Vegetable Oils and Fats Business

Meeting the needs of society through high-quality products and more sustainable supply chain



Tatsuaki Hirosawa
Senior Executive Officer
Head of Oils and Fats Business Headquarters

In FY2025, the Oils and Fats Business Headquarters achieved record-high profits by engaging in a unified Group response to meet the rapid surge in demand for vegetable fats for chocolate (CBE). We view this ability to respond flexibly to a changing business environment as one of the successes of the business policy outlined in our current Mid-Term Management Plan for building high-quality products and more sustainable supply chain, which aims at building supply chain in line with our sustainability sourcing programs.

Demand for high-quality, sustainable products, such as those with low contaminant levels, is expected to see continued growth, particularly in Europe. To meet this demand, a new site, JPG Fuji, is scheduled to launch operations in FY2026. We will continue to steadily build a high-quality products and more sustainable supply chain to drive sound growth for the Fuji Oil Group.

About the Vegetable Oils and Fats business

We use sustainably sourced palm oil and palm kernel oil as our main raw materials, and manufacture and sell distinctive oils and fats for food processing using unique processing technologies, including our proprietary fractionation technology.

Our main products are vegetable fats for chocolate and oils and fats for food processing, which we not only sell to customers but also supply to our own Industrial Chocolate business and Emulsified and Fermented Ingredients business, supporting the business foundation of the entire group.


Vegetable fats for chocolate


Frying oils

Core Product Line
- Edible oils and fats
- Oils and fats for food processing
- Vegetable fats for chocolate

Main Applications
- Chocolate
- Infant formula
- Snacks, cookies
- Instant noodles
- Ice cream
- Margarine, shortening

Main Raw Materials
- Palm oil
- Sunflower oil
- Palm kernel oil
- Shea butter
- Coconut oil

Share
- Vegetable fats for chocolate (CBE)

World's top 3, No. 1 in Japan

Operating Base
9 countries, 20 companies
* FUJI OIL CO., LTD. and major consolidated subsidiaries and equity-method affiliates as of March 31, 2026

Number of Employees
1,036

Segment Assets
¥203.7 billion

Capital Expenditures
¥7.5 billion

R&D Expenses
¥1.2 billion

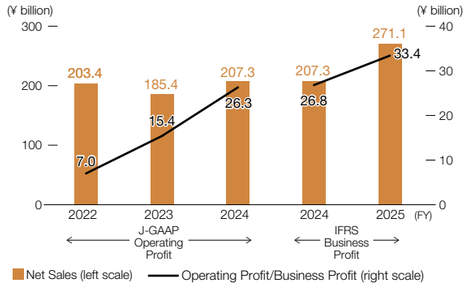
Annual Production Volume
Approx. 900,000 tons

Market opportunities
- Demand for safe, secure, and sustainably certified oils is expanding, driven by requirements in Europe and other nations for mandatory environmental and human rights due diligence and the control of trace elements (process contaminants).
- Stable medium- to long-term growth for the global chocolate market

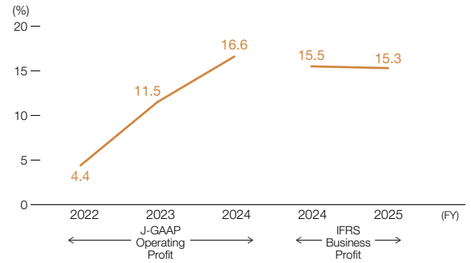
Strengths
- Maintaining a global top 3 market share for vegetable fats for chocolate (CBE)
- We have established a global supply chain for palm, sunflower, and shea, which are key raw materials used in vegetable fats for chocolate. This ensures consistent high quality while addressing environmental and human rights due diligence, from plantation to customer. We are able to market vegetable fats for chocolate on a global scale that distinguish us from our competitors by leveraging these raw materials alongside our proprietary technologies and various production methods.

