



Financial Results for the 2nd Quarter of Fiscal Year Ending July 31, 2025

SILVER LIFE CO., LTD.

The Standard Market of the Tokyo Stock Exchange (9262)

Note: This document has been translated from the Japanese original for reference purposes only. In the event of any discrepancy between this translated document and the Japanese original, the original shall prevail.



Fiscal Year Ending July 2025 2^{nd} Quarter Performance Highlights $3 \sim 16$

Forecast for the year ending July $18 \sim 21$ 31,2025

3. Reference Data 23 ∼ 37

Fiscal Year Ending July 2025 Q2 Performance (vs YoY)



 $\begin{array}{lll} \text{Net sales} & +8.0\% \\ \text{Gross profit} & +11.9\% \end{array}$

Increase in all sales categories, contributed by price revisions at franchised stores and senior citizen facilities, etc. Gross profit increased due to the in-house manufacturing ratio from 60% in the previous fiscal year to 70% in the current fiscal year and price revisions.

Operating profit rianlge 9.7%

Decrease in operating profit due to higher freight and labor costs resulting from internalization of logistics operations, as well as higher depreciation and amortization expenses

Unit : million yen	FY2025 Q2		Revised Plan Q2 Cumulative		FY2024 Q2		
	Actual	Vs. FY2024 Q2Actual	Sales ratio	Plan	Sales ratio	Actual	Sales ratio
Net sales	7,246	+8.0%	-	7,246	-	6,710	-
Gross profit	2,455	+11.9%	33.9%	2,454	33.9%	2,194	32.7%
Operating profit	443	▲9.7%	6.1%	440	6.1%	490	7.3%
Ordinary profit	517	▲11.2%	7.1%	514	7.1%	582	8.7%
Profit	315	▲12.7%	4.4%	315	4.3%	361	5.4%

FY2025 July Q2 Sales by Sales Segment

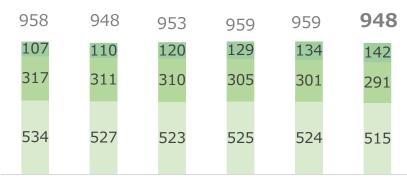


Franchise chains



FY24 Q1 FY24 Q2 FY24 Q3 FY24 Q4 FY25 Q1 FY25 Q2 FY25 Q3 FY25 Q4

Number of Stores



FY24 Q1 FY24 Q2 FY24 Q3 FY24 Q4 FY25 Q1 FY25 Q2 FY25 Q3 FY25 Q4

■ Takushoku Life ■ Haishokuno Fureai ■ Magokoro Bento

Vs. FY2024 Q2 cumulative Actual

+ 4.6%

Sales: Slight increase due to price hikes

Price revision in September 2024 (4.5% increase for regular meals) Increase in sales due to higher rice prices (+2.5% impact on sales YOY) However, since rice is sold almost exclusively at cost, gross profit margin was negatively impacted. Existing stores sales YoY: 111.5%*1 Of food sales to franchisees, 87% are regular meals and 13% are special meals*2

Regular meals are priced at 500 yen in stores, continued growth (+3.7%) Special meals: sales price at stores in the 700yen range, unchanged (+0.0%)

- \rightarrow Special meals will be packaged in March 2025 to reduce production costs.
- \rightarrow At the same time, we plan to offer it to merchants at a reduced price.

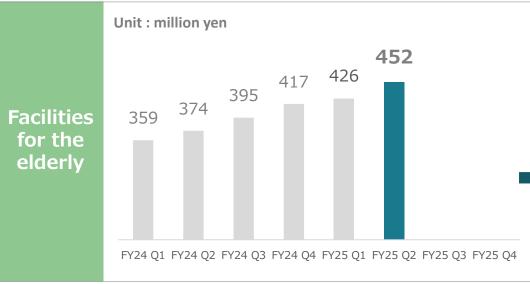
Number of stores: 948 stores, The seesaw (back-and-forth) of store openings and closings continues.

^{*1} Comparison between stores that existed in both the previous fiscal year and this fiscal year, excluding stores that were withdrawn.

³² Special diets include carbohydrate calorie adjusted meals, protein adjusted meals, and mousse meals.

FY2025 July Q2 Sales by Sales Segment





Vs. FY2024 Q2 cumulative Actual

+ 19.7%

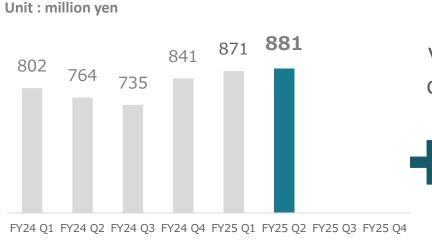
Chilled sales decrease, frozen sales increase Demand for fully furnished products at facilities is strong due to labor shortage Price revision in October 2024 (approx. 10% price increase)

New frozen bento with rice are now available.

