

Let's go!

Inside the Egg Factory!



ITS Farm Co., Ltd.'s Tohoku factory houses nine poultry facilities and raises approximately 600,000 hens.



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Let's Discover the Passion for Safety and Security Behind Every Egg

At McDonald's, we work every day with a variety of suppliers to serve meals to our customers. In this feature, we visited Itochu Feed Mills Co., Ltd. and its affiliate, ITS Farm Co., Ltd. – one of our many egg suppliers – to learn about their commitment and efforts.

It All Began About 50 Years Ago

— First, could you tell us about your history with McDonald's?

Based on our earliest transaction records, we began working together as an egg supplier sometime between 1971 and 1979. Back then, McDonald's had around 100 restaurants; today, that number has grown to approximately 3,000. In order to continue delivering products made with delicious eggs to customers, we have expanded our operations and introduced state-of-the-art equipment and continuously strengthened our supply system to keep pace with the growing number of restaurants.

A Network and Integrated Management System Leveraging the Strengths of the Group

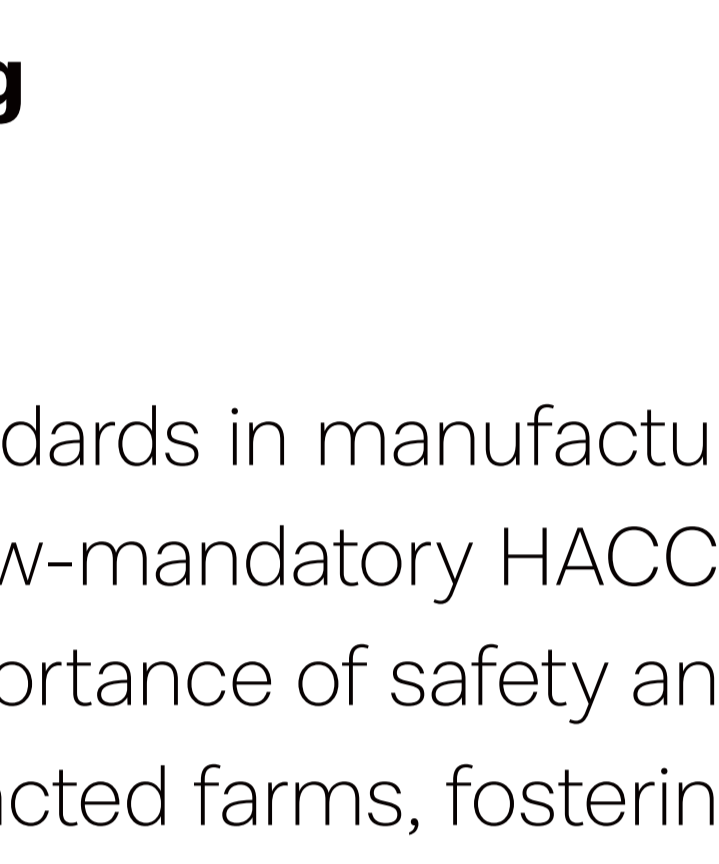
— What are your company's unique strengths?

The first is our supply system, which can respond to rapid growth and consistently meet demand. Itochu Feed Mills originally started as a feed manufacturer, and thanks to the nationwide network of farms we've built through that business, we maintain a stable supply of eggs. Some of our partner farms have been working with us for nearly 40 years.

The second is Itochu Feed Mill Group's integrated management system, which covers everything from feed production and supply, to the raising of parent hens and chicks, to egg production, logistics, and various research and development efforts. By sharing information across the group and working together as one, we're able to continually pursue better egg production, and that's what allows us to deliver safe, high-quality eggs.

Digging Deeper!

During promotional periods of the Tsukimi Burger and other egg-based items, the monthly supply volume more than doubles. We support this surge with a two-tier approach: farms that supply us year-round and others that assist only during limited-time promotions.



Initiatives and Awareness Building Lead to Safety and Security

— What initiatives are you undertaking to deliver safe and reliable eggs?

We were quick to adopt world-class standards in manufacturing and quality control*, as well as the now-mandatory HACCP management. We communicate the importance of safety and security to our employees and our contracted farms, fostering widespread awareness. We will continue to refine both our systems and awareness-building methods to keep improving with the times, ensuring that customers can always enjoy our eggs with peace of mind. Additionally, leveraging our strengths, we maintain partnerships with some of the top-quality farms in Japan to provide a stable supply of high-quality eggs.

