

# **WINA**

World Instant Noodles  
Association

# WHO WE ARE

We want people to enjoy delicious instant noodles with peace of mind.  
World Instant Noodles Association (WINA) was established to contribute to the health and enrichment of people's diets around the world and to develop related industries in a healthy manner.

## Members

WINA has more than 130 member companies and organizations, including instant noodle manufacturers.



## Disaster Relief

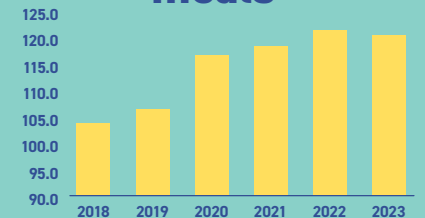
To date, more than 7.7 million servings of instant noodles have been provided around the world to aid victims of natural disasters.



## Global Demand Survey

We analyze the global demand for instant noodles yearly. Currently, approximately 120 billion servings of instant noodles are consumed annually.

**120 billion meals**



## Summits / Conferences

Conferences and events are held for member companies to exchange ideas and opinions on quality improvement.



## Sustainability

We encourage our members to make efforts to ensure that instant noodles remain a sustainable food by contributing to people's nutrition and health, food safety, environmental conservation, and solving other social issues.



## SINCE 1997

10 of the world's instant noodle manufacturers gathered together and established WINA in 1997.



# WINA Challenge Target

Since its birth in 1958, instant noodles have been enjoyed by people around the world as delicious, convenient, reliable and safe food.

We aim for further evolution of instant noodles so that they will be continue to be loved now and forever, by addressing the common global issues of improving people's nutrition and health, conserving the global environment and its ecosystems and sustainable food system.

## WINA's General Direction

### Nutrition and Health

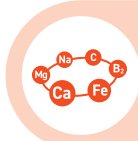
Creating products and communicating with more of an emphasis on nutrition and health to contribute to the promotion of people's health.



**Salt reduction**



**Reduce other risk-increasing factors**  
(Apart from Salt reduction)



**Increasing beneficial substances to health**

### Environmental-Sustainability

Creating products and conducting business in a sustainable manner with consideration for the global environment and limited resources.



**Limited resources**



**Climate change**



**Waste**

### Food Safety

Striving for development and sale of products which prioritize people's safety at all stages, from production to consumption.



**Ensuring product safety**



**Food allergy**



**Easy-to-understand labeling**

### Solving Social Issues

Contributing to the physical, mental and social wellbeing of people around the world.



**Disaster relief**

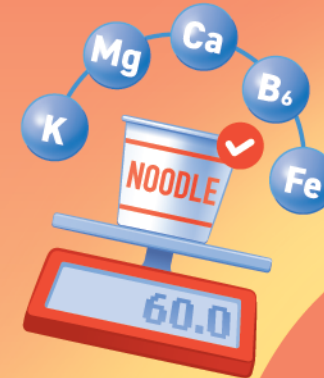


**Food assistance**



**Responsible supply chain**

# Nutrition and Health



• Providing healthier products by sodium reduction and other measures.

• Sodium reduction: Manage the average of all our noodle products under sodium level of 1,600mg/100g.

