

CREATE NEW WAY
ENJOY FRESH WAY



**FOOD &
FOOD SERVICE**

CJ CHEILJEDANG (CJ FOODS)

CJ FRESHWAY

CJ FOODVILLE

BIO

CJ CHEILJEDANG (CJ BIO)

CJ FEED&CARE

**LOGISTICS &
RETAIL**

CJ LOGISTICS

CJ OLIVENETWORKS

CJ OLIVEYOUNG

CJ ENM COMMERCE DIV.

**ENTERTAINMENT &
MEDIA**

CJ ENM ENTERTAINMENT DIV.

CJ CGV



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FOOD BUSINESS PARTNER CREATING THE SUCCESS WAY

CJ Freshway is Korea's leading food distribution and food service company. We create a food culture that is healthy and fun by efficiently supplying carefully selected high-quality products and delivering premium food and services.

With our state-of-the-art infrastructure and core competency, CJ Freshway offers solutions optimized for the food culture trends and our customers' business environments, establishing ourselves as a true "Food Business Partner" that enables customers' success.

FOOD DISTRIBUTION

CJ Freshway supplies top-quality products, specialized by category, with speed, accuracy, and safety by leveraging the most extensive infrastructure in the industry and advanced quality and hygiene management system.

We provide convenient and precise personalized product curation services utilizing our data and AI technology-based online ordering system.

Also, by offering a variety of Meal & Business Solutions that fit the needs of our customers, we have presented a new paradigm in the food distribution market.



MAJOR BUSINESS AREAS

CJ Freshway provides food and consulting services tailored to different businesses, covering restaurants, food service, etc. We are leading the success of customers' business by operating dedicated team and consultants with expertise by distribution channels and expanding synergy between business areas.

HORECA

Hotel, Restaurant, Cafe

CJ Freshway offers an integrated solution that encompasses brand, product, and menu development to ensure the success of our customers' HORECA business.

For franchised restaurants, we custom develop and supply general and dedicated products, along with providing education and consulting services on products, sales, services, and food safety, which are essential for the operation of a restaurant business.

For independent restaurants, we supply food through our subsidiary food distributor, "FreshOne", and also offer incubation programs that support the continued growth of their business.

SOLUTION

- Custom develop new menu options and dedicated products leveraging the manufacturing and R&D facilities
- Launch a new brand or undergo a brand renewal utilizing market and customer data
- 'Mystery Shopper' to enhance customer service quality capabilities
- Create a bespoke manual operation, customer service, and hygiene management
- Provide hygiene and safety education and consulting services regarding cooking process management
- Create promotional content such as videos, branded merchandise, and packaging materials

FOOD SERVICE

Education Facility, Cafeteria, Welfare Center, and Hospital, etc.

CJ Freshway provides customized products and services to enhance the efficiency and satisfaction of our customers' catering services. Moreover, we deliver tailored catering solutions, such as e-meal vouchers, along with menu, space, and hygiene-related consultations.

Our private brands (PB) cater to customers at different life stages – from kids to seniors. We offer dedicated products designed to meet specific needs and provide food culture-related services such as eating habits programs and cooking classes.

SOLUTION

- Provides catering and food solutions to childcare facilities and kindergartens with children-exclusive products and food culture education programs
 - Supports the childcare facility exclusive e-document system "ERP"
- Offers school catering menu solutions through collaborations with restaurants and meal solution (easy-to-cook) products
 - Runs the pro-chef on-site cooking program, "Chefs in School Cafeteria"
- Delivers specialized food and offer nutrition education programs, including senior-friendly food (care food) and alternative meals, to nursing homes and welfare centers
 - Assists in developing a balanced diet menu and recipes uniquely designed for care facilities, utilizing big data

SPECIALTY STORES

Grocery Store, Distribution Store, and Sales Agency

CJ Freshway supplies private label, national and CJ brand products to diverse distribution channels, including grocery stores, specialty stores, and sales agencies.

We offer a wide array of essential products for running the HORECA business, leveraging the networks of CJ Group and our vendors. Moreover, we exclusively distribute global brands and differentiated products through our global sourcing network, which covers the U.S., Chile, China, and Vietnam.

RAW MATERIALS

Food Manufacturing and Processing Company, Fresh Food Wholesaler and Retailer

CJ Freshway supplies raw materials that reflect the newest trends and customer needs to food manufacturing/processing companies, wholesalers, and retailers.

We implement centralized purchasing for all food-related CJ Group affiliates, including CJ CheilJedang and CJ Foodville, and distribute differentiated products at competitive prices and quality by engaging in direct trade with the producers and global brands. Moreover, we offer a total ingredients solution optimized for customers by leveraging our manufacturing infrastructure.



CJ Freshway has established its subsidiary “FreshOne”, utilizing advanced logistics and food safety infrastructures. FreshOne operates 17 centers nationwide and supplies private label products as well as customer-ordered products.

