Rice Breads

Rice flour bread range made from Japanese rice flour as the main ingredient, which is free from all 28 specified food allergens. Everyone from children to adult, those with food allergies, and vegetarians can safely enjoy this bread.

Warm it in a microwave oven and enjoy the soft and chewy texture of rice flour bread. All the products can be stored at room temperature, while the shelf life of round breads are 90 days and that of loaves are 14 days.









Make everyone smile TAINAI Contact information: Tainai Co., Ltd. Tel: +81-254-44-8100 Address: 9-153, Shimizu, Tainai-shi, Niigata 959-2600, Japan



Round Rice Bread (3 pieces/6 pieces)

Rice flour bread roll made with Japanese rice flour as the main ingredient. It can be microwaved for a soft and chewy texture or toasted for a crispy outside and chewy inside. Available in both convenient "single serve" type and "daily usage" type

3 pieces: 4560176735459 6 pieces: 4560176735466 Package contents: 3 pieces/6 pieces

List price: ¥300/¥520 (tax excluded Best-before date: 90 days

Quantity per case: 12 packs 6 pieces: 238×195×100 (mm)



Round Brown Rice Bread (3 pieces/6 pieces)

Brown rice flour bread roll made from ingredient offering the nutrition of whole and chewy texture. Available in both venient "single serve" type and "daily sage" type packaging.

List price: ¥320/¥550 (tax excluded)

3 pieces: 4560176735473 pieces: 4560176735480 Package content: 3 pieces/6 pieces

Best-before date: 90 days Quantity per case: 12 packs 3 pieces: 255 ×125 ×65(mm)

6 pieces: 238 ×195 ×100(mm)



Round Roasted Brown Rice Bread (6 pieces)

rown rice flour bread roll made with Japanese brown rice flour as the main ingredient and roasted brown rice flour for a bitter finish. Microwave it to enjoy the soft and chewy texture. Available in a "daily usage" type packaging.

JAN code: 4560176735497 Package content: 6 pieces List price: ¥550 (tax excluded Best-before date: 90 days Quantity per case: 12 packs



Round Brown Rice Anpan

wn rice flour bread roll made with Japanese brown rice flour as the main ingredient and filled with Hokkaido adzuki bean paste. Microwave it to enjo the soft and chewy texture. Available in a venient "single serve" type packaging.

OJAN code: 4560176735503 Package content: 3 pieces
 List price: ¥380 (tax excluded) Best-before date: 90 days Quantity per case: 12 packs





Rice Bread Loaf

rice flour as the main ingredient. Toast it for a crispy outside and a chewy inside, while microwave it for a soft and chewy

Package content: 1 loaf
 List price: ¥420 (tax excluded)

 Best-before date: 14 days Quantity per case: 12 packs



Brown Rice Bread Loaf

Brown rice flour bread made with Japanese brown rice flour as the main ingredient offering the nutrition of whole brown rice. It can be enjoyed by heating in ther a toaster or microwave

 Package content: 1 loaf
 List price: ¥600 (tax excluded) Best-before date: 20 days
 Quantity per case: 12 packs



Roasted Brown Rice Bread Loaf

own rice flour bread loaf made with Japanese rice flour as the main ingredien and roasted brown rice flour for a bitter finish. It can be enjoyed by heating in ther a toaster or microwave

 Package content: 1 loaf
 List price: ¥630 (tax excluded) Best-before date: 20 days Quantity per case: 12 packs 280 ×95 ×90(mm)



Rice Flour Breadcrumbs

Rice flour breadcrumbs made with rice flour produced in Niigata Prefecture as the main ingredient. Compared to regular dried breadcrumbs it absorbs less oil and o<mark>lds the c</mark>rispy and freshly fried texture

List price: ¥307 (tax excluded) antity per case: 12 packs



Kameda Seika Co., Ltd.

Sales Team, Food Business Departmen Prime Tower Tsukiji 2nd floor, 3-3-8, Irifune, Chuo-ku, Tokyo 104-0042, Japan Tel: +81-3-6858-9709 https://www.kamedaseika.co.jp



Onisi Foods Co., Ltd.

