



Aiming for Environmentally Friendly In-flight Meals, JAL Group's in-flight meal companies acquire ISO 14001 certification

July 15, 2021

JAL ROYAL CATERING CO., LTD (JRC), which manufactures in-flight meals for the JAL Group, acquired ISO 14001:2015 certification, an international standard for environmental management systems, in June 2021.

In order to achieve the SDGs by 2030, the JAL Group has set the initiative of "effective use of limited resources" in the JAL Group Environmental Policy (*1) and the JAL Group Medium-Term Management Plan for Fiscal Years 2021-2025 (*2), and for in-flight meals, the Group has set a goal of reducing leftovers and food waste during preparation, and are implementing various initiatives through the "4Rs" (Refuse, Reduce, Reuse, Recycle).

(*1) Reference <https://www.jal.com/en/sustainability/environment-management/policy/>

(*2) Press Release No. 21012, dated May 7, 2021. [JAL Group Medium-Term Management Plan] <https://press.jal.co.jp/en/items/uploads/JAL%20Group%20MTMP.pdf>



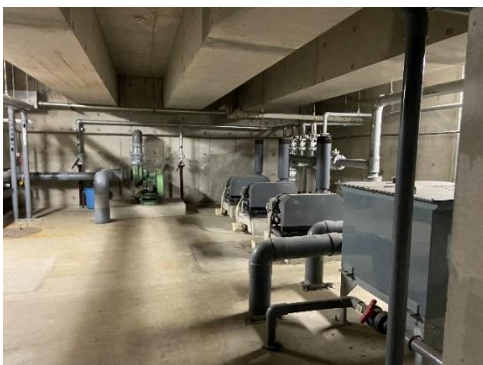
The JRC has also been carrying out environment-friendly activities, such as the effective use of vegetable scraps and other materials produced during cooking, which amount to 4 tons per month (actual results for 2019), to be turned into animal feed, and the introduction of a wastewater treatment facility (Biorun System) that does not use any chemicals to treat factory wastewater and places less burden on the environment by using yeast, and the active use of ingredients certified by MSC (*3), ASC (*4), and ASIAGAP (*5), which take biodiversity into consideration.

In order to acquire ISO 14001:2015 certification, we have strengthened our environmental education, set targets based on the characteristics of our business, and established a systematic and organized structure to further promote environmental conservation activities. We will continue our efforts to provide "safe and high quality in-flight meals" as well as "environmentally friendly in-flight meals".

(*3) Certification by the Marine Stewardship Council for sustainable, environmentally and socially conscious fisheries and natural marine products caught by such fisheries.

(*4) Certification by the Aquaculture Stewardship Council for fishery products produced on environmentally and socially friendly farms.

(*5) A global standard for farm management, certification is given to farms that are committed to food safety and environmental conservation.



Wastewater treatment equipment



In-flight meals using ASIAGAP certified



Refuse : Utilization of “JAL Ethical Choice: Meal Skip Option”, the World's First Advance Meal Cancellation Service

Reduce : Reduction of food waste through innovative cooking and Campaign on Leftover prevention

Reuse : Donation of surplus unloaded in-flight meals (already done)

Recycle : Conversion of vegetable scraps from in-flight meal preparation into animal feed

The JAL Group will continue to work on preserving the environment in all aspects of its operations in order to pass on a prosperous planet to future generations.



< Summary of Certification

- (1) Date of certification: June 21, 2021
- (2) Expiration date: June 20, 2024
- (3) Certification Standard: ISO 14001:2015
- (4) Target Sites: JRC Head Office/Haneda Plant, Narita Plant
- (5) Scope of Certification: Preparation and loading of in-flight meals
Preparation and loading of in-flight meals, warehousing related to the above, and sales of cigarettes and alcoholic beverages
- (6) Certification Number: 14405
- (7) Certification Body: Intertek Certification Japan Limited