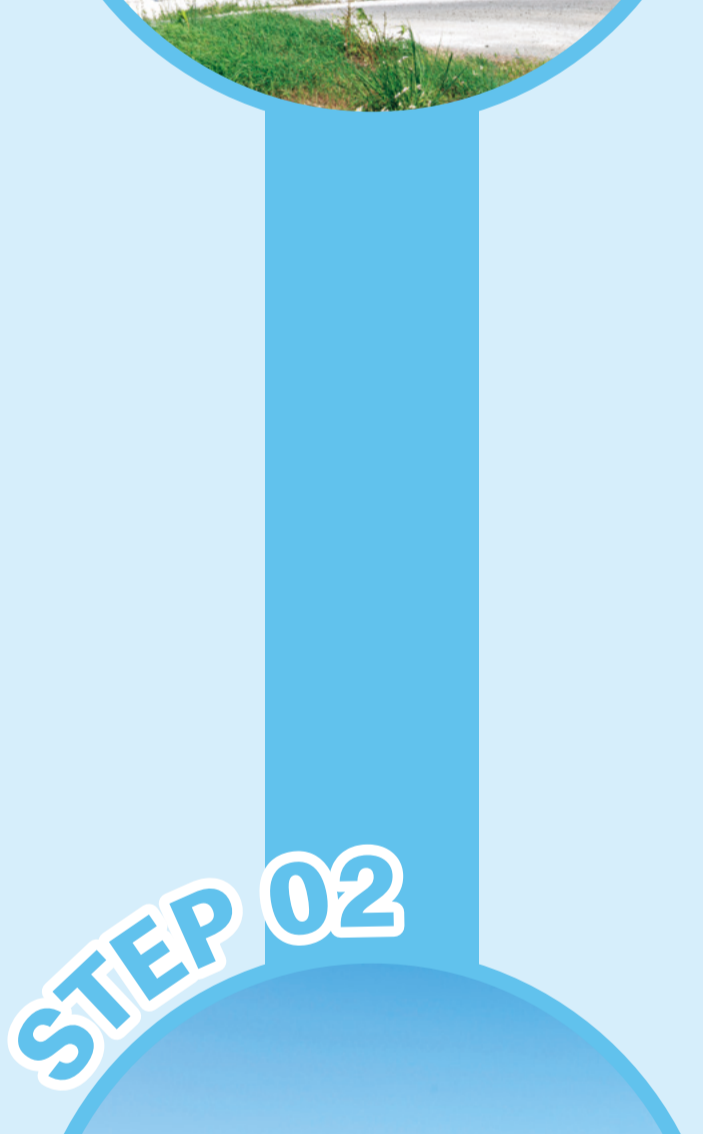
* McDonald's Global has established standards for manufacturing and quality control at production facilities, and on top of that, strictly incorporates and complies with relevant domestic regulations.

Teaming Up to Keep Our Customers Smiling

— Lastly, could you share your aspirations as an egg supplier?

At Itochu Feed Mills, our corporate philosophy is "Contributing broadly to society through the livestock and aquaculture business," and our credo is "Becoming your Number One." Together with our partners, we'll keep working as one team to deliver safe, delicious eggs to McDonald's restaurants. Through the burgers made with those eggs, we hope to continue bringing a smile to McDonald's customers. And through eggs as a key ingredient, we will continue contributing to society.

How Eggs Reach the Restaurants



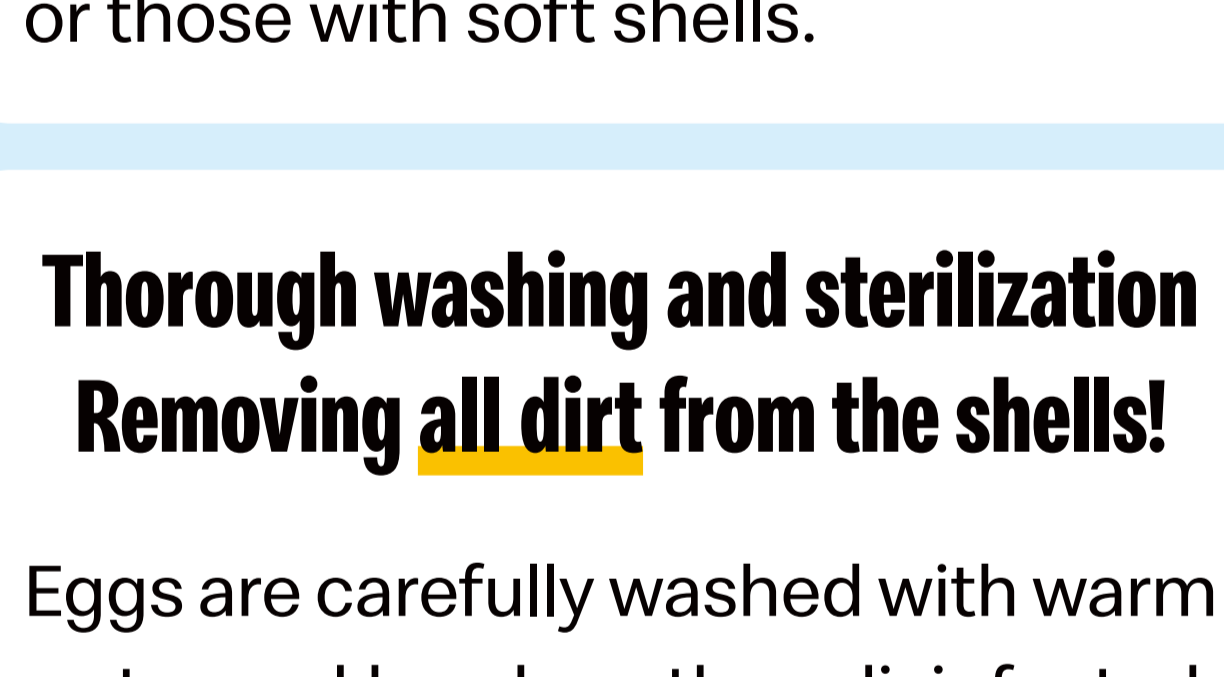
It all starts with the chickens' health!
Focus on temperature, humidity, light, and water

