



THE FUTURE OF  
COLLAGEN BEGINS.

# THE FUTURE OF COLLAGEN BEGINS.

## Pursuing the unlimited potential of collagen

Over the century since its inception, Nitta Gelatin has pursued a sustained program of research and product development focused on collagen.

We've discovered the limitless functionality of collagen and given it shape in the form of products.

Our task is to pursue the hidden potential of collagen so that an aspiration shared by all people can be fulfilled.

"To stay healthy and feeling young".

We offer what people truly desire by proposing optimal products and solutions, and we offer a new level of fulfillment for those desires from a global perspective.

A new century has dawned.

The infinite future of Nitta Gelatin and collagen begins now.



### CONTENTS

3 — Philosophy and Vision	11 — Biomedical
5 — Message from the President	13 — Potential of Collagen
7 — Food Solution	15 — Global Business
9 — Health Support	17 — Nitta Gelatin's History

## PHILOSOPHY & VISION

### 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.

### VISION

#### “To 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.

### Principles of Business Conduct

Nitta Gelatin has adopted six Principles of Business Conduct based on its corporate philosophy so that it can more precisely meet the needs of customers and society.

1. We provide products and services that exceed customers' expectations.
2. We comply with the codes of ethics, business practices, and relevant laws and regulations in each of our host countries.
3. We value our relationships with shareholders and other stakeholder groups and disclose information in a timely fashion.
4. We contribute to the global community by always treating people and the environment with the utmost care.
5. We create a participative and rewarding workplace.
6. We achieve our self-set goals with passion, speed and perseverance.





## Relentless pursuit of collagen Marking the dawn of a new century for Nitta Gelatin

Collagen has unlimited potential. Our mission at Nitta Gelatin is to identify previously unknown functions of the substance and then to deliver them to customers in the form of products and solutions.

Over the last 100 years, the Nitta Group has come together to accommodate the changing needs of society by pioneering new applications and raw materials. Going forward, we're committed to continuously embracing new challenges while flexibly accommodating social change, which can only be expected to become more significant over time. It is with this unshakeable conviction that we embark on our next 100 years.

On this philosophical foundation we will pioneer new applications of collagen as we continue to evolve into a company that is able to meet new customer needs. By taking a comprehensive approach not only actual customer needs but also hidden ones in each of our core business domains of Food Solutions, Health Support, and Biomedical, we are confident that we will be able to continue delivering pleasure to customers.

By taking advantage of expertise and knowledge developed in Japan over our history, we are committed to propose new solutions that meet local needs in a fine-grained manner in North America and Asia. Nitta Gelatin enjoys top market share in Japan thanks to your support, our stakeholders. As we focus increasingly on the global stage in the coming years, we will strive to offer products that create pleasure around the world so that we can fulfill our goal of becoming the world's most collagen-focused company.

I welcome your high expectations for Nitta Gelatin as we continue to move forward one step at a time.

**Koichi Ogata**  
President  
Nitta Gelatin Inc.



Three  
core business  
domains



Food Solution



Health Support



Biomedical



## FOOD SOLUTION



## More delicious. More convenient.

Nitta Gelatin provides solutions to the challenges faced by our customers in the food industry through the development of unique products, applications and formulation technologies.

Today, demographic trends such as the growing participation of women in society and the aging of Japan's population are fueling the need for faster and simpler food preparation. We're responding to these needs by applying the characteristics of gelatin, food materials, and collagen peptides to prepared dishes and frozen foods that can be purchased at convenience stores and other retail locations. In this way, we're helping make food both more delicious and easier to prepare.

### 🔍 NITTA'S NEW DISCOVERY Research profile

Nitta Gelatin is focused on developing commercial products and menu items for hotels, restaurants, and other businesses in the growing food-service industry. Moreover, our research and development programs seek to enrich the human dining experience by creating new textures for food such as fluffiness and chewiness.

We're also developing products that harness technologies and expertise developed in Japan to satisfy local needs in overseas markets.



## PRODUCTS



### Food grade gelatin

Food grade gelatin can be used as an ingredient in a variety of processed foods, for example gummy-style candies and soup. Gelatin can also be used in prepared noodle dishes sold at convenience stores.



