



FUJI OIL GROUP





Group Information

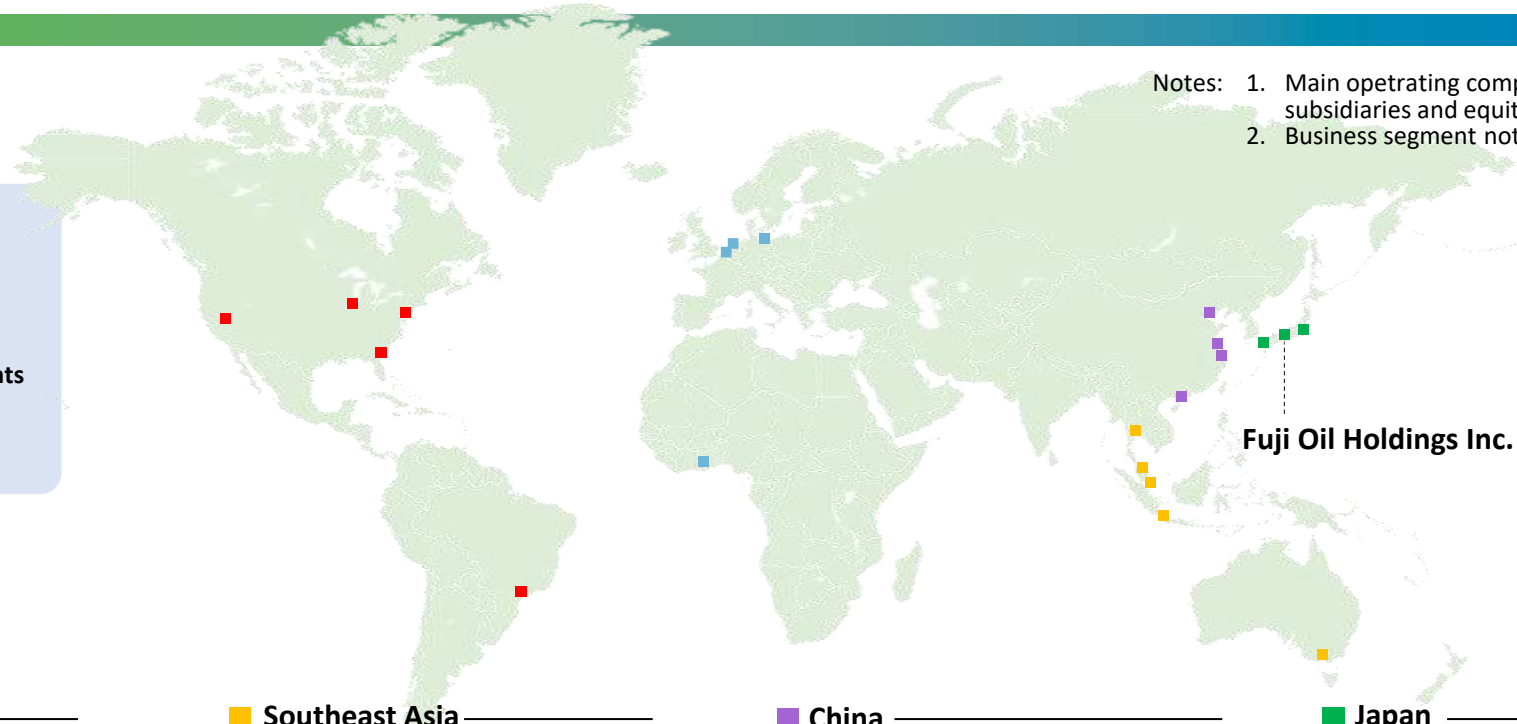
Revised in May 2024



(c) FUJI OIL HOLDINGS INC. All Rights Reserved.

Trading name	FUJI OIL HOLDINGS INC.
President and CEO	Mikio Sakai
Established	October 1950
Details of business	Group-wide management strategies and overseeing their implementation
Capitalization	13,208 million yen (as of the end of March 2024)
Headquarters	Daibiru Honkan Building, 3-6-32, Nakanoshima, Kita-ku, Osaka-shi, Osaka, 530-0005, Japan <small>*Registered location of headquarters: 1 Sumiyoshi-cho, Izumisano-shi, Osaka</small>
Consolidated net sales	564,087 million yen (year ended March 31, 2024)
Consolidated ordinary income	16,791 million yen (year ended March 31, 2024)
Consolidated net assets	470,221 million yen (year ended March 31, 2024)
Number of employees(consolidated)	5,731 (as of March 31, 2024)

-  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.