Frozen: 70.4% of division sales Chilled: 29.6% of division sales

Direct sales: 63.7% of total sales





Vs. FY2024 Q2 cumulative Actual

+ 11.9%

Increase in sales due to price reductions, 10-15% price reduction in Q3 of previous fiscal year, significant increase in number of meals Sales growth due to

OEM: Sales ratio in the division is 30.0%. Sales to existing customers increased

Warehousing: 6.4% of sales in the sector Price hikes due to increased demand and remaining capacity adjustment Increase in sales due to

Change Analysis of Sales

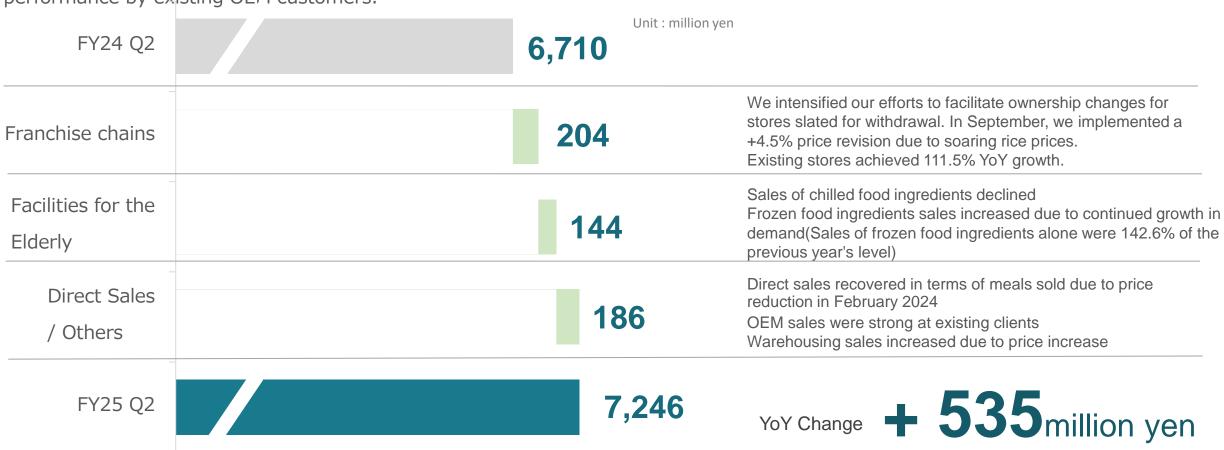


Sales YoY +8.0%

Sales to franchisees increased due to the price revision in September and the rise in rice prices, but the number of meals served decreased due to a shortage of delivery staff.

Sales of food ingredients for senior citizen facilities, etc. (sales of food ingredients to facilities) increased due to price revisions in October and increased demand associated with labor shortages.

Sales in direct sales and others increased due to a pricing strategy that incorporates price reductions and price hikes, as well as strong performance by existing OEM customers.

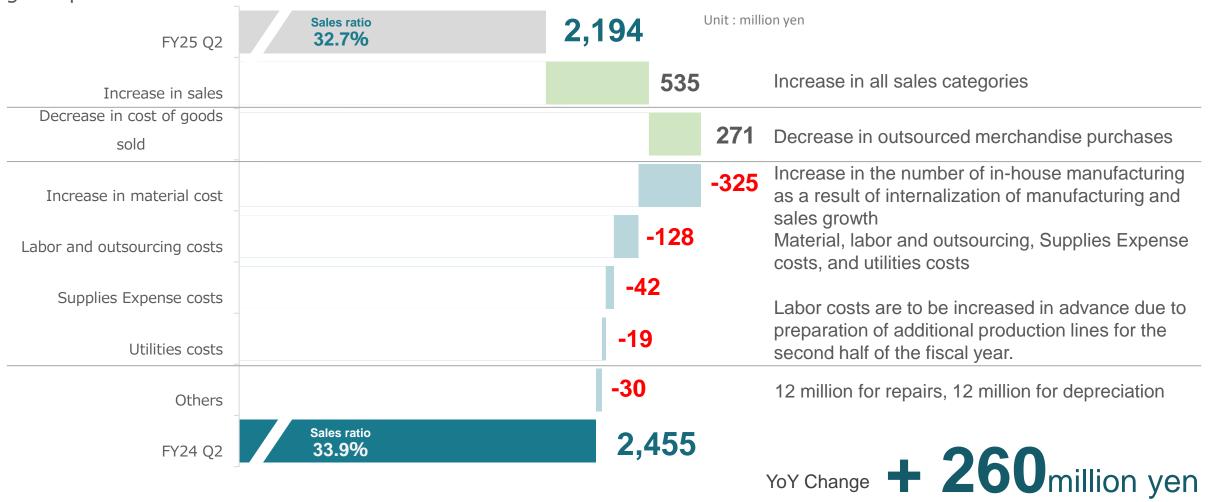


Change Analysis of Gross Profit



Value increased 11.9% YoY, gross margin improved 1.2% YoY.

Although the ratio of in-house manufacturing increased from 60% to 70% from the previous quarter, cost of goods sold decreased due to a decrease in the purchase of outsourced food materials, resulting in an increase in gross profit.



