

March 21, 2024

Company name Nitta Gelatin Inc. Representative Koichi Ogata,

Executive Officer,

Representative Director and President

(Stock code: 4977; Standard Market of Tokyo Stock Exchange)

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Temporary Suspension of Production Facility Operations at Consolidated Subsidiary in India

Nitta Gelatin Inc. hereby announces that its consolidated subsidiary, Bamni Proteins Ltd., has suspended the operation of its production facilities in accordance with the instructions of the Maharashtra State Pollution Control Board.

1. Summary and Background of Occurrence

Bamni Proteins Ltd. has been engaged in the manufacture of ossein* in Maharashtra since its establishment. The company received notice that the wastewater generated in the manufacturing process did not conform to the wastewater regulations set by the Maharashtra State Pollution Control Board and has since been studying and implementing corrective measures under the board's guidance.

However, on March 13, 2024, Bamni Proteins Ltd. received an order from the board to cease production and suspended operations of its production facilities.

2. Overview of the Subsidiary

(1)	Company name	Bamni Proteins Ltd.
(2)	Address	Maharashtra State, India
(3)	Representative	Chairman, Sajiv K. Menon
(4)	Business	Manufacture of ossein
(5)	Capital	42.5 million rupees
(6)	Ownership	100% (17.7% direct and 82.3% indirect)

3. Outlook for the Future (Impact on the Company's Financial Results, Future Action, etc.)

We are carefully reviewing the impact of this matter on our consolidated financial results.

As for the prospects for resumption of the suspended production facility operations, we must comply with the laws and regulations and other requirements set forth by the Maharashtra State Pollution Control Board, so we are looking into the situation.

We will disclose the status of this matter as soon as it becomes clear.

^{*} Ossein is a raw material of gelatin. It is obtained by submerging bovine bones in hydrochloric acid to remove calcium (demineralization).