

GALILEI

Be cool, Be alive.

**Our goal is to be a “Happiness Creation Company,”
with the themes of the environment, safety and peace of mind.**

The corporate philosophy of the GALILEI Group is based on the Four Rules of Happiness, which are consumer happiness, customer happiness, employee happiness, and stakeholder happiness.

To achieve happiness for these groups, we remain committed to contributing to society by leading the way for the future of food and life.

Our corporate philosophy encapsulates our overarching purpose, and we have established the Charter of Corporate Behavior, which details standards of conduct expected in our business operations, and the Employee Code of Conduct, which provides moral guidelines for our officers and employees and guides their execution of business activities.

The Corporate Philosophy of the GALILEI Group



Charter of Corporate Behavior

Food Safety and Security

We prioritize food safety and security at all times. We are committed to enhancing the quality of people's diets, and will continue supporting a healthy and robust food infrastructure.

Environmental Conservation

We acknowledge that conducting environmentally friendly business activities is one of our key challenges. As we actively and consistently advance our initiatives, we will take their environmental impact into consideration.

Global

We will adapt a flexible mindset with a global perspective to target business growth and expansion in the global market. At the same time, we will encourage the localization of our system to preserve Japan's extraordinary food culture and uphold high-quality food standards.

Fair and Free Transactions

We regard our customers and suppliers as equal partners, and we will ensure fairness in all business transactions across our processes.

Disclosure of Information

As a transparent company, and we strive to disclose our corporate information to our shareholders, investors, and the public in a timely and appropriate manner.

Stance Towards Antisocial Organizations

We neither have, nor will we establish, any relationships with antisocial forces or organizations that threaten the order and safety of citizens and their communities.

Pursuit of Customer Satisfaction

Our priority is the customer. We are committed to innovative technical development, and to offering high-quality products and services that meet customer needs.

Social Engagement

Our goal is to bring joy to consumers through food, and we will contribute to a sustainable society through both our core business operations and additional activities.

Legal Compliance

We will adhere to the laws and regulations of Japan and other countries applicable to us, as well as international norms. We will also conduct business in a transparent and fair manner and in accordance with GALILEI's ethical principles.

Respect for Employees

We are committed to supporting our employees in maintaining their quality of life, respecting their diverse backgrounds and individuality. We will proactively cultivate a work environment that fosters a mindset of challenge and innovation and offers staff training opportunities.

Information Management

We will stringently manage our confidential information and that of other companies, as well as the personal information of our customers and employees. We will not disclose this information to any third parties or use it for any purposes other than conducting our business operations.

Employee Code of Conduct

Food Safety and Security

— Safe and secure food, anywhere, anytime

Customer Oriented, Customer Focused

— Become immersed in the customer experience

Teamwork

— Test your limits with Team GALILEI

Creativity and Vision

— Boldly take on challenges with eyes on the future

Education

— Develop people and cultivate yourself

Adhere Strictly to Rules

— Do what is expected, as expected

Our Purpose

Leading the Way for the Future of Food and Life

Our purpose, "Leading the way for the future of food and life," encompasses ensuring food safety and security, which is essential to life, and also increasing our healthy life expectancy and protecting Earth's ecosystems.

We pursue our purpose while advancing the cooling technology that we have developed over the years, use food to spread happiness to people all around the world, and help resolve social issues.

The GALILEI Group Vision

Developing Refrigerators That Never Stop Functioning

The amount of food loss generated in Japan in FY2022 was estimated at 4.72 million tons (of which 2.36 million tons were from households and 2.36 million tons were from businesses). A survey conducted by the Consumer Affairs Agency reports that the total economic loss caused by food loss amounted to four trillion yen while the median amount of food wasted per convenience store per year was 4.68 million yen. The leading cause of food loss, at 48.3%, is products that become unsaleable after exceeding their best before dates or use by dates, which also includes food loss resulting from malfunctioning refrigerated and freezer display showcases. The GALILEI Group has launched a potential refrigerant gas leak prediction and detection service using AI in order to be a "Zero Call Company" that does not require customers to call for unexpected maintenance and repair services. By offering this smart diagnosis and pre-maintenance service, we are hopeful that we can prevent unexpected repair works and develop "refrigerators that do not stop." We are determined to protect food's "life" to ensure that our customers will not lose their business opportunities or suffer product loss.

Reversing Global Warming

You may be surprised to know that the most impactful solution to global warming lies not in the energy sector, but in improving refrigerants for refrigerators or air conditioners. It is estimated that addressing refrigerants could reduce emissions by approximately 100 billion tons of CO₂. To respond to this challenge, the GALILEI Group has established its sustainable vision, "Dramatic Future 2025," which aims to achieve a carbon-neutral and carbon-free society by 2025. We have also established Environment Action 2030 to transition to green refrigerants. As part of our efforts to do so, we have developed and launched NOBRAC, a CFC-free refrigeration system with a CO₂ refrigerant. It is designed to be used with Tunnel Freezer and large refrigerators and freezers. By developing both the heat source and the load of freezers in-house, including innovations in cooling tracking in response to load variations and optimizing freezer expansion valve control, we have successfully reduced the energy consumption of the freezers by approximately 20% compared to conventional systems. We will continue to advance non-CFC use through the advancement of refrigeration cycle technology and business expansion to help protect life on Earth.