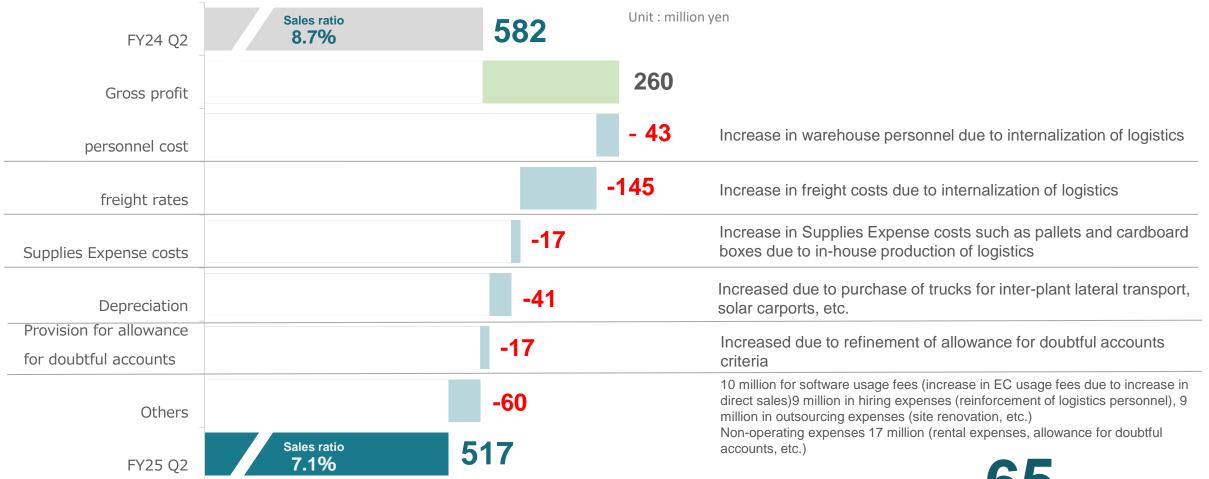
Change Analysis of Ordinary Profit



Recurring profit declined 11.2%, and recurring profit margin deteriorated 1.5%.

Significant increase in logistics volume and freight rates for shipments to our own bases due to the in-house production of logistics in the Q4 of the previous fiscal year

Focus on creating a foundation for various improvement measures, including P10-11 fares, through investments in the first half of the year





Activities in the current term

Sales increase and cost reduction measures



Sales Increase Measures

✓ Sep Morinaga Milk Industry products started to be handled by franchisees

✓ Oct Started handling Furusato tax returns

∨ Oct Began selling frozen bento with rice for senior citizen facilities.

✓ Jan Slight price increase for Magokoro Care meals (10 yen per meal)

√ Feb Added 50 new products to Life Meal

✓ scheduled for Mar Wakearina Okazu-ya-san (Sales of surplus manufactured goods) EC site to be released

✓ scheduled for Jun Shokupack (chilled packaged food ingredients for individuals) EC site to be released

✓ scheduled for Jun Plans for new OEM contracts

Cost Reduction Measures

✓ Aug Improvement of cardboard size in warehouse

✓ Aug nternalization of support services for foreign specified skills in factories

✓ Dec In-house production of horizontal delivery service from factory to warehouse and between company's own bases

 \lor Jan Okinawa store delivery parcel delivery service \to route delivery service

✓ scheduled for Mar In-house production of store route delivery in Kanagawa Prefecture

Chilled packaged sugar-calorie adjusted meal production

✓ scheduled for Apr
 Tama area
 → route delivery
 Internalization of store route delivery service in Kyushu/Hokkaido/Kansai
 → In-house laundering of uniforms at factories

✓ scheduled for May In-house production of store route delivery in Chiba

✓ scheduled for Jun In-house production of store route flights in Tokyo and North Kanto

√ scheduled for Jul In-house production of special meals (second type)

✓ Early next fiscal year Automation of warehouse operations (introduction of conveyors and AGVs)

Internalization of logistics operations from Q4 of the previous fiscal year and improvement in the freight rate ratio, which had temporarily deteriorated



Freight rate ratio: Q4 last term: $9.0\% \rightarrow Q2$ this term: 7.6%, an improvement of 1.4

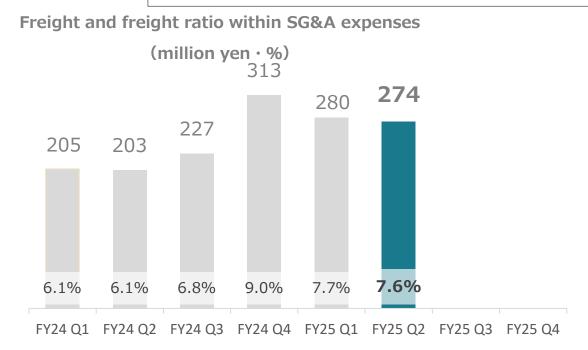
Ordinary profit Margin: Q4 of the previous term: $4.1\% \rightarrow Q2$ of the current term: 8.5%, an improvement of 4.4%.

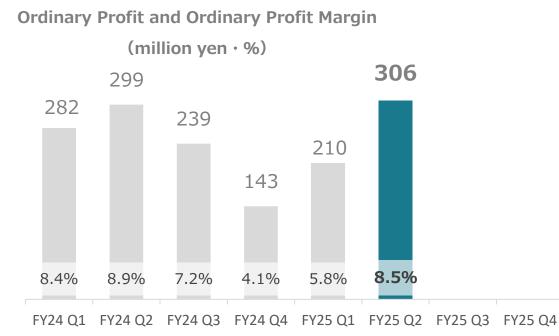
First Half Result Further improvement from Q4 of the previous fiscal year to Q1 of the current fiscal year to Q2 of the current fiscal year. Reduction of freight within SG&A expenses: Allocation of deliveries to stores/facilities/individual homes to lower unit price delivery requests Reduction of freight costs in cost of goods: Add own trucks, reduce costs by going to suppliers to pick up raw materials/In-house horizontal deliveries between plants/warehouses.

Out of the entire delivery network, home delivery service in major areas will be converted to outsourced route delivery service, and Kanto, which used to be outsourced route delivery service, will be brought in-house.

