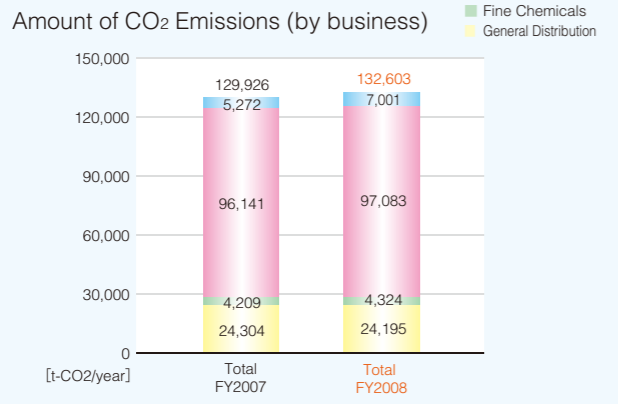


Reducing CO₂ : Aiming toward the Prevention of Global Warming

Nissui is reducing its amount of CO₂ emissions in an effort to prevent global warming, by enhancing energy conservation, switching to utilize energy with a low CO₂ emission factor, and using natural energy.

Amount of CO₂ Emissions

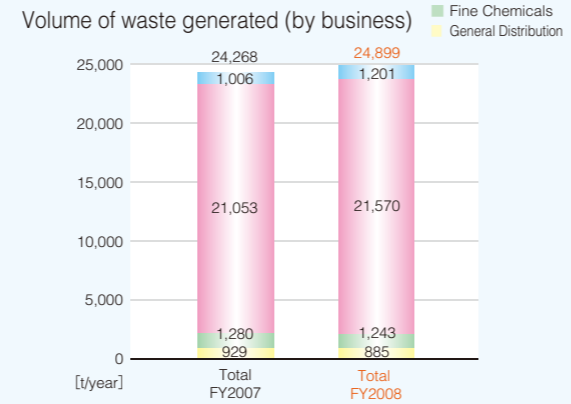


The amount of CO₂ emissions for FY 2008 was 132,603t-CO₂/year, representing a rise of approximately 2% over FY 2007 (129,926t-CO₂/year). This increase was due mainly to the growth in the number of business locations to be reported under the Marine Products Business. Meanwhile, the emission factor (CO₂ emissions/production volume) has declined by approximately 0.4% compared to the previous year. A breakdown by business indicates that the Food Products Business accounted for 74% of total emissions. The breakdown of the amount of emission by major energy source used is as follows: Electricity, 68%; city gas, 16%; and LPG, 7%. In the Fine Chemicals Business, 1,329 kl of oil, which was produced as a by-product of the process of extraction/purification of EPA/DHA from fish oils, was used as fuel. Since these by-products constituted biomass energy derived from the fish oils, they were considered carbon neutral.

Reduction of Waste and Recycling

We are making efforts to achieve the 3Rs in the treatment of waste. As a first step toward reducing waste, we are striving to eliminate redundant use of raw materials. We are also trying to recycle plant and animal residue and materials that are no longer used, as a way of effective utilization.

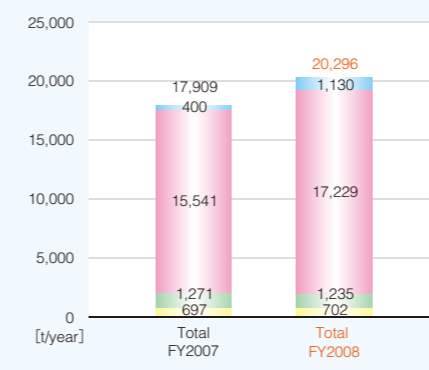
Volume of Waste Generated



Waste generated in FY 2008 was 24,899t/year, representing an increase of approximately 2% compared to the 24,268t/year of FY 2007. This was due mainly to the increase in the number of business locations to be reported under the Marine Products Business. The emission factor remained the same as the previous year, at around 100%. Waste from the Food Products Business accounted for 87% of the total waste, with the Marine Products Business accounting for around 5%. The percentage of waste by item is as follows: Animal and plant residue was the highest, with about 36%; waste paper, approx. 20%; sludge, approx. 17%; and plastic waste, approx. 15%. Viewing the volume of waste generated by business reveals that animal and plant residue accounted for nearly 40% of the Food Products Business' waste, while sludge was the main source of waste in the Marine Products Business, and waste oil and paper waste were the main sources of waste in the Fine Chemicals and General Distribution Businesses, respectively.

Volume of Recycled Waste

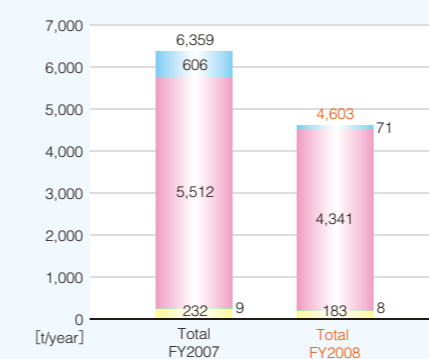
Volume of Recycled Waste (by business)