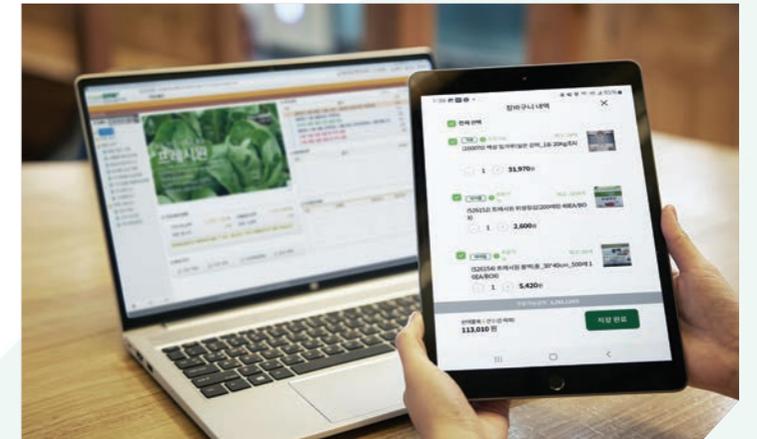
PRIVATE LABEL PRODUCTS OF FRESHONE

FreshOne offers private label products of excellent quality at a fair price, which have been produced under strict standards to enhance the efficiency of the restaurant business.



CONVENIENT ORDER SYSTEM & COMMUNICATION

Customers can conveniently place orders whenever and wherever on the online ordering system “SingleOne” and receive the service they want via real-time communication with the customer center.



FOOD DISTRIBUTION
PRODUCT BRAND

Developed by harnessing our own technical and food safety expertise, CJ Freshway's private label offer the joy of taste and bespoke solutions that ensure a healthy food culture for all life stages of our customers – from kids to seniors



IT'S WELL _ UNDERSTANDING YOU

Korea's No. 1 food distribution specialty brand "It's Well" proactively recommends personalized solutions that meet customer needs based on food culture data.



I-NURI _ NATURAL FOOD, GENUINE CARE

Kids' food brand "I-Nuri" not only delivers the best food for children but also offers healthy food culture programs, which reflect the importance of time spent between parents and children.



HEALTHY-NURI _ NEW YOU

With food and services specialized for seniors, "Healthy-Nuri" offers a healthy and sustainable "Total Food Care Solution."



TEUN-TEUN SCHOOL _ THE TRENDIEST SCHOOL CATERING SOLUTION

The trendiest school catering specialty brand "Teun-Teun School" offers reliable, high-quality food services and trending catering solutions.



DONO _ FOR THE AUTHENTIC TASTE OF CUISINE

Authentic premium dairy and Western foods brand "Dono" features local flavors of America, allowing the taste of the Chef's dish to stand out even more.



EXCLUSIVE BRAND _ GLOBAL NO.1 BRAND

As an exclusive distributor in Korea, we offer a wide range of differentiated products from renowned global brands including Hunt's, Haitian, Haidilao, Euro Gold, and Johnsonville.

PRODUCT COMPETITIVENESS

CJ Freshway supplies high-quality fresh, processed food and non-food products, which have been carefully selected under strict standards. We develop differentiated products optimized for the customers' business environments in various forms.

HIGH-QUALITY PRODUCTS SELECTED BY EXPERTS



Expert MDs for each product

Rigorous partner company selection process

Quality check by a professional inspector

DIFFERENTIATED PRODUCTS FOR CUSTOMERS



Customer-tailored PB product

Meal solution product for cooking efficiency

Top global brand's exclusive product

GLOBAL PRODUCT SOURCING COMPETITIVENESS

We provide differentiated products at a fair price through direct sourcing of global products and securing exclusive distribution rights in Korea for famous international brands via B2B channels.



LOGISTICS & ORDERING SYSTEM

CJ Freshway has the industry's largest nationwide distribution network and cold chain logistics system. The online food ordering system, "OnlyOne Foodnet" provides customized products, menu solutions, and various information.

INDUSTRY'S LARGEST NATIONWIDE DISTRIBUTION NETWORK

With large-scale regional distribution centers, and the national distribution networks of FreshOne and CJ Logistics, we supply the products that our customers want.



