



CORPORATE PROFILE



GO AHEAD, BEYOND COLLAGEN

CORPORATE PHILOSOPHY

Based on a spirit of empathy and sincerity, we, the members of the Nitta Gelatin Family, are dedicated to the development of our business and contributions to the global community. We will lead prosperous and fulfilling lives through our competence and utmost efforts.

CORPORATE VISION

“To help people stay healthy and feeling young”

Nitta Gelatin group fulfills this desire of people worldwide through our relentless pursuit of meeting collagen's enormous potential.

1. We will provide products and services that meet our customers' expectations of continued improvement.
2. We will broaden the range of collagen applications through our ongoing efforts in R&D and production innovation.
3. We will pioneer and create new markets by fostering a corporate culture that encourages facing and overcoming challenges.

TOP MESSAGE

Contributing to the realization of a sustainable society
by creating new value from unutilized resources



We trace our roots back to 1918, when our company began manufacturing industrial gelatin (glue) from by-products produced during the manufacture of leather belts. Over the more than 100 years that have passed since then, we've made effective use of by-products from the livestock and fisheries industries that traditionally have been disposed of as waste and unutilized resources, creating new value and thereby helping to realize richer and more satisfying lifestyles for consumers and to resolve societal issues.

We accommodate societal needs, which are constantly evolving, and pioneer new applications and raw materials while continually refining our proprietary manufacturing technologies. In this way, we've developed markets and applications in a variety of fields, including food, health, beauty, and medicine. Currently, we operate businesses in four fields-Gelatin, Collagen Peptide, Food Material, and Biomedical-and have an approximately 60% share of domestic sales of gelatin. We made an early move into India in 1975 and then actively expanded our international business to the United States, Canada, China, and Vietnam. Today, that business accounts for more than 50% of group-wide sales.

To realize additional growth at a time when the pace of change is forecast to increase, we will work to strengthen our global governance while establishing more robust structures that balance rapid management decision-making with action to limit risk across Group companies. Moreover, we will leverage the Group's integrated production capabilities, which extend from raw materials to final products, so that we can continue to provide stable, unchanging quality while realizing transparency in our supply chains. Furthermore, we will focus on creating new value with a view to realizing a sustainable society, for example by discovering new unutilized resources and pursuing the potential of upcycling in new fields.

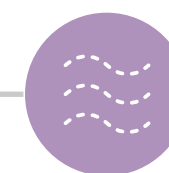
We welcome your high expectations as Nitta Gelatin continues to embrace these challenges.

Hidenori Takemiya
Representative Director and President
Nitta Gelatin Inc.

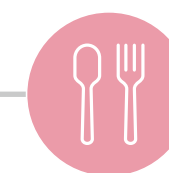
BUSINESS ACTIVITIES



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

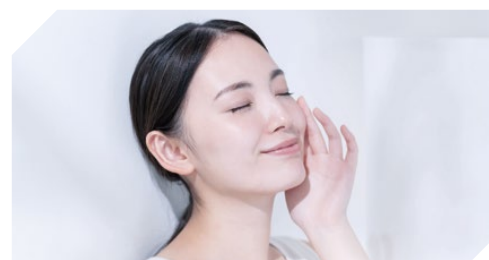


Pursuing additional functionality for collagen peptide

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.

