

QUALITY AND SAFETY

As a food manufacturer dedicated to quality and safety, Nissin Foods is determined to supply only products that merit the confidence of consumers. We implement this philosophy by working from various perspectives to ensure food safety under a unique quality assurance structure centering on the Food Safety Research Institute. Safety is a unifying theme in every process from product development through to production in our plants, and every system is designed to support intensive quality assurance programs.

FOOD SAFETY RESEARCH INSTITUTE

We established the Food Safety Research Institute in June 2002. It applies scientific methods to ensure the quality and safety of products supplied to consumers. It plays an important role at every level: safety checks at the product development level, including the development of new inspection and analysis methods, quality testing of raw materials procured from suppliers, inspection of suppliers' facilities, and the management of quality assurance systems in Nissin Group production facilities.

Another important task for the Food Safety Research Institute is the provision of the information needed by management to make decisions relating to food safety, which is our most important social responsibility. The Institute is independent of other organizational units and reports directly to the President.

We have further strengthened our raw material quality management systems in China with the establishment of the Nissin Shanghai Food Safety Research Institute, which became fully operational in May 2007.

FOOD SAFETY AUDITS

All processes are subject to safety audits under Nissin's Inspection Standards for Food Safety (NISFOS). This system, which was formulated by the Food Safety Research Institute in April 2004, covers food safety management systems, general countermeasures against hazardous substances, manufacturing standards, facility maintenance, and sanitation in plants that supply Nissin Foods with raw materials. Assessments are carried out objectively using audit checklists, and results from inspections in the five categories are quantified under a points system. If a plant receives a low score, Nissin Foods provides guidance on remedial measures.

ANALYSIS OF RESIDUAL AGRICULTURAL CHEMICALS AND VETERINARY PHARMACEUTICALS

In November 2001, the Food Safety Research Institute developed a system that could simultaneously analyze 60 types of agricultural chemicals and began to accumulate data through this system. This work resulted in the development of the NASRAD-550 detection system for residual agricultural chemicals and veterinary pharmaceuticals.

The NASRAD-550 system consists of three high-speed analysis systems: NASRAC-450, which can analyze around 450 chemical substances in general agricultural products, the NASRAC-G250, which can detect approximately 250 different substances in cereals,



and the NASVED-100, which is designed to detect about 100 animal feed additives and veterinary pharmaceuticals in livestock and marine products.

DETECTION METHOD FOR CARCINOGENIC

In June 2003, the Food Safety Research Institute established Nissin Food's Evaluation Systems for Mammalian GenoToxicity (NESMAGET) and filed a patent application. The indicator for this simplified mutagen detection method is the expression of a DNA repair gene (p53R2).

Initially the test used human breast cancer cells, but the method was subsequently expanded, and now uses human cell cultures from the liver, lungs, digestive system and other organs, to encompass the various routes through which chemicals are absorbed into the body. The result is a technology that can be used to assess a broad spectrum of effects on internal organs. The method is also likely to be effective in detecting serious DNA damage (double-strand breakage), which is invariably associated with the onset of cancer. This research finding was presented at the annual meeting of the Pharmaceutical Society of Japan in March 2007.

DEVELOPMENT OF AN ALLERGEN DETECTION METHOD

In January 2006, the Food Safety Research Institute introduced a method for detecting 12 of the 20 substances for which allergy

labeling is recommended. This method is based on the amplification of substances in the 12 ingredients that include specific DNA arrays. It is now being used to ascertain whether these substances are contained in food products. A patent application is currently pending. In May 2006 a licensee of the technology began to provide contract testing services for some of the substances for food manufacturers and other companies.

ALLERGEN LABELING

Since April 2001, allergy labeling has been compulsory for eggs, milk, buckwheat, wheat, and peanuts—all of which are classed as "specified ingredients" that have the potential to cause allergic reactions when consumed. Labeling is recommended for another 20 ingredients. Nissin Foods lists ingredients in both categories on its packaging if any are used in its products.

