

Material for Business Overview

Code number: 2001

NIPPN CORPORATION https://www.nippn.co.jp/en/

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NIPPN Group Overview

NIPPN's History

Main Business Locations

Changes in Operating Results

Business Segments

Flour Milling

Food

Other

Overseas Business



NIPPN Group Overview

Management Philosophy

The NIPPN Group contributes to the realization of a sustainable society by pursuing the well-being (happiness, health, and smiles) of people.

Management Policy

To realize our management philosophy, the NIPPN Group will work together with stakeholders including our customers, employees, shareholders, and societies to create future-focused value.



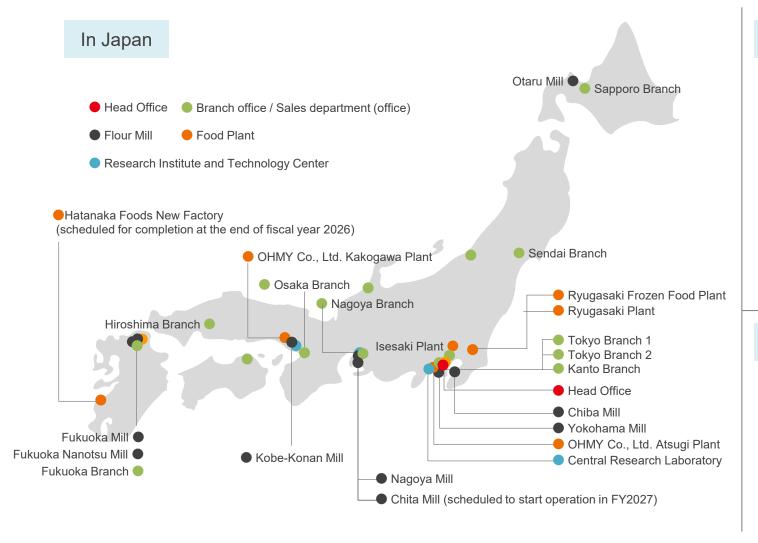
	Company name:	NIPPN CORPORATI	ON			
	Established:	December 1896				
	Capital:	¥18,670 million				
_	Number of companies:	59 subsidiaries and 21 affiliates, including 41 consolidated subsidiaries and 13 equity method affiliates				
	Number of employees:	NIPPN Consolidated basis	1,277 4,001	(As of the end of September 2025)		



NIPPN's History Expand business areas with a focus on growth areas and value-creating businesses. Jan. 1. 2021 Changed our company name to Other 1969 1989 2003 2006 NIPPN CORPORATION Entered the pet food Flaxseed for home Entered the Flaxseed for healthcare business professional use use launched business launched Food 1955 1973 1991 2003 2013 2020 **Expanding business** Birth of the Entered the Entered the Entered the Entered the Acquired shares Birth of "SOYL soybeans into the food industry "Oh'my" brand premix business frozen food Nakashoku in NAGANO PRO" business (readv-made TOMATO Co.. business based on flour milling Acquired shares in OK Food meal) business Ltd. Industry Co., Ltd. (made this company into a wholly owned subsidiary in 1896 Flour Milling 1913 1896 1969 1975 2021 **Nippon Flour Mills** Founded with the Beginning of buckwheat Beginning of corn milling Beginning of rice flour Absorbed and merged Co., Ltd. established with Tofuku Flour Mills latest mechanical flour milling milling wheat flour milling Co., Ltd. **Overseas** 1934 1996 2000 2004 2014 2023 2024 expansion First overseas Expansion into Expansion into the Premix plant in Expansion into Invested in Utah Expansion into capital investment Thailand **United States** Shanghai began Indonesia Flour Milling, LLC Vietnam operations



