information

<b>Trading name</b>	<b>FUJI OIL HOLDINGS INC.</b>
<b>President and CEO</b>	<b>Mikio Sakai</b>
<b>Established</b>	<b>October 1950</b>
<b>Details of business</b>	<b>Group-wide management strategies and overseeing their implementation</b>
<b>Capitalization</b>	<b>13,208 million yen (as of March 31, 2023)</b>
<b>Headquarters</b>	<b>Daibiru Honkan Building, 3-6-32, Nakanoshima, Kita-ku, Osaka-shi, Osaka, 530-0005, Japan</b> <small>*Registered location of headquarters: 1 Sumiyoshi-cho, Izumisano-shi, Osaka</small>
<b>Consolidated net sales</b>	<b>557,410 million yen (year ended March 31, 2023)</b>
<b>Consolidated ordinary income</b>	<b>9,690 million yen (year ended March 31, 2023)</b>
<b>Consolidated net assets</b>	<b>468,789 million yen (year ended March 31, 2023)</b>
<b>Number of employees(consolidated)</b>	<b>5,799 (as of March 31, 2023)</b>

-  **Vegetable Oils and Fats**
-  **Industrial Chocolate**
-  **Emulsified and Fermented Ingredients**
-  **Soy-Based Ingredients**






Notes: 1. Main operating companies are listed consolidated subsidiaries and equity-method affiliates  
 2. Business segment notation is based on accounting segment.

**Fuji Oil Holdings Inc.**

## ■ Americas

- Fuji Specialties, Inc.
- Fuji Oil International, Inc.
- Fuji Vegetable Oil, Inc. 
- Blommer Chocolate Company 
- Harald Indústria e Comércio de Alimentos Ltda 
- Oilseeds International, Ltd. 

## ■ Europe

- Fuji Europe Africa B.V.
- Fuji Oil Europe  
- Fuji Brandenburg GmbH  
- Fuji Oil Ghana Ltd. 

## ■ Southeast Asia

- Fuji Oil Asia Pte. Ltd.  
- Fuji Oil (Singapore) Pte. Ltd. 
- Woodlands Sunny Foods Pte. Ltd. 
- Palmaju Edible Oil Sdn. Bhd. 
- Fuji Global Chocolate (M) Sdn. Bhd. 
- Unifuji Sdn. Bhd. 
- Fuji Oil Philippones, Inc.  
- PT. Freyabadi Indotama 
- PT. Musim Mas-Fuji  
- Fuji Oil (Thailand) Co., Ltd. 
- Freyabadi (Thailand) Co., Ltd. 
- Industrial Food Services Pty. Ltd. 

## ■ China

- Fuji Oil (China) Investment Co., Ltd.   
- Fuji Oil (Zhang Jia Gang) Co., Ltd.   
- Fuji Oil (Zhaoqing) Co., Ltd. 
- Tianjin Fuji Protein Co., Ltd. 
- Blommer Chocolate Manufacturing (Shanghai) Company Ltd. 

## ■ Japan

- Fuji Oil Co., Ltd.    
- Fuji Fresh Foods Co., Ltd. 
- Fuji Sunny Foods Co., Ltd. 
- Omu Milk Products Co., Ltd. 
- Hannan Tank Terminal Co., Ltd. 
- Chiba Vegoil Tank Terminal Co., Ltd. 





By promoting environmental conservation, respect for human rights, fair business practice, risk management and other initiatives in cooperation with our suppliers, we aim to achieve sustainable growth for all three of us: suppliers, the Group and society. Fuji Oil has set medium- and long-term targets and KPIs to achieve sustainable procurement by raw material, such as zero deforestation, zero peatland development, and zero exploitation.

- Sustainable Procurement
- Collaboration with suppliers
- Contribution to the SDGs



Responding to market needs, the Fuji Oil Group creates seeds for the future and provides new food value together with its customers. We are also focusing on the development of new technologies and products through a research and development system in which the Future Creation Laboratory, materials development, and market development work together, as well as through production technology development that addresses the embodiment of production means.

- Safety and Security
- R&D
- Production Technology Development



The Fuji Oil Group's ingredients are processed, prepared, and transformed into new foods and beverages for a wide range of customers. In addition, when selling food ingredients, we provide information on market trends and propose solutions to our customers' issues in all aspects, including process and workability improvements.

