

**Otsuka Foods “Zero Meat” to Be Featured in Second New Menu
Item at Denny’s, “Zero Meat Hamburger with
Autumn Vegetables Power Salad”
Starting September 7, 2021 at 137 Restaurants**

TOKYO, Japan, August 31, 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., beginning in March 2020. Denny’s, the restaurant chain operated by Seven & i Food Systems Co., Ltd., has decided for the second time to use “Uncooked Zero Meat Hamburgers for Commercial Use.” After featuring them in its summer menus, Denny’s will now offer the product on its autumn menus starting September 7, 2021.

The first item, “Zero Meat Hamburger with Summer Vegetables Power Salad,” featured on summer menus, was offered at 21 restaurants starting May 25, and was very well received by many customers. This led to the decision to offer a second item, “Zero Meat Hamburger with Autumn Vegetables Power Salad,” at 137 restaurants.

Soy-based meat substitutes have been attracting attention as a completely new way of enjoying soybeans, joining familiar, soybean-based products like tofu, natto, and soy milk. These products also help to contribute to the Sustainable Development Goals (SDGs). Otsuka Foods Co., Ltd., Starzen Co., Ltd., and Seven & i Food Systems Co., Ltd. co-developed “Uncooked Zero Meat Hamburgers for Commercial Use” exclusively for Denny’s to be grilled soft, in their restaurants and served for customers to enjoy a delicious soybean product that tastes as good as meat. The product will be featured in a second new menu item, “Zero Meat Hamburger with Autumn Vegetables Power Salad,” offering rich texture and flavor.

Going beyond its many successful home-use products, Otsuka Foods will continue to expand the market for its commercial use products, reaching both restaurants and home meal providers that offer items such as bento boxes. The goal is to make soy-based meat substitutes, which are growing more and more popular, easily available to customers, thereby helping to solve various social issues by providing plant-based (soybean) products.

* This product is made with a soy-based processed food.