



MONDE SELECTION®

International Quality Institute Since 1961

Natty Swanky Co., Ltd.

7F, 1-19-8 Nishishinjuku -
160-0023 Shinjuku-ku, Tokyo
JAPAN

Brussels, April 6th 2021

Dear Partner,

The Organizing Committee is proud to announce the results of the 2021 World Quality Selections. On behalf of all Monde Selection's team, we would like to congratulate you on the quality of your product presented to our jury. You will find your obtained award(s) in the enclosed result notification.

As you know, for the 60th anniversary of Monde Selection, the annual ceremony should have taken place in Brussels at the end of May 2021. Unfortunately, the current situation of the pandemic around the globe continues to reach levels that require forced and unpleasant decisions. This year again, we deeply regret that we have no option but to cancel the ceremony.

We understand and share with you the disappointment that the cancelation might cause to your team and your company.

To compensate, we created this year some marketing material that will hopefully help you to strengthen your communication on the Quality Award obtained. You will find those supports in the transferred file.

In addition, we would also like to inform you that we will publish the names of the awarded products in Monde Selection's online catalogue. If you don't want your results to be published or if any correction has to be made in the company and/or product name, please inform us by e-mail by Friday April 16th, 2021 at the latest.

Finally, your award(s) and diploma(s) will be sent by post mail early June to the address mentioned above. Should you wish to receive it by an express courier service, please provide us your account details.

We thank you for your patience and understanding during these unprecedented times.
We hope to welcome you again in a very near future!

Yours Sincerely,

Louis Poot Baudier

Managing Director

Dimitri Delloye

Managing Director

SINCE 1961



QUALITY
AWARD

World Quality Selections Results 2021



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Results 2021

Natty Swanky Co., Ltd.

Summary of the results for the products presented to the 2021 World Quality Selection by Natty Swanky Co., Ltd..

Product	Quality Award
Dandadan Reitou Namagyoza_50	GOLD

The results of each jury member is added up and averaged to a final result which corresponds to a bronze, silver, gold or grand gold award as follows:

- Bronze Quality Award to each product having obtained an averaged result between 60% and 69%
- Silver Quality Award to each product having obtained an averaged result between 70% and 79%
- Gold Quality Award to each product having obtained an averaged result between 80% and 89%
- Grand Gold Quality Award to each product having obtained an averaged result between 90% and 100%





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Monde Selection certifies that
Dandadan Reitou Namagyoza_50

of the company

Natty Swanky Co., Ltd.

