



FUJI OIL GROUP

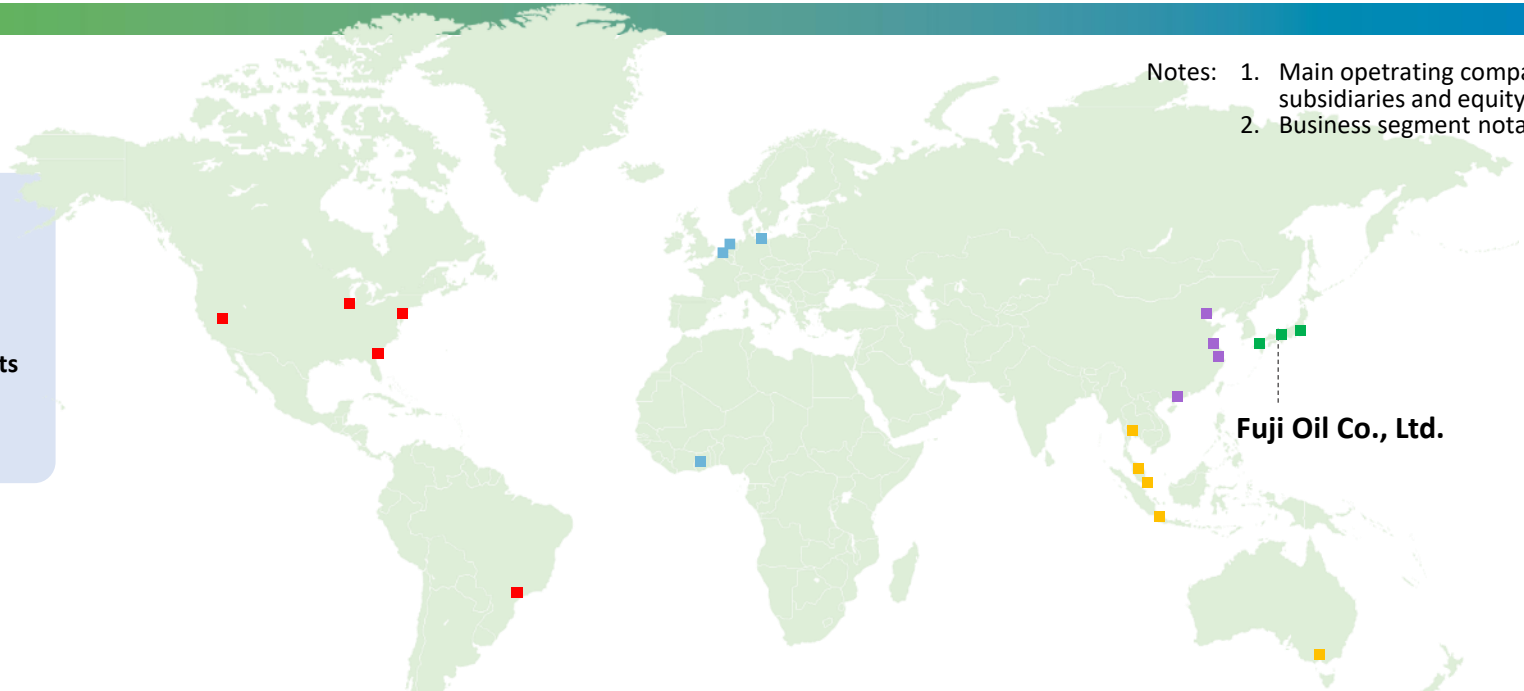
Group Information

Revised in May 2025

Trading name	FUJI OIL CO., LTD.
Representative Director	Mikio Sakai
President and CEO	Tatsuji Omori
Established	October 1950
Details of business	Development, manufacture, and sale of food related to the business of vegetable oils & fats, industrial chocolate , emulsified & fermented ingredients and soy-based ingredients.
Capitalization	13,208 million yen (as of the end of March 2025)
Headquarters	1 Sumiyoshi-cho, Izumisano-shi, Osaka, 598-8540, Japan
Consolidated net sales	671,211 million yen (year ended March 31, 2025)
Consolidated ordinary income	5,304 million yen (year ended March 31, 2025)
Consolidated net assets	596,564 million yen (year ended March 31, 2025)
Number of employees(consolidated)	5,654 (as of March 31, 2025)

- Vegetable Oils and Fats
- Industrial Chocolate
- Emulsified and Fermented Ingredients
- Soy-Based Ingredients

Notes: 1. Main operating companies are listed consolidated subsidiaries and equity-method affiliates
2. Business segment notation is based on accounting segment.