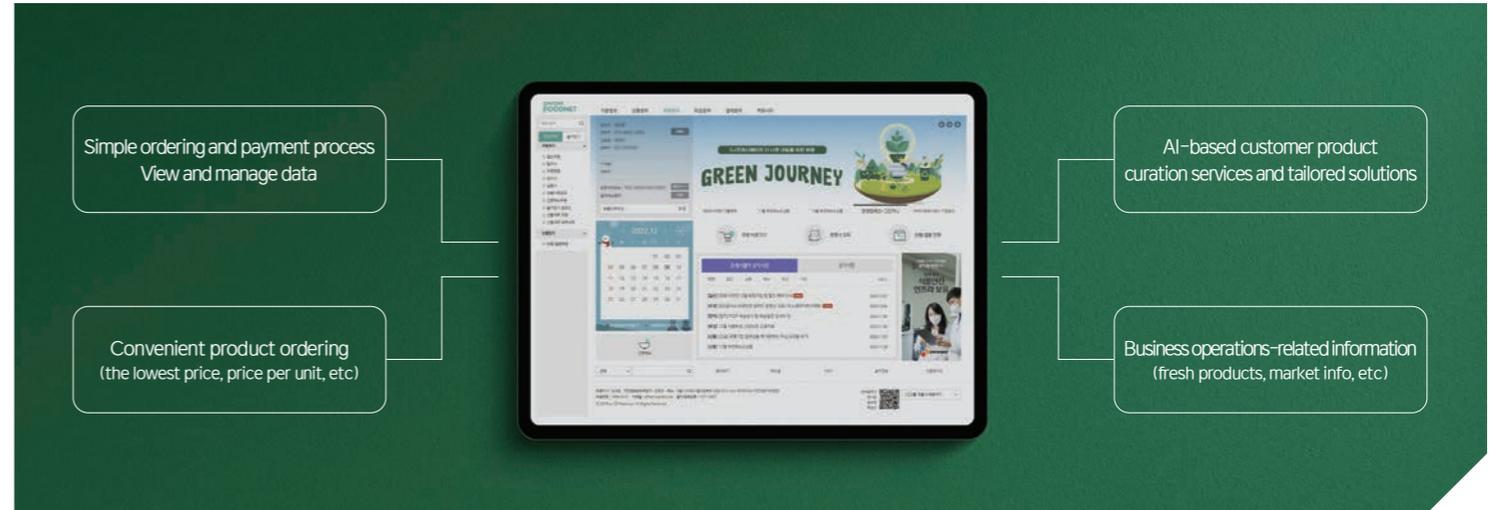
INDUSTRY'S TOP COLD CHAIN LOGISTICS SYSTEM

We manage the quality and hygiene of products with the cold chain logistics system and provide the most optimal delivery service through a systematic process.



ONLINE FOOD ORDERING SYSTEM "ONLYONE FOODNET"

OnlyOne Foodnet is a system where customers can conveniently place orders via mobile or PC whenever and wherever. It allows customers to view and manage order, payment, and return data and offers a variety of additional services that support their business operations.



FRESHWAY



Stable supply of agricultural products
**CONTRACT FARMING WITH
SMART FARMS**



The largest scale in Korea
**FOOD PURCHASING
AND SUPPLY**

AUTOMATED LOGISTICS CENTERS

CUSTOMER CONSULTING SERVICES



FOOD SERVICE

CJ Freshway operates food service sites in enterprises, offices, hospitals, leisure facilities, and concessions to provide customized services that satisfy all five senses of our customers, going above and beyond just putting food on the table.

We offer the most optimal menu for each channel using our menu database, which is powered by customer needs and food culture trends.

Moreover, we deliver premium food service that provides unique and specialized meal plans to customers, utilizing our manufacturing facilities like the Central Kitchen.



CUSTOMIZED FOOD SERVICE

CJ Freshway delivers specialized food service in over 550 sites across the country, enterprises, offices, hospitals, leisure facilities, and concessions. We offer custom food service by developing and providing menu that reflects the newest trends and the customers' needs of each channel.



DIFFERENTIATED MEAL

CJ Freshway systematically manages unique menu options and meal plans for different channels with our menu database, which contains our expertise and know-how. Based on our multi-decade experience in food service operations, we develop menus and recipes that align with the food culture trends and customer needs.

ENTERPRISES & OFFICES
We provide new and trendy menus as well as balanced meal plans to help customers maintain a healthy diet in their daily lives. Customers can enjoy different types of meals ranging from catered dishes, salads, and convenience food.

CONCESSIONS
We deliver a differentiated F&B menu service that can maximize the value of different concession spaces in theme parks, museums, resorts, rest stops, airports, and hotels.

HOSPITALS
We serve a full range of menu options for healthcare workers and patients that fit with the hospital profile, covering therapeutic diet menus by disease, a VIP menu, and a menu for foreign patients.

LEISURE FACILITIES
We propose a special menu driven by the know-how of our leisure facilities specialized chefs and develop signature menu recipes that reflect the unique features of each golf course. With a new seasonal menu concept, we offer special menus all year round.

GREENTERIA

A PLACE TO SAVOR GASTRONOMY AND CULTURE WITH YOUR CLOSE ONES

We take great care in preparing each meal using trustworthy and wholesome ingredients to provide a healthy, balanced diet. Our services are convenient and delivered responsibly, and we offer a variety of menu options through exciting events.



GOURMET BRIDGE

A NEW EPICUREAN HAVEN THAT BRIDGES GOURMET AND DELIGHT

Step away from the daily routine and find joy solely for yourself. Gourmet Bridge is a premium food court that offers quality F&B services along with diverse cultural encounters, making every moment a worthwhile investment.



FOOD CLOCK

TIME TO SOUND DELICIOUS

Let us guide you to a comfortable and happy time to eat. Our specialty food court serves various menu options made with safe, trustworthy ingredients and provides convenient services.

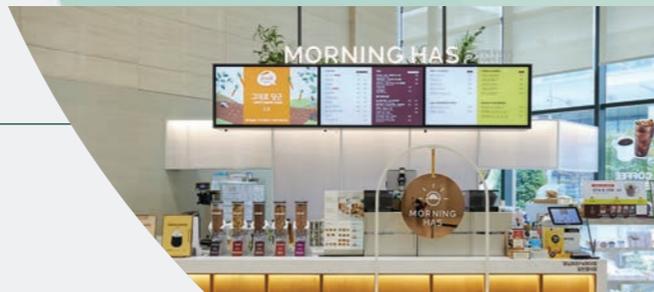


MORNING HAS

COFFEE & CEREAL

REFRESH, BALANCE, EASY

Start your day with the lively spirit and energy of the morning. Morning Has is open for anyone who needs to rest and recharge, away from the monotony of daily life. Try our light meal and coffee made with "refresh" beans, which together make a perfectly balanced meal.



SNACKPICK

WHATEVER YOU PICK, SNACKPICK!

Snackpick is a to-go brand that delivers a food service tailored to serve the lifestyle of modern individuals. "Pick" your "Snack" from a full range of snacks, beverages, and convenience foods, curated just for you.



