Japan's Meat Alternative Oil Makes Your Dish Amazing!

Creating the tastiness of animal-fat through plant-based ingredients

botanova.

MIYOSHI OIL & FAT CO.,LTD. has thoroughly analyzed the ingredients that create the aroma of animal-fat taste such as that contained in conventional butter and lard. Using our own unique technology to create aroma and taste, we have succeeded in creating a brand new tastiness of the special properties of animal-fat taste on a plant basis.

With plant-based foods becoming more and more popular around the world, we develop revolutionary products from the botanova brand and bring them to the market.

MIYOSHI OIL & FAT CO., LTD.

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-Lard Taste-

This oil has the flavor of lard without animal-derived ingredients. By using MIYOSHI's unique technology, we have created an authentic animal-fat taste on a plant basis.

The Special Properties Behind Our Flavor

- Reproduces the aroma of lard with our original sweet and rich oil.
- Expresses cooked aroma by just simply adding to.
- Retains a fatty sweetness, thick and mellow aroma, like animal fat.

Recommended Uses

- As an alternative to "animal" lard.
- Flavoring for ramen noodles and vegetable soup.
- For burger patties, potstickers (gyoza), and filling of Chinese buns.
- Use as a stir-fry oil for fried rice and stir-fried vegetables.
- Use as a deep-fry oil for French fries and croquette.

The Special Characteristics Behind Our Product

- Brings out a rich flavor and delicious taste with original flavored oils that are seasoned with vegetables and malt rice.
- Masks an unappetizing smell of plant-based protein.
- Vegan certification by VegeProject Japan.
- Uses RSPO (mass balance) certified oils.





2-0787-17-100-00

The same production facilities also manufacture products containing animal-derived ingredients.

Sensory Evaluation of Hamburger Patties with Soy-meat



Storage condition: Store in a cool dark place (68°F/20°C or below) to avoid direct sunlight and moisture.



MIYOSHI OIL & FAT CO.,LTD. www.miyoshi-yushi.co.jp/en/



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-Tallow Taste-

This oil has the flavor of tallow without animal-derived ingredients. By using MIYOSHI's unique technology, we have created an authentic animal-fat taste on a plant basis.

The Special Properties Behind Our Flavor

- Reproduces the aroma of broiled meat and fatty sweetness of Wagyu beef.
- Enhances the satisfaction by its long-lasting aroma.
- Retains a fatty sweetness, thick and mellow aroma, like animal fat.

Recommended Uses

- As an alternative to "animal" tallow.
- Use as oil to mix into a plant-based meat patty.
- Use as oil for sautéing roast meat.
- Use as a flavor- and aroma-enhancer for curry and sauces.









The Special Characteristics Behind Our Product

- Reproduces the aroma of Wagyu beef tallow on a plant basis.
- Masks an unappetizing smell of plant-based protein.
- Vegan certification by VegeProject Japan.
- Does not contain leeks, scallions, garlic, onions, or Chinese chives, which are collectively called the "five pungent roots."
- Does not contain alcohol as an ingredient*.
- Uses RSPO (mass balance) certified oil.





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The same production facilities also manufacture products containing animal-derived ingredients.

*Alcohol is used in the manufacturing facility for sanitary control.

Sensory Evaluation of Hamburger Patties with Soy-meat



Storage condition: Store in a dark place (68°F/20°C or below) to avoid direct sunlight and moisture.



