

**ifia<sup>®</sup>JAPAN 2024**  
International Food Ingredients & Additives Exhibition and Conference

**HFE<sup>®</sup>JAPAN 2024**  
Health Food Exposition  
& Conference

**The 29<sup>th</sup> International Food Ingredients & Additives Exhibition and Conference**  
**The 22<sup>nd</sup> Health Food Exposition & Conference**



**May 22 (Wed.) , 23 (Thu.) and 24 (Fri.) , 2024 Tokyo Big Sight**

**Organizer : Food Chemicals Newspaper, Inc.**

**Show Report**

<u>Overview</u>	<u>2</u>
<u>Trend in the Number of Visitors</u>	<u>3</u>
<u>Specialized Zone</u>	<u>4</u>
<u>Seminar/Exhibitor's Presentation</u>	<u>8</u>
<u>ifia/HFE JAPAN Award</u>	<u>9</u>
<u>Visitor Questionnaire</u>	<u>14</u>
<u>Exhibitor Questionnaire</u>	<u>18</u>
<u>List of Exhibitors</u>	<u>20</u>
<u>List of Visitors ( Excerpt )</u>	<u>24</u>



**Main Theme: Discoveries with a real food business is here !**

<p>Show Name : ifia JAPAN 2024– The 29<sup>th</sup> International Food Ingredients &amp; Additives Exhibition and Conference HFE JAPAN 2024– The 22<sup>nd</sup> Health Food Exposition &amp; Conference</p>		
<p>Date : May 22 (Wed.) , 23(Thu.) and 24 (Fri.), 2024 10:00 a.m. - 5:00 p.m.</p>	<p>The number of Exhibitors</p>	<p>The number of booths</p>
<p>Venue : Tokyo Big Sight South Hall 1, 2, 3 &amp; 4 / Tokyo in Japan</p>	<p>377 companies and organization</p>	<p>741 booths</p>
<p>Organizer : Food Chemicals Newspaper, Inc.</p>	<p>271 companies and organization (2023)</p>	<p>431 booths (2023)</p>
<p>Endorsed by : Agricultural Trade Promotion Center Ministry of Agriculture and Rural Affairs, PRC(China) / China Food Additives &amp; Ingredients Association(CFAA) / China Health Care Association / Consumer Affairs Agency, Government of Japan / Copyright Ministry of Economy, Trade and Industry / European Union Delegation to Japan / Food Safety Commission of Japan / Japan External Trade Organization(JETRO) / Japanese Association of Food Science and Risk Analysis / Korea Food Industry Association / Ministry of Agriculture, Forestry and Fisheries / TOKYO METROPOLITAN GOVERNMENT / United States Department of Agriculture</p>		
<p>Sponsored by : All Japan Coffee Association / Association for the Safety of Imported Food, Japan / Japan Health and Nutrition Food Association / Japan Alliance of Health Food Associations / Japan Association for Techno-innovation in Agriculture, Forestry and Fisheries/ Japan Caramel Industrial Association / Japan Flavor &amp; Fragrance Materials Association / Japan Food Additives Association / JAPAN FOOD HYGIENE ASSOCIATION / Japan Food Industry Association / Japan Food Research Laboratories / Japan Direct Marketing Association / Japan Society of Nutrition and Food Science / Japanese Association of Food Science and Risk Analysis / Japanese Society of Food Chemistry / National Supermarket Association of Japan/Nippon Koryo Kyokai</p>		
<p>Supported by : All Japan Health and Natural Food Association / All Nippon Spice Association / AOAC INTERNATIONAL Japan Section / Dry Mouth Society in Japan / FERE Science Ltd / Food and Drug Safety Center / Food Off Flavor Study / Food Processing Consultants' Center / Food Safety Kentei / Functional Water Foundation / Glove Hygiene Association, Inc / INCORPORATED FOUNDATION TOKYO KENBIKYO-IN / Institute of Food Research, NARO / Institute of food technologists Japan Section / Institute of OISHISA Science / Japan Accreditation Board / Japan Baking Industry Association / Japan Bentou Association / Japan Biotechnology certification organization / Japan Care Food Conference / JAPAN CONVENIENCE FOODS INDUSTRY ASSOCIATION / JAPAN DAIRY INDUSTRY ASSOCIATION / Japan Electrolyzed Water Association / Japan Enzyme Association / Japan Extract Seasoning Association / Japan Halal Business Association / Japan Institute of Baking / Japan Kansui Industry Association / Japan Margarine Shortening-Lard Industries Association / Japan Ready-made Meal Association / Japan Saliva Care Association / Japan Society of Refrigerating and Air Conditioning Engineers / Japan Soft Drink Association / Japan Stevia Association / Japan Sugar Refiners' Association / Japan Vegetable Protein Food Association / Japanese Association For Lactoferrin / Japanese Society for Food Hygiene and Safety / Japanese Society of Mycotoxicology / Japanese Society of Food Microbiology / National Noodle Sanitation Technology Center / Nipponham Foundation for the Future of Food / Rapid Hygiene Assessment Society / San Shoku Kai / Self Care Food Council / SLIGHTLY Acidic Hypochlorous Acid Water Conference / Sweetened Food Research Center / The General Incorporated Association of International Foods and Nutrition / The Japanese Institute for Health Food Standards / The Licorice Industrial Association / TOKYO METROPOLITAN INDUSTRIAL TECHNOLOGY RESEARCH INSTITUTE / TOKYO NODAI FOOD SAFETY RESEARCH CENTER / UMAMI MANUFACTURERS ASSOCIATION OF JAPAN</p>		

