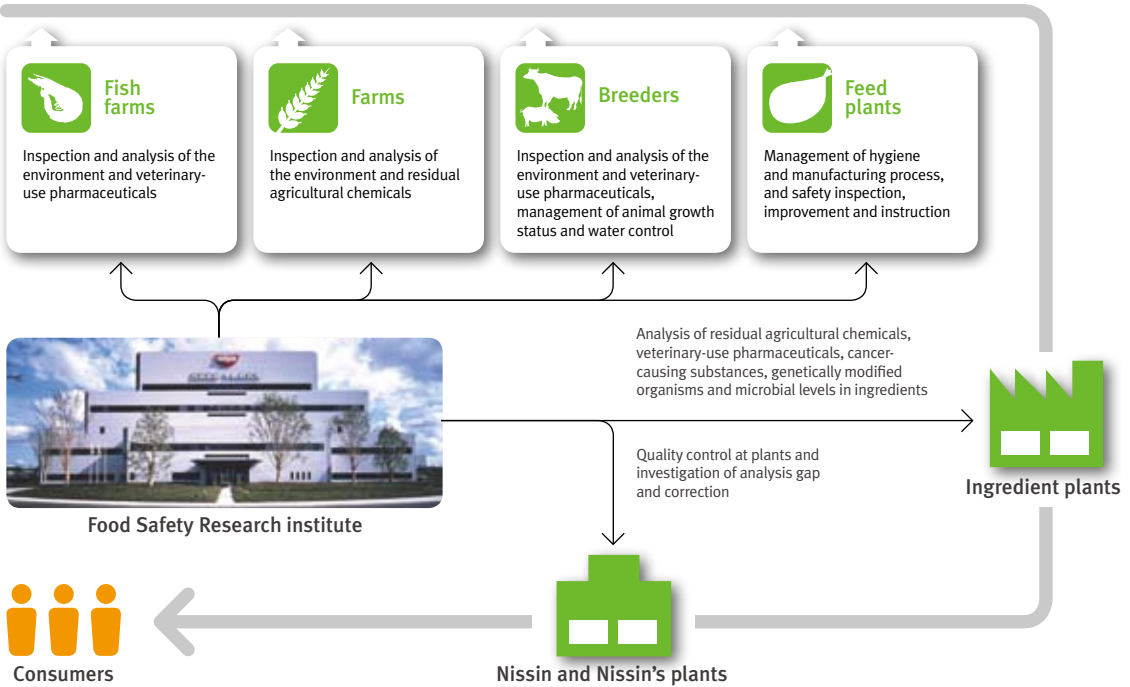


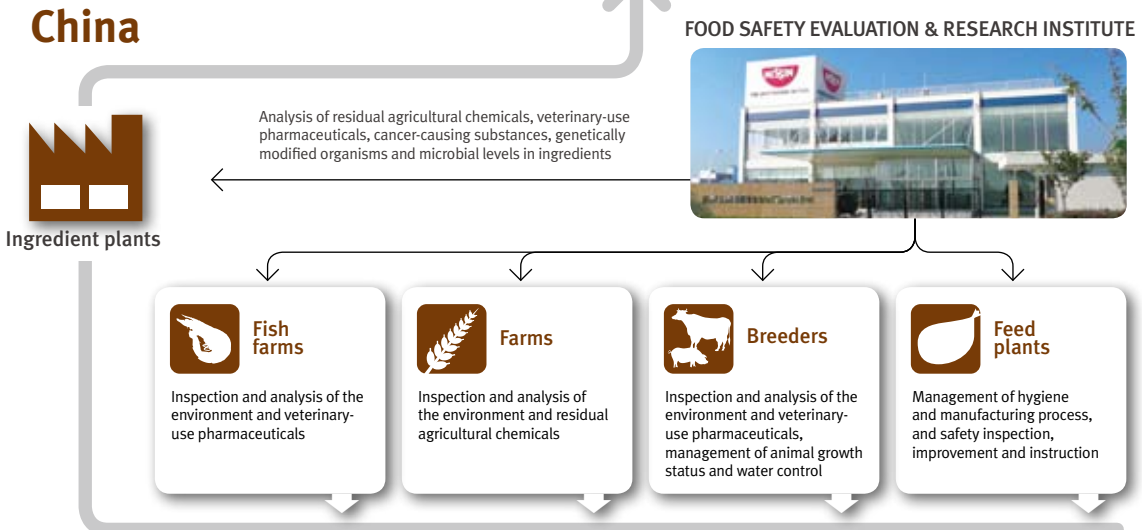
# QUALITY AND SAFETY

Since 2002, the Food Safety Research Institute has applied rigid scientific methods for quality assessment to assure complete confidence in the enjoyment of our products. The institute leads safety checking during product development, develops new testing and analysis methods, surveys raw material quality and conducts supplier inspections. The FOOD SAFETY EVALUATION & RESEARCH INSTITUTE in Shanghai, China commenced full operation in January 2007, bringing greater efficiency to the procurement of high-quality raw materials.

## Japan



## China



## ACTIVITIES OF THE FOOD SAFETY RESEARCH INSTITUTE

The Food Safety Research Institute performs safety audits under Nissin's Inspection Standards for Food Safety (NISFOS), a system established in April 2004 that covers foodsafetymanagementsystems,generalcountermeasures against hazardous substances, manufacturing standards, facilities maintenance and sanitation at the plants of raw materials suppliers. 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. In 2003, the institute obtained ISO 9001 certification and has established a rigorous quality control manual and work procedures.

In January 2007, the FOOD SAFETY EVALUATION & RESEARCH INSTITUTE commenced full-scale operation in Shanghai, China. Previously, Nissin Foods imported dried vegetables and other raw materials produced in China after performing local quality inspections, then conducted further inspections and analysis at the Food Safety Research Institute in Japan before delivering the raw materials to plants. This resulted in a considerable loss of time, and the establishment of a local research base has made possible efficient raw materials quality assurance. The current inspection structure encompasses inspections for residual agricultural chemicals, veterinary pharmaceuticals, and microorganisms as well as for heavy metals and irradiation, and within the next fiscal year, we plan to increase the number of injurious substances detected in inspections.