The volume of recycled waste was 20,296t/year in FY 2008 (17,909t/year in FY 2007). The recycling rate* was approximately 82%, representing a growth of around 8 percentage points over FY 2007 (approx. 74%). The recycling rate by item revealed that 100% of waste oil had been recycled, followed by recycling rates of 96%, 93% and 88% for waste paper, scrap metal and animal and plant residue, respectively. The recycling rate overall has been rising, with particularly huge growths being recorded in the Marine Products Business. This is due to the Group's responses to the Food Recycling Act. In the Fine Chemicals Business, a recycling rate of approximately 99% was once again achieved this year. * Recycling rate (%) = (Amount of waste recycled / amount of waste generated) x 100

Volume of Treated/Disposed Waste

Amount of Waste Generated (by business)



Waste that cannot be recycled is being disposed of properly through outsourcing to waste management contractors. The volume of treated/disposed waste in FY 2008 was 4,603t/year, representing a considerable decrease as it amounted to around 72% of the previous year (6,359t/year). This is due to the growing recycling rates in the Marine Products and Food Products Businesses and the continuing high recycling rate in the Fine Chemicals Business.

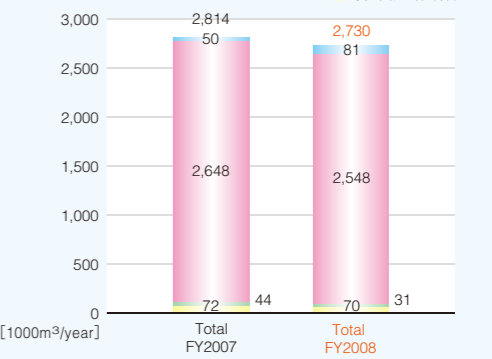
Appropriate control over waste management contractors
The Nissui Group has made on-site inspections of disposal and treatment sites of waste management contractors mandatory for each site at a rate of once a year. We ensure that outside contractors are treating and disposing of waste properly by actually visiting and checking the sites.

Preservation of Water Resources

Water is an indispensable resource for all of Nissui's businesses. Therefore our plants actively practice water-saving methods and the reuse of water resources.

Water Usage

Water Usage (by business)



In FY 2008, 2,730,000 m³/year was used, representing a decrease of approximately 3% compared to FY 2007 (2,814,000m³/year). We are continuing to make efforts to conserve water through such ways as the preparing manuals for cleanup and visualizing the water usage volume. A breakdown by business revealed that 93% of the water was used by the Food Products Business. The sources of water are: wells, with approximately 45%; tap water, with approximately 39%; and water for industrial use, with approximately 16%.

Period under review in this report: The numeric data of environmental preservation activities presented here are that for the fiscal year ended in March 2009 (April 2008 through March 2009).
Organizations under review in this report: This report covers Nippon Suisan Kaisha, Ltd. (non-consolidated) and selected domestic Group companies. In terms of numeric data of environmental preservation activities, a combined total is calculated for the following business locations of Nippon Suisan Kaisha, Ltd. and the Group companies by business segment.
[Business locations and Group companies for which numeric data of environmental preservation activities is reported]
(Marine Products Business: Nippon Suisan Kaisha, Ltd., Onagawa Fish Feed & Oil Plant, Imari Fish Feed & Oil Plant, Oi Seafood Processing Plant, Sakaiminato Plant); (Food Products Business: Nippon Suisan Kaisha, Ltd., Onagawa Plant, Hachioji General Plant, Anjo Plant, Himeji General Plant, Tobata Plant, Mogami Foods Co., Ltd., Kitakyushu Nissui Co., Ltd., Nippo Shokuhin Kogyo Co., Ltd., Nippon Cookery Co., Ltd., Chillydy Co., Ltd., Gunma Fresh Foods Co., Ltd., Hokuriku Fresh Foods Co., Ltd.); (Fine Chemicals Business: Nippon Suisan Kaisha, Ltd., Tsukuba Plant); (General Distribution Business: Nissui Logistics Corporation)
Guideline referred: Ministry of the Environment: "Environmental Report Guidelines 2007"

Reports of Various Social Responsibility

"Umi to Sakana" Competition Co-sponsored by Nissui

Nissui, from its years of experience, has learned the superiority of fish as food, as well as other first-rate values that it provides. Based on this experience, Nissui gears its PR activities toward encouraging people to acquire a broader and deeper interest in marine resources and the ocean environment. Since 1982, we have been sponsoring the *Umi to Sakana* Competition, which has communicated the wonders of fish and the greatness of the sea that nurtures fish in an easy-to-understand way to elementary school children, their families, teachers, and others involved in education.



Bellmark Program

Nissui participates in the Bellmark Program which aims to give support for education in cooperation with schools, parent-teacher organizations and private companies.



Global Fisheries Training Program

For the purpose of contributing to the development of the marine industry in New Zealand, Nissui provides in-house training for young Maori, a minority group of the nation. We have accepted 1 or 2 trainees every year since 2002. During the one-year training, trainees visit or stay in fish farms and research facilities nationwide to participate in practical work and lectures ranging from catching, farming, processing, selling and distributing. The training program also focuses on understanding Japanese culture and consumer's needs as well as Japanese language study. Trainees who have completed the training return to New Zealand and actively engage in the home marine industry and other relevant businesses.



Rugby

In hopes of advancing rugby, a sport embodying the tenets of *fairness, health, and powerfulness*, we have supported, as a sponsor, the Japan Rugby Human Promotion Program of the Japan Rugby Football Union in Japan, and the All Blacks, New Zealand's renowned rugby team, as well as a national rugby team comprised of students. New Zealand is a country with a large fishery industry with which Nissui has a close relationship.