Operating Numerous Locations in Japan and Overseas



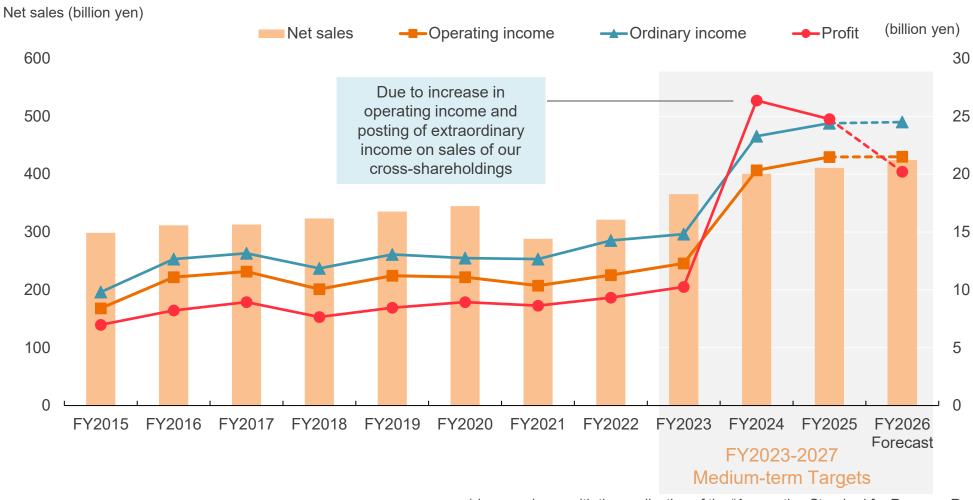


Sale of premix products, etc.





Operating Results



^{*} In accordance with the application of the "Accounting Standard for Revenue Recognition" and other standards, the figures for FY2021 are those after retrospective application. © NIPPN CORPORATION All rights reserved. 7



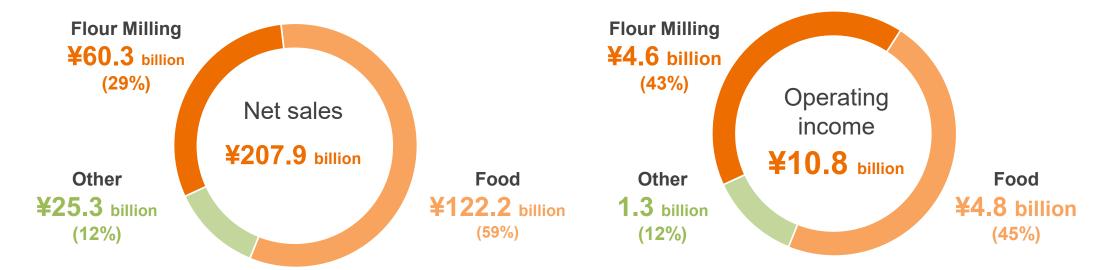
Sustainable Growth and Changes in Business Structure



^{*} In accordance with the application of the "Accounting Standard for Revenue Recognition" and other standards, the figures for FY2021 are those after retrospective application.



FY2025 second quarter results

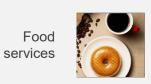


*All stated amounts are rounded down to the nearest ¥100 million.

Flour Milling Wheat flour for professional use







Pet food

Biotechnology business Cosmetics Sports clubs



Flour Milling Share of Wheat Flour Sales 25.0% (FY2025) (Survey by Nikkan Keizai Tsushin Co., Ltd.)

Since our establishment in 1896, NIPPN has worked to develop the flour-based food culture in Japan, including bread, noodles, and confectionaries, and we have been on this journey together with our customers. In the manufacturing division, we have put in place a comprehensive management system covering all processes from the procurement of raw materials to manufacturing and shipping, and have seven mills nationwide, including the Chiba Mill, which has one of the highest flour milling capacities in Japan, and the Yokohama, Nagoya, Kobe-Konan, Fukuoka, Fukuoka Nanotsu, and Otaru Mills, so that we can supply flour that is safe and has a consistent quality.



Wheat flour for professional use

Flour types and applications

		Bread flour	All purpose flour	Pastry flour	Cake flour	Durum semolina	
Main applications	Flour for bread Flour for noodles Flour for confectionery Other	Loaf of bread	Loaf of bread Sweetened bread French bread, etc. Chinese-style noodles	Udon noodles Hiyamugi, somen noodles Cookies, Japanese confectionery	Castella, cakes Japanese confectionery, tempura flour Cookies	Spaghetti Macaroni	
	Industrial use	Yakifu, karinto, gluten, starch		Snacks, starch glue			
	Other	Adhesives (industrial use), feed					





Wheat Bran

- The hull of wheat, a byproduct of flour production.
- A marketable commodity, influenced by the market prices of feed ingredients (imported grains), freight, and exchange rates.
- The main use is "feed"
- In addition to being used for compound feed (blending multiple feed ingredients), it is also used for a single ingredient (sold as is for feed) and as a culture medium (used for mushroom cultivation and enzyme production).

