

August 22, 2022  
Otsuka Foods, Co., Ltd.

**Otsuka Foods to Release Three Zero Meat Series Products in the Frozen Food Category: Two Teppanyaki Hamburger Products and One Gyoza Dumpling Product In Stores on August 22, 2022**

TOKYO, Japan, August 22, 2022—Otsuka Foods Co., Ltd. (Head Office: Chuo Ward, Osaka; President: Koichi Shiraishi) announced today that it will release three products in the frozen food category in its Zero Meat series of retail products that are made from soy meat<sup>\*1</sup> with no animal-based product.<sup>\*2</sup> The three new products are Zero Meat Plain-Type Teppanyaki Hamburger,<sup>\*3</sup> Zero Meat Cheese-Filled-Type Teppanyaki Hamburger,<sup>\*4</sup> and Zero Meat Gyoza Dumplings, and they will be in stores on August 22, 2022.

According to a survey conducted by Otsuka Foods in February 2022,<sup>\*5</sup> 75.4% of respondents were aware of soy meat and 24.8% had actually tried it, indicating that soy meat is becoming more popular among consumers. In order to make soy meat products a natural choice for daily meals, the company is determined to develop more of these products in various categories to better suit diverse dining scenarios.

The three new products to be launched are standard side dishes in the frozen food category that both adults and children will love. The deliciousness of the plant-derived ingredients is enhanced using advanced freezing technology to lock in the flavor of freshly prepared hamburgers and dumplings when they are the tastiest. They are also convenient for stocking up, as they can be frozen at home and served easily any time of the day.

Zero Meat Plain-Type Teppanyaki Hamburger and Zero Meat Cheese-Filled-Type Teppanyaki Hamburger are not seasoned with sauce. Customers can serve them as they like, for instance with a Japanese-style seasoning like *ponzu* (Japanese citrus juice) or grated *daikon* (large Japanese radish), or with a curry topping.

Zero Meat Gyoza Dumplings are plant-based dumplings made from cabbage and other vegetables grown in Japan and soy meat. They can be served in a variety of ways, such as crispy pan-fried, deep-fried, or added to soup for a softer style.

Going forward, Otsuka Foods will continue to do its part to achieve the Sustainable

Development Goals (SDGs) by communicating the value of plant-based products, including soy meat, in a variety of ways.

\*1 The Zero Meat series products are made with a soy-based processed food.

\*2 Animal-based ingredients include beef, pork, chicken, eggs, milk, honey, and other livestock products, as well as seafood.

\*3 Teppanyaki is a Japanese cooking style that uses an iron griddle.

\*4 The “cheese” is made with a soy milk cream with the consistency of cheese.

\*5 A total of 2,431 men and women in their 20s to 60s were surveyed.