



Sustainability News

Rescuing surplus ingredients through collaboration with local producers

We would like to introduce an example of collaboration with local producers at service area stores operated by KR FOOD SERVICE CORPORATION (Osaka-shi, Osaka Prefecture; Representative Director: Naoto Hamano), a group company of create restaurants holdings inc.

Tatsuno-Nishi Service Area (Osaka bound / Okayama bound) (Hyogo Prefecture)

Turning green onion outer leaves trimmed during shipping into a "secret ingredient" for ramen

Through harvesting experiences at local green onion farms, we learned that the **outer leaves of green onions were being discarded during shipping due to size adjustments...**



How can we put this to good use?

Processed into **"green onion oil"** as a **secret ingredient** for ramen

Homemade green onion oil



Shingu Green Onion Ramen



Store manager

It came out so good, we even entered it in the service area menu contest!

We're happy to have the opportunity to promote Shingu green onions!



Green onion farmer

Nagashino-Shitaragahara Parking Area (Nagoya bound) (Aichi Prefecture)

Turning irregularly shaped fried tofu that can't be shipped into delicious "kitsune udon" (Udon Noodles with Sweet-Savory Fried Tofu)

We met this tofu shop through an introduction from local government.

The irregularly shaped fried tofu that couldn't be shipped from there...



Even if they're irregular, restaurants can use them!



Processed into **fluffy, sweet-savory simmered fried tofu**



Kitsune Udon

Approximately 4,000 servings sold annually!!

Created a promotional poster featuring the tofu shop owner!



Store manager

It's so rewarding to take local ingredients and turn them into something really special!

We're so happy that ingredients we couldn't ship are put to good use and enjoyed by so many people!



Tofu shop owner