

FY2025 1H Presentation Materials (Jan. to Jun. 2025)

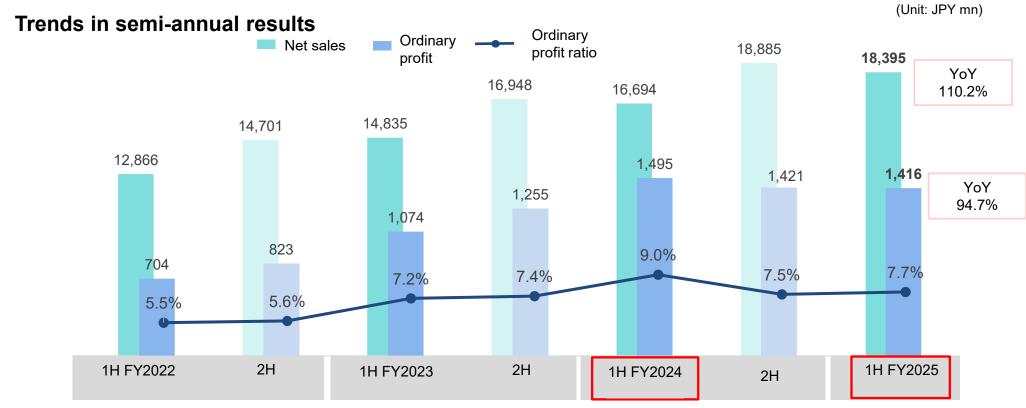
(TSE Code: 2932)



Review of FY2025 1H (Jan. to Jun.)

Summary of Consolidated Financial Results

1H : Jan. to Jun.	Net sales	Ordinary profit	Profit attributable to owners of parent
1H FY2025	18,395 JPY mn	1,416 JPY mn	1,502 JPY mn
1H FY2024	16,694 JPY mn	1,495 JPY mn	1,010 JPY mn
1H FY2023	14,835 JPY mn	1,074 JPY mn	687 JPY mn



STI Foods Holdings

Consolidated Statement of Income

			F Y2025 5 Jun. 2025)	(U	Init: JPY mn)	
	Results	vs. Net sales	Results	vs. Net sales	YoY	Change
Net sales	16,694	-	18,395	-	110.2%	1,701
Cost of sales	11,810	70.7%	13,258	72.1%	112.3%	1,448
Gross profit	4,884	29.3%	5,137	27.9%	105.2%	253
Selling, general and administrative expenses	3,392	20.3%	3,736	20.3%	110.1%	344
Operating profit	1,491	8.9%	1,400	7.6%	93.9%	(91)
Ordinary profit	1,495	9.0%	1,416	7.7%	94.7%	(79)
Extraordinary income	-	-	571	3.1%	-	-
Profit	1,010	6.1%	1,502	8.2%	148.7%	492
EPS (JPY) [Before reflecting the stock split*]	55.33 [165.99]	-	82.23 [246.69]		148.6%	26.90 [80.70]

^{*}The Company implemented a 1:3 stock split with the effective date as Jan. 1, 2025.

¹H FY2025: Real estate fair market valuation (Extraordinary income)

Performance by Segment

	1H FY20 (Jan. to Jun. 2		1H FY2025 (Jan. to Jun. 2024)		(Unit: JPY mn)	
	Results	vs. Net sales	Results	vs. Net sales	YoY	Change
Net sales	16,694	-	18,395	-	110.2%	1,701
Food manufacturing and sales business	16,694	-	17,645	-	105.7%	951
Retail business	-	-	750	-	-	750
Ordinary profit	1,495	9.0%	1,416	7.7%	94.7%	(79)
Food manufacturing and sales business	1,495	9.0%	1,594	9.0%	106.1%	99
Retail business	-	-	5	0.7%	-	5
Adjustments	-	-	(182)	-	-	(182)

^{*}Retail business results are for the three months from Apr. to Jun. 2025.