Net Sales ¥271.1 billion (up ¥63.7 billion YoY)
Business Profit ¥33.4 billion (up ¥6.6 billion YoY)
FUJI ROIC 15.3% (down 0.2pt YoY)

Nes sales · Operating Profit / Business Profit



FUJI ROIC



* With the voluntary adoption of IFRS starting in FY2025, we have revised the calculation formula for FUJI ROIC as "Business Profit after Tax ÷ (Working Capital + Fixed Assets + Equity Method Shares)"

High-quality vegetable fats for chocolate (CBE) for a wide range of customers accelerating global expansion

Demand for products that take the global environment and human rights into consideration is expected to continue growing, particularly in Europe. To meet this demand, in our current Mid-Term Management Plan, we have adopted establishing a high-quality products and more sustainable supply chain as a business strategy. We are currently working to strengthen our supply chain for palm oil, sunflower oil, and shea butter, the primary raw materials for CBE, one of our strategic products. For palm oil, in addition to Unifuji, which is currently operating in Malaysia, JPG Fuji is scheduled to launch operations as a new site. For sunflower oil, Provence Huiles, which joined the Group in 2025, is contributing to the stable supply of high-quality sunflower oil. For shea butter, we are strengthening the production system at Fuji Oil Ghana, which handles oil extraction and separation, to stabilize raw materials procurement. These facilities ensure a stable supply of raw materials. Furthermore, using biomass and solar power generation has enabled us to establish a carbon-neutral production system.

We will accelerate sales expansion for CBEs by fully leveraging our global capacity to supply high-quality, sustainable oils and fats, which enables us to respond flexibly to customer and market needs.

Palm oil



- Strengthening the supply capacity of certified palm oil by launching operations at JPG Fuji in addition to Unifuji
- Utilizing the shells and fibers generated during oil extraction as fuel for biomass power generation, which contributes to reducing our environmental impact

Sunflower oil



- Provence Huiles ensures a stable supply of high-quality sunflower oil to Group companies
- Contributing to CO_2 reduction by using biomass power generation facilities fueled by byproducts from oil pressing

Shea butter



- Strengthening the production system at Fuji Oil Ghana, which is responsible for oil extraction and separation, to stabilize procurement of shea-derived raw materials
- Aiming to secure a sustainable supply of raw materials by supporting local communities through the Tebma-Kandu program, which focuses on women's empowerment, as well as through ongoing shea tree planting initiatives

High-quality Products and More Sustainable Supply Chain Supporting Corporate Value P.38-39

Launched Melavio™ to address challenges in the prepared foods and processed food sectors

We launched the new brand Melavio™ and began selling products in October 2025. Melavio™ is a product line that leverages our accumulated expertise in oil and fat processing to deliver the delicious taste and ease of use associated with animal fats, while being a plant-based product. Melavio™ enables a reduction in animal fat consumption in the prepared food and processed food sectors, where addressing risks associated with sourcing animal fats and dealing with environmental and resource constraints remain key challenges. Melavio™ is increasingly being adopted, particularly for processed foods and prepared dishes, as a plant-based oil that helps balance stable raw material procurement with sustainability.

Melavio Series



Industrial Chocolate Business

Strengthening the growth foundation for compound chocolate



Hiroyuki Tanaka
Director, Senior Executive Officer
Chief Operating Officer (COO)
Head of Chocolate Business Headquarters

This business has achieved growth by meeting the diverse needs of customers, primarily through compound chocolate enhanced with functions rooted in oil and fat technology, one of our strengths. Skyrocketing cocoa prices in 2024 triggered a global re-evaluation of the value of compound chocolate and created new business opportunities. In response to these changes in the market environment, we are leveraging the unique strengths of our Group, which offers both vegetable fats for chocolate and chocolate, to offer new value propositions for compound chocolate on a global scale.

FY2026 is a pivotal year in which the capital expenditures we have conducted across various regions will gradually begin operations. We aim to achieve sustainable business growth by expanding sales in each region, including by strengthening production and sales structures at Blommer.

About Industrial Chocolate business

We manufacture and sell a variety of chocolates for industrial use, including for confectionery, bakery, and frozen desserts. In recent years, we have been developing sales of pure chocolate in markets outside of Japan while also focusing on expanding sales of compound chocolate that incorporates our oil and fat technology. In the compound chocolate sector, as a market leader in key regions, we are advancing R&D that incorporates customer and market needs. At the same time, we are promoting efforts across the entire Group to strengthen both product capabilities and supply capacity for industrial chocolate.