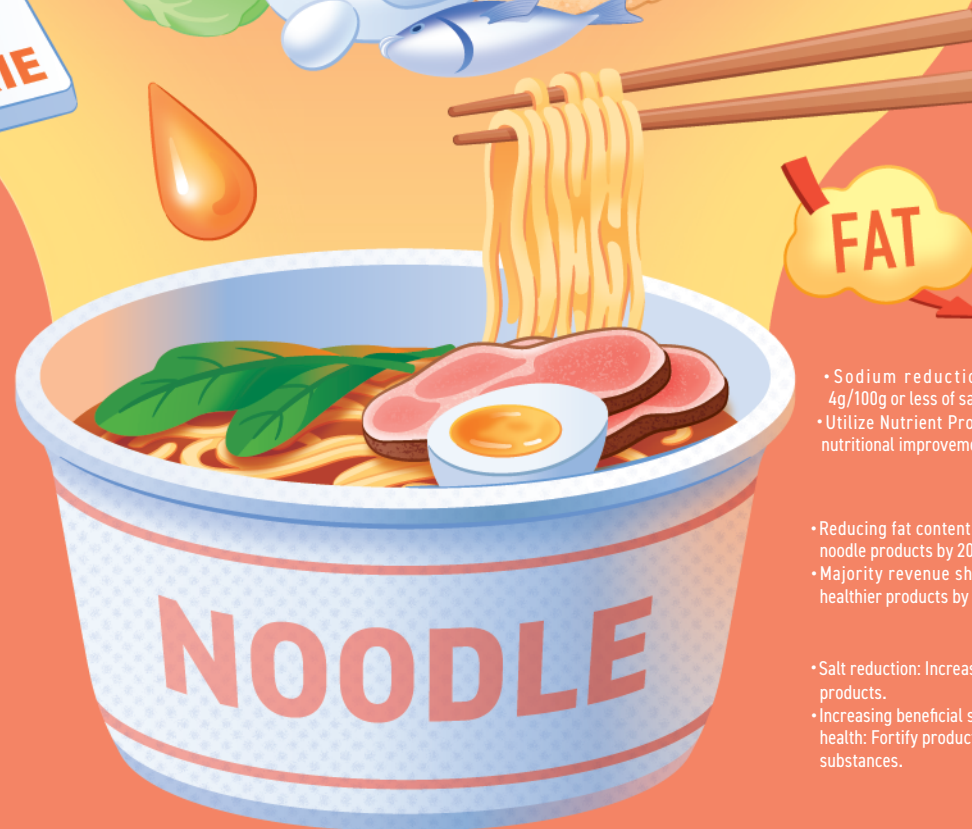


• Sodium reduction: Respond actively to the "Healthy China 2030" initiative, support the China national goal set by the State Council: reduce the daily average salt intake by 20% by 2030.  
 • The nutrients considered to be added, such as dietary fiber, high-quality protein, calcium and etc.  
 • Reduce the fat content in fried noodle, with the fat reduction target of 18% (excluding crispy noodles).



Sodium reduction  
 • by 2025: 800 mg/100g as consumed on 100% of our volumes of sales (served portions).  
 • by 2030: 700 mg/100g as consumed on 100% of our volumes of sales (served portions).  
 Fat reduction  
 • Reduction of fat content in finished products by less than 19% by 2023.  
 • Reduction of fat content in finished products by less than 17% by 2030.

• Sodium reduction: Continuously develop products to reduce sodium by 20%.  
 • Develop high-vegetable-content instant noodle products that meet the vegetable intake standards set by Taiwan's Health Promotion Administration.  
 • Increase the proportion of non-fried instant noodle products to reduce calorie and fat intake.



• Sodium Reduction: Ensure that our noodles' average sodium content remains below 1,600 mg per 100g by 2030.

• Sodium Reduction: By 2025: 350 mg/100g as consumed on 90% of our volumes.



• Sodium reduction: Broaden our range of low-sodium products.  
 • Developing low glycemic index products to support healthier lifestyles.

• Sodium reduction: Aiming for 4g/100g or less of salt.  
 • Utilize Nutrient Profiling System for nutritional improvement.



• Reducing fat content by 20% of instant noodle products by 2030.  
 • Majority revenue share of better and healthier products by 2030.



• Salt reduction: Increase salt-reduced products.  
 • Increasing beneficial substances to health: Fortify products with beneficial substances.





# Environmental-Sustainability



BRASIL

- Zero waste to landfill in the manufacturing process.
- 100% renewable energy for power consumption.
- Promoting CO2 reduction.

- Achieve zero waste to landfill across all 5 factories by 2030.
- Optimize energy use in production to drive efficiency.
- Achieving Net Zero carbon emissions by 2065.



NONGSHIM

- Applying 'Nongshim 3R Strategy (Reduce, Replace, Recycle)' to expand the use of eco friendly packaging materials.

## Plastic Reduction:

- Transitioning from plastic to paper containers.
- Cuts plastic use by 94.2% per container.
- Reduce plastic waste by around 51 tons annually.



- Advocate the use of sustainable and degradable eco-friendly packaging materials.
- Heat energy recovery and carbon footprint reduction and other initiatives.