Temperature, humidity, and lighting inside the poultry farm are carefully controlled to ensure a stable environment year-round. Water is especially important, with chickens always given access to fresh, clean water.



A long slope into the plant

Fresh eggs are gently collected with minimal stress to the chickens and carried to the plant. They are carefully transported one by one along lanes that run throughout the plant.



Careful size and quality inspection by human eyes

First, workers visually check and remove eggs that don't meet standards, such as extremely small eggs or those with soft shells.



Thorough washing and sterilization Removing all dirt from the shells!

Eggs are carefully washed with warm water and brushes, then disinfected. They are then sterilized with ultraviolet light, thoroughly eliminating Salmonella – a cause of food poisoning.

Digging Deeper!



Cold water makes egg contents contract, letting water seep in through the shell's tiny pores. The washing water is kept at least 5°C warmer than the eggs to prevent water from entering through the shell.



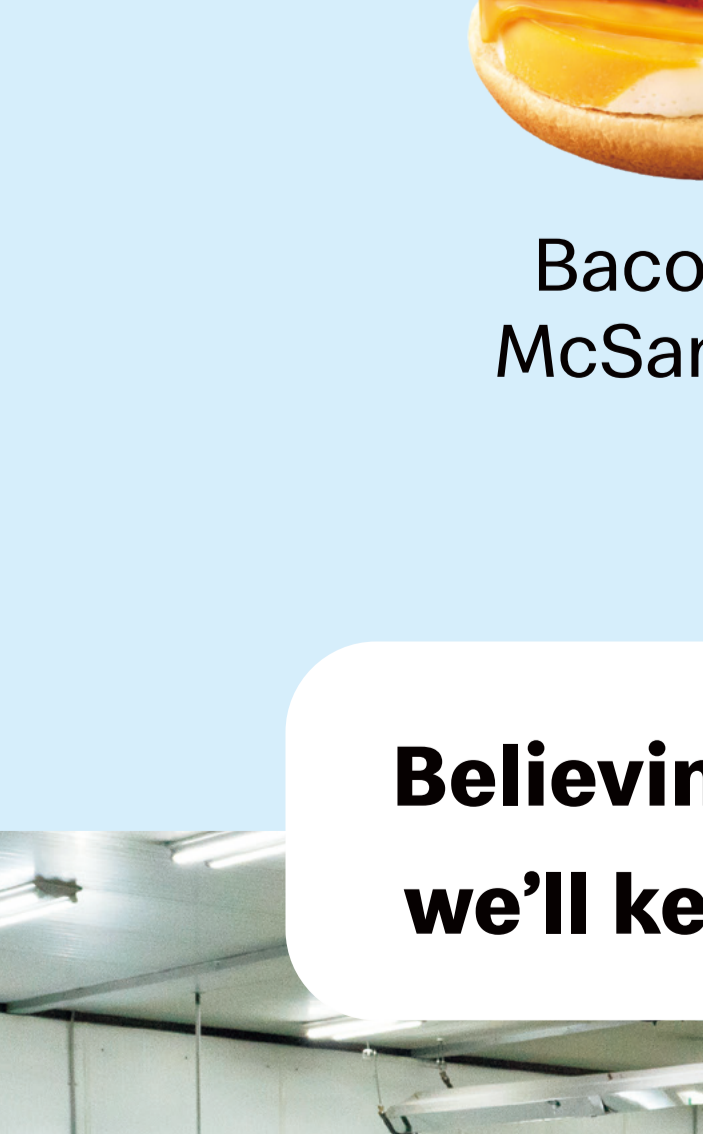
Final check! Inside and out!

Eggs are rotated 90 degrees and scanned by AI to ensure cleanliness. Shells are gently tapped to check for cracks by sound, and light is used to inspect inside.



Only eggs that pass all steps are delivered to the restaurants!

The packed eggs are kept fresh and delivered to restaurants nationwide via the distribution hubs.



Carefully prepared one by one! Served in delicious burgers

Crew at restaurants crack and cook each egg by hand to serve as tasty burgers.

Signature items with eggs



Eguchi
(Egg Cheeseburger)



Egg McMuffin®



Bacon Egg
McSandwich



Samurai Mac®
Roasted Soy Sauce Egg
Bacon
Thick Beef

Believing each egg brings a smile, we'll keep delivering them safely!