Pure chocolate


Compound chocolate

Core Product Line
- Pure chocolate
- Compound chocolate
- Chocolate for ice cream coating
- Molded chocolate

Main Applications
- All products using chocolate
  (Chocolate confectioneries, Western-style confectioneries, Sweet baked goods, Ice cream)

Main Raw Materials
- Cocoa
- Sugar
- Vegetable fats for chocolate

Share
- Industrial Chocolate

No. 3 worldwide, No. 1 in Japan

Operating Base
9 countries, 12 companies
* FUJI OIL CO., LTD. and major consolidated subsidiaries and equity-method affiliates as of March 31, 2026

Number of Employees
2,720

Segment Assets
¥300.8 billion

Capital Expenditures
¥13.6 billion

R&D Expenses
¥1.7 billion

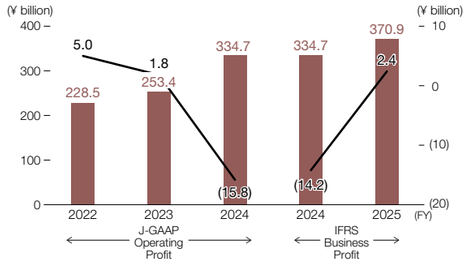
Annual Production Volume
Approx. 400,000 tons

Market opportunities
- Increasing compound chocolate demand thanks to growing popularity for its diverse functionality (physical characteristics and texture, etc.)
- Increasing chocolate consumption due to population growth and the diversification of consumption occasions
- Increasing demand for ethical products focused on health and sustainability (low sugar, protein content, plant-based products, etc.)

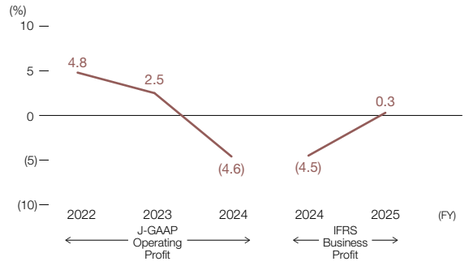
Strengths
- **Business synergy within the Group**
  Product development based on a fusion of Group internal businesses, technology, and ingredients for product differentiation by increasing added value. For example, using vegetable fats for chocolate to add functionality.
- **Customer relationships and service**
  We respond to diversifying customer needs and gain customer trust by developing products closely tied to the market, proposing applications that take advantage of product characteristics, and utilizing Group know-how in production processing technology and production management.

Net Sales ¥370.9 billion (up ¥36.2 billion YoY)
Business Profit ¥2.4 billion (up ¥16.6 billion YoY)
FUJI ROIC 0.3% (up 4.8pt YoY)

Nes sales · Operating Profit / Business Profit



FUJI ROIC



* With the voluntary adoption of IFRS starting in FY2025, we have revised the calculation formula for FUJI ROIC as "Business Profit after Tax ÷ (Working Capital + Fixed Assets + Equity Method Shares)"

Expand sales volume through capital expenditures for compound chocolate

We are strengthening our supply system through capital expenditures in various regions to expand sales volumes for compound chocolate. Refer to relevant pages for details.

Growing Potential of Compound Chocolate P.34–35

Creating solution-based products and expanding sales into new markets

By rooting product development in customer challenges, we propose new features and usage methods, which leads to market expansion.

Brazil — Harald: Expansion of colored chocolate products



Examples of the use of compound chocolate products marketed in Brazil

In Brazil, visually striking confections are popular for celebrations and events. Previously, bakeries, pastry shops, and home cooks had to color white chocolate and shape it into the appropriate size as a topping. Harald is revitalizing the market by developing timely products that allow anyone to easily create designs matching an event's theme.

In 2026, coinciding with the World Cup, the company launched a limited-edition range of green and yellow chocolates inspired by the Brazilian flag. Moving forward, Harald will continue to develop products that address local challenges while closely monitoring shifts in consumer behavior to ensure products remain aligned with Brazilian culture and preferences.

Japan — Launch of Ano-The M, a product made without ingredients derived from cocoa beans.

Ano-The M is a novel food ingredient that replicates the flavor of chocolate through a combination of plant-based materials without using any ingredients derived from cocoa beans. By utilizing ingredients such as peas and carob, this product achieves an aroma, richness, and melt-in-the-mouth texture similar to conventional chocolate. This initiative aims to contribute to the sustainability of chocolate culture and expand the possibilities of food by offering new options in response to recent challenges such as concerns over cocoa supply shortages and soaring prices.


Pea and Carob


Ano-The M

Blommer

Blommer has navigated significant changes in its operating environment, and currently is enhancing collaborations with various Group companies to advance initiatives aimed at achieving new growth in the North American market.