NASRAD-550 is a system developed by the Food Safety Research Institute that can simultaneously and rapidly analyze several hundred types of residual agricultural chemicals, feed additives and veterinary phar-

maceuticals in agricultural produce, cereal grains and marine products.

In April 2008, the institute obtained ISO 17025 certification in three areas, simultaneous analysis of residual agricultural chemicals, simultaneous analysis of veterinary pharmaceuticals and microbial testing, becoming the first organization in Japan to obtain certification for simultaneous analysis of veterinary pharmaceuticals.

## ESTABLISHMENT OF A TESTING METHOD FOR CARCINOGENIC SUBSTANCES

In 2003, the Food Safety Research Institute announced Nissin Food's Evaluation Systems for Mammalian Genotoxicity (NESMAGET), a simple mutagenicity testing system that uses the manifestation of a DNA repair gene (p53R2) as an indicator, and applied for a patent. In 2007, the institute elucidated the reaction mechanism of the gene, and it was indicated that the testing method is useful in first screening for the detection of mutagenicity of pharmaceuticals and chemical substances originating in foods. In November 2007, the institute began offering analysis services to other food companies on an outsourcing basis using this testing method.

## DEVELOPMENT OF A TESTING METHOD FOR ALLERGENIC SUBSTANCES

In 2006, the Food Safety Research Institute developed a method for detecting twelve of twenty specified food substances known to cause allergic diseases. This method detects compounds in these substances by amplifying specific DNA sequences in order to determine whether they are present in food samples being tested. A patent for the detection method is pending, and in 2006 a licensee began offering outsourced testing services for some of the substances for food manufacturers and other companies.

