

**Otsuka Foods to Release “Bon Curry Gold—Taiyo no Keema Curry” as a Summer Seasonal Product, Its First Bon Curry That Tastes Great when Served Cold
Special Spices Added to Ripe Tomatoes and Frozen Lemons for a Refreshingly Spicy Dish
In Stores across Japan on June 22, 2015**

TOKYO, Japan, June 9, 2015 — Otsuka Foods Co., Ltd. (Head Office: Chuo Ward, Osaka; President: Sadanobu Tobe) announced today that it will start selling summer seasonal Bon Curry Gold—Taiyo no Keema Curry across Japan on June 22, 2015.

The original Bon Curry, the world’s first commercial retort food product, has for decades been the standard bearer for retort curries, enjoying steadfast customer loyalty since it was first launched by Otsuka on February 12, 1968. Bon Curry Gold evolved in 2013, commemorating the 45th anniversary of the brand’s release. This new Bon Curry Gold product changed the way consumers prepared the meal, making it possible to just open the box and heat it up in a microwave oven instead of the usual method of boiling a packet in water.

Now this summer, Otsuka Foods will offer “Bon Curry Gold—Taiyo no Keema Curry” as a refreshing and spicy keema (Indian minced meat) curry made perfectly for the summertime heat. The product has been prepared using frozen lemons to bring out the mildly tart flavor of ripe tomatoes, and a blend of special spices, including cumin and coriander, for a fresh taste. Otsuka also added almond milk and coconut milk to give the curry sauce a richer flavor and kept the oil content at just the right level. This ensures that the dish has the same great taste after being chilled in the refrigerator, so consumers can enjoy it chilled on a hot summer day in addition to heating it up as usual.

As a pioneer of retort food products, Otsuka Foods is determined to continue creating and offering next-generation retort foods.



Bon Curry Gold—Taiyo no Keema Curry