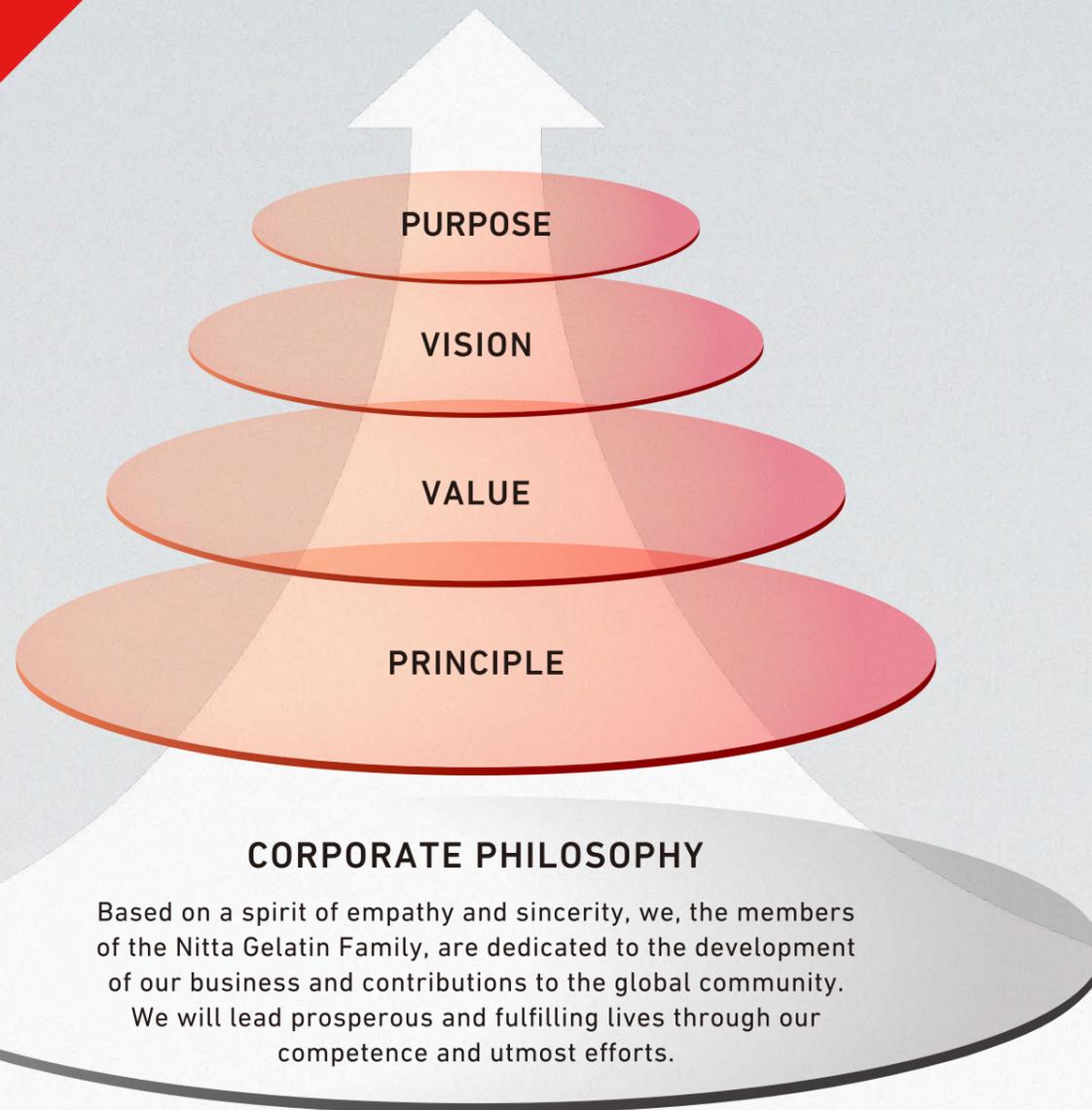


CORPORATE PROFILE

OUR PHILOSOPHY



PURPOSE

UPCYCLING for the Future.

VISION

Lead in Asia. Challenge the World.

