

October 16, 2007

Subsidiary NF Frozen Co., Ltd. Awarded ISO22000 Certification

NF Frozen Co., Ltd.(President: Kazuyuki Kawabata), a subsidiary that manufactures and sells frozen food and processed food, has been awarded ISO22000, the new international certification standard that defines the requirements of food safety management systems. NF Frozen is the first company in the Group to be awarded ISO22000 certification.

ISO22000 is a management system standard that integrates some of the requirements set out in ISO9001 with the food safety obligations of HACCP. Japan uses the Ministry of Health, Labor and Welfare's comprehensive sanitary control system based on the HACCP System, but the foods covered are limited. ISO22000 can be sought by all food-related organizations, and organizations can demonstrate conformance with the ISO22000 standard by means of independent third-party certification.

NF Frozen Co., Ltd. has long been committed to food safety, rigorously applying the HACCP method, but this recent award validates its food safety management system.

Consumer interest in food safety has been steadily increasing and has now become the subject of global debate. It is hoped that the ISO22000 Food Safety Management System Standard, which combines the HACCP principles with ISO concepts, will enable companies to develop and implement an all-round coordinated approach to such global food issues.

Moving forward the Group will continue to actively apply hygiene management methods, with the aim of further strengthening quality assurance systems in all business areas, including flour milling, premixes, pasta and frozen food.

Details

- 1. Certification Body:**
JQA:JAPAN QUALITY ASSURANCE ORGANIZATION
- 2. Certification Standard:**
ISO22000:2005
- 3. Scope of Certification:**
Design, development, manufacture and delivery of frozen food
- 4. Certified Company:**
NF Frozen Co., Ltd.
(217-1 Kokuryocho, Isesakishi, Gunma)
- 5. Certification Date:**
October 5, 2007

