

Hakubaku Australia Pty. Ltd.

7 Waringa Drive, Wendouree Victoria, Australia 3355

Friday 24 October 2014

Verbraucherzentrale Hessen e.V. Große Friedberger Straße 13-17 60313 Frankfurt/Main

Statement as requested for: Hakubaku Organic Cha Soba Authentic Japanese Green Tea Noodles

To address your consumer's queries:

Green tea is commercially grown in the Victorian Alpine regions of Australia, as well as in other southern parts of Australia, and is exported to a number of countries, including Japan. The climate has proven to be quite viable. Hakubaku Australia Organic Cha Soba contains 2% of Organic green tea powder. We currently source this from the USA as organic Australian green tea powder is not available in commercial quantities. The information we provide on our packaging does meet EU standards.

The majority of Japanese noodles produced in Japan use Australian wheat flour as it is the most suitable wheat flour for Japanese noodles. Our parent company, Hakubaku Co. (Japan) built a factory in Australia to access the highest quality wheat, therefore we feel that the word 'premium' is an appropriate word to describe both our raw ingredients and our products. We make organic products and all of our suppliers must be certified organic.

As it happens, we have been in the process of changing our packaging design for marketing purposes. Please see attached. The new packaging will be in circulation in 2015.

Yours Sincerely,

7 Waringa Drive WENDOUREE VIC 3355 AUSTRALIA

Tel: +61 3 5339 5489 Fax: +61 3 5339 5789 www.hakubaku.com.au





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Summary as requested for: Hakubaku Organic Cha Soba Authentic Japanese Green Tea Noodles

Green tea is commercially grown in Australia. Our Cha Soba has 2% Organic green tea powder. This is from USA as organic Australian Green tea powder is not commercially available. Our packaging meets EU standards.

Most noodles made in Japan use Australian wheat flour. The quality is preferred. Hakubaku Japan built a factory in Australia to access the very best wheat, so we use the word 'premium'.

Yours Sincerely,

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