VALUE
(Nitta Gelatin 3C Value)

Connect

Create

Challenge

PRINCIPLE

- Respect the cultures and diversity of every country
- Engage in dialogue proactively with gratitude and respect
- Pass down technologies and knowledge to future generations

- Pursue quality and speed
- Co-create value with customers
- Bring together diverse expertise and advanced technologies

- Learn continuously from mistakes without fearing failure
- Adapt to change and take the lead
- Set ambitious goals and see them through

• Act with integrity in accordance with social norms, laws, and regulations

TOP MESSAGE

Lead in Asia. Challenge the World.



Since Nitta Gelatin was founded in 1918, we have manufactured gelatin and collagen peptides using by-products from the livestock and fisheries industries as raw materials, expanding their use into a variety of fields. Our roots are found in changing people's lives for the better through upcycling, which gives new value to unused resources and by-products and continues to refine them.

In November 2025, the Nitta Gelatin Group formulated a new long-term management vision. Our purpose is "UPCYCLING for the Future," based on our desire to create a better future through upcycling.

Our new vision is "Lead in Asia. Challenge the World." We aim to become No.1 in Asia in sales of gelatin and collagen peptides and are determined to continue challenging the world. We will leverage our strengths, such as reliability, customer responsiveness, and stable quality, in the rapidly growing Asia market to gain a dominant market share, and at the same time, secure a certain position in North America and Europe, the world's largest markets.

Through this, we aim to achieve unprecedented dramatic growth with net sales of ¥80.0 billion and operating income of ¥10.0 billion in the fiscal year ending March 31, 2033. We will also create value such as contributing to food, health, and medical care and sustainable growth and shareholder returns.

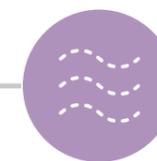
We look forward to your continued support and guidance as we move forward.

Hidenori Takemiya
Representative Director and President
Nitta Gelatin Inc.

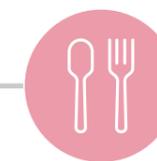
BUSINESS ACTIVITIES



Gelatin



Collagen Peptide



Food Material



Biomedical



GELATIN



Accommodating diversifying needs

In addition to its tendency to melt when warmed and harden when cooled, gelatin offers a variety of functions, including retaining water, creating foam, film-forming properties, enhancing luster, improving richness, and facilitating adhesive binding. We manufacture and sell high-quality gelatin for use in response to a diverse range of needs and in a range of applications across multiple fields, including the food and pharmaceutical markets.



PRODUCTS



Food-grade gelatin

Food-grade gelatin is used as an ingredient in a variety of processed foods, including gummy candies as well as instant noodle products and prepared foods sold at convenience stores.



Gelatin for capsules and other medical applications

Our gelatin products deliver a high level of safety. They're used in medical products such as hard and soft capsules.



Commercial products

We offer a series of products packaged in small portions for use in meals served at hotels, restaurants, nursing-care facilities, and hospitals.



Gelatin for photographic applications

Gelatin is used in photography and related fields as a natural polymer as a result of its unique physical and chemical properties and its biodegradability.



COLLAGEN PEPTIDE



Pursuing additional functionality for collagen peptide

We manufacture and sell collagen peptides with proven physiological activity and bioregulatory functions from gelatin using proprietary proteolytic technology. We pursue research to reveal various aspects of the potential of collagen peptides and develop products to satisfy consumers' desire to remain healthy and youthful regardless of age, including functional foods and cosmetics. We also conduct research into new functionality.



PRODUCTS



Collagen peptides for beauty supplements

Thanks to long-running research, we've been able to field an extensive product lineup that help create beautiful skin.



Collagen peptides for sports nutrition and mobility

Our collagen peptide products offer functionality that benefits joints and muscles. Some products have been patented.



Collagen peptides for wound healing and nutrition

We develop products that have been proven to accelerate the healing process.



A global brand

We offer our Wellnex brand of safe, high-quality functional collagen peptides in markets worldwide.



FOOD MATERIAL



Creating the future of food through the power of ingredients

Even as consumers seek to shorten and simplify cooking processes as a result of trends such as the rising number of households where both partners work and the aging of Japan's population, the desire for delicious flavor and new textures remains a constant. We're proud to propose optimal solutions for various food-related issues faced by customers, from product development through manufacturing processes, by combining proprietary product development and application technologies that take advantage of the characteristics of a diverse range of ingredients, including gelatin, collagen, and gelling agents.



PRODUCTS



Food materials for processed meats

Our products boost flavor by adding juicy texture to sliced ham for sandwiches and frozen fried chicken.



Food materials for desserts

Our original recipes and products are used in colorful jellies and sauces for sweet products.



