

November 29, 2023

ADEKA CORPORATION

## ADEKA's Plant-based Food Café *ADE-Café* opens for a limited time.

ADEKA CORPORATION (President and Chief Executive Officer: Hidetaka Shirozume) will open *ADE-Café ~Delicious & Sustainable~* at ECO FARM CAFE 632 (6-32-10 Jingumae, Shibuya-ku, Tokyo) from December 1 to 10, offering an original menu using our professional use plant-based food brand *Deli-PLANTS series* for a limited time.

ADEKA Group is a global provider of "SOZAI" (our Excellent Value; products, technologies and services) that enrich people's lives in a wide range of markets. Among them, since the start of margarine production and sales in 1929, the Adeka Group's food business has been committed to the realization of an affluent diet through the pursuit of delicious taste. In recent years, the business also been working to solve social issues, such as reducing environmental impact, food waste, and labor shortages, by making full use of its unique technological capabilities.

*ADE-Café* is a project by Adeka to go beyond B to B business and promote plant-based food, which is attracting attention for its reduced environmental impact, health consciousness, and stable food supply, to a wider audience. At *ADE-Café*, customers can enjoy a wide variety of menu items, including "*ADEKA's Jimisugo Parfait*" recommended by Erika Ikuta, the company's image character who a well-known artist in Japan. The menu has been developed with a focus on deliciousness that overturns conventional wisdom.

We hope you will come and enjoy the delicious taste of ADEKA's plant-based food!



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## ■ Outline of the *ADE-Café ~Delicious & Sustainable~*

Open	December 1 to 10, 2023
Location	ECO FARM CAFE 632 (6-32-10 Jingumae, Shibuya-ku, Tokyo) access : 2 min. walk from Exit 7 of Tokyo Metro Meiji-jingumae Sta./ 7 minutes walk from JR Harajuku Sta.
Hours	11:00~20:00 (L.O. Food 19:00、 Drink 19:30)

## ■ Limited Menu



### Vegetable gratin with béchamel and meat sauce <sup>★1</sup>

Price : JPY 1,100 (TAX-IN)

Delicious vegetable gratin with lots of plant-based butter and cheese.  
(rice butter, plant-based cheese, soy meat, oat milk, seasonal vegetables)



### Creamy udon noodles with plenty of mushrooms <sup>★1</sup>

Price : JPY 1,100 (TAX-IN)

A new type of Western-style udon. Enjoy the richness of the soup stock and the aroma of oats milk.  
(oat milk, mushrooms, plant-based cheese, seasonal vegetables)



### ADEKA's *Jimisugo Parfait* <sup>★2</sup>

Price : JPY 1,100 (TAX-IN) / half-size JPY 650 (TAX-IN)

This plant-based food dessert uses ADEKA's *Deli-PLANTS* in place of animal milk, cream, and cheese.

(oat milk, pistachio, chocolate sauce, oat chocolate pistachio ice cream, cacao crumble, pistachio plant cheese mousse, raspberry sauce, plant raspberry mousse, raspberry gelato)



### Oat-scented French toast <sup>★2</sup>

Price : JPY 1,100 (TAX-IN)

Baguette soaked in oats milk and maple syrup and baked to a crisp in plant-based butter.

(bread, oats milk, rice butter, plant-based whipped cream, fruit, maple syrup)

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## Oats masala chai

Price : JPY 650 (TAX-IN)

Masala Chai made with oats milk. It is a delicious and heart-warming hot drink.

(oat milk, black tea, spices ; cardamom, clove, cinnamon)



## Assorted *Deli-PLANTS* cheese

Price : JPY 100 (TAX-IN)

Let's try the delicious taste of ADEKA's plant-based food *Deli -PLANTS* itself!

(bread, plant-based cheese ; semi-hard cheddar, tomatoes, olives)

★1 Lunch time (11:00-17:30) includes soup, salad, and drink (other times, single item. The photo is an image of lunch time.)

★2 Plus a drink for JPY 300.

<set drink> Coffee (HOT/ICE), herbal tea (HOT/ICE), cafe latte (HOT/ICE) +JPY 100, cola, ginger ale, apple juice

※ Milk, butter, cheese, and whipped cream used in this menu are non-dairy products.  
Milk and eggs are also used in the same kitchen.

### ■ Order a limited menu and receive a free gift!

During the period, orders of *ADE-Café* menu will receive "ADEKA x Erika Ikuta Original Coaster".

※ One coaster per menu item; even if you order two or more items, you will only receive one coaster for the Assorted Deli-PLANTS cheese.



## Supplement: About ADEKA's *Deli-PLANTS* series

Deli-PLANTS is Adeka's plant-based food brand for professional use, created with the desire to make delicious plant-based food a common part of the dining table.

The taste overturns conventional wisdom, and its strength lies in its "ease of use," which makes it tasty as is and supports easy menu creation. In addition, the health benefits of plant-based foods, such as reduced cholesterol, fat, and calories, and abundant dietary fiber, are maintained.

Since its launch in April 2022, the product has been gradually adopted in a variety of industries, including hotels, restaurants, and department stores, and we are working to further expand its use.



**Deli-PLANTS**

<For inquiries about *ADE-Café*>

E-mail : [info\\_adecafe@adeka.co.jp](mailto:info_adecafe@adeka.co.jp)

※ **Application period: Thursday, November 30, 2023 - Monday, December 11, 2023**  
**(9:00 - 17:00 excluding Saturdays and Sundays)**

### ■ Contacts

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