

February 15, 2018  
Otsuka Foods Co., Ltd.

**Otsuka Foods to Release New Bon Curry GRAN  
Series on the 50th Anniversary of Bon Curry  
Exclusive Curries with Special Ingredients and Textures  
In Stores Across Japan on March 5, 2018**

TOKYO, Japan, February 15, 2018 — Otsuka Foods Co., Ltd. (Head Office: Chuo Ward, Osaka; President: Sadanobu Tobe) announced today that it will start selling Bon Curry GRAN, the first new Bon Curry series to be introduced in the nine years since the release of Bon Curry Neo in 2009, across Japan on March 5, 2018.

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.

The products in the new Bon Curry GRAN series are a rank above, lavishly made with ingredients grown by nature. Ingredients are selected with great care, and all the vegetable ingredients are grown in Japan. Desiring to make use of the natural power of those ingredients, the company created three distinctive products, each of which will bring customers an experience of healthiness and delightful textures. Give each of these curries a try and be delighted by how uniquely delicious they are. Like the standard bearer Bon Curry Gold, Bon Curry Neo, and The Bon Curry, these products can be prepared in a microwave while still in the box.

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



**Bon Curry GRAN  
Taiyo no Hagukumi Keema  
Curry**



**Bon Curry GRAN  
Mori no Megumi Demi-glace  
Curry**



**Bon Curry GRAN  
Daichi no Minori Beef Curry**

**Product Overview**

	 <p><b>Bon Curry GRAN Taiyo no Hagukumi Keema Curry (Hot)</b></p>	 <p><b>Bon Curry GRAN Mori no Megumi Demi-glace Curry (Medium)</b></p>	 <p><b>Bon Curry GRAN Daichi no Minori Beef Curry (Medium)</b></p>
<p><b>Product Features (carefully selected ingredients)</b></p>	<p>A keema curry with a texture that melts in the mouth, including zucchini, carrots, red bell peppers, and plenty of ground chicken. Made with Japan-grown zucchini, carrots, red bell peppers, and onions.</p>	<p>A demi-glace curry with the texture of large pieces of three kinds of nuts and a mild sweetness provided by dried cranberries. Made with Japan-grown onions.</p>	<p>A beef curry with beef roasted in red wine, sweet corn, and onion stewed together in a special curry sauce. Made with Japan-grown onions and corn.</p>
<p><b>(special sauce)</b></p>	<p>A spicy flavor with the umami of tomato paste and the refreshing fragrance of <i>hyuganatsu</i> (a citrus fruit) juice.</p>	<p>Subtle touches added with <i>duxelles</i> sauce, avocado paste, which is called the “butter of the forest,” and truffle oil.</p>	<p>Has a uniquely fragrant and rich flavor of butter and mascarpone.</p>