Consolidated Balance Sheet

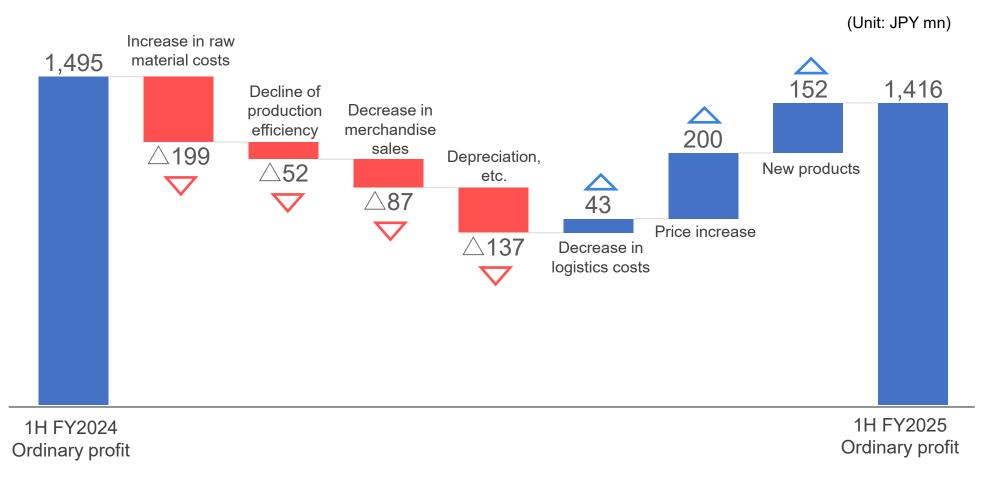
				(Ur	it: JPY mn)
		As of Dec. 31, 2024	As of Jun. 30, 2025	Ratio of increase/decrease	Change
Curr	ent assets	11,064	9,816	88.7%	(1,248)
	Of which, cash and deposits	4,226	2,832	67.0%	(1,394)
Non-	-current assets	8,219	11,229	136.6%	3,010
	Of which, property, plant and equipment	7,651	9,667	126.3%	2,016
Tota	l assets	19,284	21,046	109.1%	1,762
Tota	l liabilities	10,899	11,642	106.8%	743
	Current liabilities	7,560	6,548	86.6%	(1,012)
	Non-current liabilities	3,339	5,094	152.6%	1,755
Tota	l net assets	8,385	9,403	112.1%	1,018
Total	liabilities and net assets	19,284	21,046	109.1%	1,762

Shareholder's equity ratio: As of Dec. 31, 2024 43.5% As of Jun. 30, 2025 44.7%



Analysis of Changes in Ordinary Profit

■ Sales decrease due to lack of enhancement of basic products, customer needs at the time of changes in product planning, and understanding of raw materials



Profit Decrease Factors and Countermeasures for the 1H of FY2025

Mismanagement of rising raw material costs

Mismanagement of rising raw material costs

- Lack of customer needs at the time of changes in product planning and understanding of raw materials
 - Mismatch between product standards and procured raw materials size
 - ⇒ Review of purchasing rules for raw materials procurements
 - ✓ Loss of equilibrium between price and value
 - ⇒ Redesign of value in product planning/development
- Lack of enhancement of basic products
 - ✓ Lack of R&D to ensure integrated production
 - ⇒ Pursuit of product planning that fully utilizes raw materials
 - ✓ Lack of incorporation of theoretical design into the production process in product development
 - ⇒ Theoretical design that is feasible at manufacturing sites and enforcing it

Priority Measures

Qualitative Priority Measures

■ Further enhancement of integrated production

Commitment from raw material manufacturing, not from discernment in raw materials procurement

Product development matching the grade of each fish type

- Production of raw materials
 (Used raw materials produced in aquaculture)
- Fish grade(Value proposition matching fish type)
- Portfolio-style product development (Moving away from single-product development)

Enhance manufacturing capabilities

- Integration of production (Focus on from raw materials)
- Ensuring top-quality manufacturing (Stability of superiority)
- Reduction of food loss (Thorough utilization of raw materials)

Intellectual property rights for new technologies

- Barriers to entry
- Originality
- Longer shelf life
- Peripheral deployment of core technologies
- Technology platformer

Value proposition meeting customer needs

Improvement of raw material efficiency/production efficiency

Strengthen uniqueness and barriers to entry

Delivering grilled and boiled fish not made at home, and side dishes that save cooking effort, with greater superiority than anyone else