## Number of Visitors at ifia/HFE JAPAN 2024

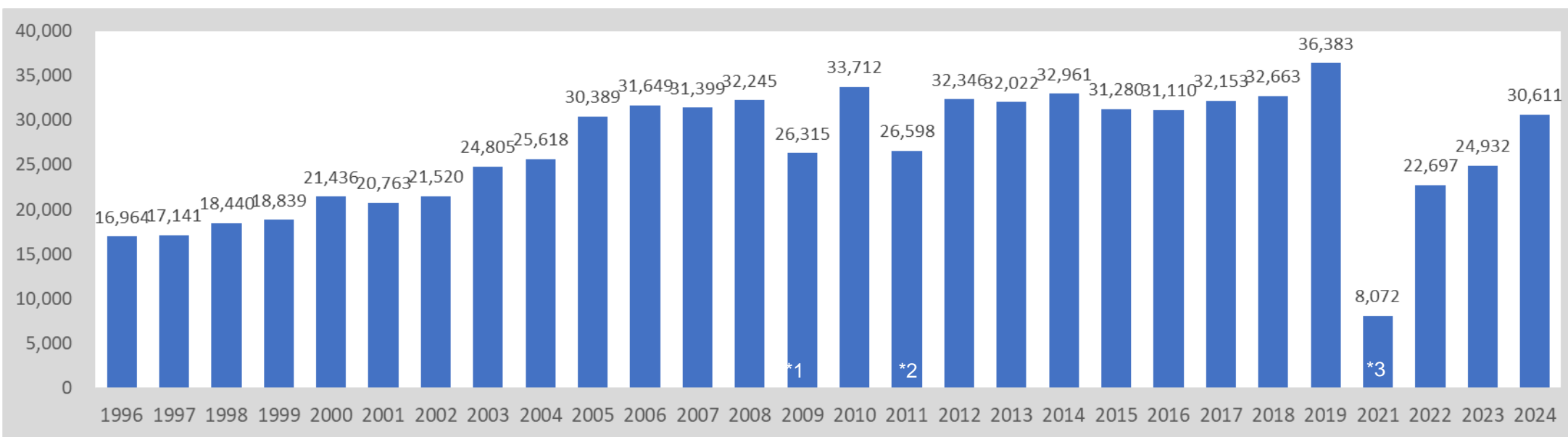
Date	Weather	Number of Visitors
May 22(Wed.)	Cloud	8,648 (8,392 )
May 23(Thu.)	Cloud	11,303 (8,174)
May 24(Fri.)	Cloud/Fine	10,660 (8,366)
<b>Total</b>		<b>30,611 (2023 year 24,932 )</b>



## 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	2024
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	30,611



\*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.

## Food Safety/Science Area & Japanese Society of Food Chemistry Corner

Area introduction: A gathering of products, services, and government agencies that scientifically support ensuring food safety and producing reliable products, such as microbial testing to ensure food quality and nutritional analysis and evaluation necessary to confirm product value. A "Food Safety and Science Area" was established.