Message

Over the years, Blommer has built a strong market presence and earned a deep level trust from customers in the North American market. At the same time, the Company acknowledge the severity of having failed to adequately respond to recent changes in the business environment. Recognizing that these issues are not only attributable to external factors, the Company is also advancing reforms to address the need to strengthen governance and its business foundation.

Blommer is currently implementing structural reforms to shift from restructuring to growth. By combining the market presence Blommer has cultivated over the years with the Fuji Oil Group's solution-based approach, the Company will look to make a fresh impact on the market. To achieve this, Blommer is focusing on human resource development and transforming its corporate culture to foster individual initiative and build an organization that both embodies the Group's values and possesses execution capabilities.

To expand sales of compound coating (compound chocolate), one of the Fuji Oil Group's strengths, it will be essential that we tap into Blommer's strength – its ability to develop products through close collaborations with customers. By combining these strengths and strengthening our integrated group management, we will solidify our business foundation in North America and achieve sustainable growth.



Kunihiko Ogata
Senior Executive Officer
Chairman of Blommer Chocolate Company, LLC

Progress on Blommer structural reforms

The Fuji Oil Group acquired Blommer in 2019 with the goal of expanding the Industrial Chocolate business into the United States, the world's largest consumer of chocolate. Following Blommer's integration into the Group, the business environment underwent significant changes that created challenging conditions for securing profit, including delays in capital expenditures to replace aging facilities due to COVID-19, inflation, and rising interest rates. Furthermore, soaring cocoa bean prices from the second half of 2023 triggered a heavy financial burden driven by special expenses increases associated with cocoa bean raw materials and a downturn in demand.

Amid such conditions, we announced a structural reform plan in March 2024 that combined closing the Chicago plant with capital expenditures in the Campbellford plant (Canada). By executing this plan, we achieved significant cost reductions and expanded sales of high-value-added compound coating (compound chocolate) manufactured on the new production line. Looking ahead, we will steadily strengthen our business foundation to promote further sales expansion in the North American market.

Key Points for Strengthening Blommer	Major Initiatives	Current Status
Visualization of business operations	To enable real-time tracking of performance and raw material status, we: • Adopted an integrated ERP system • Strengthened middle-office functions • Strengthened supply-demand balance management	Improved accuracy of ascertaining business operations. We are strengthening risk management to mitigate profit/loss fluctuation risks.
Improved productivity at production sites	To reduce losses and improve yield rates, we: • Provided training for local personnel • Dispatched staff from FUJI OIL Co., LTD. • Provided continuous productivity support led by Headquarters in Japan	We are implementing production site improvements to increase productivity at key plants and establish systems for production technologies and processes.
Strengthened execution structure	To drive growth strategy, we: • Recruited human resources from the US market • Dispatched additional staff from FUJI OIL Co., LTD.	We are building the necessary infrastructure to support our growth strategy in the North American market, including the planned start of operations at the Campbellford plant in FY2026.

Accelerating growth by expanding sales of functional compound coating (compound chocolate)

To promote growth in the North American market, we are focusing on the existing core pure chocolate business. We are also positioning growing functional compound coating (compound chocolate) sales into new growth pillar as one of our priority themes. We aim to achieve sustainable growth by leveraging the oil and fat technologies our Group has cultivated over many years and the customer relationships and sales infrastructure established by Blommer to strengthen our ability to offer solutions that meet the needs of the market.

Message

In the last 12 Months we organized Sales, R&D, Marketing and Customer Service into one commercial department with common goals and objectives, centered around the Blommer customer. Furthermore, we selected the customers who we want to partner with. The approach of being close to the customer and understanding their innovation and service needs in detail, is showing very good results. Our Customers reward us for fast scale up, reliability and high service levels.

The strategy is around offering the entire portfolio with a focus on what we do best: innovate on CBE and Confectionary Coatings (compound chocolate). During Blommer's last Fiscal Year commercialized over 80 new products and hosted over 50 Customer teams in our R&D Centers. In February, we launched a new Ice Cream Solutions campaign which gained clear traction in the industry.

Customer feedback & our own team engagement gives us a lot of confidence that market share gains will continue, especially from our expanded capabilities in Coatings (compound chocolate).