Ichigo Hizirizaka Building 3rd Floor, 4-2 Mita 3-chome, Minato-ku, Tokyo 108-0073, Japan Tel: +81-3-3452-4020 https://www.onisifoods.co.jp/



Maisen Fine Food Co., Ltd.

12-7-1, Kaminodacho, Sabae-shi, Fukui-ken 916-0074, Japan Tel: +81-778-62-2555 https://www.maisen.co.jp/

Make everyone smile TAINAI Tainai Co., Ltd.

9-153, Shimizu, Tainai-shi, Niigata 959-2600, Japan Tel: +81-254-44-8100 https://www.tainai.co.jp/

Kameda Seika Group Food Division Product Catalogue

KAMEDA's Food Business is centered on

"Plant-Based Ingredients." and we deliver delicious foods for the whole family utilizing a variety of textures and flavoring techniques.

We are committed to making our customers smile by taking care of their health and solving global environmental issues.

Better For You KAMEDA

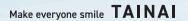
- Plant Based Foods
- Rice Breads
- Disaster Prevention Stockpiles
- © Lactic Acid Bacteria
- ® Rice Porridge











*List price is domestic price. 2022.07

Plant Based Foods

All the food we eat is a gift from nature. We believe that while food needs to be tasty and healthy, it should also be kind to mother nature, the provider of all food.

"Enjoy Nature", "Value Nature", & "Live with Nature".

We propose a new type of diet that fits perfectly with such a lifestyle.

Let's enjoy nature and ENJOY GREEN!



maisen Genmai









Contact information: Maisen Fine Food Co., Ltd. Tel: +81-778-62-2555 Address: 12-7-1, Kaminodacho, Sabae-shi, Fukui-ken 916-0074, Japan



Sovbean and Brown Rice Veggie Mince

This type looks and feels like ground neat and you can use it to cook mince meat dishes. It can be used for cooking after soaking in boiling water for 4 minutes. (Dishes: hamburger stea keema curry, miso meat, etc.)

30g: 4520

List price: ¥320 (tax excluded). Best-before date: 2 years

Quantity per case: 20 packs/20 packs



Sovbean and Brown Rice Veggie Fillet

Fillet meat type. You can use it to cook some stir-fried dishes by changing hov you season it. It can be used for cooking after soaking in boiling water for 4 minutes. (Dishes: ginger pork, abbage-port stir fry, etc.)

100g: 4520001200002 1kg: 4520001200170

Weight: 100g/1kg List price: ¥320 (tax excluded) Best-before date: 2 years

Quantity per case: 20 packs/10 packs 100g: 150×220×41(mm 1kg: 360×360×60(mm)

The secret to the satisfying texture is a tissue structure that doesn't absorb too much water!"

We have measured the water absorption rate of soybean meat (mince) from our company

















Kameda Seika









Sovbean and Brown Rice Sovbean and Brown Rice Veggie Slices

Thinly sliced meat type. Ready to use for king after soaking in hot water for 1 minutes and you can cook soy-meat di<mark>shes v</mark>ery easily. Ideal for Japanes dishes. (Dishes: Nikujaga etc.)

og: 4520001200200 .3kg: 4520001200262

Weight: 60g/1.3kgList price: ¥320 (tax excluded)/ st-before date: 1 years

antity per case: 20 packs/4 packs

oiling water for 4 minutes and 1 minut after turning off the heat. (Dishes: fried icken, sweet and sour pork, etc.) Best-before date: 2 years Quantity per case: 10 packs



Contact Information: Sales Team, Food Business Department, Contact Information-Sales Team, 1966 Salinis Kameda Seika Co., Ltd.. Tel: +81-3-6858-9709



Meat Block Type

It can be cut into various shapes and frozen without soaking in boiling water. It

AN code: 4901313940600 Weight: 15kg (12 pieces × 5 packs) ●List price: -●Best-before date: 360 days

Quantity per case pprox. L 155(±25) ×W 60×H 30 (mm)



Veggie Block

Thick block type. A great product to enjoy

be used for cooking after soaking in

more satisfying eating experience. It can

Plant Base Patty

A hamburger patty made without using any animal-derived ingredients and rich in <mark>der</mark>ived plant protein. Frozen type that can be served as-is after grilling. The ground and a delicious meaty taste

85g: 452000120091 20g: 4520001200927 85g×10 pieces/120g×10 pieces

Best-before date: 365 days Quantity per case: 12 packs/10 packs

%List price is domestic price

Disaster Prevention Stockpiles

Kameda Seika Group's emergency stockpile products are made from 100% Japanese rice, are free of all 28 specified allergens in Japan, and are Halal certified, which can be used by a variety of people in the event of an emergency. Due to the recent disasters, personal stockpile purchase is increasing alongside the purchases by local governments and private companies. In addition to use as a disaster stockpile, our products are also popular as a handy food for mountain climbers and overseas travelers.