Start with foodstuffs for franchise stores; in the future, plan to use established routes to co-deliver frozen bento to facilities and e-commerce sales

In the second half of the year, prepare for fare increases starting April 2025.





Investment in Equipment



Results of introduction in the first half of the year: Purchase of trucks to improve freight rates, vertical pillow wrapping machine for in-house production of sauce sachets, and installation of additional solar panels at the Kazo warehouse to reduce electricity costs.

Plans for introduction in the second half of the year: Continued purchase of trucks to improve freight rates, new line of heating and cooling equipment to increase production capacity and tunnel freezer (relocation)



Trucks for inter-plant haulage **20** million yen



Additional solar panels installed Total **100** million yen



5 light vehicles for own route delivery
20 million yen



Heating and cooling equipment

Total **130** million yen



Vertical Pillow Packaging Machine **40**million yen



40 million yen

Activities in this term



✓Oct Began selling frozen bento with rice to senior citizen facilities.

Launched frozen bento with one main dish and two side dishes with well-balanced rice for senior citizen facilities.

✓ Nov Exhibited at Care TEX One Yokohama 2024 Care Food Exhibition

Pre-prepared foodstuffs, mainly as products for institutional use

✓ Dec FSSC22000 certification acquired at Tochigi Plant Obtained FSSC 22000 certification, an international standard for food safety management systems, for our system for providing safe food products to customers.

✓ Jan Began posting monthly sales bulletins

Sales for the previous month are posted on the Company's website by 8:30 a.m. on the 15th of each month (or the next business day if the 15th falls on a Saturday, Sunday or holiday).

✓ Feb Exhibited at Care TEX Tokyo '25 Care Food Exhibition

Pre-prepared foodstuffs, mainly as products for institutional use

√ Feb Added 50 new products to Life Meal

In addition to the "30g sugar standard" products, a "15g sugar standard" menu item has been added to the "30g sugar standard" products to keep the taste and satisfaction while reducing sugar content.

♦ Frozen bento with rice for senior citizen facilities





◆ A scene from Care TEX Tokyo '25





◆ New products to be added to Life Meal



Hamburger steak with demiglace sauce bento



grilled red fish bento



ESG Initiatives

ESG Initiatives



Environmental Initiatives

Use of solar power (to produce electricity)

Installation of solar power in all factories and warehouses in 2022 Additional installation in carports at Kazo warehouse in October 2024



Kazo Warehouse

Reduction of GHG emissions through the use of EV vehicles

We have been renting small EV vehicles to our franchisees since 2021 for use in delivering bento to the elderly, and by the end of January 2025, the number of rented vehicles will reach 72 (up 6 from the end of the previous fiscal year). We will continue to work to increase the number of rental vehicles as part of our efforts to reduce transportation and other costs, as well as CO2 emissions.

Reduction of food waste

2021 Introduction of vacuum cooking method at Tochigi Plant

2023 Increase in the amount of residuals due to in-house production of external food ingredients

2024 Introduction of food waste disposers at the Gunma and Tochigi plants

2024 Start sales of "Magokoro Care Shoku Omakase Kobachi" as part of efforts to reduce food loss

2025 Plans to expand sales of food loss reduction products

Food Residue Estimates for the Current Year *% (disposal rate) = amount disposed of ÷ amount produced



The introduction of a food waste disposal machine has led to a significant improvement from the previous term (and also succeeded in reducing waste disposal fees).

ESG Initiatives



Diversity & Inclusion

Submission of action plan to the Law for Measures to Support the Development of the Next Generation and the Law for the Promotion of Women's Activities in August 2023.

Target ratio of women in management positions to be 30% or more by 2028

Percentage of female managers



Targeting an average of less than 15 hours of overtime for all employees

Average employee overtime hours



Promote employment of persons with disabilities

Legal employment rate target of 3.0% by July 2026 Number and Percentage of Employees with Disabilities

2.50%	3.02%	3.00%
FY24	FY25 Q2	FY26 Target

Employee Engagement

Promoting the use of annual paid leave

Annual Paid Leave Utilization Rate

68%	78%	65%
FY23	FY24	FY25 Q2

Scholarship Repayment Support Program

Number of Users



The company will repay the full amount of the scholarship in 7vear installments on behalf of the student.

Strengthening Corporate Governance

Committee Meetings





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Revised forecast for the first half of the fiscal year ending July 31, 2025



first half of the year upward revision, Unchanged in the second half of the year

first half of the year: Steady sales and better-than-expected improvements in cost of sales and freight charges Full year: Unchanged due to concerns about the scope of freight rate hikes and raw material price hikes

Excerpts below, disclosed on February 17, 2025, revised earnings forecast

2025年7月期第2四半期(中間期)業績予想の修正に関するお知らせ

最近の業績動向を踏まえ、2024年9月12日公表いたしました2025年7月期第2四半期(中間期)の業績予想を下記の通り修正いたしましたのでお知らせいたします。

2. 修正の理由

当第2四半期(中間期)期間において、売上は概ね計画どおり順調に推移いたしました。また、営業利益については、原価率及び運賃の改善が想定よりも順調に推移したことから業績予想を大きく上回りました。

なお、通期業績予想につきましては、4月からの運賃の値上げ幅が未定であること、米に代表される 各種原材料価格の高騰が今後本格的に波及してくると予想されること等に鑑み、2024 年9月 12 日に公 表いたしました 2025 年7月期業績予想は据え置くことといたしました。今後の状況を踏まえ、修正が必 要と判断される場合には、速やかに開示いたします。

FY2025 Financial Plan



Considering price revisions by category in relation to sales, expecting overall growth of 7.0%.

