

Delivering Good Health and Reliability



日清製粉グループ

Link People, Link Tomorrow

Nisshin Seifun Group
Social & Environmental Report

2009

Excerpted Version

This booklet provides an English translation of the Japanese excerpted version of our Social & Environmental Report 2009. The full-length Japanese version is our official report.

As a food manufacture, we will fulfill our responsibility to provide reliable and safe food products

To Implement Our Corporate Philosophy

As people's lifestyles diversify and society ages, Japanese dietary habits are changing profoundly. One thing never changes, however: food is fundamental to people's mental and physical health.

We, the Nisshin Seifun Group, live by a Corporate Philosophy of "Contributing to a healthy and fruitful life for all." As a corporate group that supplies food products, we work daily to help people maintain mental and physical health and also to build a society that supports people's healthy lives.

Our Responsibility for a Stable Flour Supply

The government of Japan imports wheat, which it then sells to domestic milling companies at a price tied to the global wheat market as determined by a set formula. When the prices of our products change because of fluctuations in this sales price, the wheat sales price, we make the best effort to help our stakeholders understand the situation. We also request the government to work to secure a stable supply of wheat for Japan.

Because providing a stable supply of food products is a critical part of our social mission, this is the main objective of the Nisshin Seifun Group's business continuity plan (BCP) for dealing with emergencies such as natural disasters or the outbreak of new strains of influenza.

Contributing to Food Reliability and Safety and People's Health

The starting point of our Group's business activities is the delivery of safe food products to our customers for them to enjoy with confidence. At every stage—product

development, raw material procurement, production, storage and distribution—we have strict internal standards to guide our thoroughgoing quality assurance program.

To provide reliable and safe products, we have to adopt the consumer's viewpoint and assure product quality and safety. This is why the Nisshin Seifun Group gives quality assurance education to all employees engaged in R&D, production, logistics and sales and makes sure that each employee views quality assurance from the consumer's point of view.

Furthermore, to meet consumers' growing health and nutritional needs, we actively design products for optimal nutritional and caloric value as well as nutrition-supplementing foods and designated health foods.

Helping Build a Healthy Society as a Food Enterprises Group

The Nisshin Seifun Group works for society with our unique characteristics as a food products enterprise. For example, we support the World Food Program (WFP) in its efforts to eradicate world hunger and poverty. Within our operation, we have an office to promote WFP activities, from which we solicit donations and carry out support initiatives.

Another way we benefit society through our core business is in our support for the Kobe Sweets Consortium (KSC), which helps people with disabilities learn how to make sweets from top pastry chefs and find employment.

For an Eco-Friendly Product Life Cycle

Every enterprise today must deal with protecting the global environment if it expects to stay in business. The Nisshin Seifun Group believes that achieving a low carbon society is our responsibility to future generations. Therefore we are currently working toward reducing CO₂ emissions by

Corporate Principle

The Nisshin Seifun Group is expanding globally in the lifestyle industries under a corporate principle of “contributing to a healthy and fruitful life for all” which is founded on the guiding philosophies of “the basis of business is built on trust” and to be “in tune with the changing climate.”

WEB

<http://www.nisshin.com/english/english12.html>

setting a goal of reducing the Group's overall FY2010 CO₂ emissions level by 8.6% as compared to FY1990, and are setting individual FY2010 CO₂ reduction targets for each Group company. We also actively recycle food product waste into dairy cattle feed and compost to lower the amount of waste sent to final disposal.

We furthermore design products to create less environmental load when used by the consumer.

The Nisshin Seifun Group is committed to continuing to earn the support of all our stakeholders.

Nisshin Seifun Group Inc.
President

Ippei Murakami

村上 一平



Adopting the Consumer's Point of View to Ensure Quality

Nisshin Seifun Group employees practice "quality assurance from the consumer's point of view."
 The challenge to our employees is, "Can you accurately explain to consumers the work you are doing right now?"

PLAN

Create a quality assurance (QA) system that puts the consumer's point of view first

- QA supervisor system

By developing and offering reliable, safe and high-quality products and services, we help our customers lead healthy and fruitful lives. We moreover endeavor to maximize customer satisfaction.

DO

Perform the basics at each stage of development and production and strengthen product safety control

- Safety review
- ISO 22000
- AIB Consolidated Standards for Food Safety*
- QA education

* A food safety control system for food product plants, developed by the American Institute of Baking (AIB). A certificate is issued to plants that achieve a certain score in an audit. Plants scoring at least 900 points (out of 1,000) are given the highest level of certification, referred to as "Superior."

