Quality assurance

GRI 2-13/416-1

Our fundamental view

We have established our Quality Policy in order to "provide the highest quality products and service" as stated in the first clause of the Code of Conduct of the NOF Group Corporate Philosophy and Guiding Framework.

Organizational setup

In April 2019, NOF established the Quality Control Committee to supervise quality management and continue to secure the trust of society. In April 2023, the Quality Management Department was established in the Corporate Technical Division to

maintain and improve the quality control level of the entire Group.

NOF's quality assurance system is managed based on a quality management system for each business.

Quality Policy

The NOF Group provides the highest quality products and services that are based on our considerations of achieving harmony with society and customer satisfaction through our unrelenting quality management.

1. Harmony with society

We shall comply with laws, regulations and rules, respect the environment, and produce safe and secure products using manufacturing processes that themselves are safe and secure.

2. Customer satisfaction practices

We shall listen to our customers' requirements and provide products that meet their expectations and useful information.

3. Unrelenting quality management

We shall maintain stable quality with continuous improvement and proper process management and enhance the management level through education.

4. Execution of quality assurance

We shall fulfill our commitment with our customers and sincerely respond to inquiries and complaints.

Development status of QMS*1

NOF is building up the optimal QMS for each product line. The Daishi Plant acquired certificates under FSSC 22000⁻² (Food Safety Management System) in January 2019, in addition to ISO 9001. In addition, the DDS plant is managed in accordance with ICH-Q7 (active pharmaceutical ingredients GMP guidelines). 12 Group companies have acquired external certifications equivalent to ISO 9001.

Rate of acquisition of QMS certification from competent outside bodies (based on production results)

FY2022 98.6%

NOF

Works and plants		Quality management systems	Inquiries
Kawasaki Works Chidori Plant		ISO 9001	
	Daishi Plant	FSSC 22000 (Food Safety Management System)	https://www.nof.co.jp/company/plant/
	DDS plant	ICH-Q7 (active pharmaceutical ingredients GMP guidelines)	
Aichi Works	Taketoyo Plant	JIS Q 9100	
	Kinuura Plant	ISO 9001	
Amagasaki Plant (Functional Materials Division)		ISO 9001	
	(Life Science Division)	ICH-Q7 (active pharmaceutical ingredients GMP guidelines)	
Oita Plant		ISO 9001	

Group companies

Name	Quality management systems	Inquiries
Nippon Koki Co., Ltd. Shirakawa Plant	ISO 9001	https://www.nippon-koki.co.jp
NiGK Corporation	ISO 9001	https://www.nichigi.co.jp
NOF METAL COATINGS ASIA PACIFIC CO., LTD.	ISO 9001	https://www.nofmetalcoatings.com/asia-pacific/
Showa Kinzoku Kogyo Co., Ltd.	ISO 9001	https://www.shokin.co.jp/
YUKA SANGYO CO., LTD. Yamato Plant	ISO 9001	https://www.yuka-sangyo.co.jp/index.html
NIKKA COATING	ISO 9001	http://nikkacoating.com/company/
Changshu NOF Chemical Co., Ltd.	ISO 9001	https://www.nof-cs.com.cn/
PT.NOF MAS CHEMICAL INDUSTRIES	ISO 9001	https://www.nof.co.jp/company/group-companies
NOF METAL COATINGS NORTH AMERICA INC.	ISO 9001	https://www.nofmetalcoatings.com/north-america/
NOF METAL COATINGS EUROPE S.A.	ISO 9001	https://www.nof.co.jp/company/group-companies
NOF METAL COATINGS KOREA CO.,LTD.	IATF 16949	https://www.nofmetalcoatings.com/korea/en/
NOF METAL COATINGS SOUTH AMERICA IND.E COM.LTDA.	ISO 9001	https://www.nofmetalcoatings.com/south-america/

^{*1} Acronym for quality management system. A system by which an organization formulates policies and sets targets in order to dictate and manage its quality, and achieve such targets.

^{*2} Acronym for Food Safety System Certification 22000. It comprises individual specifications established for each food industry as Prerequisite Programs (PRP) based on ISO22000 (Food Safety Management System) and original FSSC22000 standards as additional requirements. Through food defense and management including management of allergens, more reliable food safety management can be ensured. (A certification scheme recognized by non-profit organization GFSI)