

Japan's Largest Food Ingredients & Additives Event!!



Discoveries with a real food business is here!

Food developers exploring Food safety, deliciousness and health functions are coming here!
B to B exhibition to realize lively technology exchange and meeting between the visitor and the exhibitor

Call for exhibitors

第29回 **ifia JAPAN 2024** 国際食品素材/添加物展・会議
International Food Ingredients & Additives Exhibition and Conference

第22回 **HFE JAPAN 2024** 健康/機能性食品素材展・会議
Health Food Exposition & Conference

Show Date & Venue
May 22 (Wed.) to 24 (Fri.), 2024
10:00-17:00pm Tokyo Big Sight South Hall 1・2・3・4

May 22 (Wed.) to 24 (Fri.), 2024
Tokyo Big Sight, South Hall
Organizer: Food Chemicals Newspaper, Inc.



CALL FOR EXHIBITORS !
Closing date : Jan. 31, 2024



Official Website: <https://www.ifiajapan.com/en>

Welcome to ifia/HFE JAPAN!



The Gateway into the Japanese Food Industry Market!



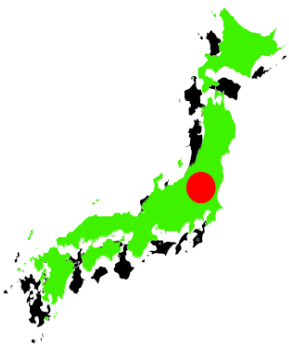
Why ifia/HFE JAPAN?

- *ifia/HFE JAPAN* is the leading functional food, ingredients and additives event in Japan.
- The three day event brings together over 30,000 manufactures and suppliers from all areas of the food industry to explore new opportunities and discover the latest products, techniques, and technology the industry has to offer. *ifia/HFE JAPAN creates a strong and reliable platform to launch into the Japanese market*, showcasing your products and services to key decision makers in the industry.
- With Japanese consumers now heavily shifting towards functional, healthy and nutritious foods, opportunities for the functional food, ingredients and additives industry are greater than ever.

*Don't miss the opportunity to be a part of
this multi-billion dollar market!*

Five Reasons to exhibit:

1. Japan's largest event covering food ingredients, additives and the health functional food sector.
2. Over 30,000 expected food developer and technician from across Japan and abroad researching for your products and services.
3. An aggressive audience promotion campaign ensuring you the right audience at the right time.
4. A high-level, three-day educational forum attracting senior-level buyers and decision-makers.
5. Cultivate new business and develop strategic partnerships with Japanese and international companies.

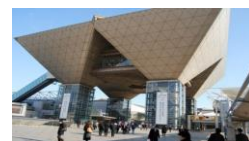


TOKYO BIG SIGHT

Venue

South Hall 1&2&3&4 (20,000 sqm)

For further information, visit the official site : <https://www.ifiajapan.com/en>



What is ifia JAPAN?



International Food Ingredients & Additives Exhibition & Conference

Come together “Food Ingredients & Additives” – Approach Food Taste and Safety scientifically –

Asia's largest event dedicated solely to the food additives and ingredients industries. Due to the sharp rise in price for raw food materials, never before has the demand for additives and alternative ingredients been so high. As a result, interest among buyers is at an all time high.

Exhibitor Profile

Acidulant	Fibers	Premixed seasonings	Sweeteners
Alternative	Flavorings	Preservatives	Tea
Antioxidant	Fructification products	Protein related ingredients	Testing equipment for ensuring safety and security on food
Bio-technology	Gelation Agent	Reinforcement	Thickener
Coloring agent	Herb and spice	Seasonings	Yeast
Conditioning agent	Hydrocolloids	Seeds	
Confectionery ingredients	Lactic acid bacterium	Soybean products	
Dairy products	Meal substitutes	Starch	
Egg products	Meat & Seafood products	Starter Culture	and more..
Emulsifier	Oils & Fats	Sub-materials for alcoholic liquor	
Enzyme	Polysaccharide		

What is HfE JAPAN?



Health Food Exposition & Conference

Come together “Health and Functional Food Ingredients” – Approach Diet and Health scientifically

Health Foods Expo is the leading exhibition for manufacturers and suppliers in the health conscious Japanese market. Increased focus on the benefits of healthy diets, balanced meals and other nutritional means will continue to play a major role in the consumer selection process.

Exhibitor Profile

Alternative healthcare related food products	FNFC (food with nutrient function claims)	Minerals	equipment
Amino-Acid	FOSHU (food for specified health new use)	Nutraceutical foods	Vitamins
Beauty-care food	Health foods	Nursing-care food	Cachet/Package/Containers for health food
Commissioned manufacturing firms	Herbs	Natural foods	
Commissioned testing firms	Juices	Organic food	
Dietetic food	Low-cal foods	Organic vegetables	and more...
	Malt extracts	Supplements	
		Analytical test technology and	

Number of Visitors at ifia/HfE JAPAN 2023

Date	Weather	Number of Visitors
May 17(Wed.)	Fine	8,392 (7,086)
May 18(Thu.)	Fine	8,174 (7,327)
May 19(Fri.)	Cloud/Rain	8,366 (8,284)
Total		24,932 (2022 year 22,697)

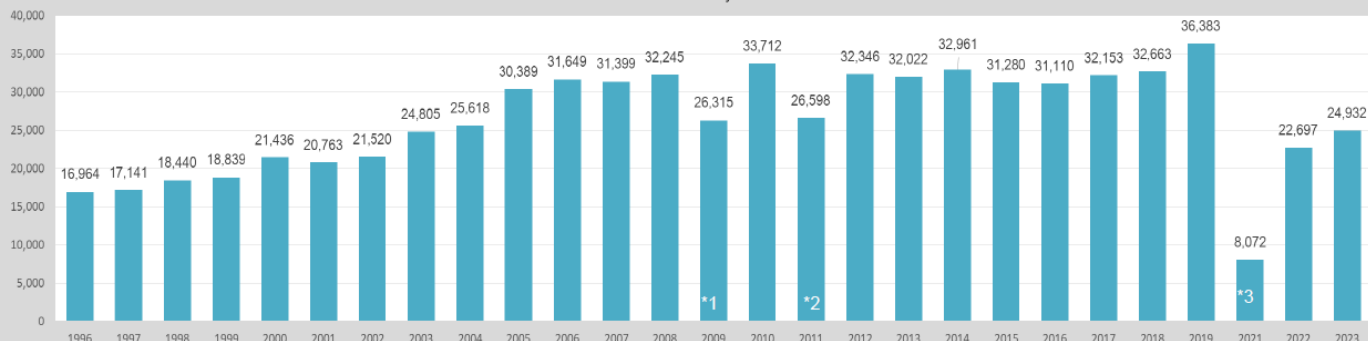


Changes in number of visitors

※HfE JAPAN has been held since 2003.

