



March 25, 2022

ADEKA CORPORATION

ADEKA launches New “RISU BRAND” products in FY2022

ADEKA CORPORATION (President: Hidetaka Shirozume) announces the launch of new products of our food business “RISU BRAND” in 2022. They will be sold from April 1, 2022.

Under the theme, Contributing through Deliciousness and Caring: Realize a Sustainable Society, we will place seven new products contributing to solutions to social issues on the market in FY2022, including the well-received *Marvelous series* that contributes to food waste reduction, and *Deli-PLANTS series*, the new brand of Plant-Based Foods* which contribute to the reduction of environmental impact through our strengths in the pursuit of deliciousness and the reliability and safety of foods.

By pursuing deliciousness, ADEKA will help to establish affluent dietary lifestyles and a sustainable society.

◆ New product theme for Fiscal 2022

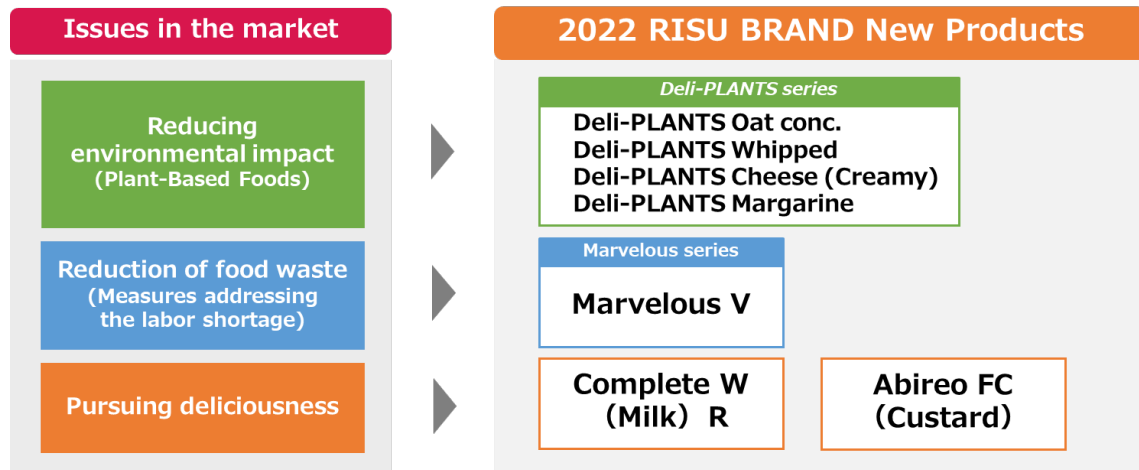
Contributing through Deliciousness and Caring ***- Realize a Sustainable Society -***

Due to global climate change and the impact of COVID-19, the realization of a sustainable society has become a more important issue. In addition, people are paying more attention to the Sustainable Development Goals (SDGs), and ethical consumption has begun to be adopted more broadly.

In the food industry, improving deliciousness, obviously, as well as production efficiency and the labor environment have become urgent issues against the background of environmental consciousness, including the reduction of food waste and greenhouse gas emissions and measures to address the labor shortage and the increasing prices of raw materials.

ADEKA has helped customers to solve their issues through the provision of the reliable, safe and delicious food through ADEKA’s *SOZAI* (our Excellent Value; products, technologies and services) that work to support society. In FY2022, we have added seven new products to our lineup that pursue deliciousness whole being more friendly to customers, society and everyday dining.

* ADEKA labels “plant-based” for the products that do not directly contain animal products in ingredients and food additives.



◆ **Product lineup (Starting sales from April 1st)**

- ✓ Seven items consisting of four items in the new *Deli-PLANTS* brand of Plant-Based Foods, and three products that contribute to solution of issues in the food industry including the reduction of food waste have been added to our lineup!
- ✓ **Reliability and Safety:** RSPO-certified palm oil is used in the products that require palm oil as a raw material, which reduces trans-fatty acids and is reliable and safe.