FreshMeal

BEFORE MEAL, AFTER MEAL, FRESH MEAL

Our food service mobile app provides the best customer experience, allowing you to browse menus and place orders before your meal, and rate your dining experience and share feedback after booking or enjoying your meal.



FreshMealON

A LUNCH ROUTINE FOR YOU, FRESHMEAL ON

A portable "kitchen-less" meal solution, provides you with bespoke meal plans and related services, so you can conveniently enjoy delicious meals without the limitation of location.

Food service sites
**HYGIENE SAFETY
TRAINING AND CONSULTING**

Menu development and recipe sharing
COOKING ACADEMY

F&B services to Korea's largest
HAENGDAM-DO REST AREA

Meal plan, nutritional information,
ordering, and reservation functions
**THE FOOD SERVICE APP
"FRESH MEAL"**

FRESHWAY

MEAL & BUSINESS SOLUTION

With our differentiated logistics, IT, manufacturing, and food safety capabilities and infrastructure, CJ Freshway delivers solutions as “Food Business Partner” to drive the success of our customers’ businesses.

We have the industry’s largest logistics center, equipped with a systematic logistics process and system, and continue to strengthen our IT infrastructure, enhancing convenience and business efficiency for our customers.

Our infrastructure consists of the “Central Kitchen”, a centralized cooking facility, the “Integrated R&D Center”, specializing in customer-tailored product and menu development, and “Fresh Plus”, specializing in convenience food manufacturing and meal solutions. Leveraging the inter-infrastructure synergy, we develop and supply bespoke products that are essential for our customers’ business operations.

Boasting top-level expertise in Korea, our Food Safety Center manages food and hygiene and provides education for the food distribution and food service businesses, offering a comprehensive food safety service.



TAILORED SOLUTIONS THAT DRIVE CUSTOMERS' SUCCESS

Going above and beyond the food distribution and food service businesses, CJ Freshway offers "Meal & Business" solutions optimized for the food culture trends and tailored to our customers' business environments, enabling the success of our customers as a true "Food Business Partner".

By delivering bespoke solutions, CJ Freshway will walk side by side with our customers on their journey to success.



MEAL SOLUTION

We develop customized ingredients, products, and menus to enhance our customers' operational efficiency and give a competitive edge in their menu options.

Custom ingredient supply

We supply prepped ingredients tailored for specific uses, enhancing customers' convenience in cooking, along with fresh, processed food and non-food products for menu differentiation.

Development and recommendation of menu products

We develop package products in a menu format optimized to align with the relevant trends and customers' needs to increase operational efficiency regarding cooking and human resource management. We also develop and recommend collaboration products that leverage IPs of various sectors based on our customer and vendor networks.

Development and recommendation of new menu recipes

Utilizing the R&D capabilities and know-how of our food specialists, including chefs, dietitians, and cooks, we develop new menus and recommend customized ingredients and menu options.



BUSINESS SOLUTION

We offer diverse business solutions for our customers' business expansion and strengthening their competitive edge.

New brand development and management consulting

We develop new brands (concepts, names, etc.) for business expansion and provide business consulting services covering menu composition and development, and promotion and marketing.

Business operations manuals

We offer customized business operations manuals to our customers through specialized consulting services in various areas such as menu and service, hygiene and safety, and marketing.

Promotional and marketing content creation support

We support the creation of our customers' on/offline promotional and marketing content such as brand promotion videos, branded merchandise, characters, and packaging designs.

MANUFACTURING INFRASTRUCTURE

CJ Freshway produces tailored products from the centralized cooking facility “Central Kitchen” and other manufacturing facilities that specialize in agricultural goods pre-processing/processing and flavoring products. We are leading the future of food culture through our R&D Center, equipped with expert researchers and advanced infrastructure for custom products and menu development.

“CENTRAL KITCHEN” A CENTRALIZED COOKING FACILITY



Located in Icheon, Gyeonggi Province, Central Kitchen is a centralized cooking facility that mass-produces brothy soup (guk), simmered soup (tang), and side dishes using ingredients that have been washed, pre-processed, and disinfected according to the in-house developed standard menu recipe.

These products are supplied to food distribution customers and food service sites. Additionally, by producing and supplying multiple types of products that ensure taste, quality, and safety, Central Kitchen contributes to reducing the required workforce and amount of food waste at our customer sites and food service sites, enhancing operational efficiency.

Central Kitchen produces high-quality standard products and menus through its advanced infrastructure, which includes food storage, pre-processing room, thermal cooking room, freezers, and packaging station, following a safe and systematic cooking process.

“R&D CENTER” FOR CUSTOMIZED PRODUCT AND MENU DEVELOPMENT



The Integrated R&D Center is the convergence of CJ Freshway’s product and menu development technology and infrastructure.

In this center, we develop bespoke products and provide consulting services tailored to each food distribution channel or customer.

Also, we conduct research on menu recipes and meal plans specialized for each food service channel. Our products and menu options are made by analyzing customer needs and market trends. We deliver the best taste and quality by developing processing technology and flavoring materials based on the traits of the ingredients.

Our systematic R&D process and safety verification that comply with the HACCP standards ensure the creation of reliable products and menus.

“FRESH PLUS” A CONVENIENCE FOOD MANUFACTURING AND MEAL SOLUTIONS COMPANY

CJ Freshway’s subsidiary “Fresh Plus” is a company that specializes in convenience food manufacturing and meal solutions.