Food materials for the restaurant industry

Our products help make dishes more flavorful and appealing while reducing preparation times.



Product development assistance

We help customers develop products by proposing gelling agents, stabilizers, and other ingredients that fit their needs.



BIOMEDICAL

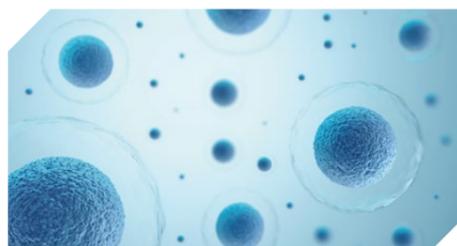


Pioneering the future of medicine from a new perspective

We offer a reliable supply of gelatin and collagen products that comply with the rigorous safety and quality standards essential in the medical field. In addition to providing raw materials for medical devices and pharmaceuticals, we are dedicated to advancing the future of medicine through the development of cutting-edge technologies, including supportive solutions for cell transplantation, gene therapy, and virotherapy.



PRODUCTS



Medical-grade gelatin and collagen

We provide high-quality gelatin and collagen that meet regulatory requirements for biogenic raw materials, including low endotoxin content, viral clearance validation, and traceability back to the farm.



Customization and development support

We provide gelatin and collagen materials that are perfect for use in medical device and pharmaceutical research and development, in preparation for clinical applications. With our extensive experience in the medical field, we can also assist customers in compiling the necessary documents for regulatory filings.



Biopharmaceutical support technologies

We can provide support with leakage control technologies for local administration, such as those used in cell therapy, gene therapy, and cancer treatment; thermal stability technology for oncolytic viruses at 4° C; and various other technologies.



Collagen for cell culture

Our cell culture collagen remains a top choice among researchers, thanks to its exceptional quality and reliability. Distinguished by its remarkable level of clarity, it is not only widely used in cellular observation but also trusted by scientists around the world for delivering accurate and reproducible results. Elevate your research with a product that stands out in performance and precision.

Nitta Gelatin products can be found hard at work in a variety of familiar fields.

Here's a list of some of those applications:

Candies
Gummy products, marshmallows, pound cake, and soft candy

Frozen foods
Croquettes, dumplings, fried rice, and pilaf

Prepared foods
Ready-to-eat meals sold at convenience stores

Desserts and processed meat products
Jellies, puddings, ham, and sausage

Pet food
Dog food

"Inner beauty" products
Beauty supplements

"Outer beauty" products
Cosmetics

Sports nutrition
Protein drinks and recovery care drinks

Frailty-related products
Frailty prevention and improvement

Medical products
Easy-to-swallow foods
Pharmaceutical capsules

Nutrition-related products
Protein replenishment
Wound care products

Biomedical products
Collagen and gelatin for artificial bones and skin, hydrogels for use in drug delivery, collagen for use in iPS cell cultures

COLUMN

What are collagen, gelatin, and collagen peptides?

Collagen is a protein. Unraveling collagen's spiral helical structure yields gelatin, and further breaking down gelatin yields collagen peptides.

COLLAGEN



With its unique triple helical structure, collagen offers exceptional moisture retention properties.