Contact Information: Sales Department, Onisi Foods Co., Ltd.

100g Onisi's Alpha Rice Series

Best-before date: 5 years 6 months

●Product dimension: 160 ×152 ×70 (mm

Disaster Food Rice Porridge

(Plain/Japanese Plum)

Koshihikari rice. Twice-cooked Universa

Design Food: it can be crushed with your

tongue. Free of all 28 allergens (specified

anese Plum: 4901313195123

Rice porridge made with Japanese

required (comes with spoon).

Plain: 4901313927717

Olist price: ¥250 (tax excluded)

Quantity per case: 40 packs

120 ×180 ×~18(mm)

Best-before date: 5 years 6 month

Weight: 200g

Plain White Rice; Gomoku; Dry Curry; Red Bean Rice; Kinoko Mushroom Rice;

Products with Japan Disaster Food Certification

Onisi's Curry Rice Set/

Mild Curry Rice Set Supervised

by CoCo Ichibanya

One-serving set containing retort curry

and Alpha Rice, free of all 28 allergens

specified and other ingredients)

delicious curry in collaboration with

Mild Curry: 4970088060103

List price: ¥550 (tax excluded

Ouantity per case: 15 × 2 packs
Product dimension:

260 × 200 × 35 (mm)

Best-before date: 5 years 6 month

lapanese curry house chain CoCo

Curry: 4970088060097

Tel: +81-3-3452-4020 Address: Ichigo Hizirizaka Building 3rd Floor, 4-2 Mita 3-chome, Minato-ku, Tokyo 108-0073, Japan

Alpha Rice Ethnic Series

(Biryani/Nasi Goreng)

nesia and Malaysia. Products with

Birvani with spices used in wide regions

luding India and the Middle East

pan Disaster Food Certification and

Traditional spicy Nasi Goreng from

Biriyani: 4970088140522

Quantity per case: 50 packs

160 ×152 ×70 (mm)

Weight: 80g

Nasi Goreng: 4970088140515

OList price: ¥340 (tax excluded)
OBest-before date: 5 years 6 months

Onisi's Rice Cookies

8 pieces

(Coconut Flavor)

mon cookie ingredients such as

wheat, milk, or eggs are not used. Made

with rice flour from Niigata Prefecture. A crispy cookie that melts in your mouth.

veloped by a pastry chef who has

carefully picked the ingredients. No

JAN code: 497008889010

OList price: ¥220 (tax excluded)

Quantity per case: 24×2 packs

163 ×66 ×35 (mm)

Best-before date: 5 years 6 months

(PHOs) are used.

rtially hydrogenated fats and oils

Japanese Space Food Certification to Offer Japanese Food in Space

Onisi Foods has been participating in the Japanese Space Food Project of the Japan Aerospace Exploration Agency (JAXA) since 2005 to offer "Japanese Space Food" to Japanese astronauts staying at the International Space Station (ISS). In 2007, four of Onisi's alpha rice products were certified by JAXA as "Japanese Space Food." They met advanced criteria such as hygiene, safety, long shelf life, and being lightweight. Onisi is developing products with a dream in mind that, in the near future, anyone might be able to go to space with ease.

Lactic Acid Bacteria

Kameda Seika Co., Ltd. has developed plant origin lactic acid bacteria.

They are select lactic acid bacteria that have cleared strict standards from more than 300 strains of lactic acid bacteria derived from rice and fermented plant foods. Since it is a heat-killed form, it can be

blended into a variety of food products with no change in the product's taste due to line contamination or acid formation. Please make use of this product for the development of health foods.

Scan the OR code to watch the introductory video.