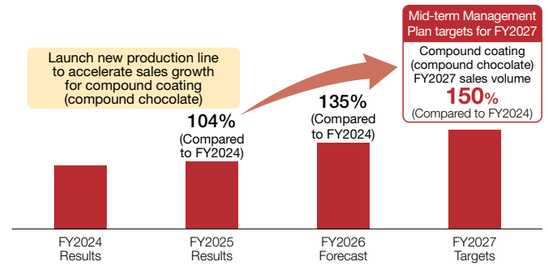


Hugo van der Goes
Blommer
SVP Commercial

Main Initiative 1 Launch operations at Campbellford Plant

As a production hub supporting the expansion of compound coating (compound chocolate) sales in the North American market, the Campbellford plant is increasing its supply capacity for functional compound coating (compound chocolate) such as CBE compounds as well as chocolate coatings for ice cream. The Company will promote sales growth by expanding the range of products supplied to meet specific applications while maintaining consistent quality.

Compound coating (compound chocolate) sales volume



Main Initiative 2 Leverage oil and fat technology to develop compound coating (compound chocolate)



Examples of applications for Blommer compound coating (compound chocolate)

We leverage the expertise and manufacturing know-how cultivated across various regions while also advancing product development through collaborations with Group companies, including the oil and fat supplier Fuji Vegetable Oil. Even in the North American market, where pure chocolate has traditionally been dominant, we are seeing the adoption of compound coating (compound chocolate). We will build on this track record to advance initiatives aimed at expanding sales.

Emulsified and Fermented Ingredients Business

Global collaboration for accelerating sales expansion and evolution in new business fields

Amid diversifying food needs, our Emulsified and Fermented Ingredients business is working to create new value in food by providing high-value-added ingredients based on our proprietary technologies. In FY2026, we will steadily expand sales in new business fields while also initiating a review of new product development strategies for global markets to leverage the emulsification and fermentation technologies we have cultivated in Japan. At the same time, we will advance initiatives to optimize sales and manufacturing within the Group. We will harness the collective strengths of each region to strengthen our ability to make proposals and our supply structure in line with customer and market needs.



Shuichi Fujisaki
Executive Officer
Head of Emulsified & Fermented Ingredients Business Headquarters

About Emulsified and Fermented Ingredients business

We leverage our proprietary emulsification and fermentation technologies to develop dairy-compound products (such as whipping cream, margarine, fillings, and cheese-flavored ingredients) that combine vegetable oils and fats with dairy ingredients. We also offer plant-based products that do not contain dairy ingredients. Combining deliciousness and functionality, these products are widely available in Japan, Southeast Asia, and China, primarily in the confectionery and bakery markets.



Whipping cream



Fillings

Core Product Line
- Whipping cream
- Margarine
- Fillings
- Cheese flavor ingredients
- Preparations

Main Applications
- Western-style confectioneries
- Bread
- Beverages
- Products for cooking applications

Main Raw Materials
- Vegetable Oils and Fats
- Dairy ingredients
- Sugar

Share
- Industrial Whipping Cream*

No. 1 in Japan
* Whipping cream with vegetable fats

Operating Base
4 countries, 9 companies
* FUJI OIL CO., LTD. and major consolidated subsidiaries and equity-method affiliates as of March 31, 2026

Number of Employees
1,205

Segment Assets
¥62.5 billion

Capital Expenditures
¥4.1 billion

R&D Expenses
¥1.2 billion

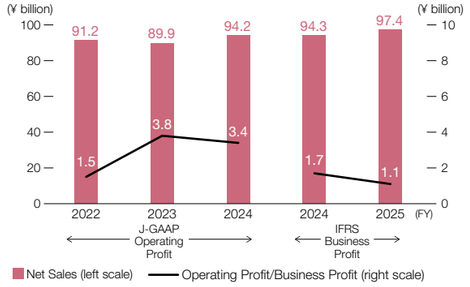
Annual Production Volume
Approx. 220,000 tons

Market opportunities
- Growing demand for compound products that combine new “deliciousness” and “functionality” to meet diversifying food needs.
- Increasing opportunities to propose solutions that address social issues such as labor savings, food waste reduction, and food diversification.
- Changing food cultures in East and Southeast Asia.

