

NISSIN FOODS Group Optimized Nutri-Dense Technology as a Solution to Social Issues

In today's so-called age of food satiety, food- and health-related issues have grown increasingly diverse. Such issues include excessive calorie intake, hidden malnutrition, and frailty. NISSIN FOODS Group leverages proprietary Optimized Nutri-Dense Technology to pursue new businesses. We contribute to sustainable diets and improved well-being by expanding consumer touchpoints and consumption occasions.

Social Issues Related to Food and Health

Measures for a Super-Aging Society

Presymptomatic
Disease Measures

Measures to Address
Malnutrition Among Women

Modern diets offer greater abundance than ever before, but this abundance has also given rise to a wide range of challenges.

Support for People
With Disabilities

Meal Assistance for Young Caregivers
and Single Parents

Disaster Relief

Optimized Nutri-Dense Technologies as a Solution to Social Issues

Expanding Consumer Touchpoints

Across Every Location



Pursuing Health Management

- Implement in employee cafeterias (cafeteria-style / stand-type)



Strengthening E-Commerce, Retail, and Partnerships with the Catering Industry and Food Service

Packaged food, lunch boxes, prepared foods, base ingredients



Medical Care Partnerships

- Improve lifestyles for those with dietary restrictions
- Improve quality of life (QOL) through food



Anti-Frailty Measures

- Extend healthy life expectancy of the elderly
- Reduce the burden of nursing care and medical costs



Global Expansion and Addressing Food Deserts



Towns and Communities

- Contribute to cities with advanced presymptomatic disease measures
- Conduct proof-of-concept testing at Toyota Woven City

Optimized Nutri-Dense Technologies

- ✓ Helps manage proper intake of calories, salt, sugars, and fats
- ✓ Achieves an ideal balance of protein, fats, and carbohydrates
- ✓ Delivers a well-balanced blend of 33 nutrients

Expanding Consumption Occasions

Across Every Situation

For Busy Dinners!



For Quick Lunches!



For Busy Mornings!



For Desserts and Late-Night Treats!



For Snacks!



Driving the Wider Adoption of Optimized Nutri-Dense Meals Worldwide

The NISSIN FOODS Group believes that making Optimized Nutri-Dense Meals more widely available will help create a healthier, happier world.

Pursue New Businesses Potential of the KANZEN MEAL Brand

KANZEN MEAL sales exceeded 10 billion yen in FY 3/2026, and we are currently creating demand by expanding consumer touchpoints and our product lineup. We intend to make disciplined investments in FY 3/2029 and beyond to further develop the market and expand awareness while achieving sustainable growth through profitability in Japan and accelerating our overseas expansion.

Results to Date

Japan

KANZEN MEAL sales exceeded a cumulative total of 74 million meals (as of the end of July 2026). Brand awareness has also remained over 50%. In addition to our traditional packaged foods, we are expanding the product lineup to include beverages, bread, confectionery, and gelato, broadening the brand's presence across a wider range of consumption occasions.

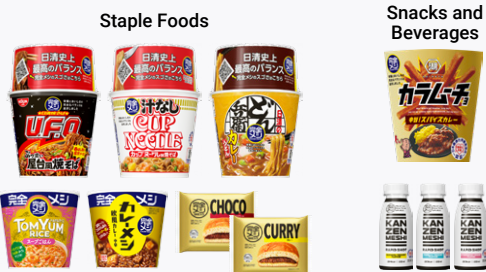


**Over 74 Million
Cumulative Servings Sold!**

Brand Recognition
Rate Over 50%^{*1}

**Reached Our Goal of
Becoming a
10 Billion Yen Brand!**

Grocery Products: 18²



Frozen Products: **47**^{*2}



*1 As of November 2025 *2 As of the end of July 2026

Overseas

Overseas expansion is also progressing steadily. We launched frozen noodles in the U.S. in 2025 and expanded into 3,000 stores nationwide as a result of strong sales. We are also expanding our rollout across Europe following the success of our test sales in Germany. Our full-scale launch in the U.K. also began this fiscal year.