Year	1996	1997	1998	1999	2000	2001	2002	2003	2004	2005	2006	2007	2008	2009	2010	2011	2012	2013	2014	2015	2016	2017	2018	2019	2021	2022	2023
Total	16,964	17,141	18,440	18,839	21,436	20,763	21,520	24,805	25,618	30,389	31,649	31,399	32,245	26,315	33,712	26,598	32,346	32,022	32,961	31,280	31,110	32,153	32,663	36,383	8,072	22,697	24,932

Number of Visitors by Year



*1: outbreak novel influenza *2:The Great East Japan Earthquake *3: Significant decrease in the number of visitors due to the influence of COVID-19 infection

Canceled in 2020 to prevent the spread of COVID-19 infection

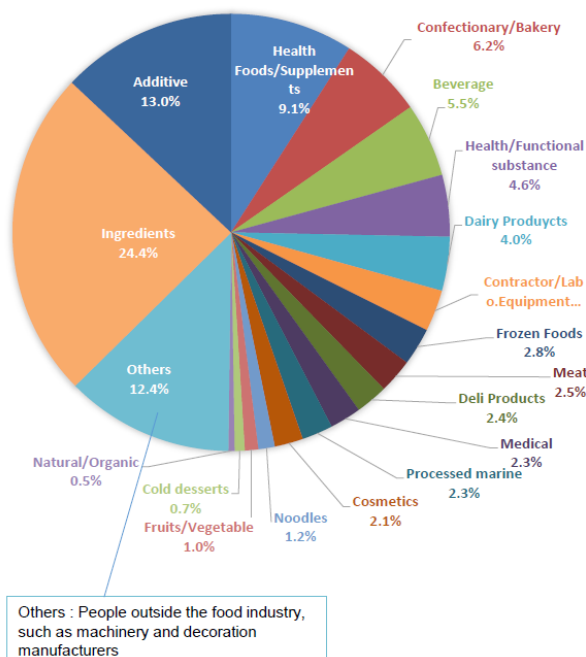
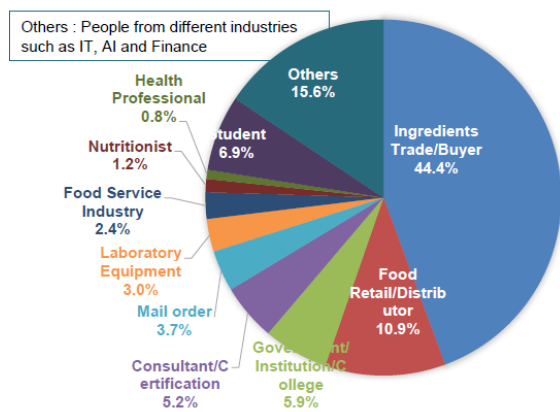
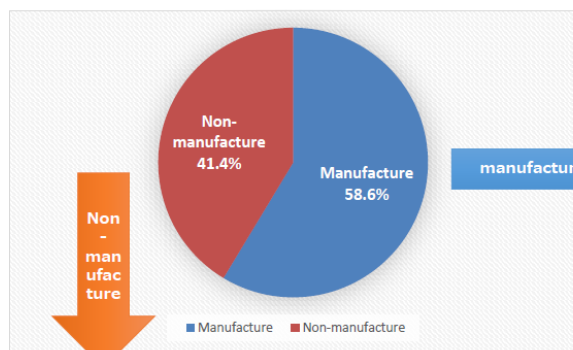
To attract visitors having high level of awareness, food technology and R&D, we will continue to transmit useful information concerning food ingredients & additives and nutritional food ingredients for health through our newspaper and magazine.

Visitor Questionnaire

ifia® JAPAN HfE® JAPAN

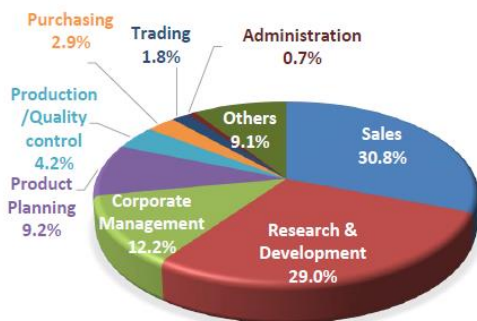
1. Industrial Classification

Breakdown

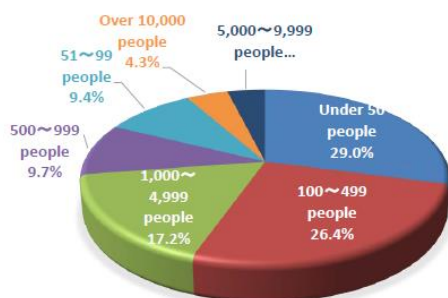


Others : People outside the food industry, such as machinery and decoration manufacturers

