



Wamame Foods Inc. Premium Brand “Waygu™” to be Served at Vancouver Ted2022 Conference in Vancouver April 10 – 14 2022.

VANCOUVER BC, April 5, 2022, Wamame Foods Inc. (the "Company" or "Wamame") is pleased to announce that it's premium brand Waygu™ will be showcased at Ted 2022 Vancouver on April 10 -14 2022, serving premium plant-based wagyu quality beef strips within the Innovation Showcase center.

The 2022 TED Conference takes place from Sunday, April 10th to Thursday, April 14th at the Vancouver Convention Centre. There are around 70 speakers scheduled to take the stage over the course of the event, including Bill Gates, Elon Musk and former Vice President turned climate activist Al Gore. Along with the standard TED Talks during the five days, there are also various workshops, exhibits and other more interactive experiences on offer. The conference offers an opportunity for selected innovative food suppliers to be presented within the Innovation Showcase center highlighting the latest and greatest in the culinary world.

“We are extremely excited to have our Waygu™ products showcased at Vancouver TED2022 as an official product partner of this years’ event. TED is known for bringing the best innovation, discussions, passion and influencers from around the world, and to have Waygu™ part of the conference is an exciting opportunity to showcase our innovative premium product to some of the most influential people.” commented Mr. Jarrett Malnarich, CEO of Wamame. Malnarich continued, “Wamame is set to unveil our much talked about plant-based Waygu™ and will be looking at this opportunity as a steppingstone to our North American product launch at the Restaurants Canada Show in Toronto in early May and the National Restaurant Association conference in Chicago later that month.”

Waygu™ has the same tenderness and rich aroma that you would expect from wagyu beef but without any of the negative consequences surrounding animal agriculture. Waygu™ is made in Japan in small batches using traditional, premium ingredients and is produced with the same care and attention that you expect with Japanese craftsmanship. Waygu™ provides the ultimate in flavour and is not just a stand out product in the plant-based space, but in the broader culinary world as well.

About Wamame Foods Inc.

Wamame Foods Inc. based in Vancouver BC, is focused on the development and distribution of innovative, premium plant-based Japanese-Asian meat alternatives. To date, the Company has created and launched Waygu™, a brand representing the highest quality of plant-based meat alternative products. Wamame’s products are targeted at a growing common core consumer group referred to as “flexitarians” in the industry, that is an individual looking to substitute animal proteins in their diet with plant proteins. The Company tests and validates its products in high-end, top-rated restaurants around the world and brings them to market through diversified distribution networks that include “food service” and “direct to consumer” channels.