Price increase of +4.5% in September for franchised stores, and price reduction of about -1% in the special meal portion due to the shift to chilled packs of frozen bento in February next year.

Price increases for institutional customers are expected to be +2% in October, and +10% for warehousing customers in October. No price revision is currently planned for frozen bento sold directly to customers. Operating profit margin is expected to improve by 0.2% due to the improvement of logistics system, appropriate personnel allocation, cost control, etc.

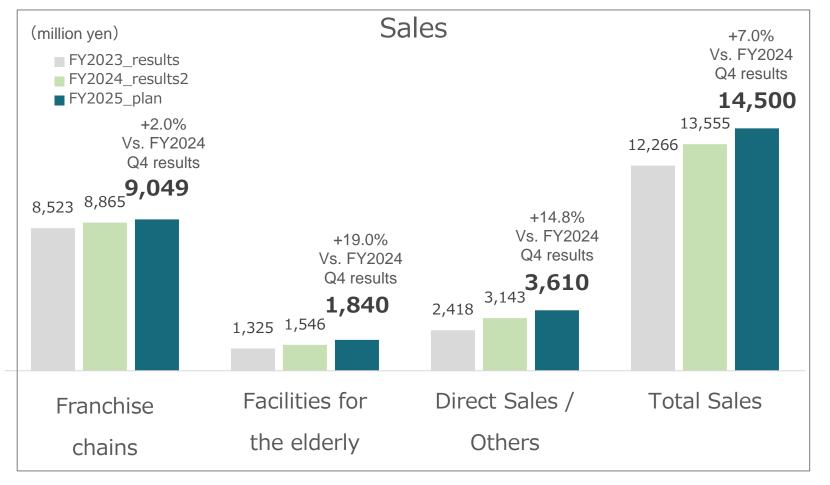
Unit: million yen	FY2024 Plan			FY2025 Plan			
	full financial year	(first half of the year)	(second half of the fiscal year)	full financial year	(first half of the year)	(second half of the fiscal year)	Gap
Net Sales	13,555	6,710	6,844	14,500	7,246	7,254	+944
Operating Profit Operating profit ratio	768 5.7%	490 7.3%	277 4.1%	850 5.9%	440 6.1%	410 5.7%	+81 +0.2%
Ordinary Profit Ordinary Profit ratio	965 7.1%	582 8.7%	382 5.6%	1,030 7.1%	514 7.1%	516 7.1%	+64 0.0%
Net profit ratio	668 4.9%	361 5.4%	306 4.5%	700 4.8%	315 4.3%	385 5.3%	+31 ▲0.1%

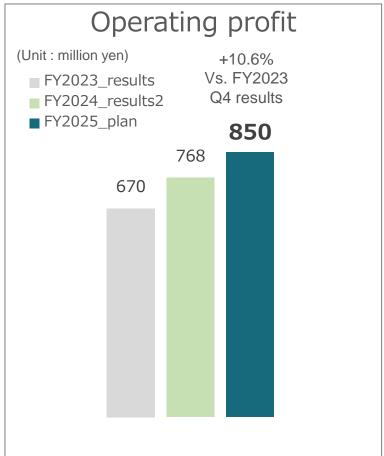
FY2024 Financial Plan (Sales and operating profit by sales category)



Net sales are expected to grow only moderately in franchise store sales Sales from senior care facilities, direct sales, and others are expected to grow significantly due to an increase in demand for frozen food and frozen bento.

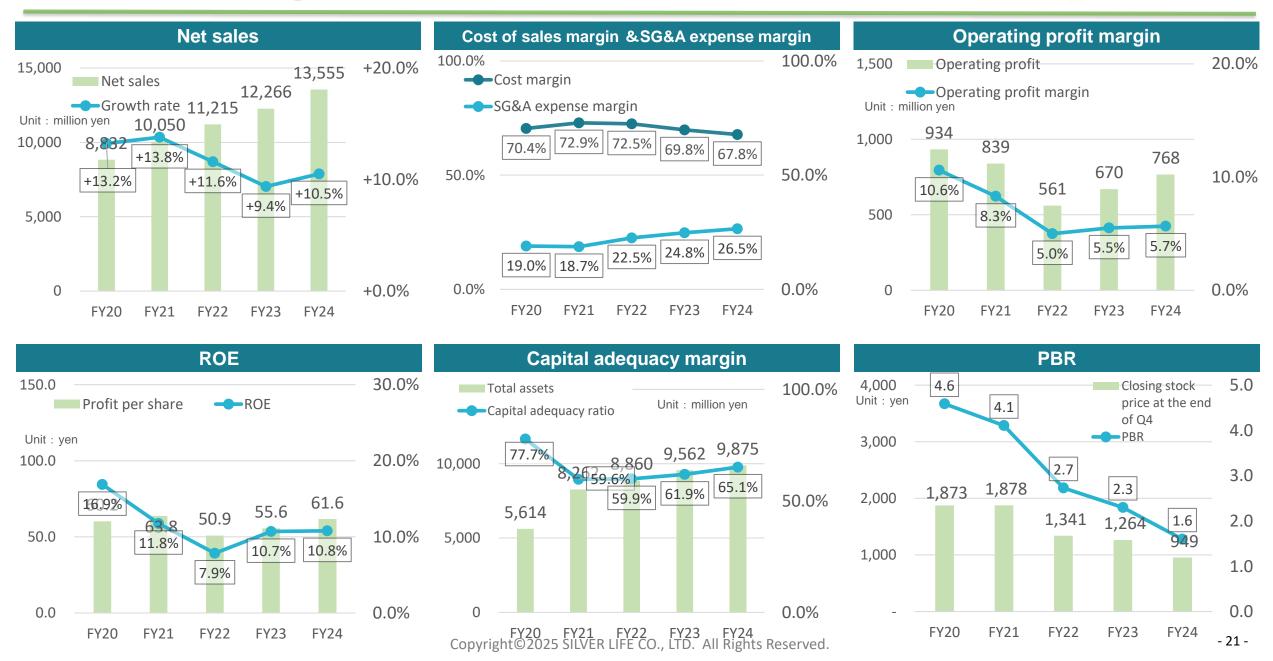
Operating profit is expected to increase 10.6% yoy due to cost reduction measures and sales growth.