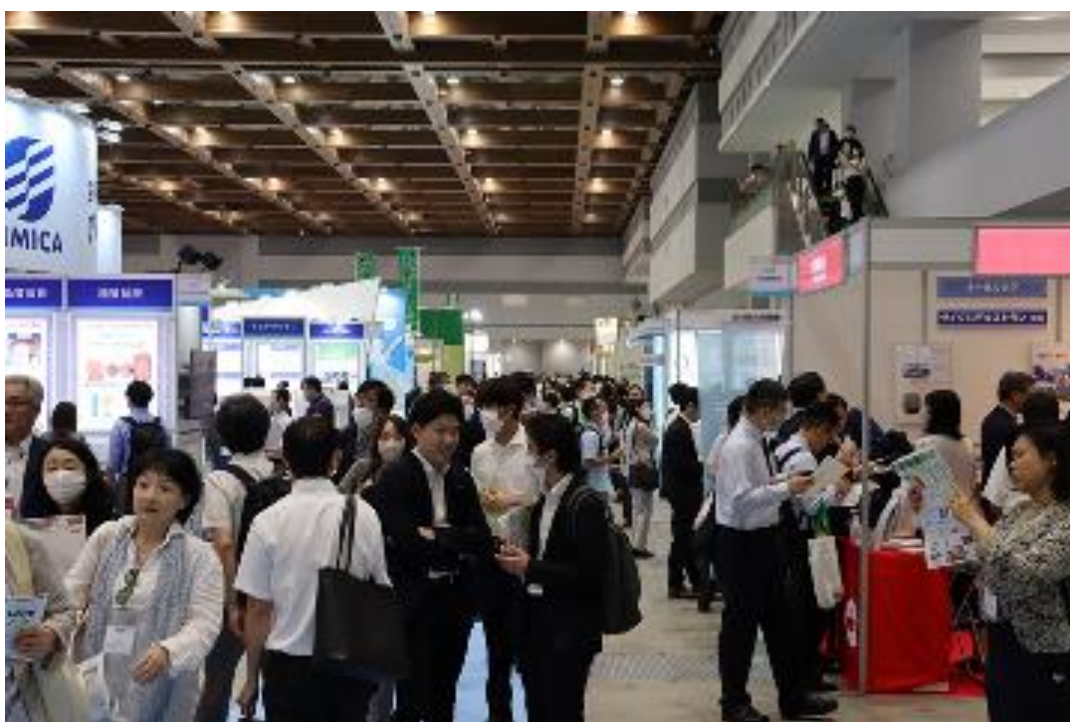
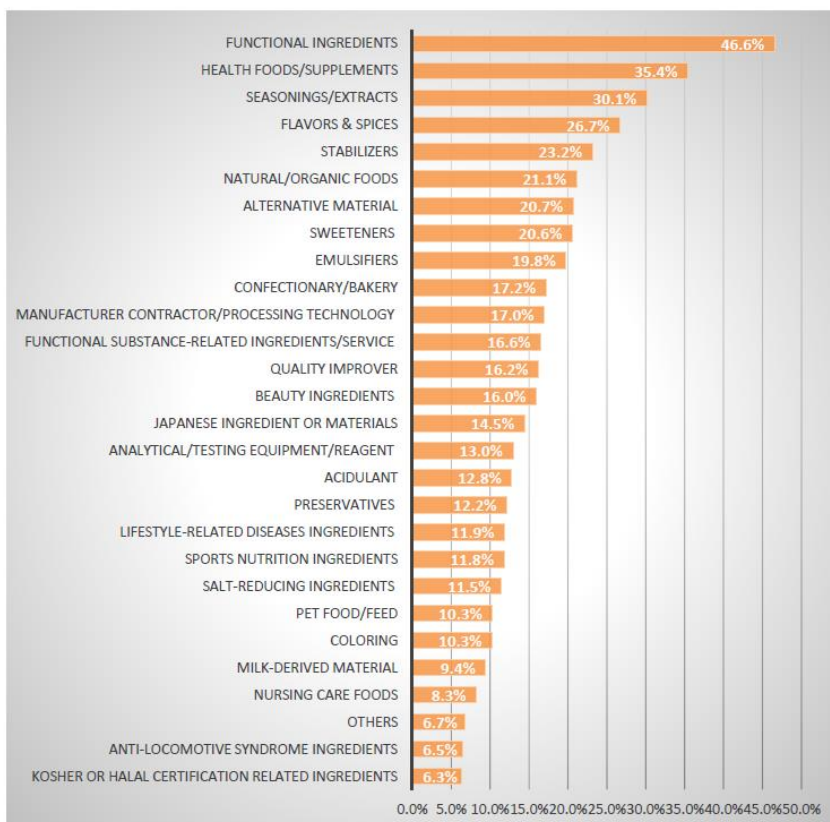
2. Department



3. Number of Employees



4. Exhibit products you are interested (multiple answers allowed)



Don't miss this unique opportunity to promote and introduce your products into the Japanese market !

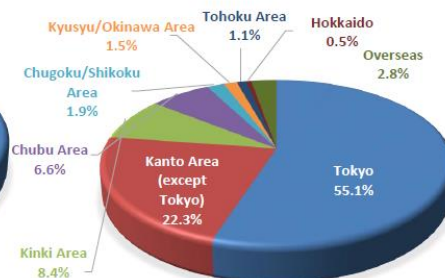
5. Are you involved in introducing new products/services of your company?



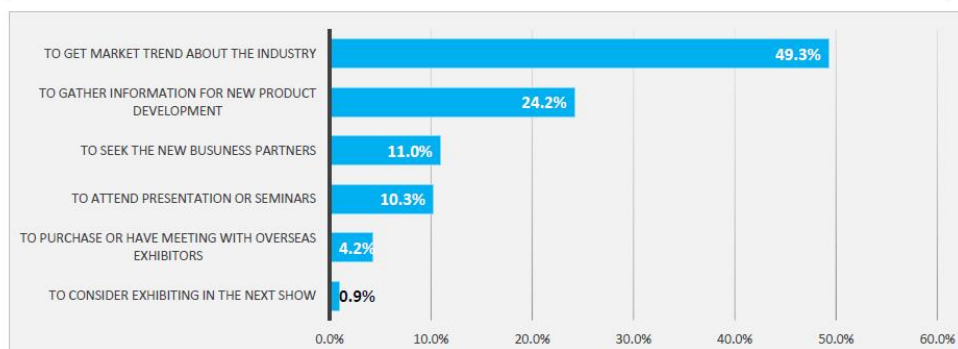
6. How did you get your admission ticket?



7. Area

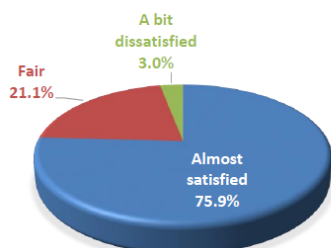


8. Purpose of visit (multiple answers allowed)

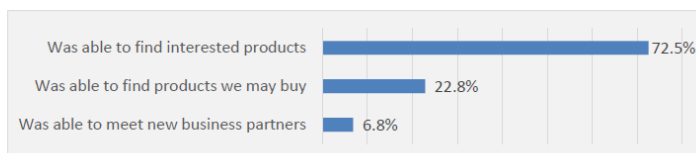


Visitor Questionnaire

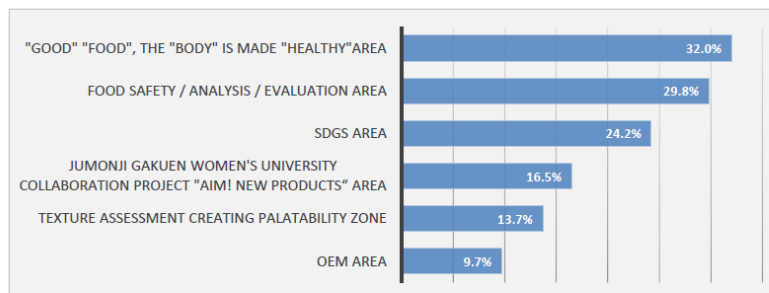
9. Are you satisfied with this show ?



11. What was a good point of the show? (multiple answers allowed)



10. Specialized zone you were satisfied with (multiple answers allowed)



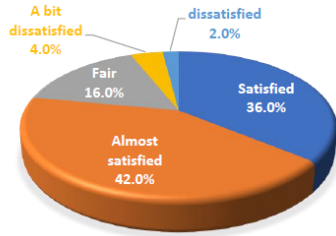
Topics we would like to see covered in the future:

Regarding materials and products related to shelf life, regulations to be aware of when exporting food overseas, and confirmation methods, the difference between overseas and domestic approval, Update of international harmonization of food additives, Autophagy in neuroscience, Function labeling notification, the latest information on food tech and its impact on the food industry, Allergy Labeling and Management Law, Relationship between intestinal microflora and the oral cavity, Upcycle, The future of unused and unused food ingredients and additives, NAMPT/NMN, NAD, Algae functional substance, Food texture improver, etc.