Warehousing

- Housing wheat in our own grain silos
- Revenues from storage and loading/unloading fees







Chiba Mill



Food Business (1)

Food Ingredient Business

Professional-use materials with a focus on premixes

We are contributing to our customers, not only in Japan but also overseas, through the novelty of our products, and the convenience, stability, and economic efficiency of our manufacturing processes, based on our carefully selected raw materials and ingredients and our varied know-how that we've built up over many years.

Our corn and rice flour products utilizing the technologies we developed in our flour milling operations are used by a wide range of customers manufacturing confectionaries and bread. As an explorer of the world of flavors, we are also working on the seasonings business.

1H FY2025 Sales Composition: ¥122.2 billion (59%)

Features of premixes

unio	y to create que products
thro	ugh
forn	nulation

Novelty

Easy for everyone to cook

Convenience

Stability No matter who makes the product, quality is unlikely to vary

Economic efficiency No complicated processes and less wasted work











Processed Food Business

Home-use food products with a focus on dry pasta

Other major

products

In the pasta brand lineup, the Oh'my brand which has been familiar to people of all ages and "Oh'my Premium" that makes "Every day" a "Great Moment!" enable us to meet the needs of our customers in various cooking and eating situations. We also offer a diverse lineup of products such as flour, premixes, and various flaxseed products (grains, powder, oil, etc.) with wonderful nutritional properties to add color to our customers' dining tables.



The standard Oh'my Pasta series



Quick-cooking Oh'my short pasta series



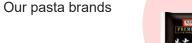








Easy, convenient, and healthy products with characteristics







Oh'my Premium Series with a glutinous and elastic texture









1H FY2025 Sales Composition:

Food Business (2)

Frozen Food Business

Product lines that specialize in their fields of expertise

We start by making our products easy to use—they are simple, convenient and storable—and offer added-value products that are more delicious than other products and meet the needs of a diverse range of customers. We satisfy our customers, which include households, restaurants, etc. by developing products suitable for a variety of eating situations such as breakfast, lunch, dinner, and snacks. These products include frozen pasta and pasta sauce, plates, prepared foods, meals for boxed lunches, snacks, desserts, and frozen dough.

¥122.2 billion (59%)

Our Strengths

Differentiation from competitors' products by products in trays

Promotion of environmentally friendly products by changing specifications to paper travs

High product quality and a wide selection of products



Yokubari Series Oh'my Premium Series



Trendy Meal Series



Food service products, etc.

Nakashoku (Ready-made meal) Business

Production of boxed lunches, cooked noodles, and prepared foods for convenience stores

"Nakashoku" (ready-made meals) are positioned somewhere between dining in restaurants and dining at home.

Ready-made meals contribute greatly to a convenient and affluent diet, including boxed lunches, prepared foods, prepared breads, and cooked noodles. We have been opening manufacturing plants for "Nakashoku" ready-made meals in locations throughout Japan and are offering products that suit the demands of the times on a daily basis with advanced equipment and in a hygienic environment.

	1	2	3
Our Strengths	Product development utilizing group synergies	Product supply system with a full lineup of boxed lunches, rice balls, sushi, sandwiches, prepared foods, noodles, frozen foods, etc.	Production bases covering eastern Japan to the Chubu and Tokai regions



Selling the Group's diverse food ingredients (products) to the readymade meals market and supermarkets (backyard)

Food Business (3)

Other Related Businesses

> Processed soybean products







Processed tomato products







Thanks and Gratitude OK Food Industry Co., Ltd.





Supplementary Information on the Food Business: Pasta Brand "Oh'my"

To compensate for the postwar rice shortage, artificial rice made from wheat flour (granular pasta) was produced. With the manufacturing facilities and raw materials used for it, this artificial rice aimed to achieve the highest quality, unlike any other. Accordingly, the trademark "Oh'my" was created based on the phrase "Osama no kome (the king's rice)," which was abbreviated to "Oh'my" (which was derived from "king of rice" in Japanese) and eventually became "Oh'my."