Reference: Management index







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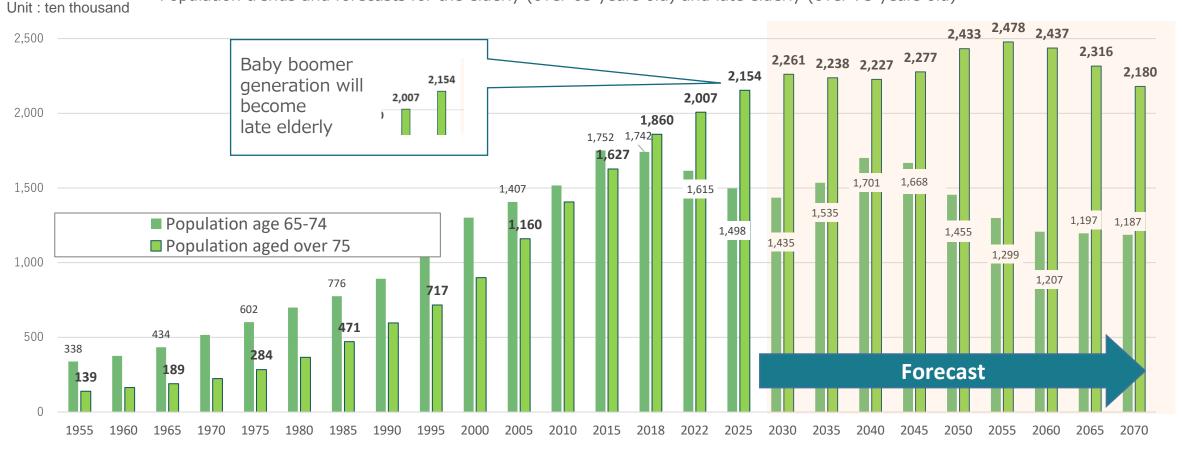
Company Overview

External Environment (increasing population of late elderly)



Our main target, the late elderly, will increase exponentially beyond 2025

Population trends and forecasts for the elderly (over 65 years old) and late elderly (over 75 years old)

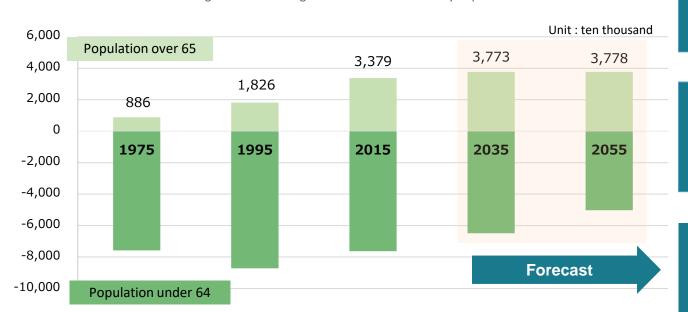


White Paper on Aging Society 2024, Cabinet Office, Government of Japan

External Environment (a business that does not rely on care insurance)

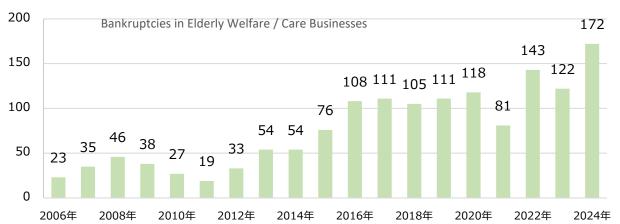






Source: Government materials

Unit : cases



The working generation (15 to 64 years old) is decreasing, and the elderly population is increasing

Moving toward society where 1.3 people of the working generation will support 1 person aged over 65. Social security deposit benefits per person will decrease

Declining working population makes it even more difficult to secure financial resources for nursing care and welfare In addition, nursing care providers face a labor shortage and high prices.

(90% of sales rely on care insurance) care business is destined to become difficult in the future.