### Food materials

Food materials from Nitta Gelatin enhance the delicious flavor of dishes like sliced ham and frozen fried chicken. Our product line also includes gelling agents and stabilizers that are essential to the dessert-making process.



### 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.



### Collagen peptide

Our line of collagen peptide products adds functionality to foods such as cereal bars and acidic dairy drinks.



## HEALTH SUPPORT



**Wellnex**<sup>®</sup>

Wellnex is our global brand of functional collagen peptides.

## We harness the functionality of collagen peptides to fulfill mankind's desire to stay healthy and feeling young.

We're helping people to achieve and maintain a healthy lifestyle through scientific advancements in collagen peptide functionality.

Interest in maintaining and increasing health is a growing priority, not only in Japan, but also around the world as the population of senior citizens soars. The global market for functional foods continues to expand as a result. Nitta Gelatin's growing body of scientific evidence supports the hypothesis that collagen peptides can help to regulate bodily functions and revitalize cells.

We're also conducting research into new functions to help maintain healthy, youthful, and active lifestyles, as we bring people new functional food products.

### NITTA'S NEW DISCOVERY Research profile

We are at the forefront of collagen peptide research, using state-of-the-art equipment to partner with universities and other research institutions in joint clinical research projects and testing programs. As the average age of the global population continues to advance, the anti-aging properties of collagen peptides, which include rejuvenating blood vessels and managing diabetes, are attracting attention. The development of highly functional collagen peptides in the area of sports nutrition, specifically joint health for athletes, is another exciting opportunity for Nitta Gelatin.



## PRODUCTS



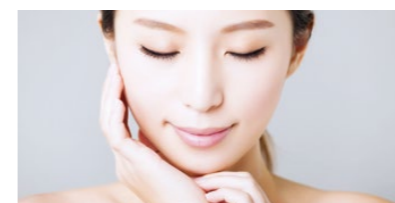
### Collagen peptides for sports nutrition and mobility

We've developed a line of highly specialized collagen peptides specifically for, joint and muscle support. This unique line of products includes patented technology.



### Collagen peptides for wound healing and nutrition

Our wound support and nutrition products are recognized for their ability to not only prevent injury, but also to speed up wound healing process.



### Collagen peptides for beauty supplements

Many years of research allow us to offer an extensive line of products which support more youthful, radiant skin.



### Gelatin for capsules and other medical applications

Gelatin is widely recognized for its high level of safety and versatility. We've developed a variety of medical products, including hard and soft capsules, that utilize this trusted ingredient.



# BIOMEDICAL



## Contributing to the future of healthcare through unique research and new perspectives.

In an era in which innovative medical technologies are being realized, Nitta Gelatin offers a range of products that use collagen and gelatin, which are safe to use inside the body.

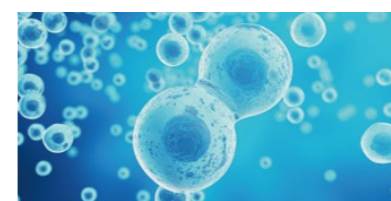
In addition to their use in biomaterials such as bone void filler and wound dressing, collagen and gelatin have become essential in procedures such as retinal cell transplant surgery using iPS cells. Nitta Gelatin products contribute to the future of regenerative healthcare, as integral components of cell preparations and treatment options.

### 🔍 NITTA'S NEW DISCOVERY [Research profile](#)

Our beMatrix series of gelatin and collagen products offer enhanced safety for tissue engineering, by minimizing pyrogenic reactions inside the body. Nitta Gelatin is currently working in collaboration with various domestic and international institutions to conduct research with goals including the improvement of transplanted cell viability, and increased stabilization of transported human cells.



## PRODUCTS



### Gelatin and collagen for tissue engineering/regenerative medicine

Products in our beMatrix line, which can be used as medical materials, bring a high level of safety and consistent quality to applications of tissue engineering and regenerative medicine.



### Hydrogel for drug discovery

MedGel II, a bioabsorbable gelatin hydrogel, enables the controlled release of drugs such as basic fibroblast growth factor.



### Collagen for cell cultures

Three decades after its initial launch, Cellmatrix, a collagen product for use in cell culturing, remains extremely popular with a large number of researchers today. This product is ideally suited to cell observation due to its high level of transparency.