Poster of our macaroni product at that time



Poster from the mid-1950s to mid-1960s

Pasta that makes "Every day" a "Great Moment!"

It is not just delicious.

Pasta that makes you feel "Great!" would surely bring even more joyful smiles to dinner tables. With that idea in mind, Oh'my Premium was born.

Across its entire lineup, Oh'my Premium delivers the deliciousness that transforms customers' "Everyday" into "Great moment!" along with smiles.

Dried pasta × Frozen pasta









Oh'my Premium

Oh'my Premium Series

Oh'my Premium SHIGOKU Series

1H FY2025 Sales Composition:

¥25.3 billion (12%)

Other

Healthcare

We extract ingredients that are effective at promoting good health from plant materials to develop food ingredients that have unique functions. We offer products that support healthy life-spans and beauty.

We support the daily lives of our customers from their health to their beauty.











Anti-aging care with ceramide

Useful food materials



Functional cosmetics

Food services

Flaxseed oil Supplements

Development of doughnut stores in various regions that use our premixes



(NIPPN DONUT Group)

Pet care

The health of pets is determined by the food that is chosen for them. We develop and manufacture high quality and safe pet food for your pets, important members of your family, and offer products for an era in which we live together with our pets.





NPF Japan Co., Ltd. Chiba Plant

Engineering

Total engineering for powder/pellets handling plants and food plants







Wastewater treatment plant constructed by Nippn Engineering Co., Ltd.





Overseas Business

U.S.A.

- Montana
- Utah
- California

Pasta Montana, L.L.C.

- Manufacture and sale of pasta
- Export to Japan, sales in North America



Utah Flour Milling, LLC

- Manufacture and sale of wheat flour
- Contract for investment in May 2023
- In operation since Feb. 2025



NIPPN California Inc.

Sale of premix products and wheat flour, etc.



Tianjin Chuan Shun Foods Co., Ltd.

Sale of premixes, etc.

NIPPN (Shanghai) Trading Co., Ltd.

Sale of premix products and wheat flour, etc.

NIPPN (Shanghai Jinshan) Co., Ltd.

- Manufacture of premixes
- Obtained FSSC22000 certification

Asia -China and ASEAN Countries-

Tianjin •

Shanghai

Bangkok •

Ho Chi Minh

Jakarta

PT. NIPPN FOODS INDONESIA

Sale of premix products, etc.

PT. NIPPN PRODUCTS INDONESIA

Manufacture of premixes

NIPPN FOODS CORPORATION (THAILAND) LTD.

Sale of premix products and Frozen tough, etc.

NIPPN (Thailand) Co., Ltd.

- Manufacture of premix products and Frozen tough
- Obtained FSSC22000. HALAL. and other certifications
- Expansion of sales channels into Thailand and neighboring countries



NIPPN Vietnam Company Limited

- Manufacture and sale of premix products, etc.
- Scheduled to be in operation in 2027

Basic Knowledge of the Flour Milling Industry







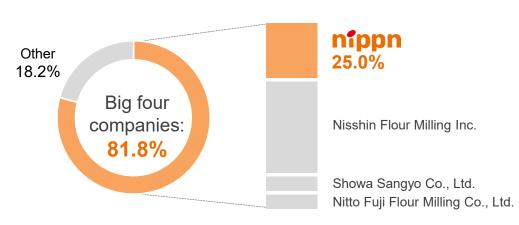


Current State of the Flour Milling Industry Wheat Price Revision Rules - Imported Wheat Changes in Government Selling Price Current Status of Wheat Bran Market