 **United States**

 Germany **United Kingdom**

KANZEN MEAL
Frozen Meals

KANZEN MEAL
CURRY MESHI

Jun. 2025: Launched sales

Oct. 2025: Launched sales

FY 3/2026: Sold at **3,000** stores

FY 3/2026: Sold at **400** stores

FY 3/2027: Target **5,200** stores

FY 3/2027: Target **3,100** stores



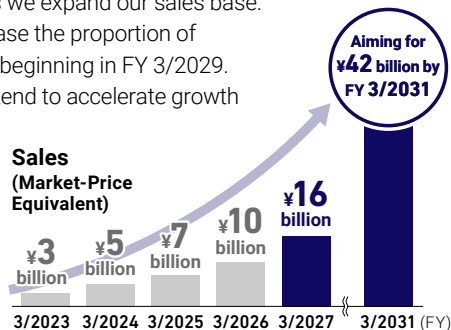
Projected Profitability for Each Business Segment

We expect the Domestic Business to become profitable from FY 3/2029 onward as we expand our sales base.

We also plan to increase the proportion of overseas investment beginning in FY 3/2029.

Looking ahead, we intend to accelerate growth while maintaining

disciplined investment at 5% to 10% of core operating profit of existing businesses.



Profitability Outlook for Each Business Segment in Japan and Overseas

Fiscal Year		3/2025	3/2026	3/2027	3/2028	3/2029	3/2030	3/2031
Sales in Terms of Market Price		¥7 billion	¥10 billion	¥16 billion	→ ¥42 billion			
BtoC	Grocery 					FY 3/2029 Profitable		
	Frozen 					FY 3/2028 Profitable		
BtoB	Cafeteria meals business					FY 3/2027 Profitable		
	Retail, food service, and manufacturer collaborations					FY 3/2029 Profitable		
Overseas Business 							FY 3/2030 Profitable	

Note: Excludes domestic others not listed above (and Overseas Business). Also, R&D expenses are not included.

We undertake a wide range of initiatives to expand new businesses. Our COO took the stage at a briefing for institutional investors and analysts to engage in direct dialogue regarding the growth potential of our new businesses. **KANZEN MESHI CURRY MESHI EUROPEAN-STYLE CURRY** also became the first cup rice product to receive Japan Disaster Food Certification, supporting our efforts to build awareness of and trust in the business.

Event

New Business Briefing for Institutional Investors and Analysts

We held a briefing on our new businesses to deepen understanding among institutional investors and analysts and build confidence in the long-term growth of the Company. On the day of the event, Noritaka Ando, Executive Vice President & Representative Director, COO, explained the significance of our new businesses and related initiatives from a management perspective. The presentation covered our vision for the new businesses, the food technologies we employ, the latest trends in the **KANZEN MEAL** brand, overseas expansion, and the path to profitability. We also engaged in candid dialogue with participants and offered tastings of new and existing products. The event gave participants firsthand experience of the technological capabilities and value proposition of our company. During the Q&A session, investors and analysts demonstrated a high level of interest in our new businesses through questions on a wide range of topics, including growth potential, investment policies, synergies with existing businesses, and global expansion. Looking ahead, we are committed to providing greater visibility into the progress and growth potential of our new businesses through constructive dialogue with capital market participants.



Overview of the New Business Briefing

Date	April 7, 2026
Format	In-person (Tokyo Head Office)
Participants	28 institutional investors and sell-side analysts from Japan and overseas
Speakers	Noritaka Ando Executive Vice President & Representative Director, COO, NISSIN FOODS HOLDINGS CO., LTD. President & Representative Director, NISSIN FOOD PRODUCTS CO., LTD.

Sample Q&A With Institutional Investors and Analysts

Q. What vision do you have for the **KANZEN MEAL** business?

A. We see potential in both our product business, which offers our processed food products directly to consumers, and our recipes and base ingredients business, which provides solutions. Our key criterion is whether each initiative expands the number of **KANZEN MEAL** touchpoints. We believe expanding the concept requires clearly defining what we can do in-house and what our business partners can handle.

Q. What is your strategy for increasing mind share beyond the current level of over 50%?

A. Supermarket sales surpassed convenience store sales at the end of last fiscal year, marking the point at which the brand began to establish itself. We have also seen **KANZEN MEAL** become widely recognized, with the name increasingly used as a generic term. Supermarket buyers are showing stronger support for the brand, and we plan to expand our coverage and increase touchpoints, primarily through mass retailers.

Q. Could non-organic growth, such as M&A, become necessary going forward?

A. I think so. We believe there is a particularly strong need for M&A overseas, where such transactions can provide rapid access to production facilities and sales networks. In Japan, we will carefully evaluate M&A opportunities aimed at creating production synergies. However, we believe acquiring talent with expertise in new categories, such as bread and ice cream, will be equally important for the Group.