### Custom products and contract manufacturing

Nitta Gelatin prides itself on its ability to meet customer requests to conduct joint research and develop custom products to cater to the various needs of the biomedical industry.

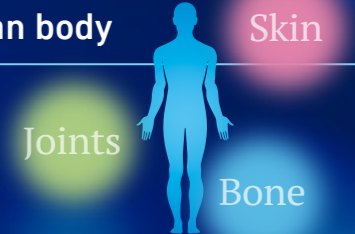
**SPECIAL FEATURE**

# Potential of Collagen

Collagen, gelatin, and collagen peptides are all made from the same raw materials. Each product possesses a specific functionality and use, due to its unique molecular structure. Nitta Gelatin's approach to manufacturing ensures that each of these materials is optimized for the maximum benefit to our customers.

## Relationship between collagen and the human body

Collagen is an important protein that makes up the structural tissues within the human body. It exists in large quantities in tissues such as skin, bone, cartilage, and blood vessels, serving to support and connect the body's tissues and cells. Experts believe that it is the diminishment, or deterioration, of collagen in the body that leads to aging and interferes with cellular activation.



### Moisture retention and bioabsorbability

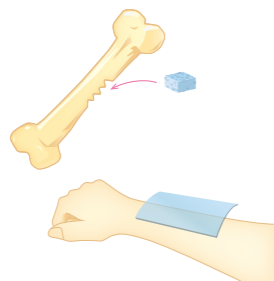
## COLLAGEN



With its unique triple helical structure, collagen offers exceptional moisture retention properties. Bones and skin can be efficiently regenerated using an implant material containing collagen.



**Moisturizers**  
Cosmetics



**Bioabsorbability**  
Bone prosthesis / Skin prosthesis

Heating and refining

### Eight characteristics

## GELATIN



Gelatin is made from three untie threads consisting of collagen by heating or other means. It melts when heated and hardens when cooled.



**Gelling and Melting**  
Ready-to-eat meals for convenience stores



**Retain moisture**  
Dumplings



**Retain foam**  
Marshmallows



**Gelling** Gummies



**Modify the texture of food**  
Desserts



**Form films** Capsules



**Produce a gloss**  
Sugar-coated tablets



**Add richness flavor to food**  
Ramen

Enzymatic degradation

### Maintaining healthy skin, bone, and joints

## COLLAGEN PEPTIDE



Collagen peptides are formed by cutting the molecular threads that form gelatin into smaller pieces. The resulting substance helps the body keep itself healthy.



**Keeping the body healthy (skin, bone, and joints)**  
Health foods and supplements

## PICK UP The power of collagen peptides, an essential part of the body

For men



If you're concerned with skin irritation after shaving

If you want fuller hair



For women



For health and beauty

When growing



Collagen peptides are an essential component for healthy bone formation!

If you are concerned with bone density and healthy mobility



Support for joint cartilage

Support for healthy blood pressure and blood sugar levels



For people who play sports

About 6 times more protein than milk!  
\*Compared with cheese-derived protein and whey



For pets



For a glossy coat

**Collagen peptides are an essential component for health, regardless of age or gender.**

It's important to ensure your body gets the nutritional benefits of collagen peptides everyday to maintain a youthful, healthy lifestyle.

\*Perceived effects and benefits vary by person.



GLOBAL

Nitta Gelatin operates on a global scale to serve the diverse needs of worldwide markets.

Nitta Gelatin is present in the global marketplace

### Global Gelatin Market today

- Gelatin demand is currently growing owing to economic growth in Asian countries.
- Japan is the global leader in collagen peptide research. Nitta Gelatin conducts foundational clinical research uncovering the benefits of collagen peptides for bone, joint, and skin health.
- Nitta Gelatin hosts symposiums on collagen in an effort to advance global awareness and understanding of collagen and collagen peptides.

CHINA

NORTH AMERICA

ASIA



① Nitta Gelatin India Ltd.



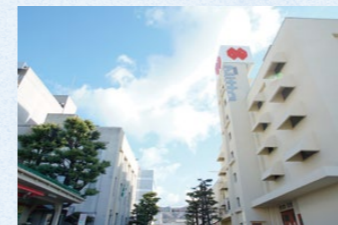
② Nitta Gelatin Vietnam Co., Ltd.