In this upcoming era, only businesses such as food distribution services for the elderly, which can be managed without relying on insurance, can support the lives of the rapidly increasing elderly population

Source: local Government materials

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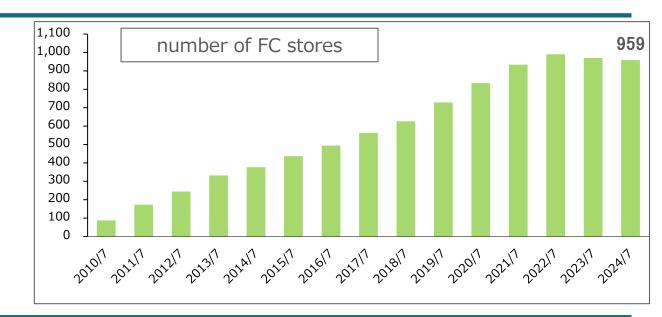
Our Company Advantages

Our Advantage : FC Network



Overwhelming number of stores

Since opening its first store in "Setagaya" in November 2007, it has 959 stores as of the end of July 2024. This unparalleled number of stores in the industry enables you to enjoy economies of scale in terms of productivity, purchasing, and cost reduction



Low-cost opening

Since the FC stores that we are developing are not visit-type stores, there are advantages such as a wide range of location options and rent reduction. In addition, we have prepared a plan that does not require a large kitchen facility and can be operated by one person, and a plan with a low initial cost

profit and loss statement of FC stores (If the owner enters the store)					
Sales	100	* Available at the lowest price on the market			
Costs	40	* Stable purchase of high quality without cooking			
Gross profit	60				
		* Easy operation without cooking			
expenses	20	* Low initial investment and location-free rent			
profit	40	* Low fixed cost ratio generates profits			

Our Advantage : Production System



High-mix random production

With an overwhelming number of stores, even the high-mix random production required for chilled food delivery services enjoys economies of scale in terms of purchasing and productivity

Manufacturing line required in a general food factory (dedicated line for a single product group)
Meat bun factory (1 million meat buns a day flow from a machine dedicated to manju to the conveyor. Although there are differences in meat buns and bean buns, they are the same product group)

Manufacturing line required for food distribution service (line that can handle random production of other varieties)

Since meals are distributed daily, the same product group cannot be provided every day. 12 items made today, 12 items made, all should be different



Diversity of products

In addition to more than 1,000 chilled meals, we manufacture a wide range of frozen bento such as a variety of frozen meals, protein-adjusted meals, and mousse meals.

In addition, for frozen bento, both pillow type and top seal type can be manufactured.



Chilled and frozen meals



Frozen bento with rice



Frozen bento Top Seal type

Our Advantage : variety of menus



Food Pack

Menu: More than 1,000 items

Sold to: FC and Facilities for the Elderly

varieties: chilled · frozen

feature: Nutritional balance for the elderly

Food pack for FC stores, which are our main company. Since it is a daily meal, it is served refrigerated so that it does not lose its taste. In addition, we also provide frozen due to the expiration date loss and convenience required by the facility.



赤魚の生養素●かぼちゃの無付け土佐幹和え●しゅうまい

Chilled Pack

After serving at FC stores

Frozen bento meals

menu: More than 80 items

Sold to: EC & FC

varieties: Health balance and large cuts

Carbohydrate calorie and protein adjustment

Moose diet and salt-restricted diet

feature: Suitable for all ages, short-time cooking, health

management





We make frozen bento meals to meet diverse dietary needs, including convenience, time efficiency, and health management.

Our Advantage: Product Development, Quality and Sanitation Management



Product Development

- Our Product Development Office is situated in our factory, facilitating close collaboration with the production team for high-quality and authentic product reproduction
- Our product development team consists mainly of qualified registered dietitians who utilize their advanced knowledge to achieve optimal nutritional balance and deliciousness

[qualification holders]35 registered dietitians4 nutritionists7 health managers



(Product Development)

Quality and Sanitation Management

- Gunma Factory and Tochigi Factory acquires FSSC 22000 certification, building an advanced safety management system that meets international standards
- Sanitation management team conducts bacterial testing,
 hygiene guidance and supervision in the factory.
- In order to improve the taste of the bento provided to customers, tastings are held every day



(foreign matter inspection)



(Bacterial testing)

Reference) List of links



Products for FC





https://www.magokoro-bento.com/

Products for Elderly Facilities





https://kodawari-chef.com/lp

EC site





https://magokoro-care-shoku.com/

EC site



LifeMeal

https://l-meal.com/

OEM Business Site



OEM Business

https://www.silver-life.co.jp/oem

Business introduction



Business Introduction

https://www.silver-life.co.jp/product

Our Advantage: Consistent System



General
Food
Distribution
Related
Companies

Manufacturer

Development

Manufacturing

Logistics Companies

Logistics

Food Distributor Business Area

Sales

Delivery



Product development by Nutritionist



Company
Manufacturing Factory,
Affiliated Factory



Own Distribution center (Frozen/refrigerated /room temperature) picking



Franchise chains,
Facilities for the elderly,
Direct Sales /
Others



Delivery to customers from our nationwide Franchise chain store network



Feedback from franchise chain stores and customers

Purpose and Features

- Cost advantage due to mass production
- Product development based on customer feedback (franchise chain stores)
- · Ensure the "Safety and Security"

- Efficiency of storage and delivery
- OEM sales expansion

Food distribution service for the elderly



Company Overview

Our Management Philosophy and Mission





[Management Philosophy]

We will create a society where everyone can grow old with peace of mind from the perspective of food.

[Our Mission]

We prepare bento's at reasonable prices and deliver to your home every day so that elderly people living alone or needing care who have difficulty cooking or going out to shop can eat without any trouble.

Company Overview

Businesses

Factory



₋td.