“Fresh Plus” is equipped with manufacturing infrastructure for basic (washing, peeling/cutting) and high-value (concentration, pulverization, frying, drying, blast freezing, etc.) pre-processing of agricultural goods, as well as for flavoring products (sauce, seasoning, extracts, flavored oil, etc.) and instant foods.

With its technology and top-notch hygiene and safety practices, “Fresh Plus” develops and produces bespoke processed products for our customers.

The synergy between the specialized manufacturing facilities (agricultural goods pre-processing/processing; flavoring products manufacturing) and advanced technologies of “Fresh Plus” is utilized to manufacture high-quality food ingredients and convenience food.

Moreover, “Fresh Plus” offers meal solutions with products that reflect the latest trends and match the customers’ needs, along with menu recipe consulting service.

“Fresh Plus” will add value to the dining culture of our customers and lead the future of food culture by manufacturing B2B convenience food and offering meal solutions.



LOGISTICS INFRASTRUCTURE

With an organized and advanced cold chain logistics system that specializes in the entire logistics process from receiving and delivery, we provide optimized logistics services, ensuring the supply of quality and hygienically assured fresh and safe food.

UNRIVALED NATIONWIDE LOGISTICS NETWORK

CJ Freshway operates six regional and 16 local distribution centers nationwide, forming the most extensive cold chain logistics network in the industry when combined with the joint logistics network established with CJ Logistics.

We deliver over 50,000 products to our customers in different parts of the country. With our unique competency and expertise in logistics and product operations, CJ Freshway promptly delivers fresh food products that our customers want, offering individualized logistics service for customer convenience and satisfaction.

STRUCTURED COLD CHAIN LOGISTICS SYSTEM

Our well-structured cold chain system covers the entire logistics process from product receiving and delivery, ensuring good quality and hygiene.

We only supply safe products that undergo inspection by food safety and quality experts, as well as PDA examination.

Moreover, our inventory is managed securely based on automation driven by automated warehouse management systems and data-based supply and demand forecasting.

We are pioneering the advancement in logistics operations with our smart delivery system, which tracks the real-time temperature, location of the delivery vehicles and traffic conditions.



IT INFRASTRUCTURE

CJ Freshway was the first in the industry to build a big data platform and adopt a cloud-native infrastructure. Our AI technology-based Big data collection, analytics, and utilization allow us to offer bespoke curation services.

BIG DATA PLATFORM

We are operating a platform that strengthens the in- and out-of-house data analytics and utilization capabilities with AI and big data technologies, and leading digital transformation.

Our environment allows executives and employees to analyze, process, and use data from the entire value chain, covering products, sales, marketing, and logistics.

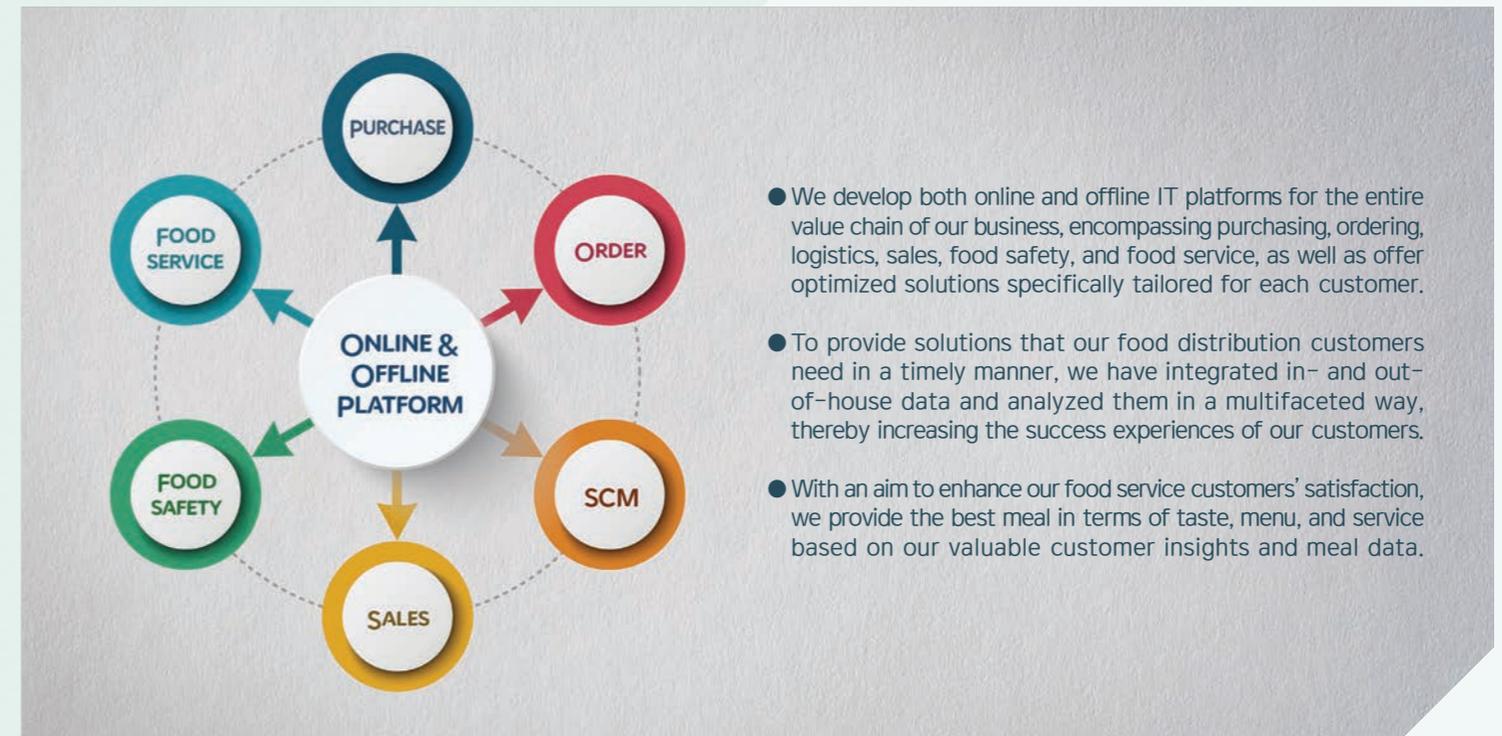
Moreover, our 20+ year product database, the largest in the industry, along with AI algorithms, enables us to provide product and menu curation services specific to each customer.