③ Guangdong Baiwei Bio Material Co., Ltd.



④ Shanghai Nitta Gelatin Co., Ltd.



⑤ Nitta Gelatin Inc.



⑥ Nitta Gelatin Canada, Inc.



⑦ Nitta Gelatin NA Inc.



⑧ Nitta Gelatin USA, Inc.



# HISTORY

## History of Nitta Gelatin, a continually evolving company

Timeline	Evolving applications	Products manufactured and sold by Nitta Gelatin	Global events		
<p><b>1918</b> Establishment: Production of industrial gelatin (glue) begins using modern equipment at Nitta Leather Belting.</p> <p><b>1935</b> The company builds a gelatin plant (today's Osaka Plant).</p> <p><b>1945</b> Nitta Glue and Gelatin becomes an independent from Nitta Leather Belting.</p> <p><b>1960</b> The company changes its name to Nitta Gelatin Inc.</p> <p><b>1966</b> The company adopts its basic philosophy.</p> <p><b>1968</b> Hikone Gelatin is established.</p> <p><b>1975</b> Kerala Chemicals and Proteins (today's Nitta Gelatin India) is established.</p> <p><b>1977</b> The company adopts its symbol mark.</p> <p><b>1979</b> Nitta Corporation of America (today's Nitta Gelatin NA) is established.</p> <p><b>1981</b> The company's Research Center is established. Research into collagen for cell culture begins.</p> <p><b>1982</b> Nitta Findley (today's Bostik-Nitta) is established.</p> <p><b>1988</b> The company obtains permission for manufacturing Japanese Pharmacopoeia gelatin.</p> <p><b>1990</b> Cangel (today's Nitta Gelatin Canada) is established.</p> <p><b>1996</b> Nitta Casings (USA) and Nitta Casings (Canada) are established.</p> <p><b>1998</b> Bamni Proteins (India) is established.</p> <p><b>1999</b> Construction of a gelatin manufacturing plant is completed at Nitta Gelatin India.</p> <p><b>2004</b> Nitta Gelatin USA is established. / Nitta Biolab is established.</p> <p><b>2009</b> Reva plant (India) is established.</p> <p><b>2010</b> Construction of a facility for manufacturing plant for medical gelatin (beWorks) is completed. / Guangdong Baiwei Bio Material (China) is established.</p> <p><b>2011</b> The company is listed on the Second Section of the Tokyo Stock Exchange. / Shanghai Nitta Gelatin (China) is established.</p> <p><b>2012</b> The company's shares are designated as part of the First Section (today's the Prime Market) of the Tokyo Stock Exchange.</p> <p><b>2013</b> Nitta Gelatin Vietnam is established.</p> <p><b>2014</b> Construction of a collagen peptide plant is completed at Nitta Gelatin USA.</p> <p><b>2016</b> Vyse Gelatin is established.</p> <p><b>2018</b> The company celebrates the 100th anniversary of its founding. / The company transfers its adhesive business to Bostik-Nitta.</p> <p><b>2019</b> The company absorbed and merged Nitta Gelatin Foods. / The company withdrew from casings business.</p>	 <p>Gelatin plant</p>  <p>Nitta Glue and Gelatin Co., Ltd.</p>  <p>Nitta Gelatin Inc.</p>  <p>Symbol mark</p>  <p>Listing on the Second Section of the Tokyo Stock Exchange</p>  <p>100th anniversary logo</p>	<p><b>Matches, furniture, musical instruments</b></p> <p><b>Photographic film and paper</b></p> <p><b>Capsules</b></p> <p><b>Jelly mix</b></p> <p><b>Gummies and Chewy candy</b></p> <p><b>Ready-to-eat meal at convenience stores</b></p> <p><b>Nursing-care foods for elderly people</b></p> <p><b>Regenerative medicine</b></p>	<p><b>1918</b> Launch of match glue (Kokko Western glue)</p> <p><b>1931</b> Launch of edible leaf gelatin (Kokko)</p> <p><b>1935</b> Start of manufacture of Japan's first photographic gelatin</p> <p><b>1936</b> Start of manufacture and sale of pharmaceutical hard capsules</p> <p><b>1941</b> Start of production