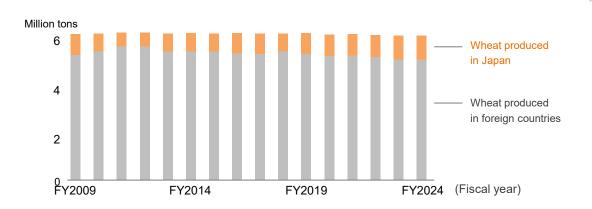
Business Overview

Flour Milling Industry Share

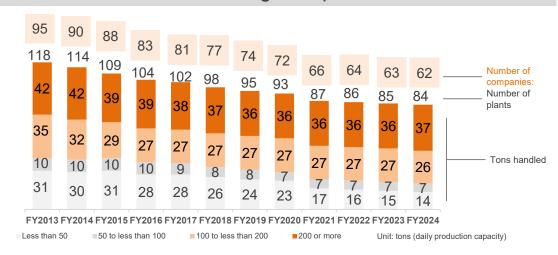


(FY2025 / Survey by Nikkan Keizai Tsushin Co., Ltd.)

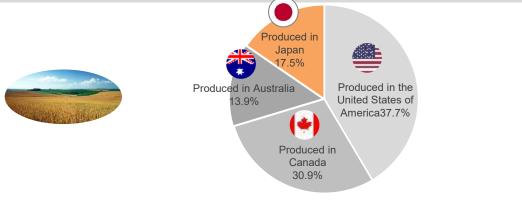
Changes in the Volume of Wheat Processed for Domestic Flour Milling



Number of Flour Milling Companies and Plants



Percentage by Country of Origin of Wheat



(Average import volume from FY2019 to FY2024 / From Trade Statistics of Japan, Ministry of Finance)

Distribution of Wheat in Japan

Produced in Japan

Production volume: approx. 0.90 million tons
Number of wheat farm operators: approx. 0.026 million entities

Producing area councils

Promote the setting of quality improvement and production cost reduction targets and their implementation with the participation of producers, consumers, extension organizations, municipalities, etc.

Produced in foreign countries

Total imports: approx. 4.58 million tons



U.S.A.

Approx. 2.11 million tons



Canada
Approx. 1.69 million tons



Australia

Approx. 0.77 million tons

Private circulation

Private Sector Distribution Liaison Council

Producers' organizations and actual consumers jointly exchange information and determine the structure of private distribution transactions.



Bidding: approx. 30-40%

Negotiated: approx. 60-70%

Government (Ministry of Agriculture, Forestry and Fisheries)

Imported/Sold centrally by the government through state trading

- Imports to meet demand that cannot be met quantitatively or qualitatively by domestically produced wheat.
- Marginal gain from imports of foreign wheat are used to support domestic production of wheat, etc.

Flour milling company

(62 companies)



Demand: approx. 5.38 million tons



Soy sauce companies, etc.



Demand: Approx. 0.10 million tons Bread companies
Noodle companies
Supermarkets
Food service
industry, etc.



Sources: "Reference Material on Wheat" dated March 2025 and "2020 Census of Agriculture and Forestry" published by the Ministry of Agriculture, Forestry and Fisheries



Breakdown of Wheat Flour Production

For bread:

40%

Wheat flour: 80%

Industrial use / For feed, etc.: 13%

> Home use: 3%

For confectionery: 11%

Annual flour consumption per capita ≒ 32.3 kg

For noodles: 33%

According to our own research

Wheat distribution volume: approx.

5.52 million tons

(Wheat produced in Japan: approx. 0.94 million tons) (Wheat produced in foreign countries: approx. 4.52 million tons)

