



Wamame Products Now Available at Top Hotels in Asia and North America

VANCOUVER BC, October 5, 2022, Wamame Foods Inc. (the "Company" or "Wamame") is pleased and excited to partner with some of the world's finest hotel chains. Wamame products will now be included on the menus of some of the finest hotels in South-East Asia and North America.

Inspired by Japanese craftsmanship and Canadian innovation, Wamame was founded to develop the world's best tasting plant-based animal protein alternatives. These ground-breaking products, including Waygu™, the best plant-based beef alternative in the world, offer unprecedented texture and taste, making Wamame products virtually indistinguishable from the non-plant-based versions.

Now the finest hotel chains in the world are seeing the enormous potential of plant-based menu items and are searching for the best products for their discriminating guests. Each hotel, including all Shangri-la Hotels across Asia, choose Wamame's product lines for their quality and commitment to fine dining. Other globally recognized locations include such prestigious venues as The Fairmont Singapore, The JW Marriott Singapore and the Sheraton Hotel Maui.

"We are excited that Wamame products are now available in these world class hotels," commented Mr. Jarrett Malnarich, CEO of Wamame Foods Inc. "Being added to the menu at hotels such as these validates that Wamame produces the highest quality plant-based alternatives in the world."

Wamame products are now on the menu in these best in class hotels, providing their guests with a best in class plant-based cuisine experience.



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.