Fuji Oil Co., Ltd.

Americas

- Fuji Specialties, Inc.
- Fuji Oil International, Inc.
- Fuji Vegetable Oil, Inc.
- Blommer Chocolate Company, LLC
- Harald Indústria e Comércio de Alimentos Ltda
- Oilseeds International, LLC

Europe

- Fuji Europe Africa B.V.
- Fuji Oil Europe
- Fuji Brandenburg GmbH
- Fuji Oil Ghana Ltd.
- PROVENCE HUILES S.A.S

Southeast Asia

- Fuji Oil Asia Pte. Ltd.
- Fuji Oil (Singapore) Pte. Ltd.
- Woodlands Sunny Foods Pte. Ltd.
- Pal maju Edible Oil Sdn. Bhd.
- Fuji Global Chocolate (M) Sdn. Bhd.
- Unifuji Sdn. Bhd.
- JPG Fuji Sdn. Bhd.
- Fuji Oil Philippones, Inc.
- PT. Freyabadi Indotama
- PT. Musim Mas-Fuji
- Fuji Oil (Thailand) Co., Ltd.
- Freyabadi (Thailand) Co., Ltd.
- Industrial Food Services Pty. Ltd.

China

- Fuji Oil (China) Investment Co., Ltd.
- Fuji Oil (Zhang Jia Gang) Co., Ltd.
- Fuji Oil (Zhaoqing) Co., Ltd.
- Tianjin Fuji Protein Co., Ltd.
- Blommer Chocolate Manufacturing (Shanghai) Company Ltd.

Japan

- Fuji Oil Co., Ltd.
- Fuji Fresh Foods Co., Ltd.
- Fuji Sunny Foods Co., Ltd.
- Omu Milk Products Co., Ltd.
- Hannan Tank Terminal Co., Ltd.
- Chiba Vegoil Tank Terminal Co., Ltd.



By promoting environmental conservation, respect for human rights, fair business practice, risk management and other initiatives in cooperation with our suppliers, we aim to achieve sustainable growth for all three of us: suppliers, the Group and society. Fuji Oil has set medium- and long-term targets and KPIs to achieve sustainable procurement by raw material, such as zero deforestation, zero peatland development, and zero exploitation.

- Sustainable Procurement
- Collaboration with suppliers
- Contribution to the SDGs



Responding to market needs, the Fuji Oil Group creates seeds for the future and provides new food value together with its customers. We are also focusing on the development of new technologies and products through a research and development system in which the Future Creation Laboratory, materials development, and market development work together, as well as through production technology development that addresses the embodiment of production means.

- Safety and Security
- R&D
- Production Technology Development



The Fuji Oil Group's ingredients are processed, prepared, and transformed into new foods and beverages for a wide range of customers. In addition, when selling food ingredients, we provide information on market trends and propose solutions to our customers' issues in all aspects, including process and workability improvements.