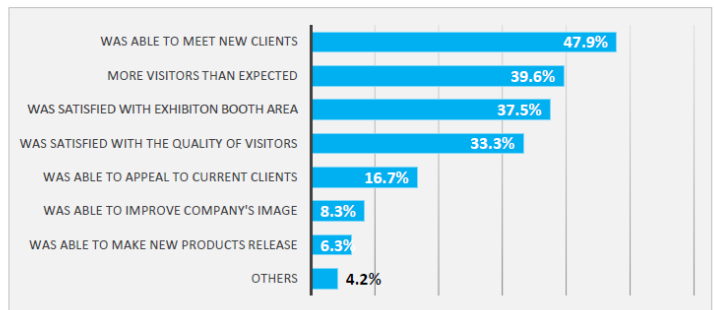
12. Visitor's comment (Excerpt)

- ✓ There was a lot of product information on the market for the first time, which was helpful.
- ✓ The number of presentations was small, but I would like to see more.
- ✓ It was smaller than I thought, but I was able to gain various knowledge such as new products, thank you.
- ✓ I participated for the first time, but I found fields and products that I was interested in, and learned a lot.
- ✓ I had an opportunity to talk with an exhibitor in the area project, and I wanted to participate again.
- ✓ I'm glad there was a product I wanted to consider purchasing.
- ✓ The South Hall was a little hard to find and felt far away.
- ✓ It was easy to understand because I could actually taste the food and see for myself.
- ✓ I remember that there were more exhibitors at the pre-corona event, so I felt a little unsatisfactory.
- ✓ I was able to find materials with various shapes, and it was fun because there were technologies that would be useful in examining new food inspection methods.
- ✓ I want to see materials and products related to shelf life.
- ✓ The product developed by a student at Jumonji was very good. The udon noodles are smooth and easy to eat.
- ✓ I'm a new employee, but I learned a lot. thank you.
- ✓ It is difficult to pass through places where there are many people standing still, so please take measures such as preventing them from spreading.

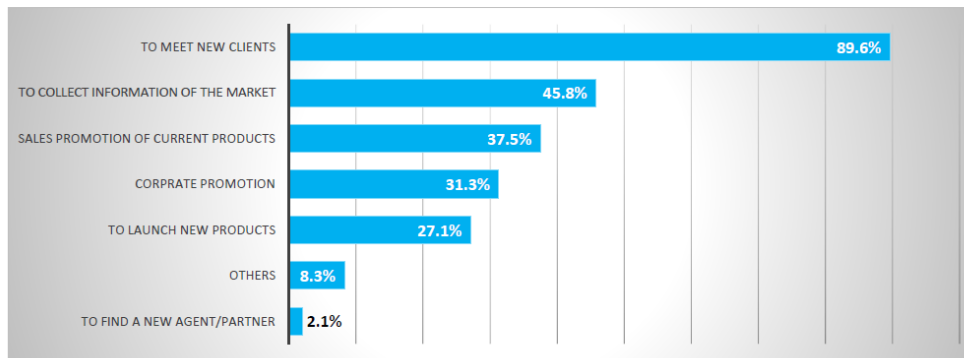
1. Are you satisfied with the show ?



1-1. Reason of satisfaction (multiple answers allowed)

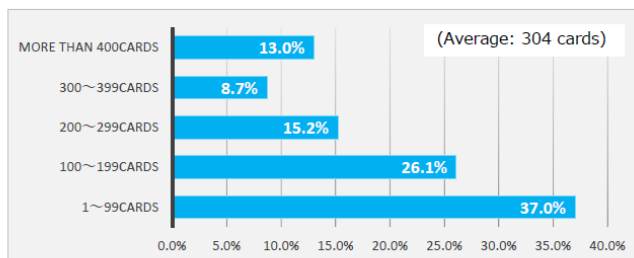


2. Purpose of your exhibiting (multiple answers allowed)

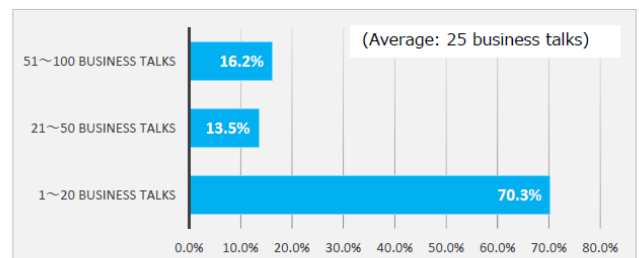


Exhibitor Questionnaire

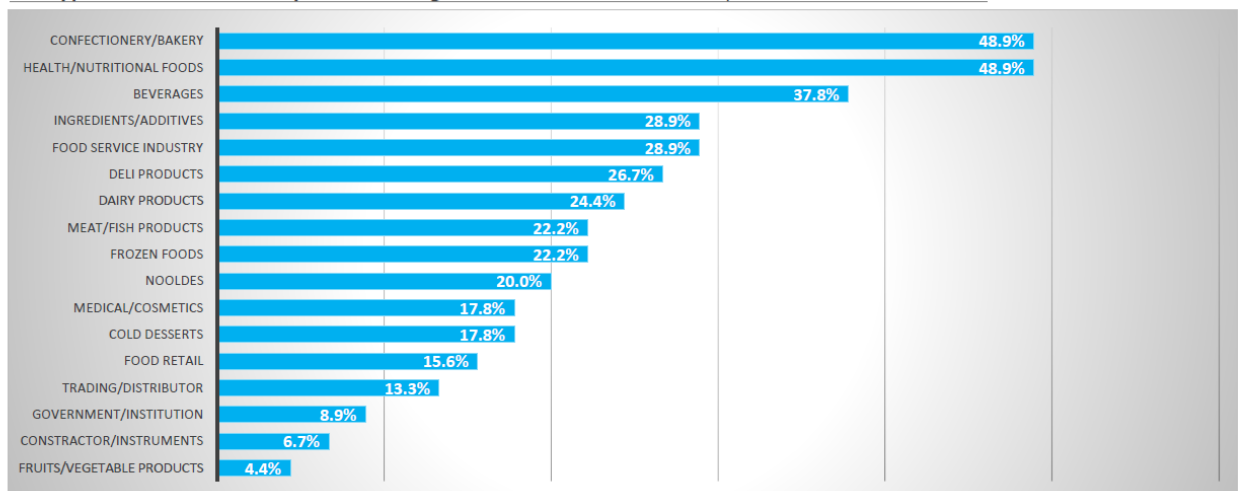
3. Number of business card obtained during the show