CLOUD TRANSFORMATION

We were the first in the industry to optimize existing IT systems, such as the ordering system, and transfer them to the cloud by adopting the "cloud-native" technology.

Our work speed has gone up, and data are accumulated and managed seamlessly through the server-speed-maximizing cloud environment.

Furthermore, the adoption of SaaS and PaaS-powered new technology enabled the stable management of our IT infrastructure and increased the operational efficiency and satisfaction of our customers.



SAFETY MANAGEMENT

We take responsibility for your safety across our food distribution and food service businesses, leveraging our industry-leading food safety capabilities and infrastructure. Through periodic and systematic industrial safety activities, we strictly prevent safety accidents at all operation sites, including cooking, manufacturing, and logistics facilities.

INDUSTRY-LEADING FOOD SAFETY SOLUTIONS



We implement rigorous quality and hygiene management, as well as scientific analysis and verification, throughout the entire food distribution process to ensure the supply of trustworthy products.

Moreover, we launch safety-proven new products through quality checks, analysis, and assurance of vendor products, always maintaining top-notch quality. Furthermore, we offer tailored comprehensive food safety solutions for each of our restaurant and catering customers by providing hygiene and safety diagnosis, education, consulting, and information supply services.

We also run year-round hygiene and safety management, education, and consulting programs at food service sites and manufacturing sites, aiming to excel in food safety management.

OPERATION OF GLOBAL FOOD SAFETY MANAGEMENT SYSTEM



By running a globally certified Safety and Health System and Environmental Business Management System across all of our businesses – food distribution, food service, and manufacturing – we are creating a safe environment for our customers, employees, and vendors.

Moreover, we foster a safety culture through periodic safety campaigns, such as “Safety Meeting”, where all employees of CJ Freshway’s worksites must participate, and “Safety Day”, a day for safety inspections at each worksite. Additionally, we engage in pre-emptive safety management activities that discover dangerous or hazardous factors from company premises and improve them.

KOREA’S ACCREDITED TESTING LABORATORY, THE FOOD SAFETY CENTER



Our Food Safety Center boasts Korea’s best analysis capability and state-of-the-art facilities. As a nationally accredited testing laboratory, it conducts tests on food, livestock products, rice/brown rice, animal drugs, and more, being in charge of CJ Freshway’s food safety.

Compared to other players in the industry, our Food Safety Center covers the most extensive range of items including micro-organisms, residual pesticides, heavy metals, and radiation. In 2022, it achieved the highest score level on the Food Analysis Performance Assessment Scheme administered by the UK Department for Environment Food and Rural Affairs, earning global recognition for its excellence in food analysis technology.

ACCREDITATIONS, CERTIFICATIONS, AND AWARDS LIST OF THE FOOD SAFETY CENTER

- 2003.11 Implemented the HACCP certification program as an industry first: started the operation of the Food Safety Center
- 2004.12 Designated as a livestock hygiene inspection agency
- 2005.01 Received the ISO 22000 (Food Safety Management System) certification
- 2007.01 Received the HACCP certification for hospital food safety, a first in Korea
- 2007.10 Designated as a rice and brown rice varieties testing agency
- 2008.08 Designated as a food hygiene inspection agency (including Norovirus)
- 2010.02 Became the first private organization to be designated as a Norovirus inspection agency in Korea
- 2012.05 Received the Minister of Health and Welfare Award on Food Safety Day
- 2016.01 Published technical paper and earned IP on foreign materials complaints reduction
- 2016.05 Received the Hazardous Product Sales Prevention System certification
- 2016.12 Received the Minister of Food and Drug Safety Award
- 2017.12 Received the Minister of Food and Drug Safety Award
- 2019.05 Received the Prime Minister’s Commendation on Food Safety Day
- 2019.07 Received the ISO 45001 (Health and Safety Management System) certification
- 2022.03 Received the ASC/MSC-CoC
- 2022.12 Received the Commendation from the administrator of Gyeongin Regional Office of Food and Drug Safety (FDS) for Food and Drug Safety Management Merit

SUSTAINABILITY

We create the future with healthy food culture and sustainable distribution.

CJ Freshway strengthened sustainable business management with the launch of the ESG Committee in 2021 and announced the commitment to leap forward as a food business partner, promoting mutual growth with our customers, the environment, and the society.

Eco-friendly distribution environment “Planet”
Healthy food culture “Product & Culture”
Society growing together “People”

CJ Freshway pursues proactive ESG management aligned with core business values.