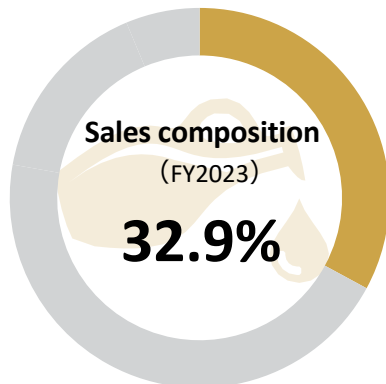
- Co-creating with customers
- Group Synergy
- Marketing





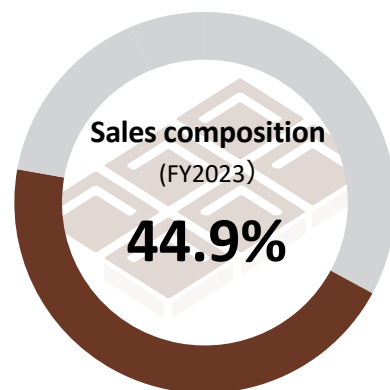
Vegetable Oils and Fats

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.



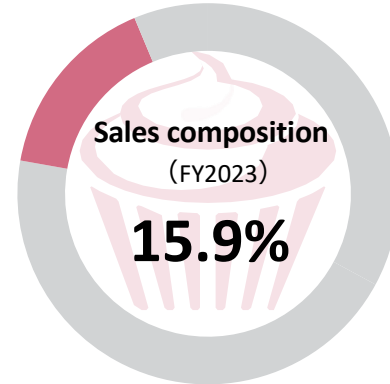
Industrial Chocolate

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



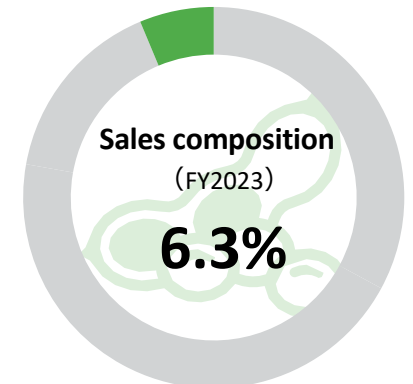
Emulsified and Fermented Ingredients

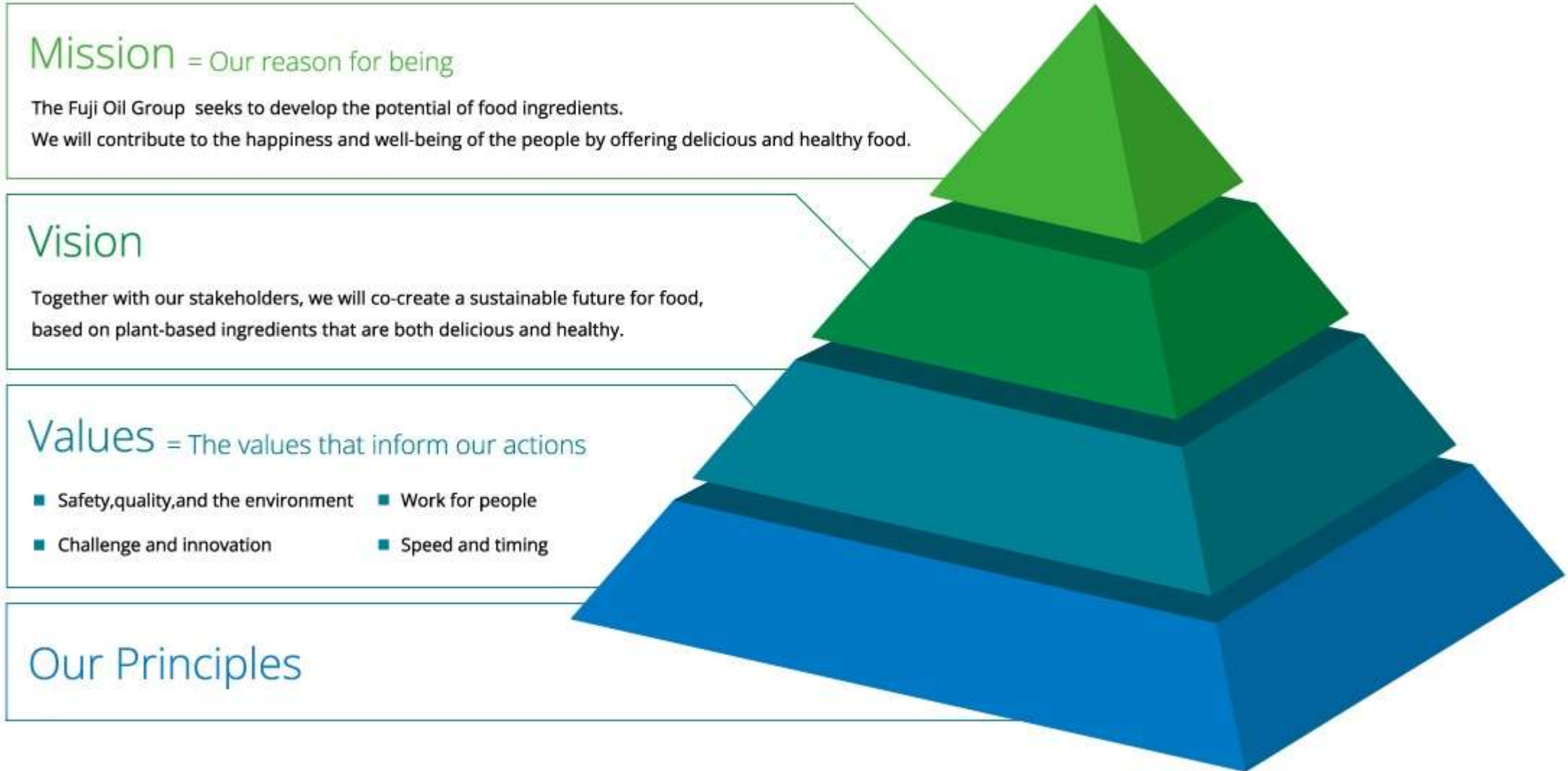
Using advanced emulsification fermentation technology, we have developed a lineup of products with stable functions, taste, and ease to use.