Representative President, CEO: Takahisa Shimizu

Established October 2007

Capital Stock 731 million yen (as of July 31, 2024)

Address Highness Lofty Level 2, 4-32-4, Nishishinjuku, Shinjuku-ku, Tokyo, 160-0023, Japan

Franchise management of food delivery service for the elderly (Service names: "Magokoro Bento", "Haishokuno Fureai", "Takushoku Life")
Food ingredient sales to senior-care facilities

(Service names: "Magokoro Shokuzai Service", "Kodawari Chef")

 Own brand and OEM sales of frozen bento meals (Service name: "Magokoro Care Shoku")

Website https://www.silver-life.co.jp/

Employees 530 (Full-time: 305 / Part-time: 225) As of the end of July 2024

• Gunma Factory:1678-1, Nakano, Ora-machi, Ora-gun, Gunma, 370-0603, Japan

Tochigi Factory:576-6, Hakaricho, Ashikaga-shi, Tochigi, 326-0327, Japan

Warehouse
 Kazo Warehouse: 376, Sakae, Kazo-shi, Saitama, 349-0213, Japan

Our History

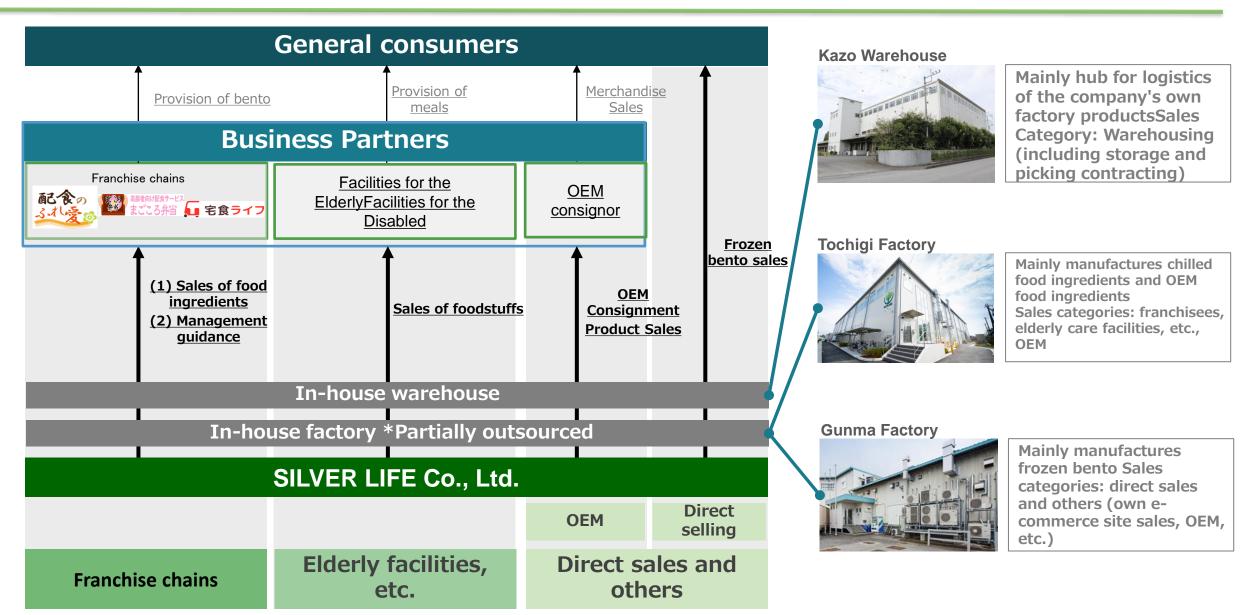


Acquired FSSC22000 certification Dec.2024 Kazo Warehouse for Tochigi Factory () FSSC 22000 Change to TSE Standard Market Oct. 2023 First dividend payment **LifeMed** Launched "Life Meal" Mar.2023 ・ 宅食ライフ Apr. 2022 Kazo Warehouse begins Change to TSE Prime Market Mar. 2022 operations Sep. 2021 Launch of our third franchise chain "Takushoku Life" Mar. 2021 Tochigi Factory begins operations () FSSC 22000 Acquired FSSC22000 certification Jul. 2020 Jan. 2020 Listing shifted to the TSE, First Section for Gunma Factory Accomplished a total of 700 "Magokoro May. 2019 Bento" & "Haishokuno Fureai" stores Oct. 2017 Oct. 2017 Distribution center opened to Chiyoda-machi, Ora-gun, Gunma Listed on TSE Mothers Acquired ISO9001 certification for Gunma Feb. 2016 Oct. 2014 Enfranchisement of all directly managed stores Factory Apr. 2014 Launch of OEM sales Launch of our second franchise ISO 9001 Feb. 2014 Purchase of the Company factory site in chain "Haishokuno Fureai" Feb. 2013 Ora-machi, Ora-gun, Gunma Launch of our food ingredient delivery service "Magokoro Jun. 2012 Shokuzai Service" to senior-care facilities Accomplished 100 "Magokoro Sep. 2010 Tochigi Factory **Gunma Factory** Bento" stores Launched our first franchise chain "Magokoro Bento" Apr. 2009 Opened the 1st directly managed Nov. 2007 store in Setagaya-ku, Tokyo Oct. 2007

Company established

Business Models





Handling of this Document



- The statements in this document regarding future-prospects are based on current information and may fluctuate due to economic trends, market environment, our related industry trends, and other internal and external factors. Therefore, please have in mind that there are risks and uncertainties that the actual results may differ from those described in this document regarding future-prospects.
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