Wellnex

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

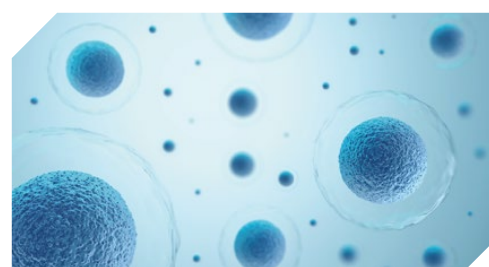


Pioneering the future of medicine from a new perspective

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

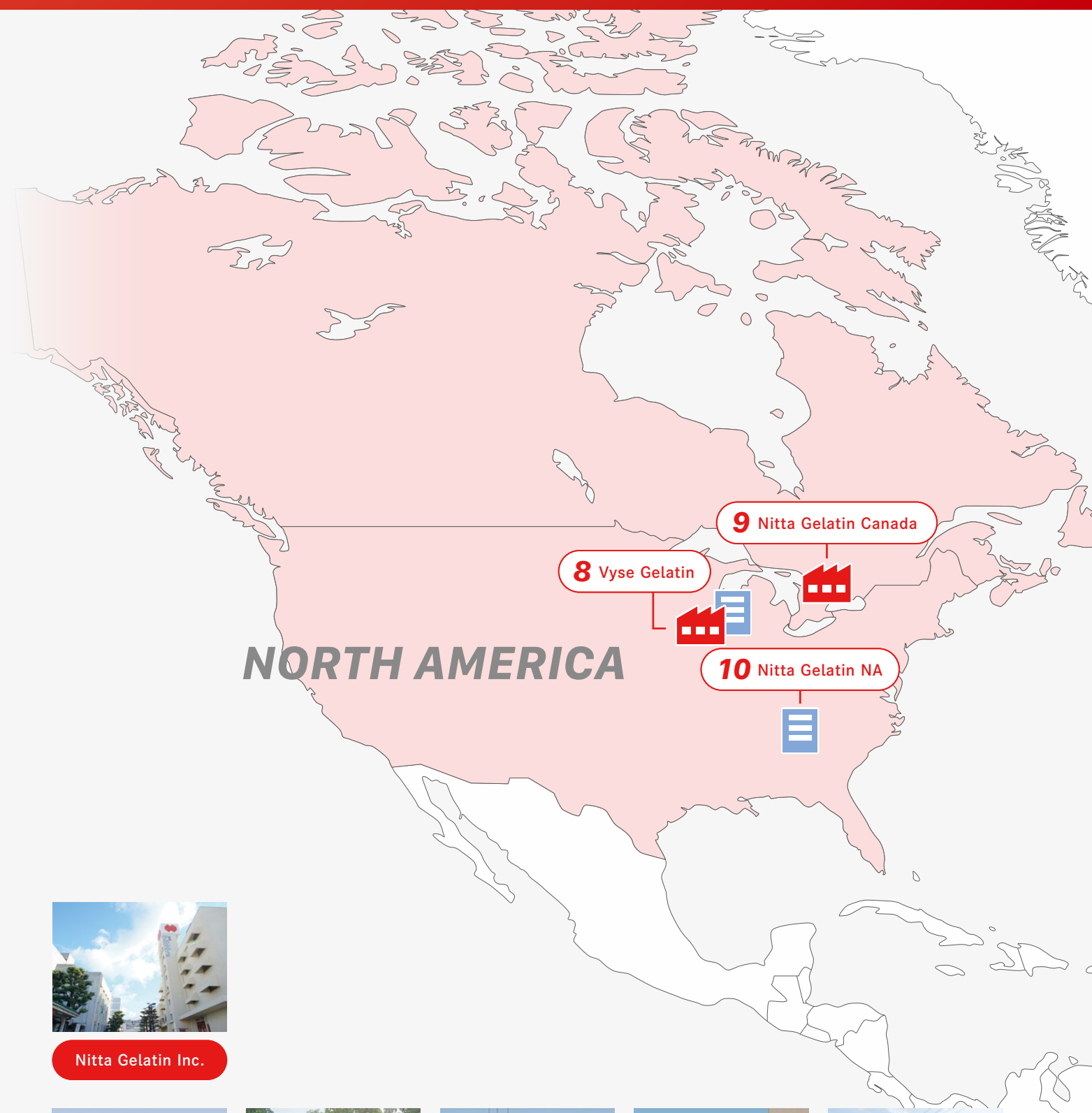
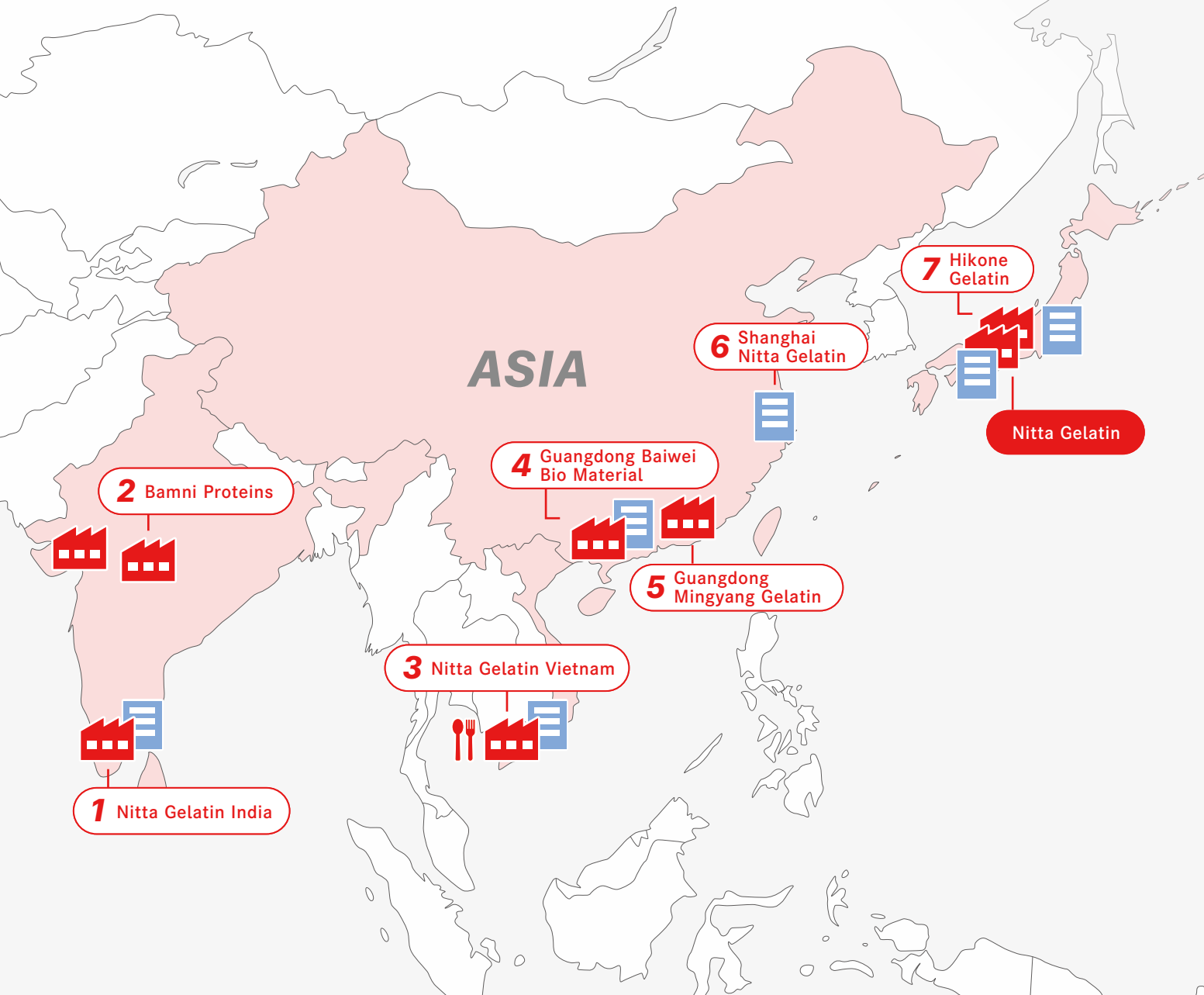
Pet food
Dog food