(1) Deli-PLANTS Oat conc. : Highly concentrated Oat milk

Highly concentrated Oat milk made by concentrating deliciousness of selected Irish oats using our technology. Since it is a highly concentrated oat milk concentrated to three times the level of ordinary oat milk (compared with our product), it is also ideal for PBF dishes that make the most of the deliciousness of oat milk.



- ◇ Use examples: Deli and frozen foods, Western confections, breads, confections, ice cream, etc.
- ◇ Oats that have obtained the gluten-free certification*¹ are used.
- ◇ Zero cholesterol and the 28 specific ingredients that may cause an allergic reaction are not used as raw materials.*²

(This product is not a dairy product.)

(2) Deli-PLANTS Cheese (Creamy): Plant-Based Cheese cream

Plant-based Cheese cream, which reproduces the flavor and texture of cream cheese. It is easier to use than animal-derived cream cheese, and its quality is less changed even after heating or freezing, which allows various uses.



- ◇ Use examples: Western confections, Deli and frozen foods, etc.
- ◇ 98% reduction of cholesterol, and 37% reduction of fat.*³

(This product is not a dairy product.)

〈Continued on the next page〉



(3) Deli-PLANTS Whipped: Plant-Based Whipped cream

Plant-based Whipped cream, which has a rich flavor that leverages both the flavor of oats and the flavor of natural milk. It is easier to use than animal-derived whipped cream and can be used in a wide range of ways.

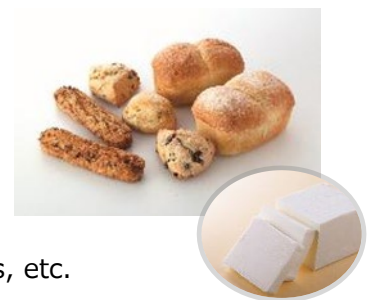
- ◇ Use examples: Western confections, Deli and frozen foods, etc.
- ◇ Oats that have obtained the gluten-free certification*¹ are used.
- ◇ Zero cholesterol



(4) Deli-PLANTS Margarine: Plant-Based Margarine

This margarine is suitable for PBFs because it can bestow the flavors of ingredients while having a natural milk texture and rich taste. Since it can be kneaded into dough and there are cream and spread types, the margarine can expand people's menus in a variety of PBF cooking settings.

- ◇ Use examples: Western confections, Deli and frozen foods, breads, etc.
- ◇ Oats that have obtained the gluten-free certification*¹ are used.
- ◇ 99% reduction of cholesterol*⁴ and the 28 specific ingredients that may cause an allergic reaction are not used as raw materials.*²



(5) Marvelous V : Margarine for functional kneading

The Marvelous series reduces food waste by preserving the deliciousness and quality of bread, and it increases the volume of bread dough. Margarine for functional kneading. Since it can produce bread with a greater volume even when the same dough is used, it is more cost effective. In addition, with the bread's improved ability to retain its shape, the bread's beautiful appearance can be preserved, contributing to the reduction of waste during transportation and display.

- ◇ Use examples: Breads, etc.



(6) *Abireo FC (Custard)* : Filling cream

Custard filling with a smooth texture that is delicious even when frozen, cooled, and stored at normal temperature. It can be used in various temperature ranges and a variety of settings because it can be used when baked with bread or without being cooked. Since it lasts a long time, it is also ideal for long-shelf life products including souvenir sweets.

✧ Use examples: Breads, western confections, etc.



(7) *Complete W (Milk) R* : Filling cream

Rich, well-seasoned, and full-fledged filling cream like a hand-made cream used in retail bakeries. It can be used in a wide range of settings, including in pastries, hard breads, and confections.

✧ Use examples: Breads, western confections, etc.

✧ Includes 8% Hokkaido milk.



*1 Certified by the Coeliac Society of Ireland.

*2 Raw materials that contain food allergens (the 28 specific ingredients that may cause allergic reactions) are not mixed directly.

*3 When compared with cream cheese (our product).

*4 When compared with butter (our product).

■ Contacts

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