

July 13, 2021 Otsuka Foods Co., Ltd.

## Otsuka Food's "Zero Meat" to Be Offered on CITYSHOP Delicatessen Menu "Zero Meat Hamburger Kebab with Soy Milk Harissa Sauce" Starting July 13, 2021

TOKYO, Japan, July 13, 2021—Otsuka Foods Co., Ltd. (Head Office: Chuo Ward, Osaka; President: Koichi Shiraishi) has been expanding its "Zero Meat for Commercial Use" products, which it developed together with Starzen Co., Ltd., starting in March 2020. The CITYSHOP delicatessen operated by Flavorworks Co., Ltd. of the Baycrew's Group has decided to use the Zero Meat Hamburger Steak for Commercial Use, and will offer a Zero Meat Hamburger Kebab with Soy Milk Harissa Sauce beginning July 13, 2021 in Shibuya and Aoyama stores.

CITYSHOP is a delicatessen that offers gourmet salads and deli items so customers can enjoy a variety of vegetables in a more delicious way on a daily basis. In April 2021, it decided to use the Zero Meat Hamburger Steak for Commercial Use for test-marketing. Since Zero Meat, which is soy-based and uses no meat, eggs, or milk, was highly regarded by customers who are particular about food, as well as health-conscious customers, it will be made an official menu item at the Shibuya and Aoyama CITYSHOP stores.

For this menu item, the Zero Meat Hamburger for Commercial Use will be marinated with an original blend of spices and appetizingly roasted. It will be served with sauce made from harissa (a Mediterranean seasoning) and soy milk, and a topping of original dukka nuts with a bicolored combination of seasonal zucchini and yellow mini tomatoes. We invite everyone to sample the menu at this popular delicatessen.

In order to make its popular soy meat more readily available to customers, Otsuka Foods will continue to expand the market for commercial use products such as in boxed lunches, prepared foods, and restaurants, in addition to its home-use products. The goal is to make soy-based meat easily available to customers and to contribute to the achievement of the U.N. Sustainable Development Goals by helping to solve various social issues by providing plant-based (soybean) products.