

ANA launches new healthy and halal meals



Diabetic, Low Fat, Low Calorie meals (same menu)
Sample of Economy Class meals



Low Salt meal
Sample of Economy Class meals

All Nippon Airways is offering a range of new healthy inflight dining options with the help of "[THE CONNOISSEURS](#)" culinary partners.

ANA says this will be that first time that a collaboration menu will be introduced for special inflight meals. Available on international flights, the new menu items are part of [ANA Future Promise](#) initiative to create stronger communities and achieve its ESG goals.

"Our inflight menus are constantly updated as we introduce new items based on passenger feedback and demand," said Junko Yazawa, Senior Vice President, Customer Experience Management & Planning, in today's announcement. "As we develop our in-flight dining options, we aim to ensure that delicious and satisfying meals are available to all passengers, regardless of their dietary habits. The need to offer healthy alternatives to traditional meals is growing, and we are proud to partner with world-class chefs to create rich menus that offer excellent choices to all passengers."

Beginning on October 1, ANA will offer four different diabetic, low fat, low calorie and low salt meals on international flights. The dishes have been created with the help of Hideki Takayama, a famous French-trained chef who has twice won the Bocuse d'Or International Culinary Competition Asia Pacific.

For the diabetic meal, Takayama and those in charge of creating the meals worked with the Japan Association for Diabetes Education and Care. ANA strictly follows the guidelines set by Quality & Safety Alliance Inflight Services to carefully select the ingredients that could be used. The additional health-conscious menu options follow ANA's trend of offering an increased selection of specialized dishes for its passengers. The airline has expanded its range of halal meals by [ANA Catering Service](#) which has obtained the necessary certification.