GELATIN



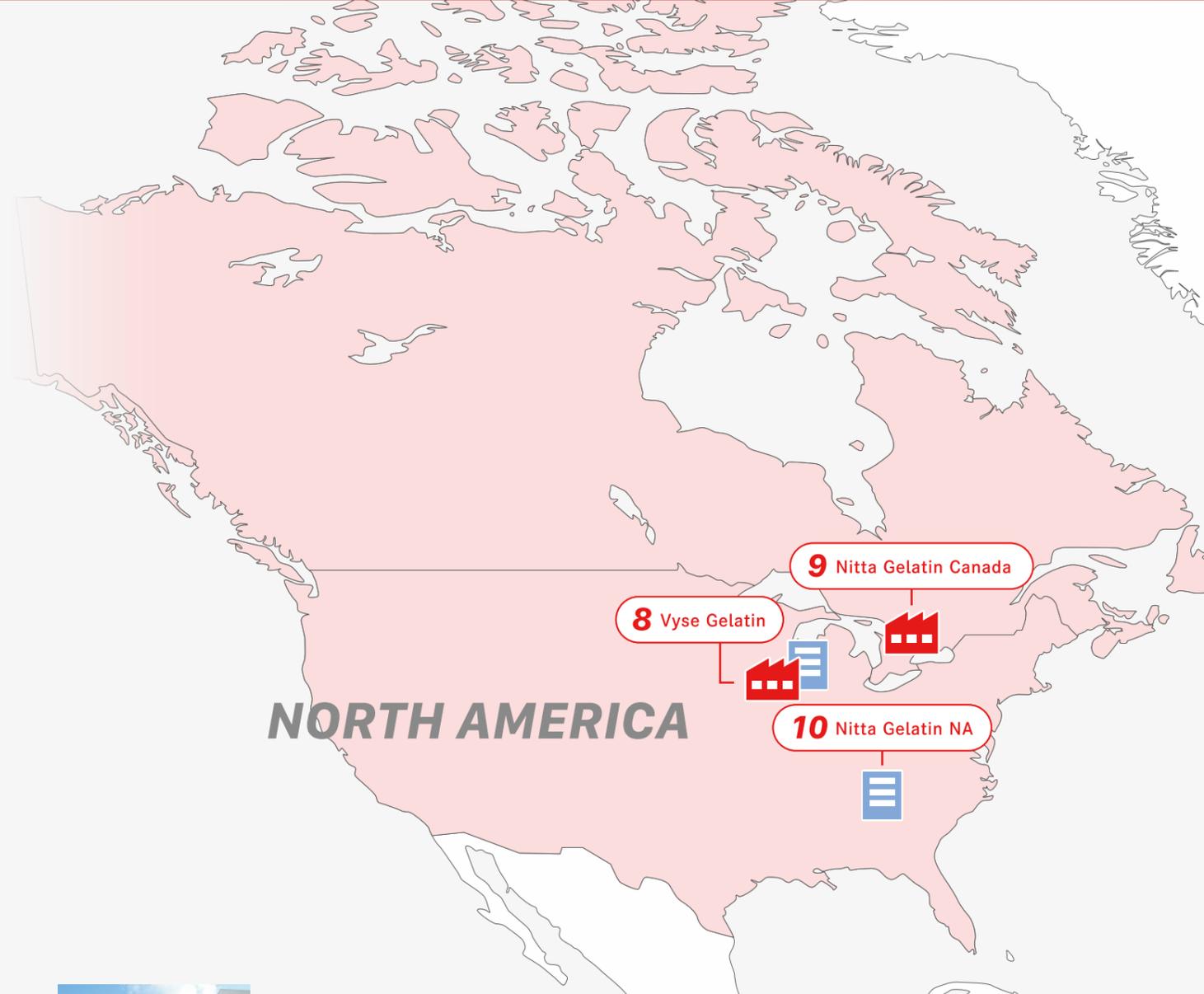
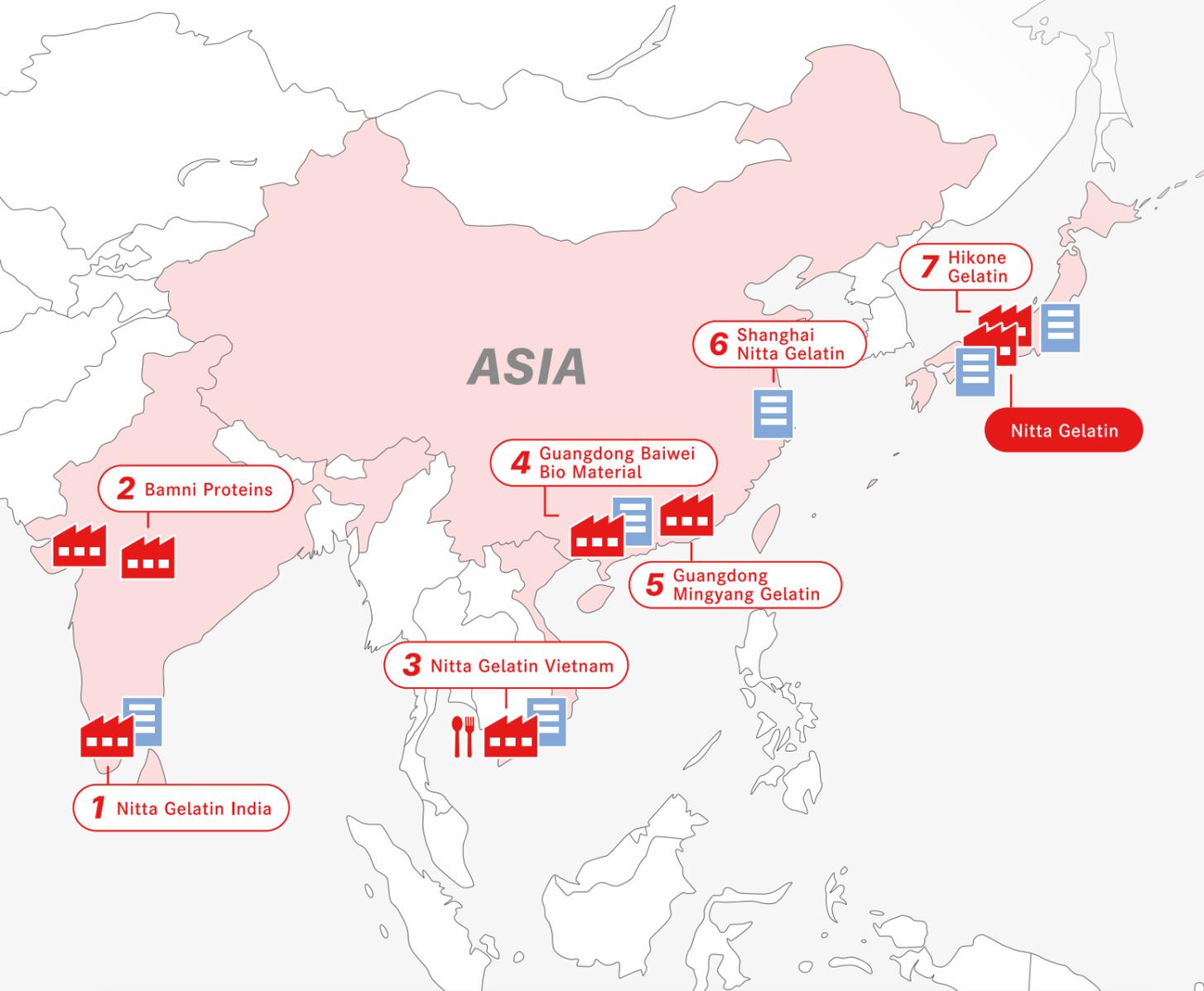
Gelatin is made by using heat and other means to break down the three molecular threads that form collagen. It melts when heated and hardens when cooled.