- Reduction of greenhouse gases from production by 50% by 2030.
- Reduction of electricity consumption by 20% by 2030.
- Reduction of gas consumption by 20% by 2030.
- 100% recyclable packaging by 2030



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- 100% renewable electricity at our manufacturing sites by 2025.
- 100% deforestation free palm oil in our primary supply chain by 2025.
- 100% certified sustainable palm oil by 2023 (achieved)
- 95% of our plastic packaging designed for recycling by 2025 and continue to work toward 100% being recyclable or reusable.
- Net zero greenhouse gas (GHG) emissions by 2050.

- Strive to reduce the intensity of our Green House Gas emissions.
- Use 100% sustainably sourced corrugated packaging.
- Take steps to preserve the environment through Mangrove conservation and Tree planting.



- Waste: Reduce the total amount of plastic packaging.
- Climate change: Increase the use of environmentally friendly energy sources.

- Zero waste-to-landfill from our manufacturing operations by 2025.
- 95% mono-material packaging by 2025.
- 50% reduction in the water intensity of our manufacturing operations by 2025.



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- Waste recycling and reduction.
- Reducing water consumption.
- Aiming for carbon neutrality by 2050.
- Reduction of CO2 emissions by 42% in SCOPE1, 2 and 25% in SCOPE3 by 2030 (based on the year 2020).
- Reducing petrochemical-derived plastics in containers and packaging.

# Food Safety



- Developing a better food safety management system to further improve quality.



- Strengthen food allergen labeling and management.
- Strengthen supply chain management and strictly control the palm oil quality.

- Development and operation of a food safety information management system ('SIMSON') using digital technology for the collection/reflection of domestic and international food hazard information.
- Maintain ISO 17025 accredited testing laboratory for the R&D Food Safety Research Institute and participate in over 20 global proficiency assessments annually.



- Strengthen food allergy testing system.



- Implementation of a full audit and control system for Raw Materials suppliers by 2025.
- Full automation of food safety control at General Production by 2030.



- 100% our Production facilities are certified with an International Food Safety or Quality Management system.
- 100% products continuously comply with applicable and relevant food regulations.
- Nutrition labeling on our packaging is easy to understand.



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- Expand the range of analysis of food safety indicators such as allergens and GMOs.



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- Food safety and quality risks are managed by implementing and maintaining effective Food Safety Management Systems.
- Product labels for local and export markets are compliant to regulatory requirements including allergen declaration.



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- Research for new hazardous substances.
- Development and implementation of new allergen testing methods.
- Adoption of easy-to-read labelling.
- Compliance with international auditing standards.



- Providing a safe and healthy working environment.
- Use of 100% cage-free eggs.



- Responding to youth unemployment and rural aging through the support and cultivation of young farmers (Youth Farmer "Sumi" Program).

- Assistance to victims of disasters/pandemics and services dealing with the consequences.



- Involving young talents in the development of the industry by providing career opportunities.



- Convenience food companies provide timely and effective assistance to disaster-affected people.
- Establish a responsible supply chain system.
- Emphasize corporate social responsibility and convey positive energy.

# Solving Social Issues



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- 5,000 brand experts and 25,000 sari-sari stores provided with livelihood opportunities and financial credit, respectively, by 2030.
- Diverse workforce where all are enjoying access to social safeguards and dialogue, and competency development by 2025.

- Assistance by instant noodle for disaster victims



- Sustainable and Responsible Raw Material Sourcing.
- Build partnerships with Indomie Food Stall owners.
- Provide support for disaster relief efforts during times of crisis.



- By 2025, 20% of key ingredients to be sourced from farmers adopting regenerative agricultural practices, and 50% by 2030.



- Food aid in the event of a disaster or other emergencies.
- 100% sustainable palm oil.
- Launch 100 social impact initiatives in 50 years from the following five themes: Creativity, Food, The Earth, Health, and Children.

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for more information



- Disaster Relief/Food assistance: Disaster relief and training in disaster prevention, supporting people and students in need.
- Others: improve the image of the instant noodle industry through education, communication, and sponsorship of sports and cultural events.