Fundamental Review of Product Development

Consolidating previously spread out development bases at plants to the headquarters (Minami-Aoyama)

- Strengthening of gathering insights and controlling over product development
- Consolidating spread out know-how (improving organizational strength)
- Thoroughly breaking down all raw materials and digging deep into their utilization
- Developing new products that contribute to time performance (shortened cooking time) at home
- Exploring health-conscious products
 (Embodying the combination of health, saving time, and satisfaction by harnessing the affinity between marine side dishes and salads)

Maximizing Group synergies

- Ajino-Hamato also begins joint purchasing of raw materials
- Utilizing Ajino-Hamato's knowledge, researching raw materials that have not been used before
- Developing new product categories utilizing the Group's plant facilities



Revision of Earnings Forecast

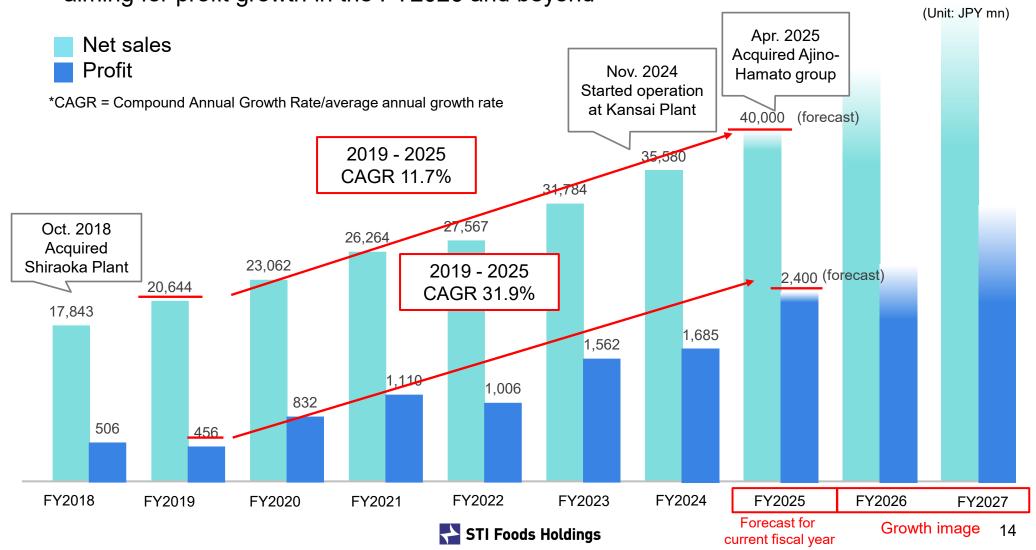
Revision of Full-year Earnings Forecast for FY2025

Increase in profit due to the gain of extraordinary income resulting from real estate fair market valuation

	FY2025 initia	al forecast	FY2025 revi	sed forecast	
(Unit: JPY mn)	Earnings forecast	vs. Net sales	Earnings forecast	vs. Net sales	Revised ratio
Net sales	40,000	-	40,000		-%
Operating profit	3,000	7.5%	3,000	7.5%	-%
Ordinary profit	3,000	7.5%	3,000	7.5%	-%
Profit attributable to owners of parent	1,950	4.9%	2,400	6.0%	123.1%
EPS (JPY)	109.68	-	135.00	-	123.1%

Trends in Results So Far and Future Growth Prospects

- Net sales CAGR of 11.7% and profit CAGR of 31.9% are expected since listing
- In the current fiscal year, restructuring toward growth in the next fiscal year and beyond, aiming for profit growth in the FY2026 and beyond



Shareholder Return Policy

Shareholder Return Policy

Annual dividend for the FY2025 is expected to be the same amount as the previous year

[Trends in dividends]	FY2023	FY2024	FY2025
	30 JPY	40 JPY	40 JPY
Annual dividend per share	(Common dividend	(Interim dividends	(Interim dividends
	of 23.3 JPY)	of 13.3 JPY)	of 20 JPY)
	(Commemorative dividend	(Year-end dividend	(Year-end dividend
	of 6.7 JPY)	of 26.7 JPY)	of 20 JPY)

^{*}Implemented a stock split (1:3) with the effective date as Jan. 1, 2025

Dividends for the FY2023 and FY2024 have been divided by three for comparability with the post-stock split.