CJ Freshway creates healthy food culture and sustainable distribution through ESG management aligned with our core businesses. We enhance the values of customer's businesses by promoting ESG business management with sustainable distribution process.

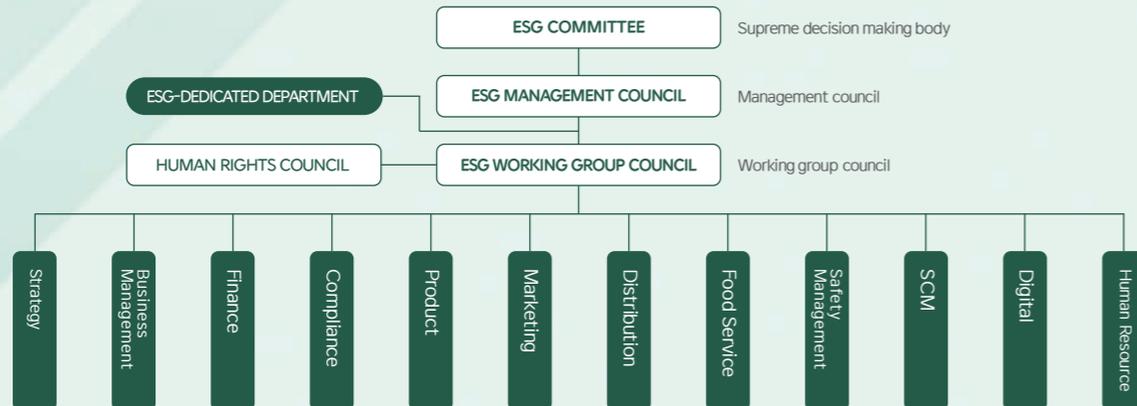
TRANSPARENT ESG MANAGEMENT

CJ Freshway publishes annual ESG reports and transparently discloses ESG management policies, activities, and achievements for the stakeholders. Our ESG reports are aligned with international sustainability reporting guidelines, complying with SASB industry standards and TCFD recommendations, and underwent third-party verification process to ensure the accuracy and credibility of our contents.



ESG GOVERNANCE

CJ Freshway established ESG governance to develop decision-making framework across ESG domains and to promote legal compliance and regular management on risk factors. The ESG governance is consisted of the ESG Committee under the Board of directors, the ESG Management Council comprised of the executives, and the ESG Working-group Council responsible for driving the key agendas.



ESG ACTIVITIES

HEALTHY FOOD CULTURE



FOOD CULTURE EDUCATION PROGRAMS

CJ Freshway provides food culture education programs for all age groups, from kids to seniors. These programs include the "Let's Eat Naturally" campaign, which aims to promote healthy eating habits, as well as one-on-one nutritional counseling.



HEALTHY FOOD CULTURE CAMPAIGNS

CJ Freshway runs campaigns to protect environment and to promote healthy food culture for our food distribution and food service customers. We have developed campaigns for operating low-carbon and vegan products and menus, promoting the use of reusable containers, reducing food leftovers, and providing eco-friendly information.



SOCIAL CONTRIBUTION PROGRAMS

CJ Freshway benefits the local community through active and regular social contribution programs, such as food culture sharing volunteer services for the underprivileged children and seniors, the "Dream Academy" designed to support underprivileged young people facing employment challenges, and the "Goodwill store donation" in which employees donate their own goods.

SUSTAINABLE DISTRIBUTION



SUSTAINABLE PRODUCTS

CJ Freshway engages in launching and expanding the distribution of "sustainable products" that minimize environmental impacts and resource consumption. Sustainable products that we distribute include organic/pesticide-free agricultural products, ASC · MSC-certified seafood, Animal-welfare/Antibiotic-free livestock products, and eco-friendly packaging materials.



RESOURCE CIRCULATION PLATFORM

CJ Freshway is building resource circulation platform to create new values by recycling wastes from business and society, such as paper rice bags, ice packs, and plastic dividers, in cooperation with customers, local governments, and social enterprises.



ZERO-EMISSIONS VEHICLES IN LOGISTICS CENTERS

CJ Freshway was the first company in the industry to adopt electric truck fleet. We continue to operate sustainable logistics facilities and collaborated with KIA on electric PBV (purpose-Built Vehicles) development and deployment to improve food delivery efficiency and reduce carbon emissions through collaboration.

CREATE NEW WAY, ENJOY FRESH WAY

AS KOREA'S LEADING FOOD BUSINESS PARTNER

CJ FRESHWAY WILL DISTRIBUTE GOOD FOOD,

CREATE A HEALTHY AND DELICIOUS FOOD CULTURE,

AND EMPOWER THE SUCCESS OF OUR CUSTOMERS' BUSINESSES



CJ FRESHWAY
HOMEPAGE



CJ FRESHWAY
YOUTUBE



CJ FRESHWAY
INSTAGRAM



CJ FRESHWAY
FACEBOOK



NATIONWIDE LOGISTICS INFRASTRUCTURE

CJ Freshway is equipped with the largest cold chain distribution network in Korea, comprising 6 regional distribution centers and 17 local FreshOne distribution centers.



