

September 2, 2022 Otsuka Foods, Co., Ltd.

Otsuka Foods to Release Two Mannanhikari Brand Foods with Functional Claims:

Mannanhikari with Glutinous Barley and Brown Rice, and Mannan Gohan with Glutinous Barley and Brown Rice

In Stores Across Japan on September 12, 2022

TOKYO, Japan, September 2, 2022—Otsuka Foods Co., Ltd. (Head Office: Chuo Ward, Osaka; President: Koichi Shiraishi) announced today that it will launch two new Mannanhikari brand rice-shaped foods with functional claims: "Mannanhikari with Glutinous Barley and Brown Rice" and "Mannan Gohan with Glutinous Barley and Brown Rice." These new products moderate the rise in blood sugar levels after eating through the action of barley beta-glucan. They will be released on September 12, 2022.

Mannanhikari, which contains konjac root, is a food staple that comes in rice-shaped grains and can be used to reduce consumption of carbohydrates and calories but still get enough dietary fiber, all while maintaining the same appearance, taste and volume as rice, just by cooking it mixed in with rice. Appealing to today's growing number of health-conscious consumers and the expanding low-carb market, Mannanhikari has gained a solid following among many customers and is becoming more and more popular.

One of the merits of Mannanhikari is that it can be easily incorporated into one's usual diet and eaten continually just as easily as regular rice. Otsuka Foods has received comments from health-conscious customers such as, "I eat Mannanhikari mixed with glutinous barley and brown rice," and "I want to add a healthy touch such as glutinous barley to carb-cutting Mannanhikari." Comments like these led the company to develop these new products.

"Mannanhikari with Glutinous Barley and Brown Rice" is made from Mannanhikari, glutinous barley, and brown rice, and can be simply cooked as is. The microwavable packaged rice "Mannan Gohan with Glutinous Barley and Brown Rice" contains Mannanhikari, glutinous barley, brown rice, and white rice. Both products offer the benefits of Mannanhikari, glutinous barley containing barley beta-glucan, which moderates the rise in blood sugar levels after eating, and brown rice with a firmer texture.

Going forward, Otsuka Foods will continue to propose ways to use Mannanhikari as part of a delicious, healthy dietary lifestyle for all.



Mannanhikari with Glutinous Barley and Brown Rice



Mannan Gohan with Glutinous Barley and Brown Rice