

A Cocoa Powder Alternative Proposal



Created from Upcycled Ingredients

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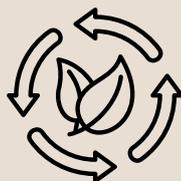
Roasted Soybean Coffee Powder
(Fine Grade)

The aromatic “fine powder” naturally produced during the manufacturing of soybean coffee has been upcycled into a valuable new ingredient.



Rising Raw Material Costs / Avoiding Supply Risks

“Roasted Soybean Fine Powder” can be supplied at roughly 1/6 the cost of cocoa powder, providing a stable supply. A new ingredient that mitigates price fluctuation risks.



As a Sustainable, Upcycled Ingredient

By reusing by-products generated during production, this upcycled design aims for zero waste.



A Proposal for Body-Friendly Ingredients

Caffeine-free, made from 100% Japanese soybeans, high in protein and dietary fiber — ideal for plant-based sweets and protein products.

- Made from 100% Japanese soybeans, with **twice** the protein of pure cocoa.
- Roasted aroma reminiscent of dark coffee and bitter cocoa, adding depth and richness to confections.
- An ingredient that expands recipe possibilities, from confectionery and bakery to beverages, seasonings, and cooking applications.

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