4. Number of business meeting during the show



5. Type of visitors' industry to be strengthened in the future (multiple answers allowed)





Adinop Co., Ltd.
 ADM Japan
 AGRI CORPORATION
 AJINOMOTO AGF, INC.
 Ajinomoto Co., Inc.
 Aker BioMarine Japan K.K.
 AKITAMEIJYO CO., LTD
 Amano Enzyme Inc.
 Angel Yeast Co., Ltd.
 AOAC INTERNATIONAL JAPAN SECTION
 Aokikoetsudo Inc.
 ARKRAY Group Karada Lab
 Association for Improving Trust in Food
 Association for the Safety of Imported Food, Japan
 Association of Monascus Color
 B Food Science Co., Ltd.
 BANSYU CHOMIRYO CO., LTD.
 BIOCON JAPAN LTD.
 BIOFAC JAPAN LTD.
 bioMerieux Japan Ltd.
 BioSafety Research Center Inc.
 Bonito Foods Co., Ltd
 CBC Co., Ltd.
 CBC Corporation India Pvt. Ltd.
 CCPIT LIGHT INDUSTRY SUB-COUNCIL
 CEM Japan K.K.
 CENTRAL SCIENTIFIC COMMERCE, INC.
 Chemicaldaily Regulatory Info-Center Co., Ltd.
 CHIYODAGUMI CORPORATION
 Combi Corporation
 Corbion Japan K.K.
 COSMO CO., LTD.
 CSM Ingredients
 DAESANG JAPAN INC.
 DAMEERAE CO., Ltd.
 DKS Co. Ltd.
 Echigo Yakuso Co.
 Ehimepaper Manufacturing Co., Ltd.

EP Mediate Co., Ltd.
 FASMAC CO., LTD
 FATHIL INTERNATIONAL PROJECTS LTD
 FEDERATION OF FISHERIES ORGANISATIONS
 UGANDA

Fenchem Inc.
 Fera Science Ltd.
 Food Analysis Technology Center SUNATEC
 Food Chemical Newspaper Inc.
 Food Safety Commission of Japan
 Food Safety Information Network
 Food Safety Kentei
 Fuego international.inc
 Fuji chemical Industries Co., Ltd
 Functional Water Foundation
 FUTAMURA CHEMICAL CO, LTD.
 GELITA Japan Inc.
 GENUINE R&D Co., Ltd
 Glanbia Japan K.K.
 Glove Hygiene Association, Inc.
 GODO SHUSEI CO., LTD.
 Golden Kelly Pat. Flavor Co., Ltd
 GSI Creos Corporation
 GSI Creos Corporation
 Gushen Japan Limited
 Hakata Salt Co., Ltd.
 HAKUTSURU SAKE BREWING CO., LTD.
 Handyware Japan Incorporation
 Higuchi Inc.
 Hokkaido Association for Bio-Business
 Human Metabolome Technologies, Inc.
 HYGIENA
 ICS-net Inc.
 IKARI SHODOKU CO., LTD.
 IKEDA YAKUSOU Co. Ltd.
 IMURAYA FOODS CO., LTD.
 INA FOOD INDUSTRY CO., LTD.
 Incorporated Foundation Tokyo Kenbikyo-in

And more....

Concerning the list of all exhibitors, please access Show Report.

<https://www.ifiajapan.com/en/result>

List of visitors

*Partial list of major companies from visitors database

Gouvernement du Québec
 GRAPESTONE Co.,Ltd.
 Gunma Rice Flour Milling Co.,Ltd.
 H2O RETAILING CORPORATION
 Hachi-shokuhin
 Haboromo Foods Corporation
 Hakubaku Co.,Ltd.
 Hanamaruki Foods Inc.
 HATTENDO Co., Ltd.
 HIKARI MISO Co., Ltd.
 Hiroshima Prefecture.
 Homemade Cooking
 HOUSE FOODS CORPORATION
 I's Corporation
 IBC.,Ltd.
 Ichiban Foods
 ICHIBANYA CO., LTD.
 Ichibiki Co.,Ltd.
 Iforet Corporation
 Ikarisuper.
 INABA FOODS Co.,Ltd.
 Inageya Co., Ltd.
 International Flavors & Fragrances Inc.
 IRIS OHYAMA Inc.
 Isetan Mitsukoshi Holdings Ltd.
 ISHIKIRIYAMA TOSHITSUNE SHOTEN, K.K.
 ITOCHU Corporation.
 ITOCHU Food Sales and Marketing Co., Ltd.
 ITOEN, LTD.
 ITOH KANPO PHARMACEUTICAL Co.,Ltd.
 Itoham Foods Inc.
 ITO-PAN
 Ito-Yokado Co., Ltd.
 IWASHITA Corp.
 JA.Z-TAMAGO.CO.,LTD.
 Japan External Trade Organization(JETRO).
 Japan Food Supply Co.,Ltd.
 Japan Tobacco Inc.

Japanese Consumers' Co-operative Union.
 JOHOKU MENKO.
 J-OIL MILLS , INC.
 JOYFULL Co., Ltd.
 Jupiter Shop Channel Co., Ltd.
 JURAKU CORPORATION.
 Kabaya Foods Corporation
 Kadoya Sesame Mills Incorporated
 Kaga City.
 Kagawa Prefectural Government.
 KAGOME CO.,LTD.
 Kaigen Pharma Co.,Ltd.
 KAMATA CO., LTD.
 Kanefuku Tokyo Co., Ltd.
 Kaneka Corporation
 KANESHICHI co., Ltd.
 Kanetetsu Delica Foods, Inc.
 Kanro Inc.
 Kao Corporation
 Karakida Seifun
 KASUGAI SEIKA.
 KDDI CORPORATION
 KELLOGG Company.
 KENKO Mayonnaise Co.,Ltd.
 Kewpie Corporation
 KEY COFFEE INC
 KIBUN FOODS INC.
 Kikkoman Corporation
 Kiku-Masamune Sake Brewing Co.,Ltd.
 Kimuraya Sohonten
 KING BREWING CO., LTD.
 KINJIRUSHI CO.,Ltd
 Kirin Beverage Company,Limited
 KISCO FOODS Co.,Ltd.
 KISCO LTD.
 Kiyoken Co., Ltd.
 Kobayashi Pharmaceutical Co., Ltd.
 KOHKAN Pharmaceutical Institute Co.,Ltd.

And more....

Concerning the list of all visitors, please access Show Report.

