

Values of Frozen Foods



SALES EXPANSION	TASK REDUCTION	WASTE REDUCTION
<ul style="list-style-type: none"> • High quality products • Reliable brand • Wide variety of Japanese-style menu 	<ul style="list-style-type: none"> • Simple operation • Stable deliciousness • Time-saving 	<ul style="list-style-type: none"> • Food loss reduction • Environmentally friendly • Better hygienic condition at kitchen

DO YOU HAVE PROBLEMS LIKE THESE?

- Necessity to improve customer's satisfactions by providing deliciousness and high quality menu
- Difficulty in providing menu which is unique from other restaurants

- Cooking quality is different depending on person who cooks
- Insufficient preparation time due to lack of human resources
- Difficulty in meeting large demand within limited time

- Food loss and waste due to difficulties in controlling preparation
- Kitchen odor and bugs due to garbage
- Difficulty in maintaining hygienic and safe operation

SOLUTIONS

- Ajinomoto technologies and wide variety of high quality Japanese-style menu fulfill customer satisfaction
- Reliable Ajinomoto brand

- Simple cooking instructions achieve consistency in taste and Golden Browning
- Solve cooking staff shortage by saving preparation time and providing large scale cooking in short time

- Easy to use required quantity in required timing, leading to easy inventory control
- Kitchen garbage reduction
- Maintain products' safety and quality below -18°C storage which prevents microorganisms growth

Eat Well, Live Well.



Trusted Brand



Best Selling in Japan



Save Effort & Time for Preparation



Short-time Offering



Good Easy Control of Stock



Reduce Food Loss