

Maximize yield with ultra-thin slicing of raw meat.

NEW



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Nihon Career Industry Co., Ltd.

International Sales Expansion Proposal Materials

Company Overview and Business Features

Development System for "Only One Products" with dominant domestic market share



Company Name:

Nihon Career Industry Co., Ltd.

Established:

May 1975 (Showa 50)

Location:

Higashi-Habu-machi, Matsuyama-shi, Ehime

Number of Employees:

131 (as of April 2023)

- ✓ **Establishment of integrated in-house system**
We respond quickly and surely through an integrated system covering all processes from development, processing, assembly, to maintenance.
- ✓ **Overwhelming track record of installations**
We maintain an overwhelming installation rate in domestic supermarkets and meat processing plants that allows no comparison with competitors.
- ✓ **Unique technology building industry standards**
With our unique, advanced technology, we achieve high-quality slicing processes and always lead the market.

| Business and Product Comparison (Competitive Advantage)

Evaluation Items	Our Slicer	Competitors' Slicers Domestic & Overseas Models	Low-Cost Chinese Models
Handling Ultra-Thin Raw Meat Slices	✓ Fully Compatible (1.5mm ~ 2.5mm)	✗ Incompatible (Frozen meat, Thick cuts only)	✗ Incompatible (Inconsistent quality)
Yield Rate (Loss Rate)	✓ Extremely High (Over 95% maintained)	✗ Low (Dull blades increase scrap meat)	✗ Worst (Often under 90%, high loss)
Blade Maintenance	✓ Self-Service (Band blade replaceable in 1 min)	✗ Manufacturer Sharpening (Several stops per year)	✗ Difficult to Sharpen (High blade replacement cost)
Initial Investment Payback Period	✓ Ultra-Short-Term (Immediate payback via yield improvement)	✗ Standard (Mid-to-long-term loss continues)	✗ Uncertain (Losses due to frequent stops)

| Product Strengths and Key Reasons for Selection



Economic Value with a Yield Rate of 95% or More

Our unique design, which maintains blade sharpness, cuts waste meat to the limit. We produce more than 95kg of product from 100kg of raw materials, bringing an immediate and substantial increase in profit.



Complete On-site "Band Blade" System

We use disposable band blades that can be replaced safely and easily on site. This eliminates the need for professional sharpening, putting an end to long-term line stoppages (losses).



Optimized for Global Food Cultures

We accommodate everything from 1.5mm ultra-thin slices for hot pot to the 'meat rolls' popular in the West. Fully adapted to the diverse food cultures and processing needs of countries around the world.



Installation Record and Future ASEAN Expansion

Base

Domestic (Japan) Major Market

Widely adopted by major supermarkets (e.g., Ito-Yokado, Inageya) and major meat manufacturers.

The de facto standard for meat mass production in Japan.



Expanded

Taiwan & China Expansion

Taiwan: At major influential supermarket for installation of success medal establisheds.

China: Actively used by downstream enterprises in meat distribution and livestock for high-value-added processing.



Focusing

Thailand & Vietnam (Current)

Thailand: Establishing a dual agency system for maximum installation. Eyeing through Propack exhibition. Aiming to expand with 2-3 units of meat dicers and mince machines to CPF.

Vietnam: Demo machine shipment **planned for July 2026**. Actively pursuing local demonstration sales.

Future

Pan-ASEAN Region & Central Asia

Targeting greath markets in Malaysia, Indonesia, and Uzbekistan marketsn.

Establishing strong, locally-rooted sales and maintenance networks.



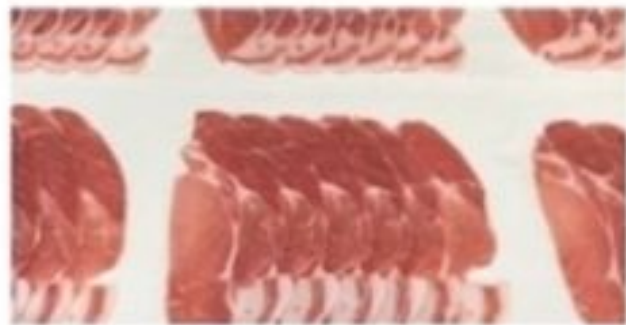
| Value We Can Provide to Your Company

01

[Dramatic Cost Reduction]

**Directly Improve Profit Margins
with over 5% Yield Improvement**

Turn waste and loss meat into valued products.
Eliminate raw material waste to maximize
factory gross profit margins.



02

[Maximizing Production Availability]

**Achieve near-zero line downtime
with On-site Maintenance**

Resolve external maintenance waits by
exchanging bands in minutes. Production always
proceeds on schedule.



03

[Overwhelming Competitive Differentiation]

**Create New High-Added Products
with Ultra-Thin 1.5mm Slices**

High-speed, stable supply of perfect, ultra-thin
raw meat cuts. Achieving overwhelming high
quality that leaves other eghaxies behind.