has been granted a

GOLD QUALITY AWARD

by the Jury of the 60th World Selection 2021 of Food Products



Joseph Bessemans
Jury President

Louis Poot Baudier
Managing Director

Dimitri Delloye
Managing Director



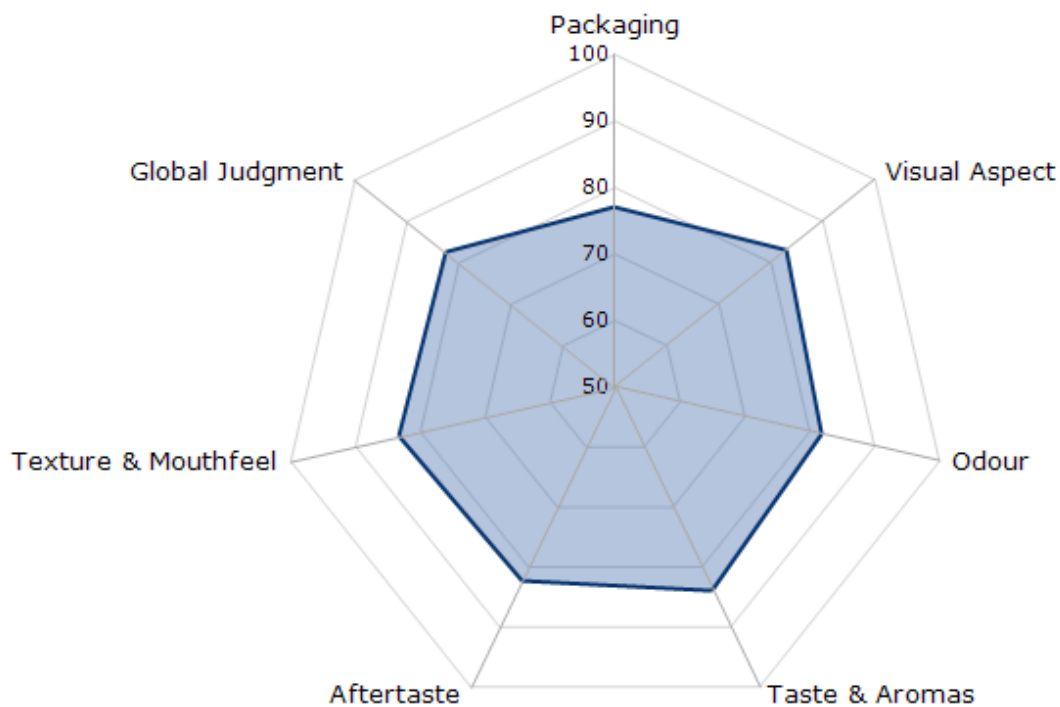
Dandadan Reitou Namagyoza_50

Natty Swanky Co., Ltd.

Dandadan Reitou Namagyoza_50 has been granted a

GOLD QUALITY AWARD

by the Jury of the 60th World Selection 2021 of Food Products



The quality of Dandadan Reitou Namagyoza_50 has been evaluated by a panel of independant and renowned experts according to a very precise methodology and criteria. Each product category has its own evaluation form with specific quality parameter weighted according to the evolution of the consumer's expectations and the recommendations of the scientific board of Monde Selection.

EVALUATION APPROACH

Monde Selection aims to deliver the most impartial and independent evaluation. The evaluation procedure takes into account not only sensory qualities such as taste, aroma, texture, flavour, sensation in the mouth or any other relevant organoleptic criteria, but also other important parameters for the consumer such as ingredients used, clarity of information about the composition of the product, packaging, user-friendliness for preparations, instruction sheets, etc. This methodology will guarantee a fair and global analysis for the consumer.

The evaluation goes far beyond regular tastings. Prior to the evaluation, each product's information is analysed to be presented to the jury precisely for what it claims to be. Monde Selection's food jury also takes time to share their knowledge and experiences meanwhile carefully evaluating each product individually without comparing it to another.

The evaluation sessions are taking place for a period of four months during which our juries taste a limited number of 25 products per day to preserve the experts palate and taste perception.



JURY EXPERTS

To guarantee an objective judgment, our jury members fill in, in a strict independent way, the evaluation forms which include up to 25 parameters to establish the quality profile of the product. All are qualified professionals carefully chosen for their skills and integrity.

Monde Selection can count on the cooperation of eminent professionals such as Michelin starred chefs, Euro-Toques, members of the "Académie culinaire de France" and other prestigious associations, internationally renowned pastry and chocolate makers, university professors, chemical engineers and nutrition consultants.



ORGANOLEPTIC CRITERIA

The evaluation of the product takes into account the intrinsic quality of the product according to international standards such as ISO Norms (5492:2008), the legal prescriptions and industries' guidelines. The evaluation forms include up to 25 parameters that vary depending on the type of product.



VISUAL ASPECT

The product presentation, colour, lightness, saturation, shape, size, structure, brilliance, density, aeration, etc.

AFTERTASTE

The taste persistence in mouth, the intensity of aromas and residual taste, etc.



ODOUR

The bouquet (set of olfactory notes), complexity, harmony, intensity, odours (fruity, vegetal, marine, milky, ...), off-notes, finesse, etc.

TEXTURE & MOUTHFEEL

The product granularity, hardness, moisture, dryness, fracturability, cohesiveness, chewiness, viscosity, elasticity, etc.



TASTE

The typicity, harmony, complexity, aromas, bitterness, sweetness, saltiness, acidity, umami, etc.

PACKAGING

The design of the packaging and label information, the protection of the product, the materials used, the ease of use, etc.



QUALITY LABELS

The final result is a ponderation of each criteria and determine the quality level. Products with a final result of minimum 60% are awarded a quality label by the juries of Monde Selection. This label allows the company to demonstrate the excellent quality of its products in a neutral and professional manner.

In addition to the Quality Awards, Monde Selection awards the effort of companies that distinguish themselves by the quality of their products over several years by granting them Prestigious Trophies namely the "25 Years Trophy" (25 consecutive years), the "Crystal Prestige Trophy" (10 consecutive years) and the "International High Quality Trophy" (3 consecutive years).



The product obtains a final result between 90% and 100% on the evaluations



The product obtains a final result between 80% and 89% on the evaluations



The product obtains a final result between 70% and 79% on the evaluations



The product obtains a final result between 60% and 69% on the evaluations