

Press Release

To whom it may concern

May 14, 2015



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ADEKA FOODS (ASIA) Obtains HACCP Certification in Malaysia —A structure for international standards for food safety management—

On April 17, 2015, ADEKA FOODS (ASIA), a Malaysian subsidiary of ADEKA Corp. (Representative Director and President: Akio Kohri), obtained certification for HACCP (Hazard Analysis and Critical Control Point)—which is an international method for managing food hygiene—from the Ministry of Health Malaysia.

HACCP is a control method for ensuring product safety by analyzing the causes of risks for potential harm that may occur during the food manufacturing process, determining key control points to prevent harm from occurring and constantly monitoring those points. A characteristic of the Malaysian government's HACCP certification is that the unit for certification being employed is the manufactured item, not the manufacturing plant or facility.

ADEKA FOODS (ASIA) produces shortenings, margarine and other processed oil products. In November 2014, it obtained halal certification and is moving ahead with initiatives for providing customers in Asia with safe products that bring peace of mind. Within an environment where there is an increasing awareness of food safety and hygiene globally, ADEKA FOODS (ASIA) obtained HACCP certification to gain an even greater amount of trust from its customers regarding quality.

Going forward, along with making even greater strides to strengthen its management system to answer customer demands for safe food that brings peace of mind, food hygiene management is being promoted throughout the entire ADEKA Group as it plans to expand its food business.

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Profile of ADEKA FOODS (ASIA) SDN.BHD.

| Establishment time | December 6, 2012 |
|--------------------|--|
| Location | PLO 167, Jalan Nibong 3, Tanjung Langsat Industrial Complex, |
| | 81700 Pasir Gudang, Johor, Malaysia |
| Managing Director | Masaru Miyamoto |
| Initial capital | RM 45 million (About 1,500 million yen) |
| Product | Margarine, shortenings, fat spreads and other foods |

Guidelines for HACCP Certification

| Certifying body | Ministry of Health Malaysia |
|-----------------------|---|
| Date of certification | April 17, 2015 |
| Covered product | 73 products including margarine and shortenings |
| Certification mark | |