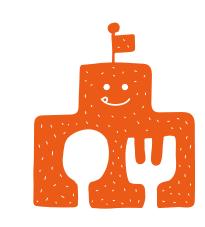
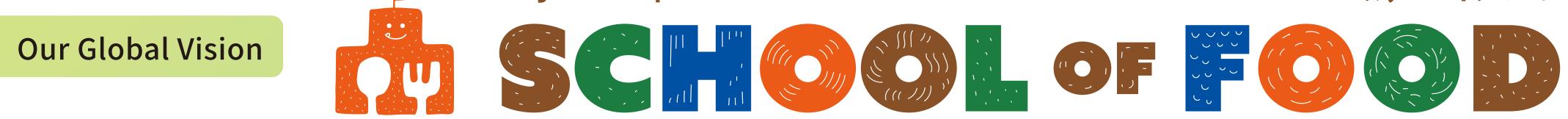
# Collaboration for Nurturing the Future



Nagase Viita presents ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ スクール オブ フード



Nagase Viita is an R&D-oriented company that develops unique ingredients by harnessing the power of microorganisms and enzymes—gifts from nature. Together with academia and industry partners, we tackle global food system challenges and deliver innovative solutions to society.

Reflecting our purpose and DNA, we offer a unique ESD initiative called "SCHOOL OF FOOD." This program is designed to deepen understanding of the entire food value chain, focusing on key topics such as environmental concerns, biodiversity, food crises, and systemic challenges.



Respect life, and embrace the well-being of people and the planet.

## Learn and Discover "Why?" and "How?" of Foods.



In 2024, we partnered with four organizations to host a hands-on learning event for elementary school students, featuring quizzes and interactive activities that attracted around 200 participants. Building on this success, we plan to expand the program across all generations, with a dedicated focus on middle school, high school, and university students.

Guided by our philosophy of co-creation, we are advancing sustainable agriculture research through collaboration with academia, such as the establishment of a joint laboratory with Okayama University. By integrating scientific knowledge with practical insights, we aim to develop solutions for a more resilient and environmentally responsible food system.

### We Create Educational Programs by Collaborating with our Partners.



### JAWFP and Nagase Viita

\*Japan Association for the World Food Programme As an official "Supporter" of JAWFP, we support global food security.



Learning the initiatives of WFP to ensure children's school meals which Nagase Viita is supporting.

Connect



### **CACAO HUNTERS JAPAN**

By growing cacao beans, they create a business model that improves farmers' lives and delivers high-quality chocolate to the world.





Grow

-A lesson of sustainable development achieved by connecting chocolate consumers with cacao farmers in Colombia.





-How to transport with lower environmental impact to design a sustainable supply chain.





# Eat

- Introducing Allergen free sweets made from local ingredients for every child's happiness, bringing everyone together.





#### Okasyo

A logistics company reducing its environmental impact; optimizing route, using fuel-efficient vehicles, to achieve sustainable logistics.

#### **OMOYA 545**

A confectionary shop offering a delightful selection of allergen-free treats made from locally sourced rice flour.



# Our Glocal\* Activities, from Okayama to the World

\*Glocal: Local to Global, **Global to Local** 



**2023** Global \_eadership interview at COP28

**2024** Local "SCHOOL OF FOOD"



Launching Collaborative Science Research Program "Laboratory of Glycobiology and Phytochemistry" with Okayama University.

Goals: Identify sustainable solutions to the food crisis by uncovering how plants, microbes, and the environment interact under global warming.

Focusing research themes:

- 1. Role of Plant Holobionts in the Phyllosphere
- 2. Biocompound Application for Stress Resistance
- 3. High-Throughput Screening for Biocompound Functionality

**2020** Local SDGs Partnership with Okayama University



Attending



Launch

### Creating New Value for the Future as a Global Biotech Innovator







