

# About Yeastock

Yeastock is an innovative yeast extract seasoning developed through a joint project of Asahi Breweries Group, the No.1 yeast extract manufacturer in Japan, and Mitsui & Co., Ltd., which oversees various worldwide operations. To promote food safety and a healthy lifestyle for our consumers, we offer the world a natural, yeast-derived savoriness from the technology of Asahi Breweries Group. Yeastock will be your partner in developing new and innovative products.



“ 3 characteristics of Yeastock ”

- ▶ Natural
- ▶ Traditional Japanese fermentation technology
- ▶ Creation of new value



## Asahi's abilities in yeast development and safe and secure quality

Asahi Breweries possesses a yeast bank including several thousands of types of yeasts, and yeast information has been compiled in a database. Using such cutting edge technologies for yeast, the company has launched hit products such as Asahi Super Dry. We have applied these technologies to the field of foods and have successfully developed yeast with high content of glutamic acid (a kind of natural amino acid) and characteristic functions. Furthermore, by utilizing our technologies for culturing these yeasts and our extracting technology, the Yeastock series of safe and secure yeast extract was developed.