<https://www.ifiajapan.com/en/result>

Seminars / International Symposiums

One of our great attractions – Our world-class workshops and educational forums bring together influential speakers and individuals who address key topics and debates within the food ingredients industry. The speakers address fundamental issues and highlight new products and solutions within the industry. The educators bring ifia/HFE unique experiences, studies and theories, and inspire a mutual respect amongst industry peers who wish to stay abreast of the latest market developments. In 2023, we will offer practical seminars including export and import procedures on food products, and its future prospects on food industry at global level, etc. Check our official website for up-to-date information on seminar programs.

11 tips for developing low-salt foods

Activation of the nervous system by natural products classified as non-pharmaceuticals -from basic research to clinical study-

Activities for the indication guidelines of the products which professes itself to be autophagy

Albumin fusion with human lactoferrin shows its enhanced anti-proliferative activity against cancer cells

Analysis of lactoferrin-glycan interaction using glycan microarray and its application to anticancer and neuroregeneration

Antibiotic resistance in Japanese aquaculture.

Application of functional saccharides and sweeteners in cookery science

Autophagy Research in Food Science and its Application to University-launched Ventures

Autophagy: toward the realization of a "society of health and longevity"

Bases and Applications of Lactase and Other Enzymes for Dairy Products -

Booming Lactose-Free Dairy Markets -

Basics and Applications of Enzymes for Confectionery and Baking

Better dietary habits makes a better vision for your lifetime!

Bile acid metabolites of gut microbiota could regulate physiology and pathophysiology

Bone Anti-Aging Frontline

Business Potential of Entomophagy from a Legal Perspective

Changes in nutrition composition analysis methods due to the revisions of Food Labeling Standards

Characteristics of Agar and Konjac products and their application in "sustainable foods"

Consider the 100-Year Life from the viewpoint of 'Oishisa'

Constructing a social infrastructure for quality management expanding from a food infrastructure

Contamination of Anisakis in sea foods.

Countermeasures against fecal-oral infections and aerosols

Current situation and future of the Plant-Based Food Market and how to approach for it

Decontamination using chlorine dioxide gas in food factories in the United States of America.

Dementia prevention by good foods and dietary supplements

Development of a self-care diet based on a health survey

Development of meat substitute using koji mold – Potential of mycoprotein

"Diet and lifestyle vs. anti-aging drugs, supplements, and stem cell therapy Which enables rejuvenation and longevity?"

Effects and efficacy of dietary fiber of barley (glutinous barley) for modern people that Jikei University wants to convey

Ensuring fishery products safety: Hazards and risk management

EU's Farm to Fork strategy

Exercise and nutrition (food) for health promotion New evidence of health promotion by exercise and nutrition (food)

Expectations and challenges for femcare and femtech in women's health

Eye is a window of systemic glycation status.

FAPAS, the international food analysis proficiency test.

Food and affection: support of oxytocin action by RAGE

Food and glycation stress: Challenging dementia

Food and glycation stress: Suppression of glucose spikes

Food Ingredients for Improvement of Cardiovascular disease Risk.

Foods with function claims open up the future.

FoodTech Products and their Food Safety Assessment

Functional flavors to take an important role in various salt reduction foods

Functional foods and nutrients expected to enhance brain function

Fundamentals and considerations for nutrient analysis(From a field perspective)

Geriatric diseases, frailty and nutrition

Good Less-Salt Diet~Hypertension and Salt~

Greetings from the chairman of Japanese Association for Lactoferrin

Health Functions of Soybeans as a Sustainable Protein Source -Renoprotection-

Importance of dietary habits in preventing frailty

Inhibition of melanogenesis by lactoferrin

Introduction of "FDA Fish and Fishery Products Hazards and Controls Guidance"

Introduction of enzymatic application technology for processed meat and fish products

Introduction of enzymes useful for processing vegetables and fruits - Use in vegetable residues, fruit juices, and softening foods

Introduction of food-microbiological inspection and one of useful educational program

Introduction of Morinaga Lactoferrin

Introduction of the Taste Sensing System TS-5000Z and the applications.

Latest research on urolithin A, a food material that induces autophagy

Latest trends in food labeling

Lifestyle-related diseases start in the fetal period. - The impact of the intrauterine hyperglycaemic environment on the children of the next generation. -

Listeria management in the spotlight again

Measurement of autophagic activity and initiatives in the food business

Method for improving the texture of high-protein foods by Alginate.

Multifaceted approach to food allergy countermeasures.

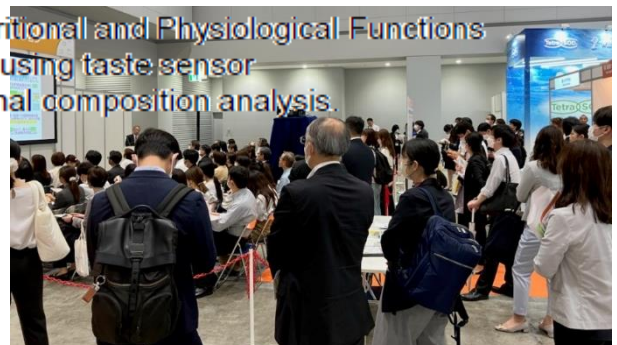
Myokines that regulate quality and quantity of skeletal muscles.



Total:277 sessions

Seminars / International Symposiums

Our efforts for best hospital food in Japan
 Overview of JFS-B Standard and the Application in Seafoods Industry
 Past, Present and Future of Insect Food~From the forefront of dissemination and enlightenment~
 Perception of MSG (umami seasonings) in Japan and abroad - From the perspective of efforts to solve food and nutrition issues
 Plant Based Protein Trends and IFF Solutions
 Possibilities and Practices of Individualized and Stratified Nutrition Based on Precision Nutrition
 Potential use of Adiponectin in the clinical field.
 Proposal of low-salt foods using SERGIO I and SERGIO II
 Rare sugar research was originated and is developing in local area
 Recent Advances in Research and Development of Oral Function
 Re-discovery of Central Nervous System by Tissue-clearing Technology "Scale"
 Reduction of in-process losses with bakery improvers
 Reviewed and Recognized (R2): Newly launched validation program from the AOAC RI
 Roles of bone hormone, osteocalcin for anti-aging effects
 Safety and Usefulness of flavorings
 Saliva for Oral Health
 Salty taste intensity in older adults
 Science-based probiotics
 Sourdough enhances the added value of bread –taste and health-
 Strategies for inhibiting AGE formation and promoting degradation based on the quantitation of AGEs in vivo
 Study of SNPs related to visceral fat reduction effect of lactoferrin
 Sugarcane Extract and Bamboo Fiber to improve flavor texture of Plant-based meat.
 Taste controlling technology using transcutaneous electrical stimulation.
 The basics of enzyme and the latest enzyme applications for non-dairy milk and anti-retrogradation for cooked rice
 The Current Situation and Future Outlook of the Insect Food and Feed Business.
 The Development of Japanese Food as the top diet for world longevity
 The essence of sustainability learned from JAPAN SDGs Award Winning company
 The front line of frailty prevention: Frailty and Nutrition; from infants to the elderly
 The taste improvement effects of plant-based protein using stevia
 The unique features of ISSN (International Society of Sports Nutrition) certification programs
 To prevent eye aging and keep your eyes healthy and looking good all the time
 Usefulness of flavorings
 Vegetable Protein Foods: History, Utilization, Nutritional and Physiological Functions
 Visualization of the saltiness enhancement effect using taste sensor
 What is needed to ensure the reliability of nutritional composition analysis.