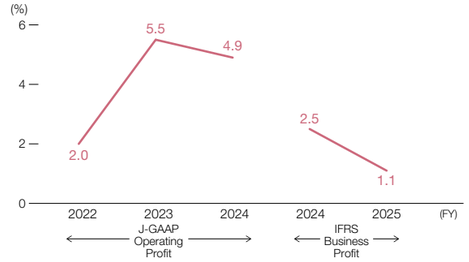
Strengths
- **Sales and development structure that enables solution-based proposals**
  Leveraging our network of regional bases and technological capabilities in Japan, we provide solution-based proposals that meet customer needs
- **Developing distinctive products using proprietary ingredients**
  Offer high-value-added products utilizing proprietary materials as intermediate ingredients to provide distinct flavor and functionality
- **Developing products that promote sustainability**
  Offer a product lineup that meets the demand for sustainability-focused needs such as plant-based products

Net Sales ¥97.4 billion (up ¥3.2 billion YoY)
Business Profit ¥1.1 billion (down ¥0.6 billion YoY)
FUJI ROIC 1.1% (down 1.4pt YoY)

Nes sales · Operating Profit / Business Profit



FUJI ROIC



* With the voluntary adoption of IFRS starting in FY2025, we have revised the calculation formula for FUJI ROIC as “Business Profit after Tax ÷ (Working Capital + Fixed Assets + Equity Method Shares)”

China — Promote portfolio optimization that is aligned with market environment



Koji Kemmochi
Executive Officer
FUJI OIL (CHINA) INVESTMENT CO., LTD.
President

In light of deteriorating market conditions, extreme competition, and persistent deflation in China, we have established a Solutions Planning Office to accelerate the transformation into a solution-based business. We are also implementing appropriate price adjustments and large-scale cost-reduction measures to promote operations that prioritize profitability. To secure stable earnings in a dynamic market environment, we are reviewing the allocation of management resources and leveraging synergies across Group companies to expand sales of products that combine deliciousness with functionality to contribute to resolving customer challenges.

Priority Strategies
- Reorganize sales structure into an area-based system to enhance mobility and service
- Strengthen rollout of distinctive and high-value-added products
- Pioneering new OEM routes



Promote sales expansion targeting major customers by leveraging both our proprietary fresh cream development technology and application development that incorporates Japanese-style dessert trends

Japan — Enhance the lineup of high-value-added products that leverage proprietary ingredients and new technologies

In Japan, we will leverage proprietary ingredients such as USS materials and utilize our emulsification and fermentation technologies and processes to build a business foundation that is resilient to fluctuations in raw material prices and market environment. Through these efforts, we aim to solve our customer challenges by contributing to improvements in product quality and helping mitigate procurement risks.

We will also collaborate with Group companies in Japan and outside Japan to optimize our manufacturing structure and promote a shift to a highly profitable business model. Furthermore, we will optimize the specifications of high-value-added product lines cultivated in the Japanese market to suit the specific needs of various markets and then gradually expand these products into global markets.

Matured Cheese Filling Series



A cheese-flavored ingredient that uses proprietary fermentation technology to achieve an authentic rich flavor. Greatly contributes to a wide range of flavor expressions. For example, use generously to highlight the cheese flavor or use a small amount to add richness and milky notes.

SUTTOFUL Series



A filling product featuring a completely new texture and flavor, created through emulsification technology to combine the seemingly contradictory experiences of richness and a clean, quick-dissolving finish. Contributes to the creation of distinctive and innovative recipes and menus.

Soy-based Ingredients Business

Responds to rising protein needs and strengthens revenue base

Looking toward the future of food, we anticipate that the demand for protein intake will continue to rise. Amid growing concern regarding the challenges surrounding the supply of animal-based protein, the role of our Soy-based Ingredients Business is becoming increasingly significant. The business will leverage our soybean processing technologies and proposal capabilities to strengthen our offering of products that help resolve customers' challenges. At the same time, while focusing on the development and sales expansion of high-value-added products, we will restructure our soy protein food business and work to improve the profitability of the business as a whole.



Kiyohito Suzuki
Executive Officer
Head of Soy-based Ingredients Business Headquarters

About Soy-based Ingredients

With product groups that include soy protein ingredients (granulated and textured), functional ingredients (polysaccharides, peptides, etc.), and soy protein foods, we develop and propose products that address various dietary issues and consumer needs from the perspective of offering deliciousness, nutrition, health, functionality, and more. Leveraging our many years of knowledge and technology related to soybeans, we will continue to contribute not only to delicious food, but also to food enjoyment and diversity.