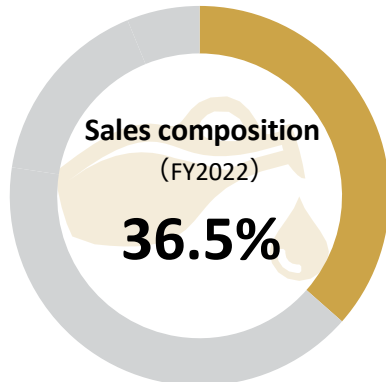
- Co-creating with customers
- Group Synergy
- Marketing





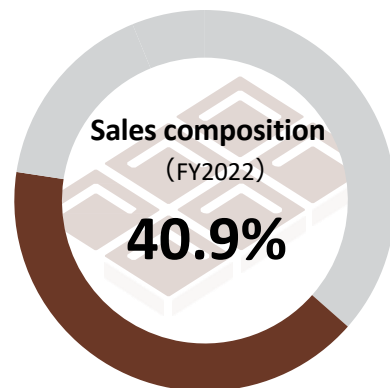
## Vegetable Oils and Fats

We develop and manufacture a wide range of oil and fat products, including function-enhancing oils and fats for chocolate, and oils and fats that improve flavor and texture.



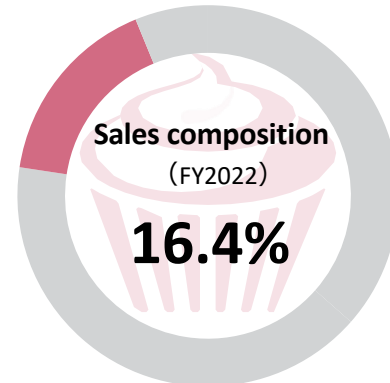
## Industrial Chocolate

We propose chocolate with high flavored couverture and chocolate that combines functionality and taste depending on the application such for bread and ice cream.



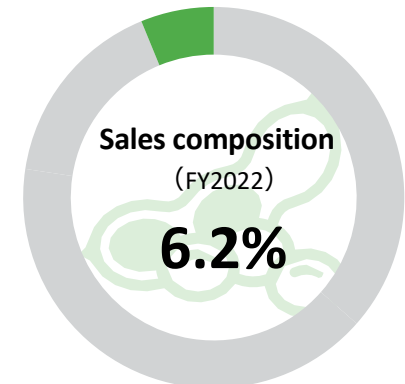
## Emulsified and Fermented Ingredients

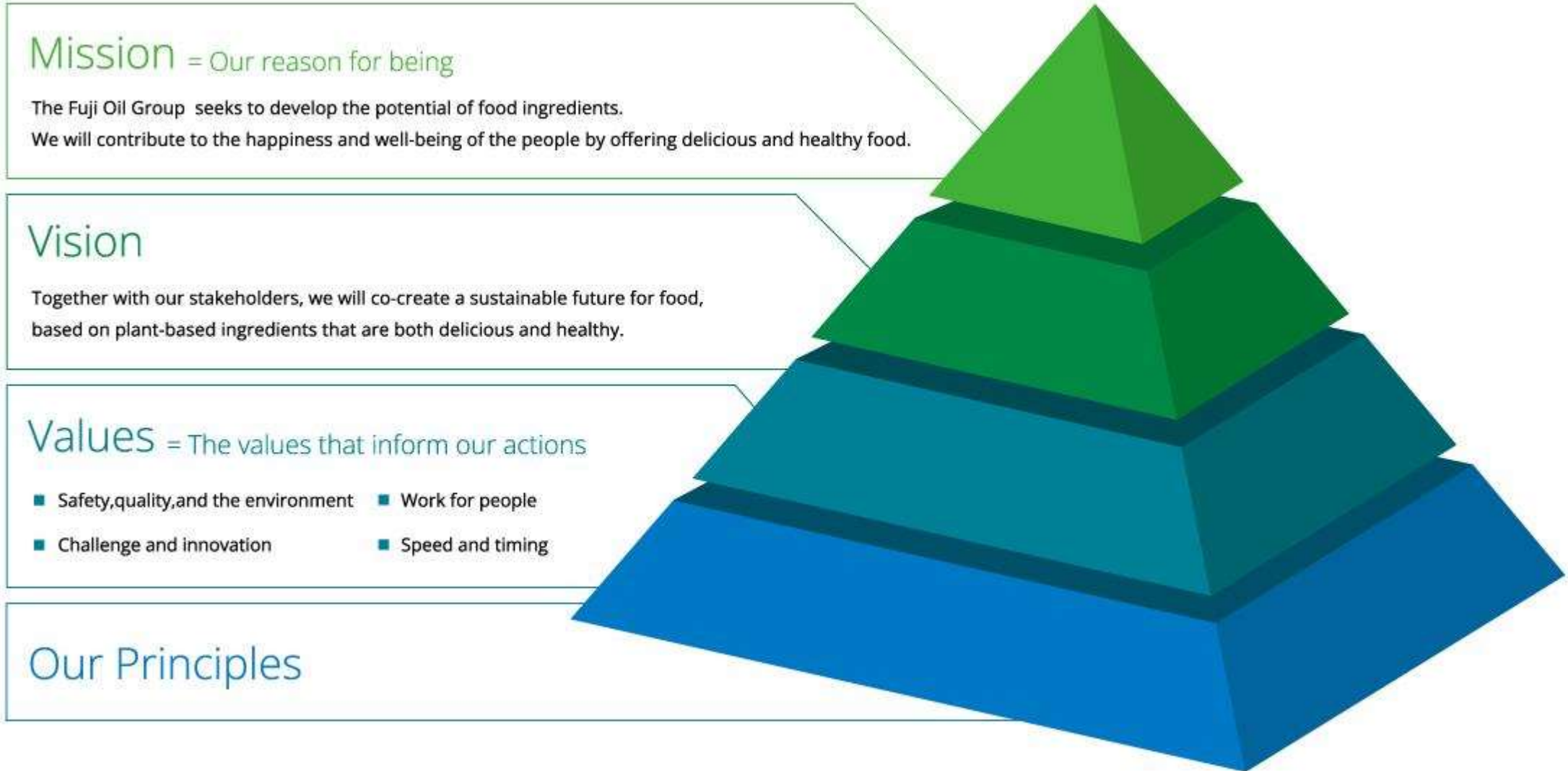
Using advanced emulsification fermentation technology, we have developed a lineup of products with stable functions, taste, and ease to use.