*Reference information	FY2023	FY2024	FY2025
	90 JPY	120 JPY	120 JPY
Pre-split standard	(Common dividend	(Interim dividends	(Interim dividends
estimation	of 70 JPY)	of 40 JPY)	of 60 JPY)
	(Commemorative dividend	(Year-end dividend	(Year-end dividend
	of 20 JPY)	of 80 JPY)	of 60 JPY)

^{*}As a reference information, the trend of dividends converted to the pre-split unit is also shown here as a reference for comparing to past results.

APPENDIX

Company Profile / Business Description

Company profile

Name of company STI Foods Holdings, Inc. Establishment Nov. 2017 (founded in Dec. 1988)

Headquarters

1-15-14, Minami Aoyama, Minato-ku,
Number of employees 276 (1,039 other temporary employees)

Tokyo

*As of the end of Dec. 2024, the number of temporary employees is the number

of people working a full-time equivalent of eight hours per day.

Representative Yutaka Jumi, President and Listing date Sep. 25, 2020

Representative Director (Standard Market of the Tokyo Stock Exchange)

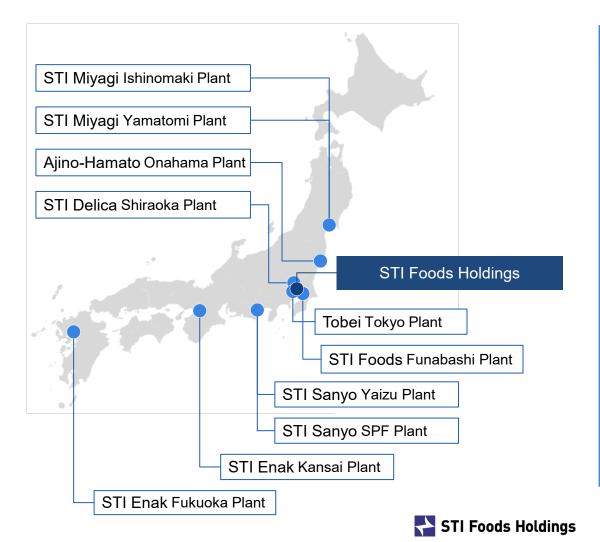
Business description

The Group is engaged in the food manufacturing and sales business, which includes everything from the procurement of raw materials for marine products to manufacturing and sales, as well as the retail business, which includes the manufacturing and retail sales of marine side dishes and high-end lunch boxes.

Segment	Product category	Description of major operations	Company	Examples of manufactured products
Food manufacturing and sales business	Food products	Manufacturing and sales of prepared marine products mainly for convenience stores, and manufacturing and sales of canned food and retort pouch products using marine raw materials, etc.	The Company STI Foods STI Delica STI Enak STI Miyagi STI Sanyo STI AMERICA Inc. STI CHILE S.A.	10 00 000 - 50-
Dusiness	Food ingredients	Manufacturing and sales of marine products mainly used in rice balls, lunch boxes, pasta, salads for convenience stores to daily prepared foods manufacturers through food ingredients trading companies	The Company STI Enak STI Miyagi STI AMERICA Inc. STI CHILE S.A.	1
Retail business	-	Production and sales of marine side dishes centering on pickled fish and high-end lunch boxes, with tenants mainly in department stores and stores inside of train stations in the Tokyo metropolitan area	Hamashin Ajino-Hamato Tobei	

Group and Production Bases

- The Group is formed of STI Foods Holdings, nine consolidated subsidiaries, and two overseas subsidiaries.
- Each plant has its own specialties and products, and by combining them, the manufacturing system can handle any of the three temperature ranges (chilled, room temperature, frozen).