"Inner beauty" products
Beauty supplements

"Outer beauty" products
Cosmetics

Sports nutrition
Protein drinks and recovery care drinks

Frailty-related products
Frailty prevention and improvement



Nitta Gelatin Inc.



1 Nitta Gelatin India Ltd.



2 Bamni Proteins Ltd.



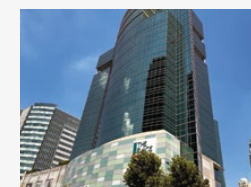
3 Nitta Gelatin Vietnam Co., Ltd.



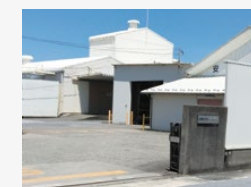
4 Guangdong Baiwei Bio Material Co., Ltd.



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.

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.



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

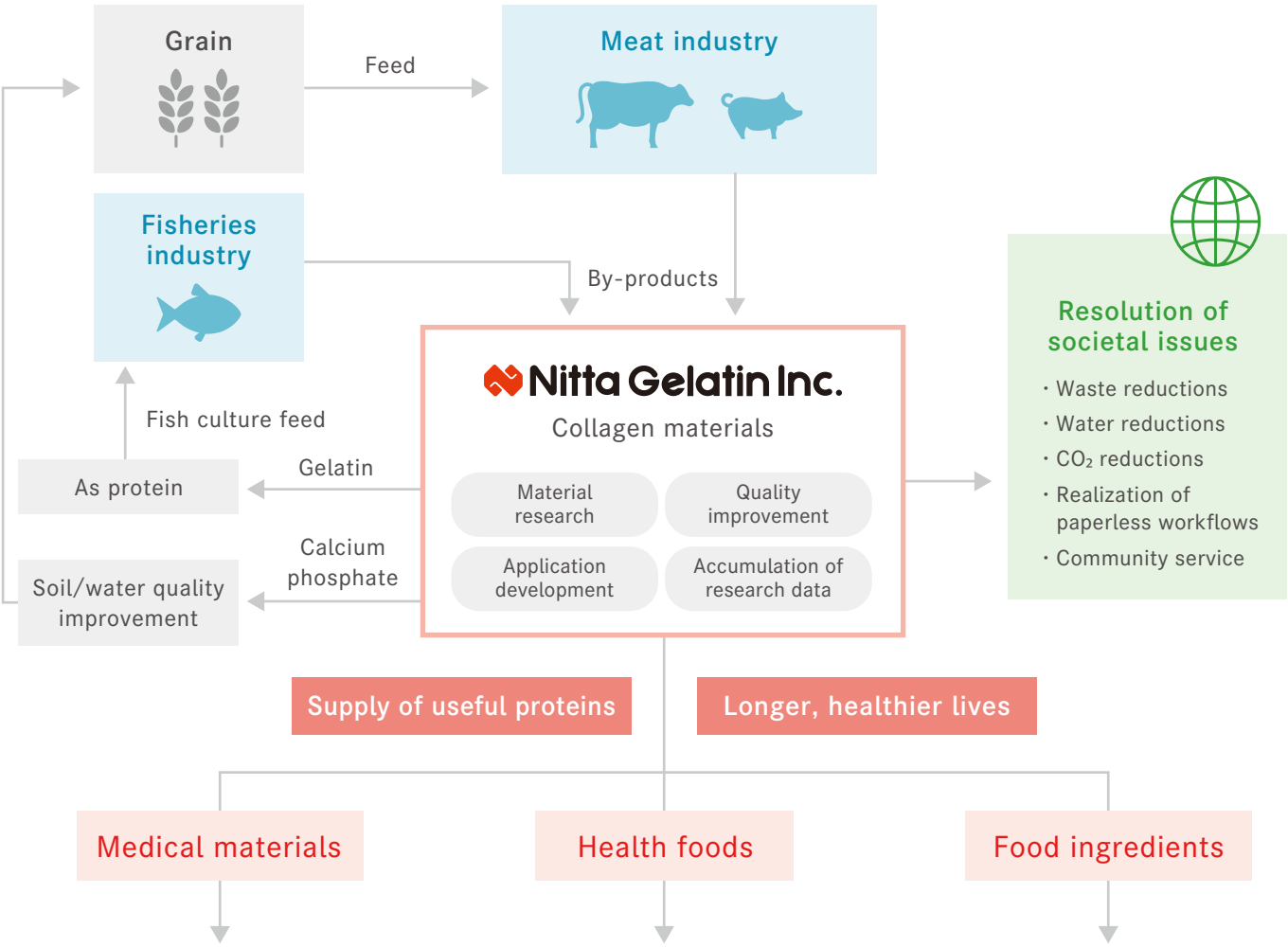
Striving to realize a sustainable society

We're helping realize a sustainable society by pursuing business activities that take into account environmental, health, and safety priorities. In addition, we're working to coexist with the communities we serve as a good corporate citizen.



▶ Helping realize a recycling-based society through our business activities

Our business originates in using collagen materials, which are by-products of the livestock and fisheries industries, to manufacture and supply useful proteins to the food, health, beauty, and medical fields to facilitate richer and more satisfying lifestyles while helping extend healthy lifespan. In addition, we're pursuing business activities with the goal of helping realize a sustainable society while working to protect the global environment and coexist with local communities through a variety of activities, including those listed below.



VISION

"To help people stay healthy and feeling young"

Nitta Gelatin group fulfills this desire of people worldwide through our relentless pursuit of meeting collagen's enormous potential.

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)



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