Q. Will investment in new businesses, currently set at 5% to 10% of core operating profit, decline once the Domestic Business becomes profitable?

A. New investment costs in Japan will decline, but we will enter a subsequent phase of increased overseas investment. We will prioritize speed through 2030, investing up to approximately 10% of operating profit to secure a first-mover advantage.

Refer to the corresponding website for more details.
[>> IR Event: New Business Briefing \(Japanese Only\)](#)

News

KANZEN MESHI CURRY MESHI EUROPEAN-STYLE CURRY Becomes First Cup Rice Product to Receive Japan Disaster Food Certification

The NISSIN FOOD PRODUCTS **KANZEN MESHI CURRY MESHI EUROPEAN-STYLE CURRY** became the first cup rice product to receive Japan Disaster Food Certification. The product received recognition as an emergency food that combines nutritional value with convenience. By simply adding hot water, **KANZEN MESHI CURRY MESHI EUROPEAN-STYLE CURRY** provides a well-balanced intake of 33 nutrients and can be stored at room temperature for an extended period. While conventional emergency foods have prioritized calorie intake, often at the expense of nutritional balance, our product addresses both taste and nutritional balance while advancing phase-free food solutions that seamlessly bridge everyday life and emergency situations. The Optimized Nutri-Dense Meals Association also donated **KANZEN MESHI CURRY MESHI EUROPEAN-STYLE CURRY** to Hitoyoshi City, Kumamoto Prefecture, for stockpiling as emergency food as part of a disaster preparedness partnership.



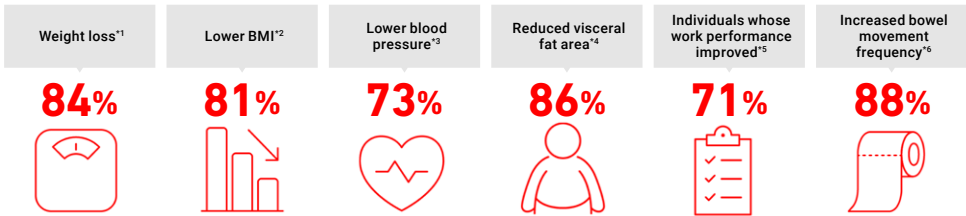
540 Servings of
KANZEN MESHI CURRY MESHI
EUROPEAN-STYLE CURRY Donated to
 Hitoyoshi City, Kumamoto Prefecture
 in June 2025

Refer to the corresponding website for more details.
[>> Press Releases \(Japanese Only\)](#)

Our Optimized Nutri-Dense Meals deliver ideal nutritional balance, designed to provide an optimal balance of 33 nutrients. We are committed to expanding the potential of these meals through ongoing fundamental research and clinical trials to support solutions to social health challenges.

Supporting Better Health Through Improved Vital Data

A clinical trial conducted to evaluate the effectiveness of Optimized Nutri-Dense Meals replaced 40 of 84 meals over one month with optimized options. The results showed improved nutritional balance and significant changes across multiple health indicators, suggesting the potential to help build a healthier body.



Note: The chart shows the percentage of participants with improved evaluation items in two clinical trials (Trial 1: 110 employees of Company A; Trial 2: 66 employees of Company B)

^{*1} Body weight: 86 out of 102 male participants lost weight. (Trial 1: 72.4 ± 8.0 before consumption, 71.5 ± 7.9 after consumption (p<0.001); Trial 2: 77.7 ± 9.2 before consumption, 76.8 ± 9.3 after consumption (p<0.001)) ^{*2} BMI: BMI decreased in 47 of 58 male participants having a BMI of 25 kg/m² or higher. (Trial 1: 27.5 ± 1.8 before consumption, 27.2 ± 1.7 after consumption (p<0.001); Trial 2: 27.4 ± 2.5 before consumption, 27.1 ± 2.5 after consumption (p<0.001)) ^{*3} Blood pressure: Decreased in 34 of 46 participants having a systolic blood pressure of 130 mmHg or higher and/or diastolic blood pressure of 80 mmHg or higher. (Trial 1: 136.9 ± 9.0 before consumption, 128.1 ± 9.5 after consumption (p<0.001); Trial 2: 134.0 ± 6.7 before consumption, 130.1 ± 8.7 after consumption (p=0.024)) ^{*4} Visceral fat area: Decreased in 68 of 79 participants having a visceral fat area of 100 cm² or greater. (Trial 1: 153.9 ± 30.2 before consumption, 145.6 ± 29.7 after consumption (p<0.001); Trial 2: 148.3 ± 34.8 before consumption, 129.1 ± 38.7 after consumption (p<0.001)) ^{*5} Work performance evaluated based on presenteeism scores. Presenteeism is a numerical value based on the overall performance score in the WLQ-J test. A score of 0 represents a state in which a person is able to attend work, but is hindered and can only perform at a level of 0%. A score of 100 represents a state in which a person performs at a level of 100%. Scores improved for 46 of 64 participants with overall performance scores below 94. (Trial 1: 90.9 ± 2.5 before consumption, 92.6 ± 3.8 after consumption (p=0.005); Trial 2: 90.7 ± 2.6 before consumption, 93.0 ± 3.5 after consumption (p=0.004)) ^{*6} Bowel movement frequency: Bowel movement frequency increased in 24 out of 27 participants who experienced bowel movements 6 times a week or less. (Trial 1: 4.2 ± 1.1 before consumption, 5.6 ± 1.6 after consumption (p<0.001); Trial 2: Not analyzed due to limited participants.)