> Source: from the outlook on wheat supply and demand for FY2026



Raw grain silos

Wheat bran (for feed): 20%

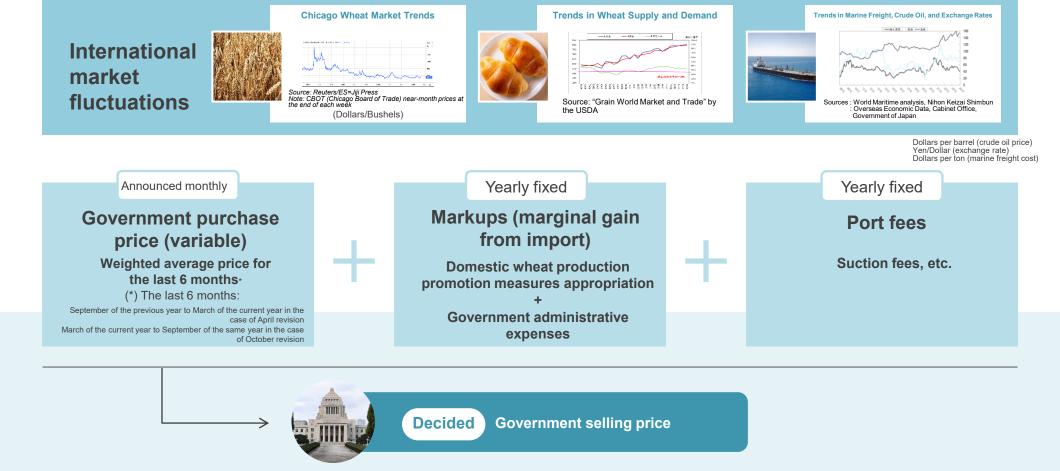






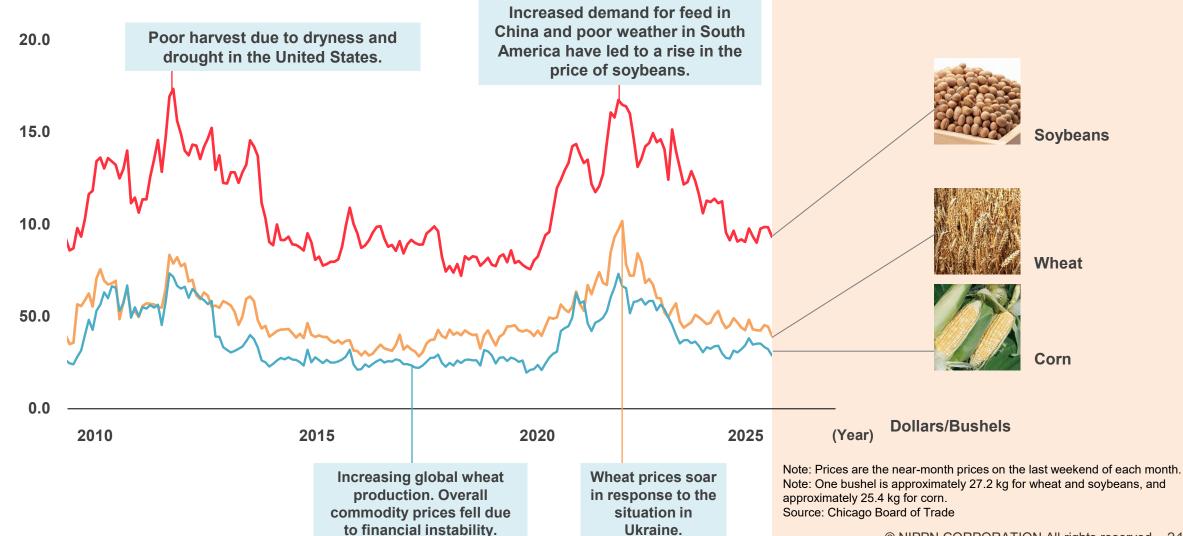
In principle, price revisions are carried out twice a year (in April and October)

by the Ministry of Agriculture, Forestry and Fisheries in order to mitigate the effects of fluctuations in international markets