In addition, in cooperation with the 30th Anniversary Conference of the Japanese Society of Food Chemistry, which was held simultaneously in 2024, we held corporate exhibitions and presentations at the ifia/HFE exhibition hall, as well as public seminars related to food chemistry administration.

Exhibitors: Asama Kasei Co., Ltd. / AOAC INTERNATIONAL JAPAN SECTION / Osaka Industrial Technology Research Institute / Photo Chemical Co., Ltd. / Kanto Chemical Co., Ltd. / Cambright Co., Ltd. / Functional Water Research Foundation / Kyowa Co., Ltd. / Medical equipment / Specified non-profit activity Living and Bioplaza 21 / Monthly HACCP / Egg Information Center Co., Ltd. / Gerhard Japan Co., Ltd. / CEM Japan Co., Ltd. / JNC Co., Ltd. / Shibata Science Co., Ltd. / Food Safety Certification Association / Food Safety Information Network / Food Analysis and Development Center SUNATEC / Food and Drug Safety Center / Rapid Inspection Research Group / Spin Pride Co., Ltd. / Central Kagaku Trading Co., Ltd. / Tebiki Co., Ltd. / Tokyo Microscope Institute / Tokyo Metropolitan Industrial Technology Research Center / Tokyo University of Agriculture Food Safety Research Center / Cabinet Office Food Safety Committee / Nissho Co., Ltd. / Japan Food Hygiene Society/Japan Society for Food Microbiology / Japan Certification Association / Japan Electrolyzed Water Association / Japan Biotechnology Certification Organization/Japan Ben Tobacco Promotion Association / Japan

Imported Food Safety Promotion Association / Neogen Japan Co., Ltd. / Hygina / bioMérieux Japan Co., Ltd. / Human Metabolome Technologies Co., Ltd. / Fera Science Ltd. / Prima Ham Group Tsukuba Food Evaluation Center Co., Ltd. / Mirai Kasei Co., Ltd. / Merck Co., Ltd.

Japanese Society of Food Chemistry Corner Exhibitors: Agilent Technologies Co., Ltd. / Azuma Co., Ltd. / Alpha Mos Japan Co.,Ltd. / AB Sciex Co.,Ltd. / Genkawa Research / Saika Institute of Technology / GL Sciences Co., Ltd. Company / Shimadzu Corporation / Nipponham Food Future Foundation / Japan Society of Food Chemistry / Fasmac Co.,Ltd. / Fujifilm Wako Pure Chemical Industries, Ltd. / Horiba Manufacturing Co., Ltd.