It has been confirmed that lactic acid bacteria K-1 derived from brown rice improves intestinal regulation and was a skin moisturizing effect. Lactic acid bacteria K-2 derived from sake lees has been confirmed to exert anti-allergic effects, by helping to reduce atopic dermatitis and cedar

[Compatible with the Food with Functional Claims System in Japan] Plant origin lactic acid bacteria K-1 (*L. casei* 327)

50mg: Intestinal regulation

100mg: Intestinal regulation and moisturizing effect (Double health claim) (Health claim example)

It has been reported that plant origin lactic acid bacteria K-1 (L. casei 327) has functional effect to keep the skin moisturized and to improve intestinal regulation.

(Plant origin lactic acid bacteria K-2 is being applied for food with functional

Clinical trial (double blind study)

Test food: K-1 50mg (n=50) or placebo (n=45)

●Intake of *L. casei* 327 improves defecation in

healthy adults who have relatively low

Biosci Microbiota Food Health.2018;37(3):59-65.

Recommended for those who are worried

defecation frequencies.

REFERENCE

about dry skin.

Contact information: Kameda Seika Co., Ltd. Tel: +81-3-6858-9709 Address: Prime Tower Tsukiji 2nd floor, 3-3-8, Irifune, Chuo-ku, Tokyo 104-0042, Japan



Plant Origin Lactic Acid Bacteria K-

Best-before date:3 year

Quantity per case:1 pac

powder containing 1 trillion CFU/g of from brown rice.

Weight: 42g (tax excluded) Best-before date: 5 years 6 months

120 ×160 ×22.5 (mm)



42g Keitai Onigiri Salmon

A portable rice ball that can be enjoyed hout the need of molding. The 3 point-cut method keeps your hand clean Long shelf life. Lightweight, compact, and

JAN code: 4970088140393

Quantity per case: 50 packs

20g Disaster Food

Haihain

The first snack for habies (Haihain) is now

designed for long-term storage. Product

signed for babies. Babies from 7

onths old can enjoy. Contains plant

ingredients), flavoring, coloring, and

28 allergens (specified and other

JAN code: 4901313935446

Olist price: ¥240 (tax excluded)

Best-before date: 2000 days

Quantity per case: 24 pack

150 ×245 ×50 (mm)

Weight: 20g

origin lactic acid bacteria K-2. Free of all

Plant origin lactic acid bacteria K-1 rganizer: Wellness Life Japan Executive Committee

Plant Origin actic Acid Bacteria K-2

vder containing 1 trillion CFU/g of derived from Sake lees.

 Best-before date:3 year Quantity per case:1 pack

decreased from pretrial at week 8 and 12 in the K-2 group but not in the placebo group. nmended for those suffer from hay fever

Clinical trial (double blind study)

Ingestion period:12 weeksTest food: K-2 200 mg (n=16) or placebo (n=17)

[Medical evaluation] The clinical severity of AD which was evaluated by

K-2

■The skin severity scores were significantly

Jellv. etc. Our products can be used for a variety of foods.

(2000)

おかゆ

erity scoring system proposed by the guideline on Japanese Dermatological Association.



ellness Food Award 2021 Food material division Silver medal 2021 Conve

Plant origin lactic acid bacteria K-2 Organizer: Japan Society for Bioscience, Biotechnology, and Agrochemis

upplement ●Rice cracker ●Beverage ●Miso

Rice Porridge

Employing Kameda Seika's rice research technology and know-how, this rice porridge was developed with 100% Koshihikari rice, which is soft enough to be crushed by the tongue. It is moderately thickened, and the water and rice do not separate even when it is cold. The double-cooking method makes the rice fluffy and soft while preserving the graininess of the rice. This product can be enjoyed by everyone from children to the elderly.



Rice Porridge

(Plain/Japanese Plum)

200g: 4901313000458 (Plain) 4901313000410 (Japanese Plum) Og: 4901313927120 (Plain 4901313927144 ight: 200g/150g

•List price: ¥160/¥141 (tax ex Best-before date: 3 years antity per case 24 packs/36 packs 200g: 177 ×117 ×18(mm

Ion Balance Rice Porridge JAN code: 4901313927113 Weight: 100g List price: Best-before date: 25 months Quantity per case

6 packs × 6 boxes

155 ×120 ×18(mm)

%List price is domestic price. *I ist price is domestic price