CHECK & ACTION

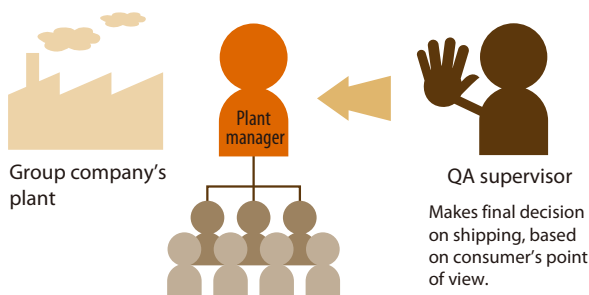
Confirm from the consumer's point of view that we provide reliable, safe and high-quality products

- NQ* Audit and third-party diagnosis
- Safety inspection of new raw materials and products
- Label monitoring

* NQ (Nisshin Quality Assurance Audit)

QA Supervisor System

We assign QA supervisors to our plants who are independent from the production department and whose job is to ensure quality from the consumer's point of view, making the final decision on whether to ship products. QA supervisors have at least as much authority as the plant manager to make this decision. Products undergo a careful check and are only shipped if they meet our high standards.



WEB

Cornerstone of Confidence (Japanese Only)
<http://www.nisshin.com/csr/anshin/>



QA Education

As part of its basic policy and awareness-raising efforts for QA and product safety, the Nisshin Seifun Group provides QA education to all employees concerned with development, production, distribution and sales. Trainees find out exactly what customers expect from reliable and safe food products and learn about industry trends, government actions, related regulations, and food product safety.

In addition, we train QA supervisors for their duties once a year. Nobuo Gohara, professor at Meijo University and director of the Compliance Research Center, gave a lecture for the FY2008 training.

Safety Reviews

When a new product is planned, our specialists come together at the Group company concerned to perform a safety review, a comprehensive analysis and evaluation of the item's safety as a food product. Safety reviews continue until the new product meets all evaluation standards. The wide-ranging review includes a check of legal compliance,



analysis of hazards as a food product, universal design, and eco-friendliness.

WEB

Universal Design Policy (Japanese Only)
<http://www.nisshin.com/csr/universal/>

Final Inspection of New Raw Materials and Products

New raw materials and products that pass the safety review then undergo a final inspection for residues of pesticides, etc. at Nisshin Seifun Group, Inc.'s QE Center to determine whether they can be used or sold.

In December 2003, the QE Center became the first food product manufacturer's lab in Japan to earn certification under the ISO 17025 lab certification system for agricultural chemical analysis.

Ensuring Safety with ISO 22000

The Nisshin Seifun Group is implementing an ISO 22000 food safety management system.

In November 2005 Nisshin Flour Milling Inc. became the first Japanese manufacturer to create and receive certification for a management system combining a head office with domestic plants. Nisshin Foods Inc., Ma•Ma-Macaroni Co., Ltd. and Initio Foods Inc. were also certified in 2007. In August 2008, moreover, our overseas plant Shin Nisshin Seifun Foods (Qingdao, China) Co., Ltd. also earned certification.

Audit under AIB Consolidated Standards for Food Safety

The Nisshin Seifun Group's work with the AIB Consolidated Standards for Food Safety has won high praise.

- Nisshin Flour Milling Inc. Chita Plant has received "Superior" ranking (the highest level) for six consecutive years since January 2004
- Nisshin Flour Milling Inc. Tsurumi Plant has received "Superior" ranking (the highest level) for three consecutive years since March 2007
- Nisshin Flour Milling Inc. Chiba Plant received "Superior" ranking (the highest level) in February 2009
- Nisshin Flour Milling Inc. Okayama Plant received "Excellent" ranking in February 2009
- Nisshin Foods Inc. Tatebayashi Plant has received "Superior" ranking (the highest level) for six consecutive years since December 2003
- Nisshin Foods Inc. Nagoya Plant received "Excellent" ranking in January 2008

NQ Audit and Third-Party Diagnosis

The NQ Audit, conducted from the consumer's point of view, examines how well product safety measures have been performed on products during the quality design, production, quality control and shipping stages.

New manufacturing plants undergo a plant review by the Group company followed by production environmental monitoring and NQ Audits by Nisshin Seifun Group, Inc. to decide if the plant may be used.

Existing lines at existing plants at Group companies and subcontractors undergo NQ Audits without notice. Those that do not earn the required score are not allowed to manufacture.

We further request a third party with no stake in the Group to undertake a diagnosis to ensure that quality assurance has been properly carried out.

Label Monitoring

The many cases of food product mislabeling in recent years have led consumers to scrutinize labels very closely. Until now it has been the responsibility of Group companies to strive to ensure proper labeling, but Nisshin Seifun Group, Inc. is now also monitoring product labels for appropriateness.

Product Recall System

In the event of a product quality concern, employees would immediately report to top management, who would check the details of the situation following our "Regulations for Responding to Major Quality Incident." The items concerned would be recovered and the cause of the incident investigated, after which the Group would consider recalling affected lots and taking measures to prevent any reoccurrence and solve the problem.

• Voluntary Recall of Ma•Ma Pasta Navi Gu-Iri Ketchuppy Napolitan

We carried out a voluntary recall of 310 g packages of Ma•Ma Pasta Navi Gu-Iri Ketchuppy Napolitan (a pasta sauce product for house hold use) with best-before date of June 12, 2009. Some packages had narrow cap openings (5 mm), which caused the content to clog. The recall was announced in evening newspapers nationwide on September 9, 2008.

Skills and Spirit: Our Gift to the Challenged

The word “challenged” refers to a person with disabilities but implies that this person has a mission or talent to take challenges.

The Kobe Sweets Consortium (KSC) was devised to train the challenged to be professional pastry chefs. Nisshin Flour Milling Inc. endorses the goals of this project and supports the KSC, as do numerous civic organizations, government agencies, manufacturers and wholesalers.



A Pioneering Experiment Starts in Japan

Intended to get more challenged individuals working in the sweets business, KSC is a partnership of members formed at the behest of Prop Station, a civic organization, from different industries like Nisshin Flour Milling, Nitto Syokai (a wholesaler of baking ingredients) and leading pastry chefs, as well as government agencies. It was launched in June 2008 in Kobe, where Western confectionery was first introduced in Japan.

The initiative went to Tokyo in June 2009, opening up to eight more challenged individuals desiring to become professional pastry chefs. “KSC in Tokyo” began with six lessons over a half-year.

Flour Links the Challenged and Society

Since Nisshin Flour Milling Inc. deals in the flour essential to making confectionary, it supplies raw materials as well as providing meeting places and technical staff as a stagehand so that the trainees and pastry chefs who serve as their teachers can work comfortably. As a raw ingredient, flour is transformed into food products, and our aim is to let it be the link between the challenged and society.

Some of the challenged members from the first class (KSC Vol. 1) serve customers the confectionary they have learned to make while dreaming of the day they might own their own coffee shops. Nisshin Flour Milling Inc. will continue to support the training of pastry chefs through its core business as part of the KSC partnership.



1



2



3

1 At the second session in July, members learn to make mousse. 2 Employees working as support staff provided assistance to the challenged. 3 Challenged individuals focus on learning skills from pastry chef Junji Yagi.



Comment from challenged individuals in KSC program



Takeshi Saito

Manager of café Fureai

Emboldening Other Challenged Individuals with the Desire to Work

I manage café Fureai in Tokyo. I've made chiffon cake and cheesecake for many years, but because the cafe's clientele has changed I applied to the program hoping to increase my confectionary repertoire. Customers have already placed orders for 100 servings of madeleines, which we studied in this course, and I have tried really hard many times to make them. I want people to try what we make so they will know what we can do, and I'd like to embolden other challenged individuals who feel the desire to work.



Eiichi Morita

Worker at café Fureai

To Sell with Confidence!

I work in the same café as Takeshi Saito. I heard that leading pastry chefs would be teaching, and I applied because it sounded wonderful and a lot of fun and I really appreciated the opportunity. I'm really happy with the way the various pastry chefs taught us with such attention to detail. I still haven't mastered madeleines, but hope to improve with more help from store manager Saito. Now that I've learned how to make some sweets, my goal is to be able to serve them to customers with confidence.



KSC is a partnership of non-governmental and social welfare organizations, government agencies, businesses and others.

Nami Takenaka

Civic organization Prop Station
Chairperson

For a Complete Transformation of Social Welfare Awareness

The thing we look for when we choose KSC course students is passion. We ask applicants to write or draw about their goals in participating and the dreams they want to attain through making confectionary. Just as wheat flour gets turned into many different things, we believe each challenged person forms a wonderful ingredient. I think this project is very significant in the sense that we can decide how to help the challenged work in ways that show them in the best light. What KSC hopes to do is completely transform awareness in the entire world of social welfare, not just with respect to the challenged.



Junji Yagi

Authorized as a Confectionery Master by the Austrian government
Technical Director, Morozoff Ltd.

Watching People Grow with Each Class

Many pastry chefs have gone to facilities for the challenged to teach how to make confectionary, but KSC's approach was fundamentally different from anything I had heard of. I've enjoyed watching the challenged really blossoming little by little with each class they take. In the skills classes we have been using organic and fair trade ingredients as well as recycled tableware. KSC's role is not just to teach skills but to provide all sorts of information to increase food literacy.

Toshiya Tago

Manager, Sales Planning Section, Sales 1, Sales Department,
Nisshin Flour Milling Inc.

The Challenge of a Social Business for People with Disabilities

Many facilities for the independence of disabled persons have confection making projects, but as a milling company we had not interacted with such facilities as a social contribution. Nisshin Flour Milling has corporate customers in so many sectors, so it is only natural that it would serve as a hub for KSC. If program graduates are actually to sell their pastries, this will require a branding strategy as a socially oriented product, which will test the consortium's overall power. One of our challenges is to foster this into an attractive social business.

Yasuhiko Seki

Director, Technical Center, Research & Development Division,
Nisshin Flour Milling Inc.

Even Technical Staff Want to Learn from Top Pastry Chefs

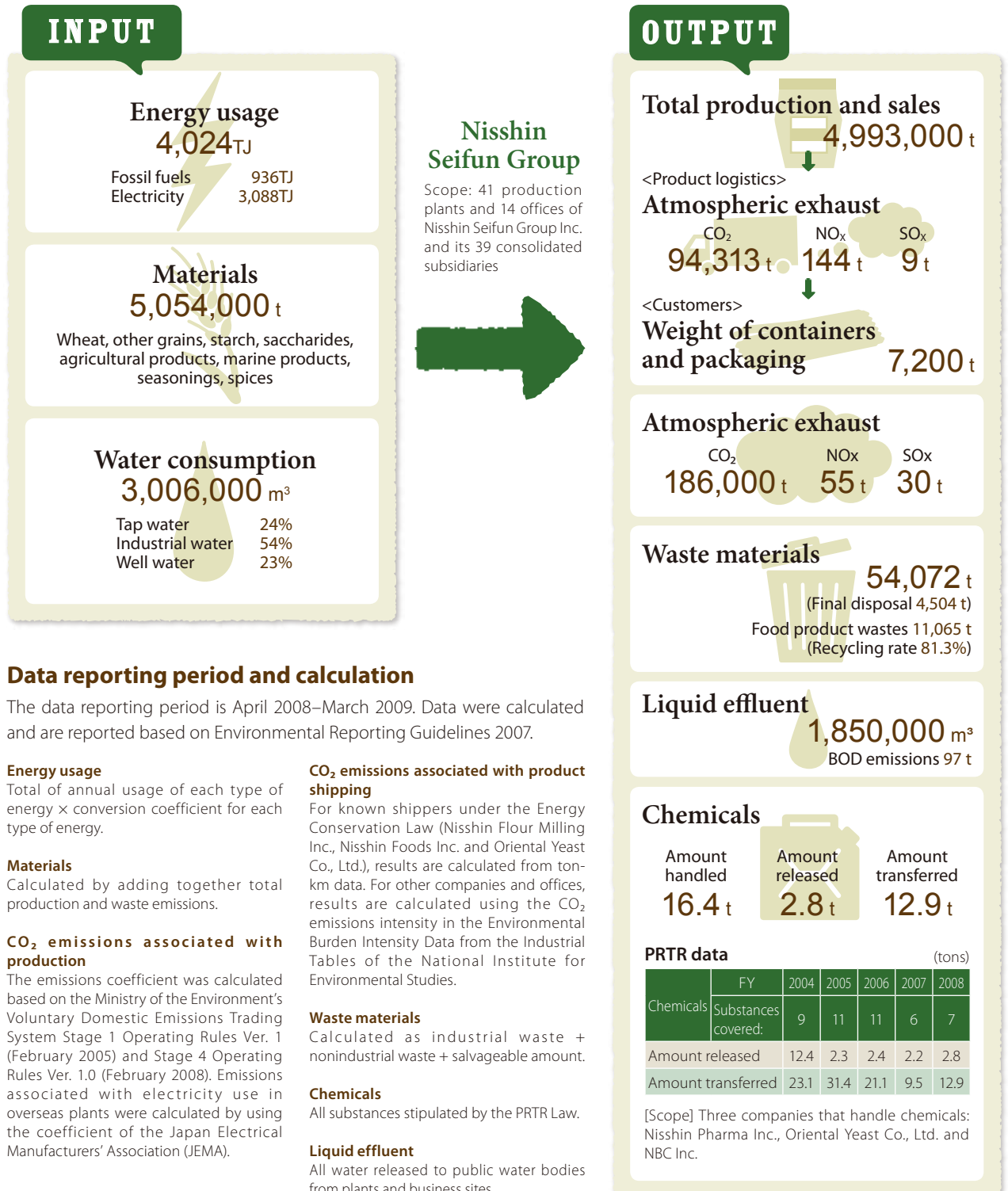
We already hold classes for corporate customers on how to make bread and confectionary, so we help out of empathy for KSC's mission. I hope not only to help, but that by attending classes by top pastry chefs I too can learn advanced techniques in handling ingredients and other skills. I think it's a great idea for any employees inspired to work with the trainees to do so.

Results and Action Targets

Information gathering, targets and actions ensure that our business activities are beneficial to the environment.

Material Balance (FY2008)

The Nisshin Seifun Group continuously compiles data that provide the basis for environmental action targets.



Data reporting period and calculation

The data reporting period is April 2008–March 2009. Data were calculated and are reported based on Environmental Reporting Guidelines 2007.

Energy usage

Total of annual usage of each type of energy × conversion coefficient for each type of energy.

Materials

Calculated by adding together total production and waste emissions.

CO₂ emissions associated with production

The emissions coefficient was calculated based on the Ministry of the Environment's Voluntary Domestic Emissions Trading System Stage 1 Operating Rules Ver. 1 (February 2005) and Stage 4 Operating Rules Ver. 1.0 (February 2008). Emissions associated with electricity use in overseas plants were calculated by using the coefficient of the Japan Electrical Manufacturers' Association (JEMA).

CO₂ emissions associated with product shipping

For known shippers under the Energy Conservation Law (Nisshin Flour Milling Inc., Nisshin Foods Inc. and Oriental Yeast Co., Ltd.), results are calculated from ton-km data. For other companies and offices, results are calculated using the CO₂ emissions intensity in the Environmental Burden Intensity Data from the Industrial Tables of the National Institute for Environmental Studies.

Waste materials

Calculated as industrial waste + nonindustrial waste + salvageable amount.

Chemicals

All substances stipulated by the PRTR Law.

Liquid effluent

All water released to public water bodies from plants and business sites.



Medium-term Environmental Targets

We aim to conduct unfettered, vigorous corporate activities while protecting the environment on a global scale

Level of achievement



Very good



Fairly good



Not very good



Global Warming Prevention

- Achieve 8.6% reduction in total CO₂ emissions in FY2010 (vs. FY1990).
- Operate an emissions trading system within the Group.
- Respond to shipper's obligations under revised Energy Conservation Law.



P. 9-10

Zero Emissions

- Reduce the volume of emissions undergoing final disposal by 98% by FY2010 (vs. FY1990).
- Limit amount of resource from wasted food under the Food Recycling Law and promote reuse.
- Work to reduce weight of containers and packaging by following the Container and Packaging Control Plan.
- Properly manage and reduce stocks of CFCs used in refrigerators and freezers.



P. 9-12

Products and Services

- Develop and supply products and services that are environmentally friendly and otherwise attractive.



Environmental Management System

- By FY2008, achieve ISO 14001 group certification at 29 sites.



Environmental Risk Prevention

- Reduce environmental risks, such as water pollution, illegal dumping and offensive odors, including risks in the supply chain.



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Environmental Communication

- Appropriately publicize our environmental philosophy, vision, targets and results in the Social & Environmental Report.
- Encourage an environmental mindset internally and train ISO 14001 internal auditors.
- Encourage employee participation and cooperation in local environmental protection initiatives.



Global Warming Prevention

Preventing global warming is a personal issue for Nisshin Seifun Group employees.

PLAN

- A Life Cycle View of Products and Services
- Use of Kyoto Mechanisms
- Participation and Cooperation by All Employees
- Management of Total Greenhouse Gas Emissions
- Establishment and Consistent Implementation of Action Plans

DO

- Use of Kyoto Mechanisms
- Suggestions for Eco-Friendly Lifestyle Ideas with Familiar Food Products

CHECK & ACTION

The Nisshin Seifun Group is taking steps to reduce CO₂ emissions and help reduce society's overall CO₂ emissions as we work toward our FY2010 targets

The Nisshin Seifun Group's business depends upon the earth's abundance. We understand that preventing global warming, which imperils this abundance, is a serious management issue for us, and we therefore endorse the Kyoto Protocol and promise to help meet its targets.

Target

We will reduce the Group's total CO₂ emissions by 8.6% by FY2010 compared with the benchmark year of 1990. The Group has changed the way it measures its targets, from speaking in terms of "emissions intensity" to using total emissions. We have adopted the reduction targets deemed necessary for the industry sector under the Kyoto Protocol Target Achievement Plan. (July 2005)

■ Towards transportation with lower CO₂ emissions

In our logistics department, we aim to reduce our emissions intensity by 1% each year during the four-year span of FY2006-FY2010. (January 2007)

Basic Policy

■ A Life Cycle View of Products and Services

Reduce CO₂ emissions at all stages, from raw materials procurement to production, packaging, sales, logistics, and disposal.

■ Use of Kyoto Mechanisms

While keeping reduction of greenhouse gas emissions through our business activities a priority, strive both to protect the environment and advance business activities by combining these efforts with the use of the Kyoto Mechanisms, etc.

■ Participation and Cooperation by All Directors and Employees

Each person shall understand the prevention of global warming as a personal issue and use his/her position to play an active role.

■ Management of Total Greenhouse Gas Emissions

Our greenhouse gas emissions measures apply to the Nisshin Seifun Group Inc. and 39 consolidated subsidiaries in Japan and abroad.

■ Establishing Action Plans and Implementing Them Consistently

Each Group company sets yearly and mid-range targets and an action plan based on the Group's reduction targets. These shall be evaluated and revised annually from now on.



FY2008 CO₂ Emissions Reduction Results

CO₂ emissions from the entire Nisshin Seifun Group amounted to 185,811 tons, 6.9% lower than the benchmark year of FY1990 and meeting our target for FY2008 (reducing emissions 3.2% from FY1990) (see figure below).

Purchase of Certified Emissions Reductions (CERs)

To ensure that we meet our CO₂ reduction targets regardless of unexpected production spikes and changes in power supply, the Nisshin Seifun Group has concluded a contract to purchase 5,000 tons of annual carbon credits from a CDM project at a tapioca starch plant in Indonesia.

Group Internal Emissions Trading System

The Nisshin Seifun Group launched Japan's first corporate internal carbon credit trading system in April 2008. In FY2008 there were many operating companies that acquired carbon credits, so that the Group as a whole had a surplus of 7,500 t-CO₂ in carbon credits. The surplus was borne by Nisshin Seifun Group Inc.

Participation in Carbon Footprint Experiment

As a participant in the Ministry of Economy, Trade and Industry (METI) "Study Group for Developing and Promoting a Carbon Footprint Program," Nisshin Seifun Group Inc. has calculated the CO₂ emissions from a spaghetti product.

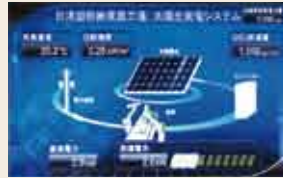
Operating Company Initiatives

• Using the Abundance of the Sun

Nisshin Flour Milling Inc.'s Higashi-Nada Plant has installed solar power equipment, which it is using to make its own energy. Based on solar panel generating efficiency (70–80%) and electric power conversion capacity (10 kW), the plant positioned 144 panels, more than the usual number, so that it would always obtain maximum efficiency.



Solar panels on roof of Higashi-Nada Plant



Solar power is a crucial domestic form of energy in Japan, which has a low energy self-sufficiency rate.

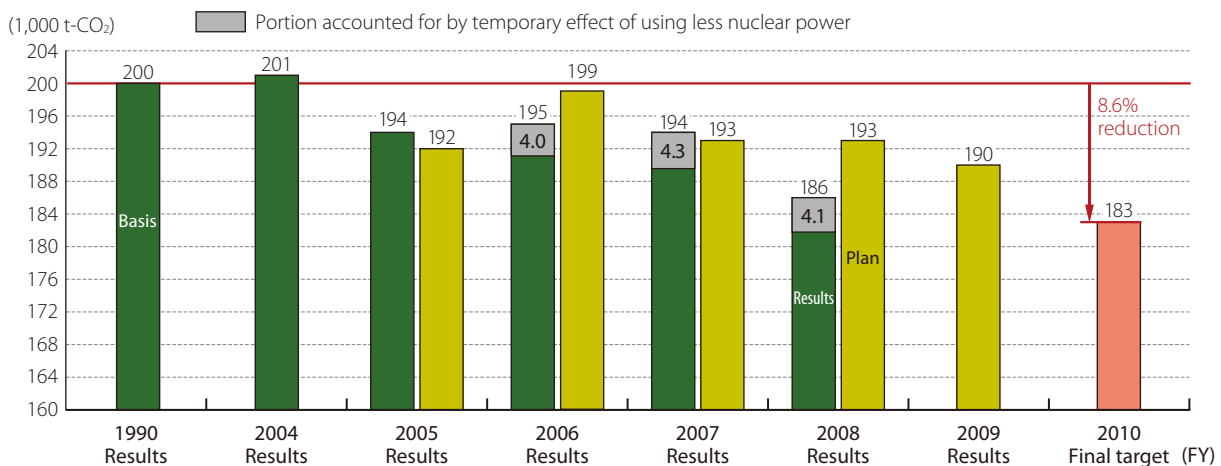
• White LED Lighting for Head Office Rooftop Billboard

On March 16, 2009 we updated the rooftop billboard on our Nishiki-cho head office building in Tokyo. For the lighting we used eco-friendly, energy-efficient white light-emitting diodes (LEDs).



White LED billboard

▼ Group CO₂ Emissions Targets and Results (Excluding Transportation)



*Each company sets a voluntary reduction plan and takes continuous, steady measures to follow the plan.

Waste Reduction and Resource Recycling

The Nisshin Seifun Group aims to reduce solid and liquid waste resulting from the Group's business activities.

PLAN

Waste Reduction

- Reduce the volume of emissions undergoing final disposal by 98% by FY2010 (vs. FY1990).

Reduction of Water Usage and Wastewater Burden

- Once a year, we report results of business site wastewater volume and water quality analysis and biotic survey results to the head offices of our operating companies and the Environmental Management Office, and work to limit water usage and the burden created by wastewater.

Although water usage by the Nisshin Seifun Group has never directly caused problems to ecosystems and the community, wastewater from our plants does cause water pollution that affects ecosystems and quality of life locally, which is why we adopted a Group Policy on Wastewater Management in April 2006.

DO

- Recycle food waste
- Reduce water usage and wastewater burden



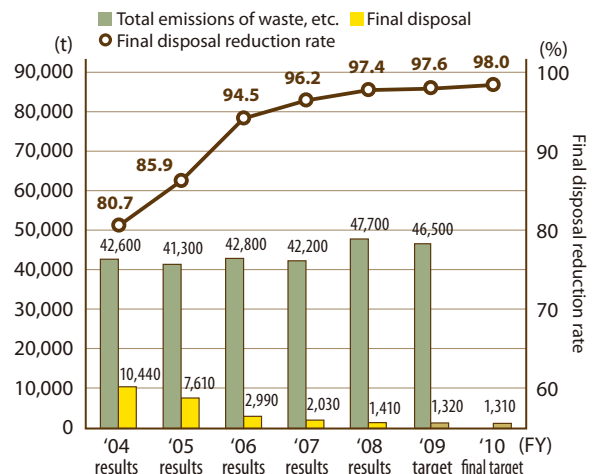
CHECK & ACTION

We aim not only for zero final disposal of waste but to use our solid wastes, wastewater and by-products as a resource to help the community achieve zero emissions.

FY2008 Waste Reduction Results

Total emissions of waste in FY2008 were 47,700 tons, which exceeded the FY2007 total. The increase resulted from changes in production methods intended to enhance quality. The amount of waste undergoing final disposal, however, was just 1,410 tons, lower than the FY2007 amount, thanks to proactive initiatives to turn waste into animal feed and compost and use thermal recycling. This total, moreover, was 97.4% below FY1990, which put us very close to our target.

▼ Final disposal reduction results and targets



* Final disposal reduction rate = (1 - amount of final disposal in fiscal year / FY1990 amount of final disposal) × 100 (%)

* Does not include overseas subsidiaries and Initio Foods Co., Ltd.

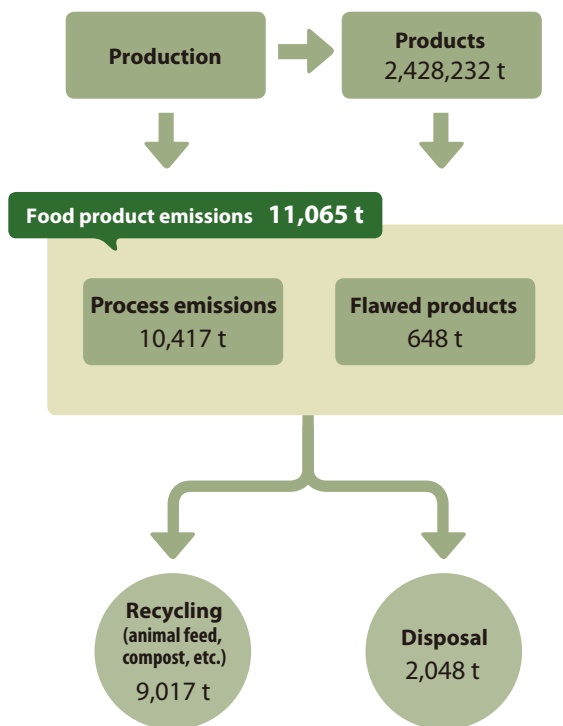


Recycling and Using Food Waste

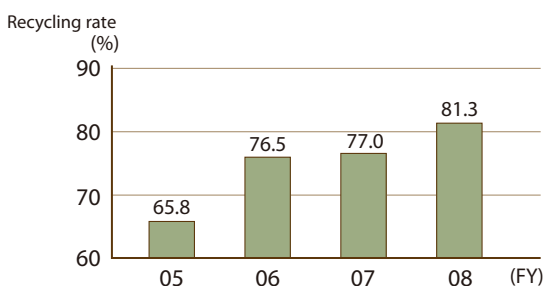
On a calorie basis, Japan imports 60% of its food from other countries, but each year it produces about 20 million tons of food product waste. This waste, resulting from unsold and uneaten food and from production processes, is a major problem for the nation.

The milling of wheat creates associated products such as bran. At the Nisshin Seifun Group, this resource is used in mixed animal feed. Our rate of recycling and using unused food product resources rose to 81.3%, up from 77.0% in FY2007.

▼ Materials flow during food resource recycling



▼ Trends in food recycling (at nine companies)



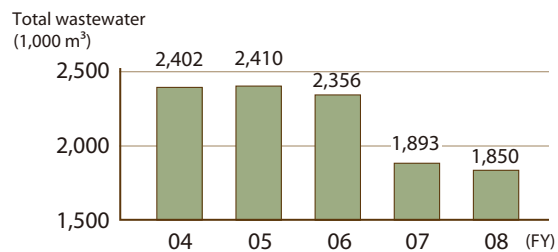
Water Usage and Wastewater Burden

A manufacturing plant meets its water needs with a combination of tap, industrial and well water. Forty of the Group's production plants have endeavored to save water in production activities, etc., resulting in about 30,006,000 m³ of water used in the year, a saving of 79,000 m³ from FY2007.

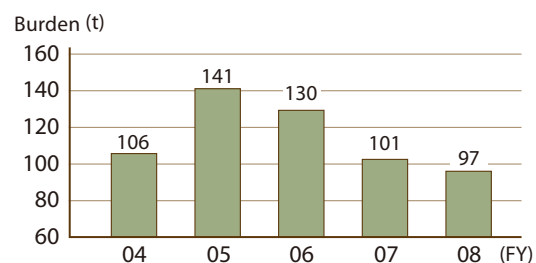
At the same time, annual wastewater emissions were 1,850,000 m³, a 2.3% reduction from FY2007.

We comply with environmental standards for measures of wastewater burden (such as BOD, etc.) and have set even more stringent voluntary standards, with the result that the BOD burden in FY2008 was 97 tons, down 4.0% from FY2007.

▼ Trends in amount of wastewater



▼ Trends in annual BOD burden



Operating Company Initiative

• "Ecofeed" from Unused Food Products (Nisshin Foods)

Nisshin Foods Inc. sends animal- and plant-derived scrap to a cooperative, which seeks to produce high-value pork from "ecofood" made from unused food product resources. The association sells the ecofeed to pork farmers. The company also helps reduce CO₂ emissions, since unneeded packaging is turned into solid fuel and the heat of incineration is used to dry animal feed.



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