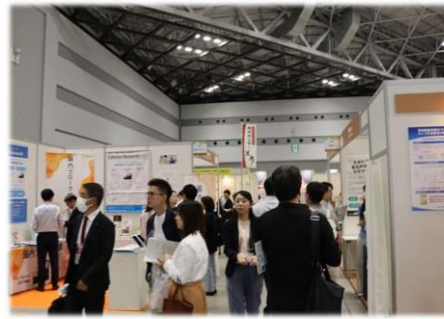


A 食の安全・科学セッション会場 食の安全確保と安心できる製品づくりを科学的にサポートするための最新情報を発信。		
5/22(水)	5/23(木)	5/24(金)
<b>日本食品化学学会セッション</b> 10:15 【基調講演】食品添加物の化学的安全性の確保 10:45 食品添加物の化学的安全性の確保 日本 豊原 10:45 LC-MS/MSを用いた食物アレルギー検査方法のご紹介 11:00 1-1) 検査技術研究所 研究開発室 稲庭 江梨 11:00 ブレンド・小分け等 委託工場、アツマの紹介 11:15 アツマ(株) 営業部 山田 慎 11:15 食品成分や機能性を高める成分のHPLC分析のご紹介 11:30 アリントテクノ(株) クロマトグラフィ―質量分析ラボ 林 慶子 11:30 ナニカナーと思ったら、はじめませんか 11:45 シャーショットガンメタゲノム解析 (株)ファスマックバイオ研究開発事業部 NGSグループ 佐藤 真 11:45 におい・味・外観分析のシナジー効果 12:00 アルファメス(株) カスタマーサクセス チーフタレント 丸岡 健行 12:00 食品分析用試薬と定量NMR用製品のご紹介 12:15 富士フィルム(株) 純粋 藤澤 美寿子 12:15 こまできたのか? 常識を覆す食品の香り成分探索の最新技術 12:30 玄川リサーチ 須田 三奈子 12:30 食品分析前処理に効果的な前処理カラムのご紹介 12:45 シーエルリイム(株) CS 課 三浦 早紀 12:45 食品分野におけるHORIBAの分光アプリケーション 13:00 (株)堀場製作所 営業 丸太郎 13:00 食品中栄養・機能性成分の最新HPLC分析ソリューション 13:15 (株)島津製作所 技術者 <b>成分分析セッション</b> 13:40 【基調講演】食物繊維分析について 14:10 1-1) 食品分析開発センター-SUNATEC 第一理化化学室 今村 優香 14:10 あつという前に測定完了! 課題のない栄養成分測定用の最新測定器 14:25 ~ツングスレー法からNM測定へ~ CEM Japan(株) プロセス課 引越 修平 14:25 食物繊維分析用酵素のグローバルスタンダード 14:40 「Megazyme」のご紹介 ノオジェンジャパン(株) マーケティング部 村山 大樹 14:40 栄養成分分析の自動化・省力化 14:55 ダルハルトジャパン(株) 営業部 神野 浩 14:55 製品開発のための食品原料材料の分析・評価 15:10 (株)大塚製薬技術研究所 食品成分分析部 研究開発 永瀬 真貴 15:10 アレルギー管理におけるふき取り検査キットの活用 15:25 アリマングループ(株) フーズ品質評価センター 橋本 美保 15:25 サステナブルフード開発におけるメタボローム解析の可能性 15:40 1-1) ヒューマンメタボロームラボ(株) 橋本 美保 <b>リスクコミュニケーションセッション</b> 16:05 【基調講演】食品表示誤謬について 16:45 消費者庁 食品表示課 課長補佐 宮 伸一郎	<b>食品のロングライフセッション</b> 10:10 【基調講演】パンのロングライフ化について、加工技術を盛り下げながら考える 10:40 (一社)日本パン技術研究所 製パン技術開発部 事業部長 伊藤 大八 10:40 酵素と品質保持でより美味しいロングライフパンに 10:55 ノボザイム(株)パン/フーズ部門 佐藤 真 10:55 フルーツを色々加えて! 安全防止剤「シスプラウン」のご紹介 11:10 アサキ化成(株) 第二研究部 藤野 祥 11:10 発酵由来のポリリンでおいしくロングライフ化 11:25 JNC(株) 販売部 バイオ材料開発グループ 渡野 真 11:25 消費期限延長に向けた食品添加物の有効活用 11:40 三栄エフエフ(株) アジバレーンユニット主任 山口 大志 <b>安全性評価・精度管理セッション</b> 11:55 食の安全・安心確保のための精度管理 12:25 1-1) 食品衛生安全センター-食料研究所 公認事業部 食品衛生内部検査管理課 室長 高尾 典子 <b>次亜塩素酸水の新展開</b> 12:30 【基調講演】次亜塩素酸水の正しい知識と近未来 13:00 1-1) 機能水研究所 研究部 理事 堀田 直元 13:00 次亜塩素酸水の新たな価値の創造と今後の課題 13:30 (一社)日本電解水協会 会長 石渡 幸則 13:30 次亜塩素酸水による食物アレルギー除去効果 14:00 慶知文教女子短期大学 特任教授 高尾 祥一 14:00 HACCP制度の現状と電解水の活用と効果 14:30 (一社)日本電解水協会 執行役員/ (公) 日本食品衛生協会 HACCP普及推進員 金澤 尊司 <b>HACCP・異物対策/アレルギー対策セッション</b> 14:40 【基調講演】 細菌性食中毒対策のための研究成果とHACCPへの応用 15:10 東京農業大学食品安全研究センター 室長 五十野 静彦 15:10 【異物対策の本筋】 国内差別が必要である3つの理由 15:25 スパン(株) 伊藤 大八 15:25 衛生管理レベルを維持・改善するための現場教育 15:40 Tebi(株) マーケティング 秋原 光太郎 15:40 手軽に測定できるセンサー-分散式水活性測定装置のご紹介 15:55 (株)神研(株) 橋本 美保 15:55 衛生管理×DX: 食品製造の効率化と品質向上 16:10 (株)カンフレイト セルズ部 部長 岡部 洋平 16:10 【基調講演】食物アレルギー対策への多方面からの取り組み 16:40 (公) 日本アレルギー学会 理事 藤原 純一	<b>安全性評価・精度管理セッション</b> 10:15 【基調講演】残留農薬の安全性確保: 食品安全委員会における農薬のリスク評価と再評価 10:45 残留農薬安全性委員会 委員長代理 浅野 哲 10:50 分析の質を確保するために 11:20 -AOAC INTERNATIONALの活動紹介- AOAC INTERNATIONAL JAPAN SECTION 庶務 西山 幸志 11:20 食品試験の信頼性を確保する ISO/IEC 17025 認定 11:50 (公) 日本食品衛生協会 LAB 認定ユニット 田嶋 洋介 11:50 アカデミアでの研究でも食品試験のような保証は可能か? 12:20 (一社)日本バイオテクノロジ-品質機構(UBCO) 理事 中川 雅 12:20 技能試験参加の意義と国際的な技能試験FAPASのご紹介 12:40 (株)セントラル科学開発 技術開発 Fellow, AOAC INTERNATIONAL 後藤 哲久 12:45 香料の安全性 13:15 日本香料工業会(クリージャイ(株)) 品質保証部 大井 繁文 <b>微生物検査セッション</b> 13:35 【基調講演】検査機関における微生物試験の実現 14:05 (一社)東洋製薬株式会社 微生物検査 技術開発部長 森 哲也 14:05 食品検査の迅速かつ正確な"リアルタイムPCR検査キット" 14:20 (株)和歌山産業 東京支社 食品検査 検査課 課長 藤澤 謙平 14:20 食品検査をアシスト! より使いやすくなったコロニーカウンターの紹介 14:35 JNC(株) ライフスタイル事業部 検分室 微生物グループ 藤原 純一 14:35 微生物検査用培地のご紹介 14:50 関南化学(株) 開発開発部 フードサイエンス課 平塚 史 14:50 検査室で使えるデジタル化ツールのご紹介 15:05 ネオジェンジャパン(株) マーケティング部 安岡 彰 15:05 【基調講演】食品微生物検査の重要性と「食品微生物検査士養成講座」の紹介 15:35 (公) 日本食品衛生協会 技術開発 食品検査 技術開発部長 中川 弘 15:35 自動検査による食品微生物検査の効率化と環境改善 15:50 ビオメリュージャパン(株) 15:50 食品微生物検査トレンド (ハラル対応試験、微生物迅速検出・計測について) 16:05 (株)セントラル科学開発 バイオディカールユニット 木下 大介(一社) 衛生 哲哉 16:05 ハイジナ社 微生物汚染迅速検査製品の紹介 16:20 (株)セントラル科学開発 衛生 哲哉 16:20 コロニーカウンター製品のご紹介 16:35 (株)セントラル科学開発 バイオディカールユニット 木下 大介(一社) 衛生 哲哉 16:35 自主衛生管理における迅速検査の意義と有用性 16:50 (公) 農研機構 食品衛生総合研究センター 食品研究部 川崎 昌彦