## Soy-based Ingredients

We draw out the possibilities of soybeans in the aspects of nutrition, health, delicious flavor, and functionality, and apply them in developing everything from soy ingredients to soy products.





## Key policies of the Mid-Term Management Plan, **Reborn 2024**



**1**

**Strengthening of business foundation**  
(restoring profitability and creating new value)

- (1) Restore core profitability**
  - Implementation of appropriate pricing strategy
  - Cost reduction (mainly productivity improvements)
- (2) Revitalize product portfolio in existing businesses through high-value-added Solutions**
- (3) Concentrate allocation of management resources to growth and strategic areas**
  - Blommer: Strengthen production system
  - Harald: Started to operation of the second factory
  - Oils and fats business in the Americas: Engage in the food service market
- (4) Initiatives aimed at new business creation**
  - Technology x Market Approach x Brand

**2**

**Strengthening global management**

- (1) Adopt business-specific ROIC**
  - Thorough business management
- (2) Profit management by strengthening the business axis**
  - Enforce cost control, implement appropriate pricing strategies, and strengthen monitoring systems
  - Resolve cross-area issues
- (3) Research / Technology development**
  - Integration with strategic goals
  - Global support and speediness
- (4) DX**
  - Evolve business management
  - Initiatives aimed at new business creation

**3**

**Enhancing sustainability**  
(Aligning sustainability strategy with management strategy)

- (1) Distinctiveness through sustainable procurement**
  - Establish supply system for certified oil
- (2) Climate change response**
  - Link with policies for each area
- (3) Utilize human resources**
  - Hiring, development, and accurate placement of personnel
  - Promote DE&I



## Raw Materials



**Prime Soy Meat - Creating a “new era” of soy meat**

To produce Prime Soy Meat, we have developed a prime texture manufacturing method that achieves both “meat-like fibrous texture and chewiness” and “tenderness,” which has been said to be difficult to realize, by applying soy and oil and fats processing technologies.

Prime Soy Meat can offer a more meat-like texture and oily flavor compared to conventional general soy meat.



**PRORARE® - Supporting an aging society**

We have developed the DHA/EPA-containing oil and fat ingredient “PRORARE®,” which can be added to general foods, by improving oxidation stability using our unique technology.

It has been confirmed that the intake of foods containing PRORARE® for 12 months suppresses decline in cognitive function and reduces the risk of bone fractures in the elderly.

## Development Technology



**MIRACORE® - Bringing more flavor to PBF**

The feeling of satisfaction that animal-based products uniquely deliver is critical for people to continue to enjoy eating plant-based food (PBF), which is friendly to the global environment.

MIRACORE®, a technology platform in which technologies for plant-based oils and fats and for proteins are integrated, embodies the satisfaction uniquely afforded by animal-based foods.



