



Wamame Foods to Exhibit at Upcoming Plant Based World Expo in New York, NY

VANCOUVER BC, August 26, 2022, Wamame Foods Inc. (the "Company" or "Wamame") is pleased to announce that it will be exhibiting and presenting its premium Waygu™ plant-based beef alternative at the Plant Based World Expo taking place September 8 & 9, 2022 at the Javits Convention Center in New York, NY. The Wamame team will be located at Booth #420, sampling Waygu™ to all attendees over both days of the show.

Plant Based World Expo is a 100% plant-based event designed exclusively for foodservice and retail professionals, distributors, investors, and manufacturers. Now in its third year, Plant Based World Expo is a place to discover innovative plant-based products, listen to industry leaders and pioneers, and connect with the key decision makers in the trade, including retailers, foodservice operators, investors, buyers, distributors, and brokers. It is also an opportunity to sample the best plant-based food from industry leading food producers in North America and around the world.

"We are excited to be presenting Waygu™ at Plant Based World Expo in New York," commented Mr. Jarrett Malnarich, CEO of Wamame Foods Inc. "Plant Based World Expo provides us with another opportunity to showcase Waygu™ directly to key decision makers in the food industry who are focused on alternative foods and sustainability and demonstrate why Waygu™ is the leading premium plant-based meat alternative in the market."

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.