## Food development pavilion with functional claims

Area introduction: At the seminar related to foods with functional claims held at the session venue, we will hear opinions from industry groups and experts, deepen our knowledge of the food with functional claims system, and be useful for smooth product planning and development and quality control. A pavilion that covers raw materials for foods with functional claims, OEM/ODM, SR, CRO, analysis and evaluation of functional ingredients, etc.

Exhibitors: Upwell Co., Ltd. / Anhyo Center Co., Ltd. / Ikata Service Co., Ltd. / National Institute of Biomedical Innovation, Health and Nutrition, Medicinal Plant Resources Research Center / Oryza Yuka Co., Ltd. / Kanematsu Chemical Co., Ltd. Saikinso / Kirin Holdings Co., Ltd. / Creapure Secretariat / Cray Okinawa Co., Ltd. / Sanmei International Co., Ltd. / Gerita Japan Co., Ltd. / Shibasaki Co., Ltd. / Shimadzu Corporation / New Drug Research Center Co., Ltd. / Shinryo Co., Ltd. / Stevia Industries Association / St. Luke's SRL Advanced Medical Research Center / Sonnebode Pharmaceutical Co., Ltd. / Dai-ichi Kogyo Seiyaku Co., Ltd. / Japan Organization for Small and Medium Enterprises and Regional Innovation, Japan / Tokiwa Phytochemical Research Institute Co., Ltd. / Fuatsudo Co., Ltd. / Nissha Co., Ltd. / