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AMERICA’S TOFU SPECIALIST EMBRACES SOLAR POWER

House Foods America: Sun Fueled from Soybean Field to Fork

Garden Grove, California, August 18, 2010—House Foods America, makers of the highest quality, non-GMO tofu has expanded its use of green practices with the installation of a 213kW photovoltaic solar electric system at its headquarters in Garden Grove, California. Adopting solar power is the latest effort in sustainability from a company that is committed to using North American-grown soybeans. House Foods is one of the first businesses in Garden Grove to go solar as it reduces carbon dioxide emissions by 527,861 pounds per year, an equivalent of planting 6,139 trees.

“Turning to solar power is pivotal to meeting our company's environmental goals and delivering long-term customer value,” said Shigeru Natake, President of House Foods America Corporation. “Reducing energy consumption is part of our overall commitment to sustainability.”

Installed by Davis, California’s Blue Oak Energy, the new rooftop system will allow House Foods to produce energy during the day and offset the consumption from the electrical grid saving an estimated 333,397 kWh per year. House Foods invested \$1.65 million in the project with savings of approximately \$1.15 million over the lifetime of the system.

To inaugurate its solar-powered production system, House Foods opened its doors to the Mayor of Garden Grove, members of the press, and VIPs for a behind-the-scenes tour of the new solar panels and a peek at the tofu-making process. The company also teamed up with Master Chef Noriyuki Sugie, consultant at Bread Bar in Los Angeles, to create a three-course tofu tasting menu.

Chef Nori created a sampling of dishes, which focused on local and seasonal eating while showcasing tofu’s versatility. Signature dishes included **Tofu Ceviche**, Chef Nori’s take on a Peruvian classic; miso-marinated **Tofu Burger** with mizuna eggplant on

a tofu bun; and a **Tofu Brioche French Toast** with caramelized mission fig served alongside tofu walnut ice cream.

“House Foods just made it easier for chefs and home cooks to be green,” said Chef Noriyuki Sugie. “In addition to local and seasonal eating, people can feel good about using ingredients and products from a company that supports the environment.”

About House Foods America

Tofu specialists since 1983, House Foods America Corporation (HFAC) is dedicated to bringing you the most affordable, highest quality and widest range of the freshest Tofu products. House Foods uses only non-genetically modified (non-GMO) soybeans grown in North America. In a taste test conducted by the *San Francisco Chronicle*, House Foods Tofu was rated #1 and described as “creamy,” “tender” and “fresh-tasting”.

www.house-foods.com

5 Sustainable Tips from Our House to Yours

- 1. Simplify Cooking:** Cook more meals on your stovetop since ovens waste 94% of the fuel they use. Preparing a salad requires minimal to no energy and is full of good nutrients.
- 2. Eat Local and Seasonally:** Consuming local and seasonal foods means that fewer emissions are used to bring the food to the consumer.
- 3. Vary Your Protein:** Eat tofu as a protein alternative to meat protein. Creating one pound of meat protein requires seven pounds of plant-based protein. If land used to graze cattle was allocated for grain and/ or soybean production, it could feed up to seven times more people.
- 4. Recycle Food Waste:** Put your food scraps to use by composting them. Your leftovers can be put to good use in your garden or at a nearby farm instead of taking up space in a landfill
- 5. Use Your Legs:** Avoid driving whenever you can. This will not only save energy and eliminate carbon dioxide emissions but will help maintain a healthier you.