

August 21, 2019
KANEKA CORPORATION

“Milk for Bread” & “Café au lait for Bread” is now sold in
Convenient, drinkable sized cartons (200ml)

Kaneka Shokuhin Co., Ltd. (Headquarters: Shinjuku-ku, Tokyo; President: Genichiro Kocho), affiliate company of Kaneka Corporation (Headquarters: Minato-ku, Tokyo; President: Mamoru Kadokura), has started selling milk (Product name: “Milk for Bread™ 200ml”) and café au lait (Product name: “Café au lait for Bread™ 200ml”).

Kaneka started selling “Milk for Bread” and “Café au lait for Bread” in April of 2018 and 2019 accordingly, both in 500ml cartons. We are fortunate that both drinks have been receiving favorable reputation from our business partners and customers for its “rich but refreshing aftertaste”.

It is our pleasure to announce that we have released a convenient, drinkable size (200ml) for which we have received numerous requests. It is a size that it easy to carry around wherever you go. We hope you enjoy these drinks together with your favorite breads in all occasions.



Kaneka sell “Fermented butter” and “Belgian Yogurt™ Pur Natur™” in addition to our “Milk for Bread” and “Café au lait for Bread” based on high quality raw milk from Hokkaido and Pur Natur’s technologies. We will continue to increase our product lineup and accelerate the market development.

About “Milk for Bread 200ml”

Customers: Bakeries, mass retail stores, convenience stores, and general retail stores in Japan

Volume: 200ml

Suggested Retail Price: 148 yen+ tax

Features: “Raw Hokkaido milk” Using raw milk from Hokkaido and is unadulterated (whole milk).

“Proprietary technology” Adopting Pur Natur's sterilization method in order to offer refreshing aftertaste while maintaining the richness of raw milk.

About “Café au lait for Bread 200ml”

Customers: Bakeries, mass retail stores, convenience stores, and general retail stores in Japan

Volume: 200ml

Suggested Retail Price: 158 yen+ tax

Features: “Generous portion of raw milk” Rich blend using 94 % of raw milk from Hokkaido.

“Coffee beans” Using Guatemala’s beans which features deep flavor.

“Proprietary technology” Adopting Pur Natur's sterilization method in order to offer refreshing aftertaste while maintaining the richness of raw milk.

For product inquiries Kaneka Shokuhin Co., Ltd.

0120-97-1207 (10:00 a.m. to 5:00 p.m. excluding weekends and holidays)



< General description of Kaneka Shokuhin Co., Ltd. >

Headquarters: Shinjuku-ku, Tokyo, Japan

Business description: Purchase and sales of food for bakery, confectionery, and processed foods,
Machine sales

President: Genichiro Kocho

< General description of Pur Natur Invest BVBA (Pure Nature) >

Headquarters: the Kingdom of Belgium Kruishoutem

Business description: Manufacture and sales of dairy products, jams, fruit spreads

President: Marc Verhamme