Note: Prepared based on the study reported in *Journal of Functional Foods* (2022, 92, 105050).

Enhancing Well-Being Through Improvements in Stress, Fatigue, and Sleep

A clinical trial in which participants consumed one serving of Optimized Nutri-Dense Meals per day for four weeks confirmed improvements in stress, fatigue, and sleep. These findings suggest the potential for Optimized Nutri-Dense Meals to enhance well-being.

Note: Presented at the 71st Annual Meeting of the Japan Society for Food Science and Technology (August 31, 2024).



Enhancing Quality of Life and Expanding Dietary Options for Patients With Diabetes and Hypertension

The NISSIN FOODS Group is exploring the potential of Optimized Nutri-Dense Meals that are satisfying to eat while reducing salt and carbohydrates for patients with diabetes and hypertension. Clinical trials confirmed improvements in blood glucose and blood pressure, suggesting the potential for Optimized Nutri-Dense Meals to expand dietary options for patients.

Note: Presented at the 69th Annual Meeting of the Japan Diabetes Society (2026). The photo on the right is for illustrative purposes only and is not related to our products.

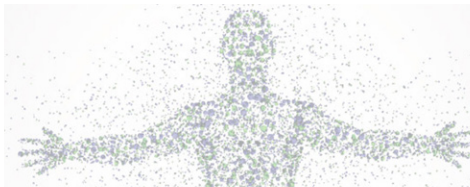


Anti-Aging Effects Expected to Support Longer Healthy Life Expectancy

The NISSIN FOODS Group, in joint research with Keio University School of Medicine, examined the impact of continuous consumption of Optimized Nutri-Dense Meals on age-related physical changes. The results of this research showed an average reduction of approximately two years in DNA methylation age^{*7}, suggesting the potential to extend healthy life expectancy. Aging progresses as genes in cells become methylated. Our findings suggest that continued intake of a well-balanced diet may help slow this process. Optimized Nutri-Dense Meals expand possibilities as a new approach to age-related health challenges.

Note: Presented at the 2025 Annual Meeting of the Japan Society for Bioscience, Biotechnology, and Agrochemistry (March 8, 2025).

^{*7} Biological age (compared to chronological age). Measured the degree of DNA methylation progression associated with aging. Biological age is linked to risks of disease and death.



Maintaining and Enhancing Physical, Cognitive, and Emotional Well-Being in Seniors

Consuming Optimized Nutri-Dense Meals enriched with nutrients often lacking in seniors led to confirmed improvements in walking speed, cognitive function, and well-being. These findings suggest the potential of Optimized Nutri-Dense Meals as a new approach to addressing age-related health challenges.

Note: Published in *Nutrients* (2023, 15, 4317)



Improving Women's Quality of Life by Easing PMS Symptoms

The NISSIN FOODS Group conducted a clinical trial to explore the potential of Optimized Nutri-Dense Meals in supporting women affected by premenstrual syndrome (PMS), a condition experienced by approximately 95% of women. Participants consumed two optimized meals per day for 12 weeks, a total of 168 meals fortified with nutrients, such as folic acid, that are often lacking in typical diets. The results showed reduced physical and mental discomfort in participants before and during menstruation. These findings suggest that improved nutritional balance through Optimized Nutri-Dense Meals may help ease PMS symptoms.

Note: *BMC Women's Health* (2026, 26, 178).