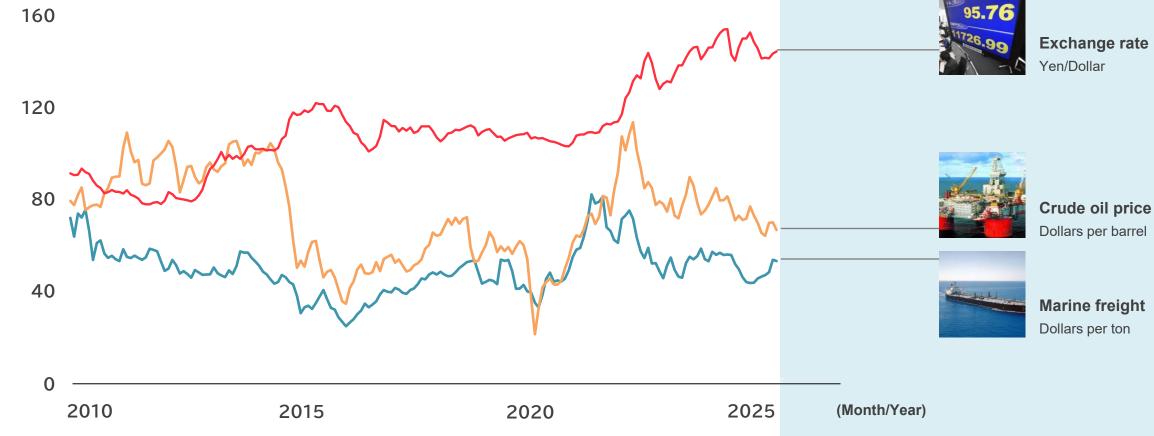


Chicago Market Trends





Impact of Crude Oil Prices, Exchange Rates, Marine Freight, etc.



Sources: Reuters/ES=Jiji Press

: WTI (United States West Texas Intermediate) from "Overseas Economic

Data" by the Cabinet Office

: World Maritime Analysis, Nihon Keizai Shimbun

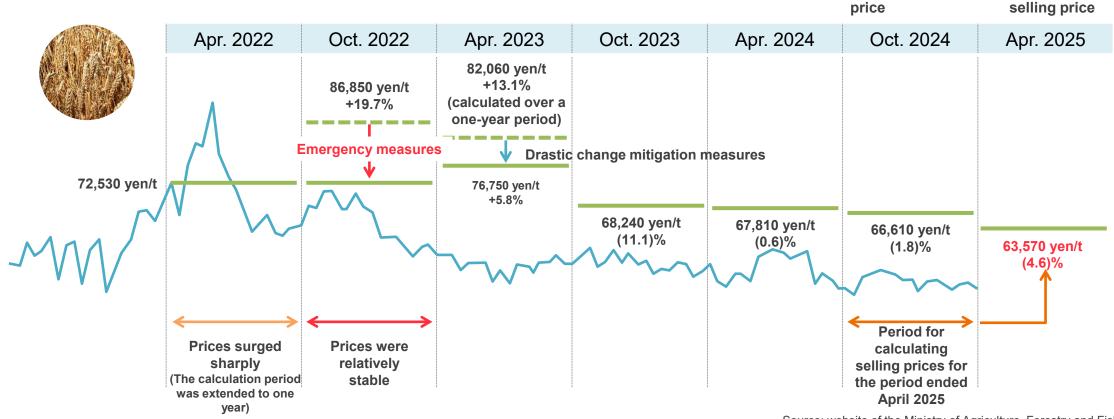


Government

Government Selling Price of Imported Wheat

(for the Period Ended April 2025)

The government selling price for imported wheat for the period ended April 2025 (April and beyond) declined by 4.6% to 63,570 yen/ton calculated on the basis of the average purchase price during the most recent six-month period (the second week of September 2024 to the first week of March 2025), for a weighted average of five wheat brands (price inclusive of tax).



Source: website of the Ministry of Agriculture, Forestry and Fisheries

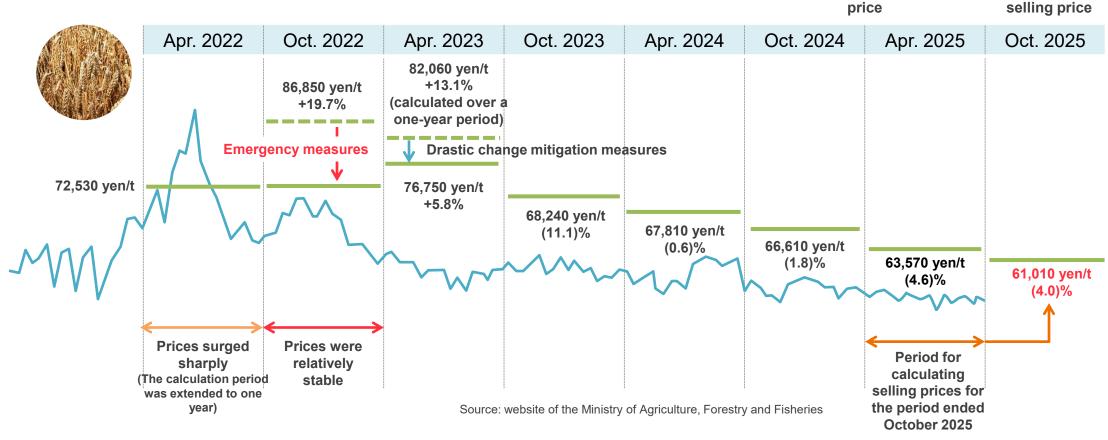
Purchase



Government Selling Price of Imported Wheat

(for the Period Ended October 2025)

