

November 17, 2021

Kawasaki Kisen Kaisha, Ltd.

“K” LINE Group Companies Establish New Cold and Dry Warehouses in Thailand

Kawasaki Kisen Kaisha, Ltd. (“K” LINE) is pleased to announce that our group company in Thailand, BANGKOK COLD STORAGE SERVICE, LTD. (BCS) and K LINE CONTAINER SERVICE (THAILAND) LTD. (KCST), will establish new warehouses in Bang Na district near Bangkok.

Currently, BCS is operating 2 freezing and refrigerating warehouses in 2 locations where are Thepharak district and Bang Na district, and KCST is operating 10 dry warehouses in 3 locations where are Bang Na district, Amata City Chonburi district and Bangpra district.

“K” LINE has decided to build new warehouses for supporting the expanding distribution demand in Thailand and the diverse needs of our customers. Both of BCS and KCST have been operating warehouse businesses for more than 30 years in Thailand, “K” LINE continues to provide high-quality services to meet the customer’s sophisticated demands with new cold and dry warehouses.

In addition to above, new warehouses will be located near the city center of Bangkok, Suvarnabhumi International Airport, and Laem Chabang Port. “K” LINE believes that they will enhance their function as storage and distribution base in Bangkok area.

**【New warehouses overview】****① BCS freezing and refrigerating warehouses**

Name : BANGKOK COLD STORAGE SERVICE LTD. (BCS)  
Location : 192 193 Moo 9, Bangna-Trad Km.19 Road, T.Bangchalong,  
A.Bangplee, Samutprakarn 10540  
Starting date : May, 2023  
Main Business : Freezing / refrigerated cargo storage, food processing, distribution  
processing, packaging, etc.

Equipment details :

|                                    | Floor space(m2) | Cargo storage capacity(Ton) |
|------------------------------------|-----------------|-----------------------------|
| Freezing storage(-25℃)             | 2,080           | 4,800                       |
| Refrigerated storage (0~15℃)       | 1,400           | 1,600                       |
| Constant temperature storage(+25℃) | 1,680           | 2,150                       |
| Handling place                     | 2,080           | 0                           |
| Total                              | 7,240           | 8,550                       |

BCS aims to be one of the world leading energy-saving freezing and refrigerating warehouses by minimizing the amount of operating power and supplying 50% of the required power with solar power generation. The warehouse complies with HACCP (Note 1), GMP (Note 2), and GDP (Note 3), which are standards for food and drug storage.

② KCST dry warehouse

Name : K LINE CONTAINER SERVICE(THAILAND) LTD. (KCST)  
 Location : 192 193 Moo 9, Bangna-Trad Km.19 Road, T. Bangchalong,  
 A.Bangplee, Samutprakarn 10540  
 Starting date : Dec, 2022  
 Main Business : General cargo storage, distribution processing, packaging, etc.  
 Equipment details :

|                  | Total floor area(m2) | Dock leveler |
|------------------|----------------------|--------------|
| Total floor area | 12,000               | 6 units      |

KCST aims to be compatible with e-commerce products, by installing high storage racks to increase the number of storage locations, it will be a warehouse that can store small quantities of various types. We also have a cargo entrance / exit which is corresponding to all weather.

【Planned construction site for new warehouse】

Planned construction site is located with good access from each base, about 30km from downtown Bangkok, about 35km from Bangkok Port, about 100km from Laem Chabang Port, and about 23km from Suvarnabhumi International Airport.



In our management plan, we position the logistics business as a main business that contributes to stable profits. We will continue to promote the development of the logistics business, mainly in Southeast Asia, where economic growth is remarkable.

(Reference) Disclosed our Management plan on May 10th, 2021 as a Rolling planning.

<https://www.kline.co.jp/en/ir/management/strategy.html>

(Note 1) HACCP (Hazard Analysis and Critical Control Point)

In order for food business operators themselves to understand the hazards such as food poisoning bacteria contamination and foreign matter contamination, and then eliminate or reduce those hazards in the entire process from the arrival of raw materials to the shipment of products.

It is a hygiene management method that aims to ensure product safety by controlling processes that are particularly important for food poisoning.

(Note 2) GMP (Good Manufacturing Practice)

Standards for manufacturing control and quality control in pharmaceutical manufacturing plants.

(Note 3) GDP (Good Distribution Practice)

It is a standard (standard for proper logistics) aimed at ensuring the quality of pharmaceutical products in the transportation and storage process.