List of Group companies		
Name of company (ordered north to south)	Location	
STI Miyagi, Inc.	(Production plant) Ishinomaki City, Miyagi Prefecture	
Ajino-Hamato Co., Ltd.	(Production plant) Iwaki City, Fukushima Prefecture	
Hamashin Corporation	(Production plant) Koto-ku, Tokyo	
Tobei Corporation	(Headquarters) Chuo-ku, Tokyo	
STI Delica, Inc.	(Production plant) Shiraoka City, Saitama Prefecture	
STI Foods, Inc.	(Production plant) Funabashi City, Chiba Prefecture	
STI Sanyo, Inc.	(Production plant)	
PAW'S GREEN, Inc.	Yaizu City, Shizuoka Prefecture	
STI Enak, Inc.	(Production plant) Itoshima City, Fukuoka Prefecture	
OTT ETIAK, IIIO.	(Production plant) Izumisano City, Osaka Prefecture	
STI AMERICA Inc.	(Headquarters) Washington State, US	
STI CHILE S.A.	(Headquarters) Los Lagos Region, Chile	

Creation of Production Processes and Technologies Through Group Synergies

Achieving both good taste and economic rationality

No compromise on quality of raw materials
(No specification downgrades)

Optimization of production through multiple sites
 Selection and concentration of production products

Creation of added value throughcrossover of Group companies' technologies

STI Foods (Funabashi) **STI Enak** STI Delica (Fukuoka, (Shiraoka) Kansai) STIF HD Ajino-STI Miyaqi Hamato (Ishinomaki) (Onahama Tokyo) STI Sanyo (Yaizu)

Creation of new product groups through crossover technologies

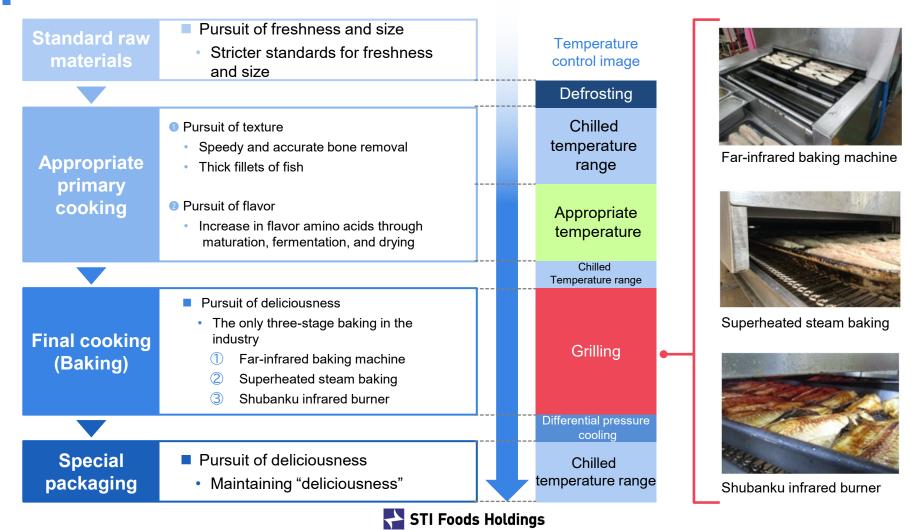
Development of global products based on domestically popular products

Strengths of the Business: Manufacturing Technologies and Patents

Researching and developing new manufacturing methods and unique marine food products that do not exist in the world using technologies with high barriers to entry Taking on the challenge of new production methods and technologies at a faster pace Developing new technology to further extend shelf life Cup salad gas substitution technology Cup salads Use seafood and vegetables to make popular products at Seven-Apr. 2021 Eleven Maintain freshness with gas substitution packs Nov. 2020 Hot pack technology Apr. 2021: Renewal of octopus and broccoli basil salad (introduction of protein-conscious salad) Red salmon flakes (patented), aged seared cod roe (patent pending) Salmon flakes with almost the same texture and appearance as handmade fish flakes obtained by baking and hand-rolling fish at Jan. 2018 home Seared cod roe, which has the same texture and flavor as grilled cod Three-step baking and gas substitution roe prepared by baking in a toaster oven, grill, or frying pan Grilled fish prepared foods This technology makes it possible for us to supply food ingredients all over Japan. Becoming Seven-Eleven standard products that feature the taste of foods freshly baked at home May. 2014 Extends consumption period to approximately 10 days without using Bacteriostatic technology for fresh salmon roe preservatives (extension from approximately 3 days to approximately 10 days) Seasoned salmon roe Achieved the original flavor of salmon roe Aug. 1997 Pioneer of seasoned salmon roe for rice balls for convenience stores

Strengths of the Business: Improvement of Taste Quality through Integrated Production