The government selling price for imported wheat for the period ended October 2025 (October and beyond) declined by 4.0% to 61,010 yen/ton calculated on the basis of the average purchase price during the most recent six-month period (the second week of March 2025 to the first week of September 2025), for a weighted average of five wheat brands (price inclusive of tax). **Purchase** Government





What is wheat bran? The hull of wheat In the milling process Medium wheat Coarse wheat bran Fine wheat bran bran Middling roll under over Brake roll under wire over Purifier residue 10% 70% 20%

An example of quality Moisture: 12.5 Crude fat: 4.7 Ash: 4.65 Crude fiber: 7.9 Crude protein: 15.0 Carbohydrates: 55.25

Characteristics of Wheat Bran

- By-product of flour production A by-product that is inevitably generated at a rate of around 20% when flour is produced.
- A marketable commodity Influenced by the market prices of feed ingredients (imported grains), freight, and exchange rates.
- Disparity between production and consumption centers While wheat bran is produced in wheat flour-producing areas (large metropolitan areas that are also large consumers), it is consumed in large quantities in the Hokkaido and Kyushu regions where livestock farming is active and there are many compound feed factories.

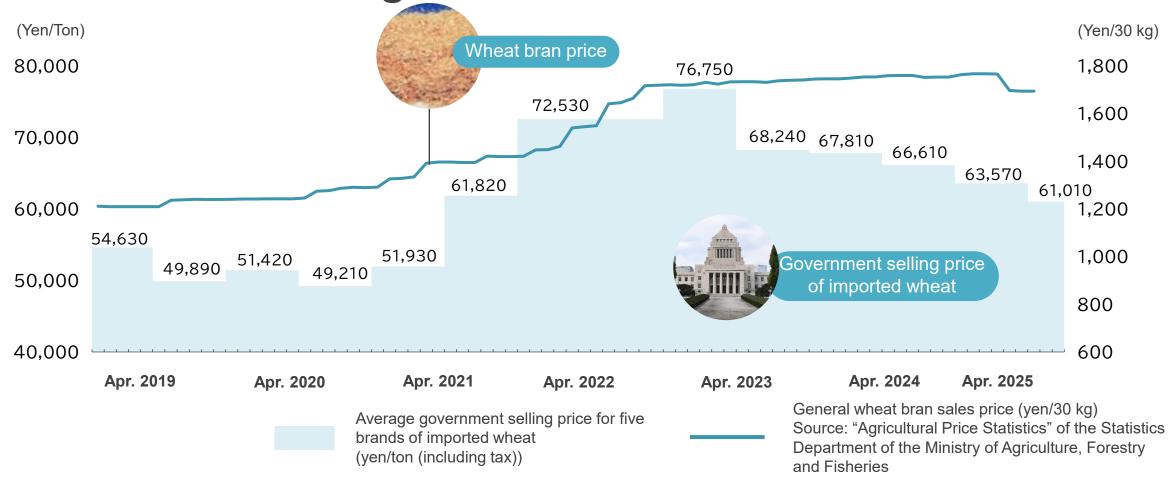
Use of Wheat Bran

- The main use is "feed." Approximately 80-90% of all wheat bran is used for compound feed (multiple feed ingredients are blended).
- Other use It is also used for a single ingredient (sold as is for feed) and as a culture medium (used for mushroom cultivation and enzyme production).

^{*} There may be some differences in quality depending on the quality control of each flour milling company.



Sales Price of Wheat Bran and **Government Selling Price of Wheat**





This document includes details of the Company's current plans and performance forecasts.

These future plans and forecast figures are based on information currently available as well as the Company's plans and projections.

Actual results and performance may differ materially from these plans and forecast figures due to a variety of conditions and factors.

This document does not represent a definitive commitment or guarantee by the Company to achieve stated plans and forecast figures.

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