**Development of palm oil alternative towards a sustainable food future**

While palm oil is a major oilseed crops in the world, the production of palm oil has been associated with global environmental issues, such as deforestation and biodiversity loss.

As part of the NEDO (New Energy and Industrial Technology Development Organization) project, we have worked with Niigata University of Pharmacy and Medical and Life Sciences to produce palm oil alternative using oleaginous yeast and have achieved the world’s top-level production of palm oil alternative.



## Inclusion in ESG indexes

June 2023: Listed in the FTSE4GOOD Developed Index, FTSE4GOOD Japan Index, and FTSE Blossom Japan Index (second consecutive year)

June 2023: Listed in the S&P/JPX Carbon Efficient Index (fifth consecutive year)



\*FTSE Russell (the trading name of FTSE International Limited and Frank Russell Company) confirms that FUJI OIL HOLDINGS INC. has satisfied the requirements to become a constituent of the FTSE4Good Index Series, FTSE Blossom Japan Index and FTSE Blossom Japan Sector Relative Index.

## Communication with society

June 2022 : Special Award at the 23rd Logistics Environment Awards organized by Japan Association for Logistics and Transport (JALoT)

December 2022: Recognized as an “A-list” company in the categories of water security and forests and as an “A-” in the category of climate change by CDP in 2022

February 2023: Selected as a Supplier Engagement Leader by CDP in 2022

May 2023: Selected as one of the top 200 companies in the Asia-Pacific Climate Change Leaders survey jointly conducted by Nikkei Asia, the UK’s Financial Times, and the German research firm Statista (second consecutive year)



## Creation of sustainable food resources / health and nutrition

March 2022: 2022 Award for Achievement in Technological Research by Japan Society for Bioscience, Biotechnology, and Agrochemistry (JSBBA)

October 2022: Agriculture, Forestry, and Fisheries Research Council Chairman’s Award in the Private Sector at the 23rd Private Sector Agriculture, Forestry and Fisheries Research and Development Achievement Award organized by Japan’s Ministry of Agriculture, Forestry and Fisheries and the Japan Association for Techno-innovation in Agriculture, Forestry and Fisheries (JATAFF)

January 2023: Grand Prize at the 2022 Nikkei Excellent Products and Services Awards organized by Nikkei Inc.



## Communication with society

January 2023: Silver Award (excellence) at the Sustainability Site Awards 2023 organized by the Association for Sustainability Communication

February 2023: Excellence Award at the Nikkei Integrated Report Awards organized by Nikkei Inc. (fifth consecutive year)

## Sustainable procurement

March 2023: Japan's Ministry of Agriculture, Forestry and Fisheries Minister's Award at the Domestic Food Manufacturer Sustainable Procurement Excellence Awards



## Women's empowerment

August 2017: "Platinum Kurumin" certification from Japan's Ministry of Health, Labour and Welfare

November 2022: Certified as a Leading Company in Women's Participation in Osaka City (fourth consecutive term / eighth consecutive year)



Please visit the following sites for more information:

- **Integrated Report:** [https://www.fujioilholdings.com/en/ir/library/integrated\\_report/](https://www.fujioilholdings.com/en/ir/library/integrated_report/)
- **Sustainability Report:** <https://www.fujioilholdings.com/sustainability/>

## Health management

November 2022: Recognized in the Great Place to Work (GPTW) ranking for the Brazil Industry Sector  
 • Harald Indústria e Comércio de Alimentos Ltda. (third consecutive year)

March 2022: Certified in the 2023 Certified Health & Productivity Management Outstanding Organizations Recognition Program by Japan's Ministry of Economy, Trade and Industry and Nippon Kenko Kaigi  
 • Fuji Oil Holdings Inc. (sixth consecutive year)  
 • Fuji Oil Co., Ltd. (sixth consecutive year)  
 • Fuji Sunny Foods Co., Ltd. (fifth consecutive year)

- Named among the top 500 in the large enterprises category (White 500)  
 • Fuji Oil Holdings Inc. (sixth consecutive year)  
 • Fuji Oil Co., Ltd. (sixth consecutive year)

Recognized in the SME category of the 2023 Certified Health & Productivity Management Outstanding Organizations Recognition Program by Japan's Ministry of Economy, Trade and Industry and Nippon Kenko Kaigi  
 • Fuji Tsukuba Foods Co., Ltd. (fifth consecutive year)  
 • Omu Milk Products Co., Ltd. (fifth consecutive year)



※ For any inquiries on this material, please contact the Public Relations Group at [kouhou@so.fujioil.co.jp](mailto:kouhou@so.fujioil.co.jp).