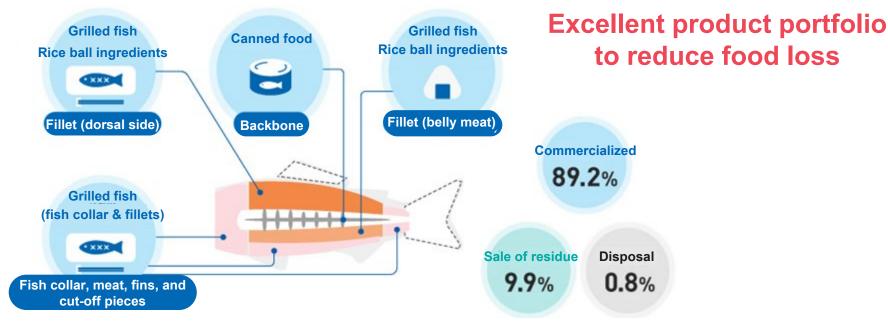
- Thorough temperature control and reduction in the number of thawing cycles in the integrated production (cooking) process to improve the quality of taste
 - Manufacturing process for grilled fish prepared foods



Strengths of the Business: Balancing Food Loss and Cost Reduction

- Reduce raw material costs by thoroughly addressing food loss with a product portfolio that uses up all ingredients
 - Integrated production system that achieves both deliciousness and reduced raw material costs







We will reduce the burden on the environment and society in all parts of the value chain, from procurement, processing, distribution, consumption, and disposal, and work to solve social issues through business.

Social issues	Initiatives	Targets
Responsibility to deliver the blessings of the sea	Procurement of sustainable raw Materials Investment in land-based aquaculture	2 前額を でした 3 使来と福祉を
Mission as a food manufacturer	Reduction of food loss and food waste	2 和娘を で 12 つくる責任
Eco-friendly business activities	Reduction of greenhouse gas emissions	7 エネルギーをみんなに そしてクリーンに してクリーンに こうかう責任 12 つくる責任 つかう責任 13 気候変動に 具体的な対策を するう 15 陸の豊かさも するう 4 本本
Disaster-stricken area recovery support	Supporting sustainable growth of local fisheries	11 住み続けられる まちづくりを 12 つくる責任 つかう責任
Respecting human rights	Formulation of Group Human Rights Policy	5 ジェンダー平等を 表現しよう 8 働きがいも 経済放棄も 16 字和と公正を すべての人に 16 字和と公正を またでの人に 16 字和と公正を 16 字和との人に 16 字和との子に 16 字和との人に 16 字和との人に 16 字和との人に 16 字和との人に 16 字和との子に 16 字和との子に 16 字和との子に 16 字和との人に 16 字和との子に 1

SDGs Initiatives: Formulation of Group Human Rights Policy

STI Foods Holdings Group understands and supports the minimum principles and standards that should be adhered to as outlined in the United Nations International Bill of Human Rights and the ILO's Declaration on Fundamental Principles and Rights at Work.

We conduct our business in accordance with the principles and standards of the United Nations Guiding Principles on Business and Human Rights, and the National Action Plan on Business and Human Rights (2020-2025) set forth by the Japanese government.

Group Human Rights Policy

STI Foods Holdings Group (below "we") conducts our business activities utilizing domestic and international food resources to contribute to a more prosperous future for society. We do this with the support of all our stakeholders, including customers, suppliers, shareholders, communities, and employees.

The foundation of all our business activities lies in people and society.

We recognize the human rights of all people and, in fulfilling our responsibility to respect those rights, we have established our STI Foods Holdings Group Human Rights Policy. This policy serves as the foundation for all STI Foods Holdings Group business activities and embodies our corporate motto of "fairness and honesty."

In implementing this policy, we will collaborate with all of our stakeholders to co-create a sustainable society where human rights are respected.

*See our corporate site for details (available in Japanese only).

https://www.stifoods-hd.com/ja/news.html







[Precaution]

The forward-looking statements contained in this document are based on management's assumptions and beliefs in light of the information currently available, and are subject to change due to macroeconomic conditions and industry trends. Accordingly, please be aware that there are risks and uncertainties that could cause actual results to differ materially from those discussed in the forward-looking statements.