of bovine bone gelatin</p> <p><b>1974</b> Start of the Food Materials business</p> <p><b>1980</b> Launch of a gelling agent (Cool Agar)</p> <p><b>1983</b> Launch of collagen for cell culture (Cellmatrix)</p> <p><b>1985</b> Launch of agglomerated gelatin (Gelatin 21)</p> <p><b>1992</b> Launch of the Collagen Peptide business; launch of liquid collagen peptide (LCP)</p> <p><b>2000</b> Launch of Pork Collagen Peptide (SCP)</p> <p><b>2001</b> Launch of collagen peptide in the consumer market (Collagenaid)</p> <p><b>2002</b> Withdrawal from the machinery business; launch of collagen for bone graft substitutes</p> <p><b>2003</b> Launch of Fish Collagen Peptide (Ixos) / launch of marine collagen (Maringen)</p> <p><b>2004</b> Launch of EG Cool Agar</p> <p><b>2005</b> Launch of a gelling agent for care food (Jelare)</p> <p><b>2007</b> Launch of a protein supplement food (Collagen Pro)</p> <p><b>2010</b> Launch of gelatin / Collagen for tissue engineering (beMatrix)</p> <p><b>2011</b> Launch of Collapepu JB, PU, a pair of functional collagen peptide products</p> <p><b>2013</b> Rollout of Wellnex, our global brand for functional collagen peptide products</p> <p><b>2015</b> Launch of collagen for human cell culture (beMatrix Collagen AT)</p> <p><b>2018</b> Launch of a bioabsorbable gelatin-based hydrogel (MedGel II)</p>	<p><b>Edible leaf gelatin</b></p> <p><b>Beef bone as a raw material</b></p> <p><b>Food material</b></p> <p><b>Adhesive</b></p> <p><b>Cellmatrix</b></p> <p><b>Gelatin 21</b></p> <p><b>Collagenaid</b></p> <p><b>Ixos</b></p> <p><b>EG Cool Agar</b></p> <p><b>Jelare</b></p> <p><b>Collagen Pro</b></p> <p><b>beMatrix</b></p> <p><b>Wellnex</b></p> <p><b>MedGel II</b></p>	<p><b>1918</b> End of World War I</p> <p><b>1939-1945</b> World War II</p> <p><b>1964</b> Tokyo Olympics</p> <p><b>1974</b> Opening of 7-Eleven's first store</p> <p><b>1978</b> Opening of Narita International Airport</p> <p><b>1990</b> Launch of the first digital camera</p> <p><b>1999</b> Launch of the first camera-equipped mobile phone</p> <p><b>2001</b> Outbreak of BSE in Japan / September 11 terror attacks in the U.S.</p> <p><b>2003</b> Outbreaks of BSE in the U.S. and Canada</p> <p><b>2008</b> Financial crisis / launch of the iPhone in Japan</p> <p><b>2011</b> Great East Japan Earthquake</p> <p><b>2014</b> Opening of Japan's 50,000th convenience store / World's first retinal pigment epithelial cell derived from iPS cells</p> <p><b>2018</b> Entry into force of the Trans-Pacific Partnership Agreement</p>

**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: 30.5 billion yen (Year ended March 31, 2021)

**Employees** Consolidated: 999 (As of March 31, 2021)

**Main Businesses**

- Production and sales of edible gelatin, pharmaceutical gelatin and photographic gelatin
- Production and sales of collagen peptides
- Production and sales of collagen for use in cosmetics, cell-culturing applications, and tissue engineering
- Production and sales of edible gelling agents, stabilizers and other food materials

**Operating Facilities** 4 locations in Japan



Head Office and Osaka Plant



Tokyo Branch



Osaka Branch



CAFE RIWACO

**Affiliate Companies**

Nitta Gelatin NA Inc. (U.S.A.)  
Nitta Gelatin Canada, Inc. (Canada)  
Nitta Gelatin USA, Inc. (U.S.A.)  
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.  
Bostik-Nitta Co., Ltd.  
Guangdong Baiwei Bio Material Co., Ltd. (China)  
Guangdong Mingyang Gelatin Co.,Ltd. (China)  
Shinju Service Co., Ltd.

 **Nitta Gelatin Inc.**

[www.nitta-gelatin.co.jp/](http://www.nitta-gelatin.co.jp/)