Examples of foods using Soluble soybean polysaccharides



Examples of foods using Soy protein ingredients

Core Product Line

- Soy protein ingredients (granulated soy protein, textured soy protein)
- Functional ingredient (soluble soy polysaccharides, soluble pea fiber, peptides)
- Soy protein foods

Share

- Soy protein ingredients **No. 1 in Japan**
- Soluble soy polysaccharides **No. 1 worldwide, No. 1 in Japan**

Main Applications

- Ham and sausages
- Protein
- Frozen foods and prepared foods
- Ingredients for food service and school lunches
- Beverages

Operating Base

3 countries, 5 companies
* FUJI OIL CO., LTD. and major consolidated subsidiaries and equity-method affiliates as of March 31, 2026

Number of Employees

469

Main Raw Materials

- Soybeans

Segment Assets

¥40.8 billion

Capital Expenditures

¥3.2 billion

R&D Expenses

¥1.2 billion

Market opportunities

- Demand for plant-based protein increasing amid concerns about global animal-based protein shortages and rising prices
- Continuously increasing health demand

Strengths

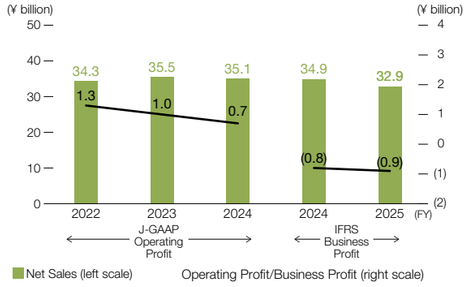
- **Structure for developing solution-based products**
  We have years of knowledge and technology related to soybean. By combining that expertise with oils and fats and other ingredients, we have the ability to develop solution-based products.
- **Production capacity for stable quality**
  Providing stable quality products through practicing rigorous production process management
- **Build a broad customer base**
  We have a wide customer base in the food industry, including customers from other businesses, and have built strong relationships. We apply our accumulated know-how to engage in the market with timely proposal-based sales

Net Sales **¥32.9 billion** (down ¥2.1 billion YoY)

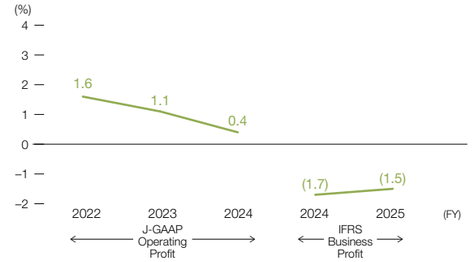
Business Profit **¥–0.9 billion** (down ¥0.1 billion YoY)

FUJI ROIC **–1.5%** (up 0.2pt YoY)

Nes sales · Operating Profit / Business Profit



FUJI ROIC



* With the voluntary adoption of IFRS starting in FY2025, we have revised the calculation formula for FUJI ROIC as "Business Profit after Tax ÷ (Working Capital + Fixed Assets + Equity Method Shares)"

Restructuring the soy protein business to strengthen profitability

We are implementing structural reforms in this business to strengthen profitability. We are restructuring the business foundation of our soy protein food business, which has primarily focused on operations in Japan, by reviewing our production systems and asset allocation with the goal of transitioning to a structure capable of generating stable revenues.

Furthermore, we will capture growth opportunities by focusing the allocation of the management resources we secure on product lines such as high-value-added soy protein ingredients and functional ingredients, products that help food manufacturers address challenges in quality design and production operations. By driving structural reform while simultaneously focusing on key areas, we aim to transform our business structure to achieve sustainable growth.



Chiba Plant, where we produce soy protein ingredients

Products that address the challenges faced by customers and society

How SY2000 transforms the production process for prepared foods

SY2000 is a soy protein ingredient that supports the production of prepared foods such as hamburger steaks. This product enhances flavor by improving texture, helping maintain shape, and minimizing the loss of juiciness. Thanks to proprietary technology, this product also spreads easily even with simple equipment, an attribute that helps streamline production processes. As an ingredient that ensures consistent manufacturing quality, this product creates new possibilities for prepared food production.



Streamlines preparation tasks that previously required separate equipment, allowing the entire process from preparation to dough creation to be completed on a single machine.

SOYACELL, expanding food production options

SOYACELL is an upcycled material derived from okara. Although classified as a food ingredient rather than a food additive, it offers a wide range of functional benefits, such as enhancing the moistness of bread, reducing oil absorption in fried foods, and improving the freeze-thaw stability of Western-style pastries. Our product design meets the diverse needs of food manufacturers. For example, this product has been adopted as an ingredient for enhancing the physical properties of mayonnaise produced by Daesang, a leading South Korean comprehensive food manufacturer committed to environmental sustainability and clean label products.



Product from Daesang in South Korean