Speaking Opportunities

Exhibitor's Presentation / Private Seminar Conference

The best place to raise product awareness in Japan! ifia/HFE JAPAN assists in meeting your target clients. As part of the promotional campaign, ifia/HFE JAPAN offers a unique opportunity to introduce your products to Japanese buyers all at once through giving a seminar. These speaking opportunities give exhibitors the advantage of standing out from the crowd, catching Japanese buyers' attention, the primary step in starting new business with Japanese companies. ifia/HFE JAPAN is the premier event assisting business to business match making!

	Exhibitor's Presentation	Private Seminar
Time	15 minutes / 1 slot *Up to 4 slots in a row (60 minutes)	3 hours (solid) *Including set up and removal
Capacity	60 seats	50 -100 seats
Fee	JPY ¥41,800 (tax included)	JPY ¥407,000 (tax included)
Included items	Projector, PC, Screen, Microphone	Projector, PC, Screen, Microphone, Pointer, Hosting, Table, Foldable chairs, Signboard
Location	Exhibition hall (where corporate booths stand)	Conference tower (Attached facility in Tokyo Big Sight)



Schedule

January 31(Wed.),2024	Exhibition Application Deadline
The middle of February.,2024	Exhibitor Briefing Session
From March, 2024	Start submitting various application documents
May 20(Mon.) to 21(Tue.),2024	MOVE - IN and Set up
May 22(Wed.) to 24(Fri.),2024	SHOW DATE *May 24(Fri.) MOVE - OUT

Price

Raw space

▶ ¥427,900

/booth (3m x 3m 9sqm)

Corner location charge

▶ ¥22,000

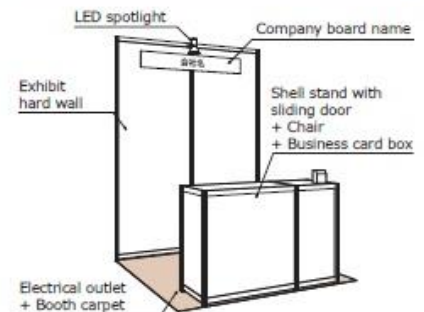
Mini Booth

▶ ¥253,000

(W2m x D2m x H2.7m)

Mini Booth:

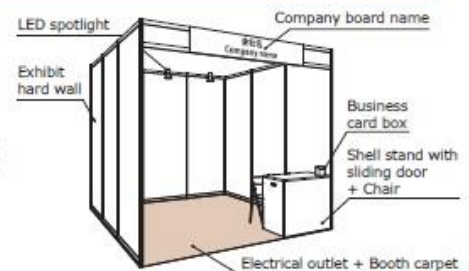
Exhibit space, Exhibit hard wall, shell stand, Booth carpet Company board name, Business card box, Chair, LED spot light, 1 Electrical outlet(100v/800w,included power rate 1 kw), Mini booth cleaning
*not panel production expenses.



Package Booth (For 1 booth)

Package Booth :

Raw space, Japanese and English company's name sign panel(Red/Blue/ Navy blue/Light Gray/White), Booth carpet(Red/Blue/Green/Orange/Gray), Side & Back panel(W2970mm x D2970mm x H2700mm), 1 electrical outlet (100V; 800W), Business card box, 1 Reception Desk, 1 chair, 1 trash box, 3 spot lights, Booth cleaning, Panel installation service



Additional Option:

▶ ¥77,000

A-1 Plan:

Package booth + the following options;Exhibition shelves, LED Company name board



[Option A-1]

▶ ¥110,000

A-2 Plan:

Package booth + the following options;Exhibition shelves, LED Company name board, Upper decorate tower, Wall panel color can be selected



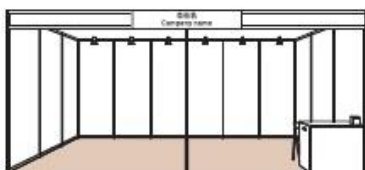
[Option A-2]

Package Booth(For 2 booths)

▶ ¥1,089,000 / booth (18 sqm)

Package Booth :

Pckage booth + the following options;1 Electrical outlet (100V; 800W/ total 2 electrical outlets), 3 Spot lights (total 6 spot lights)

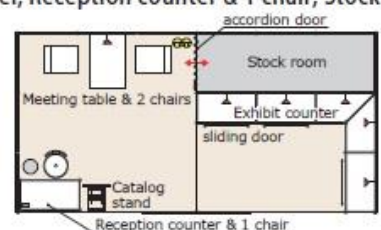


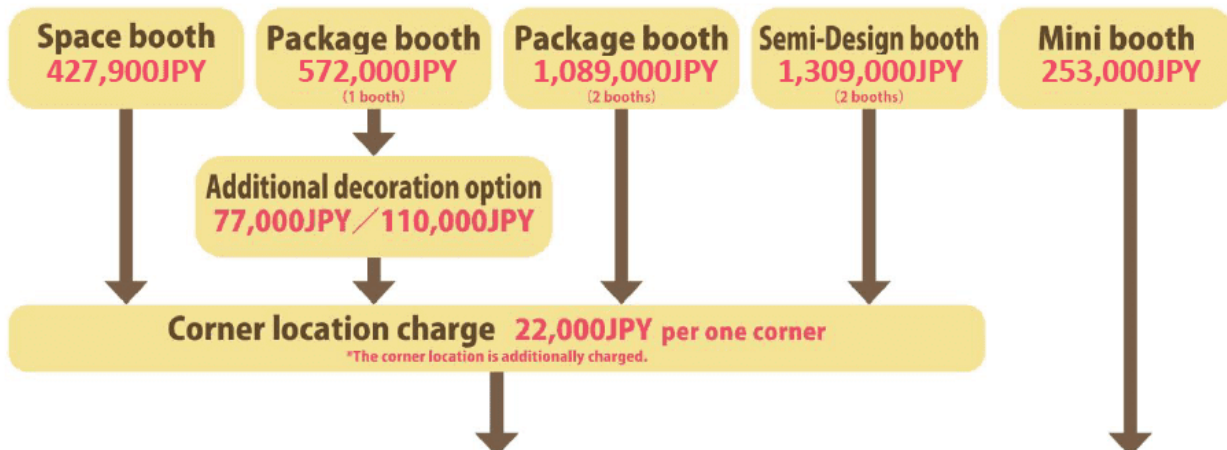
Semi-Designed Booth(2 Booths Model)

▶ ¥1,309,000 / booth (18 sqm)

Semi-Designed Booth(2 Booths Model) :

Exhibit space, Sign panel, Reception counter & 1 chair, Stock room, Exhibit counter, Meeting table & 2 chairs, Booth carpet, 6 Spot lights (100W), 2 Electrical outlets, 2kw Electrical works and power charge





A shared hand – washing area

A shared hand-washing area will be set up in the exhibition hall. If you want to provide tasting, you need to set up a hand-washing room in your own booth, but if you use the shared hand-washing place, you can provide tasting without setting up in your own booth.