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 – Soy meat in the new era

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, based on research findings on soybeans, oils, and fats.

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



PRORARE® - Supporting an aging society

Through research using PRORARE®, a stabilized DHA/EPA oil and fat ingredient made using our proprietary flavor deterioration suppression technology, we have discovered new knowledge related to bone metabolism in addition to brain function.

Focusing on the prevention of age-related health issues, we are conducting research every day to solve health issues such as a decline in physical and cognitive functions that occur with aging.

Development Technology



MIRACORE® - Bringing more flavor to PBF

MIRACORE® is the Fuji Oil Group’s proprietary technology brand that realizes the unique deliciousness of animal-based products without using animal-based ingredients.

MIRACORE®, a fusion technology of vegetable oils and fats and soy protein technologies that the Fuji Oil Group has cultivated over 70 years since its founding, can offer a sense of satisfaction as if you were eating animal-based products.



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 the impact on biodiversity.

In a NEDO 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 productivity 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)
- 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.
- March 2023: 2022 Branch Technology Award by JSBBA's Kansai Branch
- December 2023: 53rd Food Industry Technology Achievement Award (product and technology category) by Shokuhin Sangyo Shimbussha Co., Ltd



Communication with society

- February 2023: Excellence Award at the Nikkei Integrated Report Awards organized by Nikkei Inc. (fifth consecutive year)
- January 2024: Silver Award (excellence) at the Sustainability Site Awards 2024 organized by the Association for Sustainability Communication (second consecutive year)

Sustainable procurement

November 2021: Grand Prize and the Minister of Agriculture, Forestry and Fisheries Award at the 22nd Green Purchasing Award

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/
- **Sustainability Report:** <https://www.fujioilholdings.com/sustainability/>

Health management

March 2024: Certified as Great Place to Work (GPTW) in Brazil

- Harald Indústria e Comércio de Alimentos Ltda. (seventh consecutive year)

March 2024: Recognized in the large enterprise category (White 500) of the 2024 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. (seventh consecutive year)
- Fuji Oil Co., Ltd. (seventh consecutive year)

Recognized in the large enterprise category of the 2024 Certified Health & Productivity Management Outstanding Organizations Recognition Program by Japan's Ministry of Economy, Trade and Industry and Nippon Kenko Kaigi

- Fuji Sunny Foods Co., Ltd. (sixth consecutive year)

Recognized in the SME category of the 2024 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. (sixth consecutive year)
- Omu Milk Products Co., Ltd. (sixth consecutive year)



※ For any inquiries on this material, please contact the Public Relations Group at kouhou@so.fujioil.co.jp.