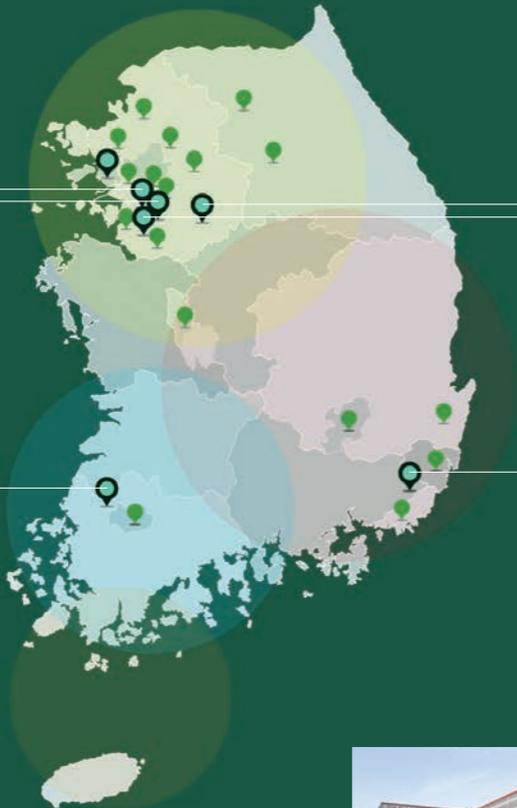
Suwon Center_ Yongin-si, Gyeonggi-do



Suwon 2nd Center_ Yongin-si, Gyeonggi-do



Jangseong Center_ Jangseong-gun, Jeollanam-do



Icheon Center_ Icheon-si, Gyeonggi-do



Dongtan Center_ Hwaseong-si, Gyeonggi-do



Yangsan Center_ Yangsan-si, Gyeongsangnam-do



FreshOne National Corporation

 CJ FRESHWAY

 FRESHONE

HISTORY

- 1998.10 Established Samil Agriculture & Fisheries Co.
- 1999.01 Became the first Korean conglomerate to enter the food distribution business
- 2000.09 Acquired CJ CheilJedang's Food service Business Unit
- 2000.11 Launched "It's Well," a brand specializing in food materials
- 2001.07 Listed on KOSDAQ
- 2003.11 Implemented the HACCP certification program as an industry first: started the operation of the Food Safety Center
- 2005.01 Received the ISO 22000 (Food Safety Management System) certification as an industry first
- 2007.01 Received the HACCP certification for hospital food safety, a first in Korea
- 2007.07 Received the ISO 14001 (Environmental Management System) certification
- 2008.03 Renamed the company to "CJ Freshway"
- 2008.07 Received the KOSHA 18001 (Occupational Safety and Health Management System) certification
- 2009.08 Established "FreshOne," a win-win food distribution model with local communities
- 2010.07 Opened "Icheon Logistics Center," Korea's largest scale low cold-chain logistics center
- 2012.01 Entered the institutional catering service market in Vietnam
- 2014.11 Certified as a Best Family Friendly Management Company by the Ministry of Gender and Equality
- 2015.01 Renewed the AEO (Authorized Economic Operation) certification
- 2015.10 Selected as The Best Company from the ESG Evaluation, an industry first
- 2016.03 Selected as one of the Top 100 Companies for Job Creation by the Ministry of Employment and Labor
- 2016.05 Established the Hazardous Product Sales Prevention System certified by the Ministry of Food and Drug Safety
- 2016.11 Won the ESG Evaluation Grand Prize as an industry first, earning A ratings in all assessment categories
- 2016.11 Acquired "Songlim Food", a flavoring products specialty company
- 2017.01 Launched the Chile South America Office
- 2017.12 Certified as a Best Family Friendly Management Company by the Ministry of Gender and Equality
- 2018.12 Won the Excellence Award for Gender-Equality Jobs from Herald Corporation's Job Contest
- 2019.03 Acquired "Jfarms" and "Jnfood," companies specializing in agricultural goods pre-processing
- 2019.05 Received the Prime Minister's Commendation on the 18th Food Safety Day
- 2019.07 Received ISO 45001 (Safety Management System) certification
- 2019.10 Established the Eastern Regional Distribution Center (RDC), the largest automated logistics center in the Gyeongsang Province
- 2019.11 Won the Grand Prize in the Agriculture-Business Win-Win Cooperation Contest
- 2019.12 Received the Presidential Commendation for Job Creation Merit organized by the Ministry of Employment and Labor
- 2020.01 Surpassed three trillion Korean won in sales as an industry first
- 2020.02 Obtained AA-grade AEO certification, an industry first
- 2020.06 Launched a centralized cooking facility "Central Kitchen"
- 2020.07 Received the Commendation from the Minister of Employment Labor for the Employment Promotion for Persons with Disabilities Contest
- 2020.10 Selected as The Best Company from the ESG Evaluation administered by KCGS for six consecutive years
- 2021.09 Adopted electronic trucks as an industry first
- 2021.12 Established the ESG Committee
- 2022.08 Received the ISO 37301 (Compliance Management System) certification
- 2022.09 Received the Korea IR Grand Prize
- 2022.09 Won the Best Company Award from the Senior Internship Project
- 2022.12 Received the Commendation from the Administrator of Gyeongin Regional Office of Food and Drug Safety (FDS) for Food and Drug Safety Management Merit
- 2023.04 Established a manufacturing infrastructure "Fresh Plus"
- 2023.06 Received the Commendation from the Minister of Environment for environmental Preservation Merit organized by the Ministry of Environment
- 2023.06 Opened "R&D Center" for a Product and Menu development