Usage fee	22,000 JPY
Equipment	Hand washing equipment, disinfection installation

Exhibitor's presentation

A powerful PR method that can efficiently acquire business cards of potential customers. We will notify in advance in the pamphlet, official website, email delivery, etc. If you use the option to record the presentation of the day and distribute it on the official website after the session, you will be able to acquire new customers even after the session

Time	15 minutes / 1 slot *Up to 4 slots in a row (60 minutes)
Capacity	60 seats
Fee	41,800 JPY / 1 session
Included items	Projector, PC, Screen, Microphone
Location	Exhibition hall (where corporate booths stand)

Additional option	ONLINE
Fee	66,000 JPY / 1 session
Included items	Video shooting, editing, distribution(scheduled for one month)

Private seminar

It is possible to invite specific customers to hold seminars and technical consultations. We will notify in advance by e-mail, official website, e-mail delivery, etc. By setting up an in-house seminar at this exhibition rather than holding it alone, it will be possible to get a wider audience at the same time as exhibiting.

Time	3 hours (solid) *Including set up and removal
Capacity	50 -100 seats
Fee	407,000 JPY
Included items	Registration and Management for audience, Projector, PC, Screen, Microphone, Pointer, Hosting, Table, Foldable chairs, Signboard
Location	Conference tower (Attached facility in Tokyo Bigsight)

Barcode system

By reading the visitor ID with the barcode reader dedicated to each application company rented out at the exhibition booth, you can obtain the registration information of the visitors after the end of the exhibition period.



By using the request code, additional information such as registration information and individual requests of visitors can also be obtained. Please use it as a tool to improve the efficiency of exhibitor / visitor data acquisition and enhance the exhibition effect.

Basic usage fee	49,500 JPY
Additional barcode reader	22,000JPY
Included in the price	1 barcode reader, request code usage fee, data file creation fee, delivery fee

Utilize ONLINE to increase the effect of exhibiting!

ifia / HFE eye 2023
出展社ご紹介



ブルー、私たちが持つ天然の恵み

サンスウィートの製品は世界最高のブルー用プラムから作られています。食物繊維...

HFE JAPAN

Sunsweet Ingredients



出展社セッション【成分分析セッション】

食の安全・科学エリア：5月17日（水）12：00～
12：15 栄養成分の高速、非破壊な...

ifia JAPAN

株式会社ニレコ

Greenus International LLC

ドイツ産カンナビノイド製品を取り扱っています。

グリーナスインターナショナルは麻(アサ)から作られるカンナビノイドの原料や製品を...

ifia JAPAN

Greenus International LLC

Sunsweet Ingredients

コンタクトをとる



ifia / HFE eye 2023

ブルー、私たちが持つ天然の恵み

サンスウィートの製品は世界最高のブルー用プラムから作られています。食物繊維、糖類（主にソルビトール）、酸味成分、抗酸化物質が豊富に配合されており、多彩な成分から構成されています。私たちの製品を用いることで、様々な食品を健康に、美味しくします。



Randomly display on the top page of the official website, and promote the exhibited products with videos on each company's page!

PR MOVIE



No・ゾーン	2719
住所	〒162-0856 東京都新宿区市谷甲良町2-14-1605
TEL	07041000730
FAX	
URL	https://www.sunsweetingredients.jp/
出展品目	分類：有機酸類 / 糖アルコール類 / その他果実・野菜調製品 / その他果実関連 / 乾燥果実・野菜 / 果実由来 / その他甘味料 / オリゴ糖類 名称：サンスウィートブルーイングリーディエンツ
共同出展	
見所・特徴	食物繊維、糖類（主にソルビトール）、酸味成分、抗酸化物質が豊富に配合されており、多彩な成分から構成されています。私たちの製品を用いることで、様々な食品を健康に、美味しくします。
用途別カテゴリ	

- ✓ ifia/HFE eye where exhibitor products and their descriptions are posted. Information on 6 companies will be displayed at random on the top page viewed the most.
 - ✓ It is also possible to post documents, PDFs and videos.
 - ✓ Exhibitor keyword search makes it possible for visitors to more accurately search for the material they are looking for.
- *Free listing for exhibitors

プレゼンテーション動画

公開中

期間限定！ ifia/HFE Web配信プレゼンを公開しました。
各社のプレゼンテーション動画を動画でご覧いただけます。
希望者の方限定となりますので、申込ページよりお申し込みください。
自動返信メールにて、閲覧URLとパスワードをお伝えします。

プレゼンテーションを見る
お申し込みはこちら



Your company's presentation video recorded during the exhibition will be distributed on the official website after the exhibition ends!

We have prepared an option to record exhibitor presentations during the exhibition and distribute them on the official website after the exhibition. In addition to exhibitor presentations at the venue, it is possible to promote your company's products to more people, such as those who cannot come to the venue or who missed hearing during the exhibition.

After the distribution ends, we will give you the information of those who have registered to attend, so you will have a chance to develop new customers even after the exhibition ends.

*ONLINE exhibitor presentation option 1 frame (15 minutes) 107,800 yen (tax included)

Official website listing

Before the show, the exhibitors list will be released to all the visitors on the official website. You will get a chance to post a company profile including contact information, items to be displayed, and introduction of displayed items. This is one of the powerful means of advertisement as visitors use the exhibitors list even after the show to find business partners.



Advertisement slot in e-mail newsletters

Up-to-date attendee information will be announced to targeted visitors (approx. 50,000) through email newsletters. We will post the advertisements of the seminar program in the newsletter multiple times. Delivery starts two months ahead of the show.

Aggressive advertising in Food Chemicals Newspaper and related magazines!

Articles of your company will be posted on Food Chemicals Newspaper, the leading newspaper in the food ingredients & additives industry, and other related magazines issued by Food Chemicals Newspaper Inc.



For further information, please contact us.

ifia/HFE JAPAN secretariat office(FOOD CHEMICALS NEWSPAPER INC.)
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