COLLAGEN PEPTIDE



Collagen peptides are made by breaking down the molecular threads that form gelatin into smaller pieces. It provides physiological functionality that helps keep the body healthy.

 Gelatin and collagen peptide production
  Food material production
  Sales



Nitta Gelatin's in-house R&D and manufacturing center **Mirai-can**

Completed in December 2022, Mirai-can, our R&D and manufacturing center, brings together biomedical product R&D and manufacturing functions as well as R&D functions for all of our businesses in an effort to create products that lead to new businesses. By accommodating additional growth in demand for biomedical products and developing medical device contract manufacturing and other services, we will grow the biomedical field into one of the Group's flagship business domains in the future.



Nitta Gelatin Inc.



1 Nitta Gelatin India Ltd.



2 Bamni Proteins Ltd.



3 Nitta Gelatin Vietnam Co., Ltd.



4 Guangdong Baiwei Bio Material Co., Ltd.



5 Guangdong Mingyang Gelatin Co., Ltd.



6 Shanghai Nitta Gelatin Co., Ltd.



7 Hikone Gelatin Inc.



8 Vyse Gelatin, LLC



9 Nitta Gelatin Canada, Inc.



10 Nitta Gelatin NA Inc.

HISTORY

Towards the future and a world of new value

Nitta Gelatin has pursued the potential of unutilized resources and created new technologies and products for more than 100 years. We will continue to embrace the challenge of meeting customers' and society's needs and realizing a sustainable society through our upcycling business model.