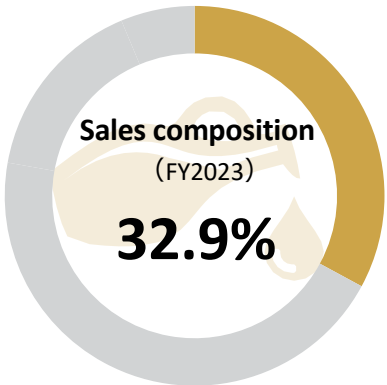
- Co-creating with customers
- Group Synergy
- Marketing





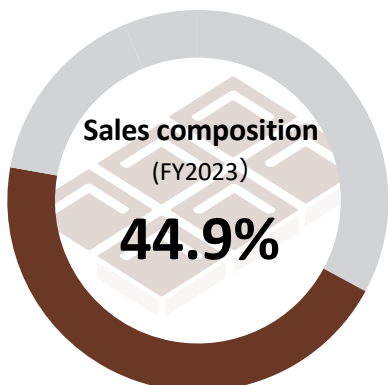
Vegetable Oils and Fats

We develop and manufacture a wide range of oil and fat products, including function-enhancing oils and fats for chocolate, and oils and fats that improve flavor and texture.



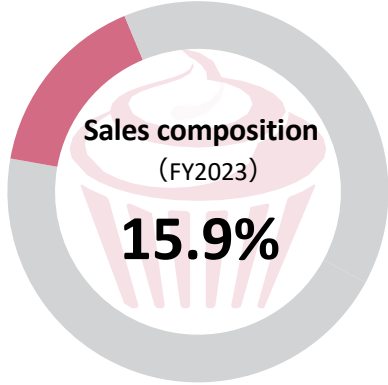
Industrial Chocolate

We propose chocolate with high flavored couverture and chocolate that combines functionality and taste depending on the application such for bread and ice cream.



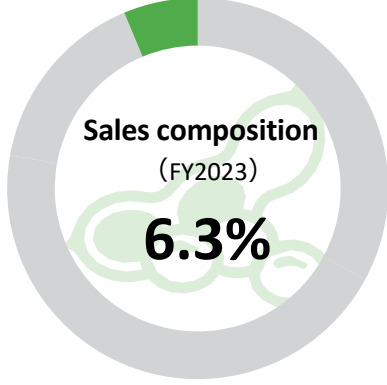
Emulsified and Fermented Ingredients

Using advanced emulsification fermentation technology, we have developed a lineup of products with stable functions, taste, and ease to use.



Soy-based Ingredients

We draw out the possibilities of soybeans in the aspects of nutrition, health, delicious flavor, and functionality, and apply them in developing everything from soy ingredients to soy products.



Mission = Our reason for being

The Fuji Oil Group seeks to develop the potential of food ingredients.
We will contribute to the happiness and well-being of the people by offering delicious and healthy food.

