



## Environmental Awareness

Society's focus on reducing environmental burden is increasing steadily. Given that we provide essential products for day-to-day life through a network of approximately 16,500 stores in Japan, we are taking a variety of measures to minimize environmental burden at each stage of our operations—from raw material procurement through to production and distribution.

### Reducing Plastic Trash

The pollution of oceans and the impact on ecosystems caused by discarded plastic is attracting attention as an issue that must be addressed on a global basis. FamilyMart, whose main use of plastic is in packaging materials, is lowering the amount of plastic trash that it generates while switching over to materials that place less burden on the environment.

#### Utilization of Biomass Plastic Containers

For its mainstay salad products, FamilyMart uses containers made of biomass plastic, which is derived from plants. Biomass plastic helps curb our overall CO<sub>2</sub> emissions because the volume of CO<sub>2</sub> absorbed through the photosynthesis of the plants that are the raw material is approximately the same as the volume of CO<sub>2</sub> emitted when biomass plastic is disposed of through incineration. In fiscal 2018, we achieved the equivalent of a 2,402-ton reduction in CO<sub>2</sub> emissions thanks to the use of biomass plastic.



Fresh Vegetable Salad in a biomass plastic container

#### Reduction of Packaging

Since fiscal 2014, we have been steadily changing over boxed lunches to “side-shrink” packaging, meaning the use of packaging film only where the container and lid meet. As a result of this change, our annual use of plastic raw materials is down 541 tons, equivalent to 1,934 tons of CO<sub>2</sub> emissions per year.

Further, we have dispensed with the plastic lids of the prepared dishes offered under our “Mother’s Kitchen” brand. Instead, we use a special “top sealing” process that forms the lids for the containers. Comparing the new containers for prepared dishes with the old containers of the same size, we are reducing our annual use of plastic raw materials by 33.6 tons, equivalent to 153.7 tons of CO<sub>2</sub> emissions per year (estimate at the time of introduction).

#### Initiatives to Reduce Plastic Shopping Bags

The General Japan Franchise Association, to which FamilyMart belongs, has set as a target having 30% of customers decline plastic shopping bags by fiscal 2020. To this end, we have raised awareness by putting up posters and instructing store staff to ask customers if they require plastic shopping bags at cash registers. Consequently, 28.9% of FamilyMart’s customers declined plastic shopping bags in fiscal 2018. Also, we are taking measures to reduce the volume of raw materials used for plastic shopping bags. These measures include ensuring that store staff use the correct size of plastic shopping bag and introducing thinner bags to lower the amount of petroleum needed in the manufacture of our plastic shopping bags.

### Reducing Food Waste

Food products account for roughly 60% of FamilyMart’s store sales. Manufacturing based on estimates of product unit sales and disposing of items that are past their sell-by dates not only results in a significant environmental burden but also places a burden on stores. Therefore, we are taking various measures to reduce this type of food waste.

#### Ready-to-Eat Items with Longer Shelf Lives

We are extending shelf lives (sell-by dates) in the mainstay ready-to-eat item category by revising ingredients and preparation methods.

#### Lengthening Shelf Lives through the Revision of Ingredients, Production Processes, and Preparation Methods

Category	Example Initiatives
Bread	Reduced spoilage by revising moisture level management and dough composition
Desserts	Revised pie dough ingredients
Chilled sushi	Reduced rice spoilage by changing rice-steaming method
Sandwiches	Changed preparation method

For some of our “Mother’s Kitchen” brand prepared dishes, we use gas-exchange packaging technology. This technology reduces food spoilage by suppressing oxidization through the replacement of oxygen in containers with carbon dioxide and nitrogen. As a result, we have been able to extend sell-by dates without sacrificing any of the freshness and deliciousness of our prepared dishes. Going forward, we plan to expand the use of such packaging technology into other product categories.



A gas-exchange packaged “Mother’s Kitchen” product

#### Initiatives to Eliminate Food Waste

To reduce food wastage, we are establishing reservation-only products and encouraging customers to use reservation-only systems for traditional Japanese New Year dishes, Christmas cakes, and other seasonal products.

Further, we are establishing and popularizing reservation-only systems by extending reservation periods, offering discounts for early reservations, and posting notices in stores. Also, plans call for the launch of a new online reservation system in October 2019. As well as curbing excessive ordering through the aforementioned initiatives, we will rightsize production volume with a view to eliminating food wastage.

#### Expansion of Frozen Food Sales Areas

To cater to the growing demand for food products that keep for long periods, we are expanding our lineup of frozen food and increasing the number of store shelves for these products. Viewing frozen food as a priority category second only to ready-to-eat items, we plan to expand frozen food sales areas at 4,000 stores by the end of September 2019.



An expanded frozen food sales area