1918	The Company starts manufacturing gelatin and glue after becoming the first Japanese company to deploy a new, Western industrial technique.
1931	The Company becomes the first in Japan to develop edible thin leaf gelatin, which had mostly been imported until that time, and begins selling the new product.
1935	The Kashiwara Plant (present-day Osaka Plant) starts operations as what was at the time the largest gelatin plant in Asia. The Company develops and commercializes the first gelatin produced in Japan for photographic applications.
1936	The Company starts manufacturing pharmaceutical capsules.
1945	Nitta Glue and Gelatin Co., Ltd., is established.
1960	The Company changes its name to Nitta Gelatin Inc.
1975	Nitta Gelatin India Ltd. (India) is established, marking the Company's first entry into an overseas market.
1979	Nitta Gelatin NA Inc. (U.S.) is established.
1980	The Company launches Cool Agar, an edible jelly agent (jelly base).
1983	The Company launches Cellmatrix, a cell culture collagen for use in research applications.
1985	The Company develops the world's first warm water-soluble granulated gelatin and launches it as Gelatin 21.
1990	Nitta Gelatin Canada, Inc. (Canada) is established.
1992	The Company begins large-scale research into collagen peptide functionality and launches LCP, a fermented collagen peptide.
1998	Bamni Proteins Ltd. (India) is established.
1999	The Company builds a gelatin plant in India to accommodate growing worldwide demand for gelatin.
2003	The Company starts manufacturing fish collagen peptides and launches Ixos.
2010	The Company starts selling the beMatrix series of medical materials specially designed for regenerative medicine. Guangdong Baiwei Bio Material Co., Ltd. (China) is established.
2011	Shanghai Nitta Gelatin Co., Ltd. (China) is established. The Company is listed on the Second Section of the Tokyo Stock Exchange.
2012	The Company is listed on the First Section of the Tokyo Stock Exchange.
2013	Nitta Gelatin Vietnam Co., Ltd. (Vietnam) is established.
2016	Vyse Gelatin, LLC (U.S.) is established.
2019	Guangdong Mingyang Gelatin Co., Ltd. (China) is established.
2022	The Company's shares move to the Prime Market of the Tokyo Stock Exchange (and then to the Standard Market in October 2023). Construction of Mirai-can, the Company's R&D and manufacturing center, is completed.

SUSTAINABILITY

Striving to realize a sustainable society

Sustainability Policy

We have built an upcycling business model that transforms by-products from livestock and marine sources into valuable materials such as food, gelatin, and collagen, delivering them across diverse fields including food, health, and medical care.

By further expanding and advancing this model, we aim to enhance our sustainability and contribute to the realization of a sustainable society.



Environment

We promote resource and energy conservation while striving to reduce environmental impact. We also work to make effective use of waste generated during our production processes, contributing to the realization of a sustainable society.



Community

We are dedicated to preserving a healthy living environment and contributing to the revitalization of local communities by living in harmony with them as an active member of society.



Procurement

To fulfill our responsibility of delivering products to customers, we are committed to the sustainable and stable procurement of raw materials. We also strive to build trust with customers and society through the supply of safe products and transparent communication.



Diversity

We respect the diversity of our people and strive to create a workplace environment where each individual feels fulfilled and can fully demonstrate their abilities.



Human Rights

We are committed to preventing and eliminating human rights violations in our corporate activities, working toward a society where the dignity of all people is protected.

Headquarters 4-4-26, Sakuragawa, Naniwa-ku, Osaka 556-0022, Japan

Establishment January 1918

Incorporation February 1945

Capital 3,144,929,440 yen

Net Sales Consolidated: 38.7 billion yen (Year ended March 31, 2025)

Employees Consolidated: 860 (As of March 31, 2025)

Main Businesses

- Gelatin (for confectionery, side dishes, capsules, medical materials, photography, etc.)
- Collagen peptide (for beauty, health food, etc.)
- Collagen (for medical materials, etc.)
- Food materials such as gelling agents and stabilizers (for dessert jelly, side dishes, beverages, etc.)

Operating Facilities 3 locations in Japan



Head Office and Osaka Plant



Tokyo Branch



Osaka Branch

Group Companies

<Consolidated subsidiary>

Nitta Gelatin NA, Inc. (U.S.A.)

Nitta Gelatin Canada, Inc. (Canada)

Vyse Gelatin, LLC (U.S.A.)

Nitta Gelatin Holding, Inc. (U.S.A.)

Nitta Gelatin India Ltd. (India)

Bamni Proteins Ltd. (India)

Shanghai Nitta Gelatin Co., Ltd. (China)

Nitta Gelatin Vietnam Co., Ltd. (Vietnam)

Hikone Gelatin Inc.

<Affiliate>

Bostik-Nitta Co., Ltd.

Guangdong Baiwei Bio Material Co., Ltd. (China)

Guangdong Mingyang Gelatin Co.,Ltd. (China)

 **Nitta Gelatin Inc.**

www.nitta-gelatin.co.jp/en/