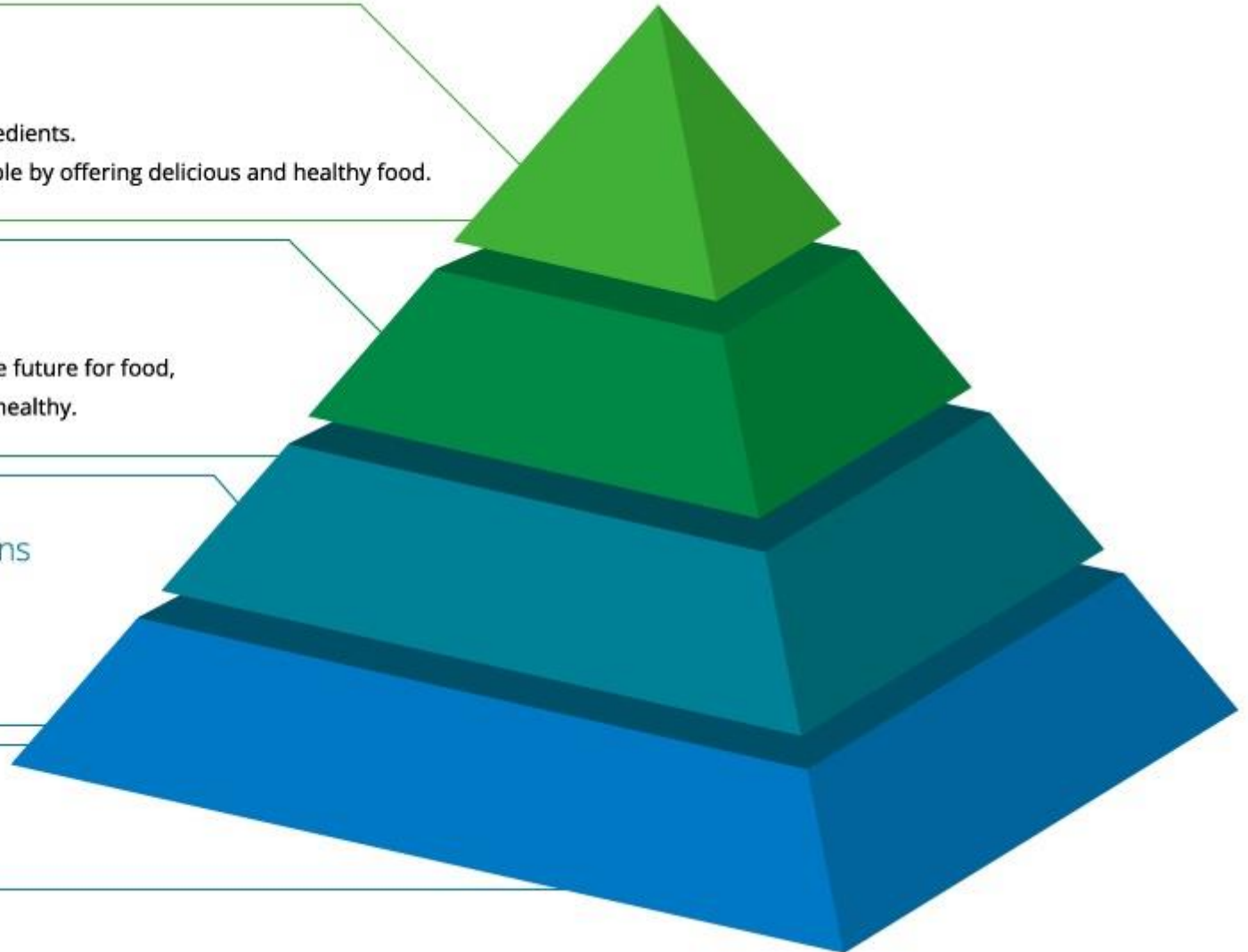
Vision

Together with our stakeholders, we will co-create a sustainable future for food,
based on plant-based ingredients that are both delicious and healthy.

Values = The values that inform our actions

- Safety, quality, and the environment
- Work for people
- Challenge and innovation
- Speed and timing

Our Principles



Raw Materials



Prime Soy Meat – Soy meat in the new era



PRORARE® - Supporting an aging society

To produce Prime Soy Meat, we have developed a prime texture manufacturing method that achieves both “meat-like fibrous texture and chewiness” and “tenderness,” which has been said to be difficult to realize, based on research findings on soybeans, oils, and fats.

Prime Soy Meat can offer a more meat-like texture and flavor compared to conventional general soy meat.

Through research using PRORARE®, a stabilized DHA/EPA oil and fat ingredient made using our proprietary flavor deterioration suppression technology, we have discovered new knowledge related to bone metabolism in addition to brain function.

Focusing on the prevention of age-related health issues, we are conducting research every day to solve health issues such as a decline in physical and cognitive functions that occur with aging.

Development Technology



MIRACORE™- Bringing more flavor to PBF

MIRACORE™ is the Fuji Oil Group’s proprietary technology brand that realizes the unique deliciousness of animal-based products without using animal-based ingredients.

MIRACORE™, a fusion technology of vegetable oils and fats and soy protein technologies that the Fuji Oil Group has cultivated over 70 years since its founding, can offer a sense of satisfaction as if you were eating animal-based products.



Development of palm oil alternative towards a sustainable food future

While palm oil is a major oilseed crops in the world, the production of palm oil has been associated with global environmental issues, such as deforestation and the impact on biodiversity.

In a NEDO project, we have worked with Niigata University of Pharmacy and Medical and Life Sciences to produce palm oil alternative using oleaginous yeast and have achieved the world’s top-level productivity of palm oil altrenative.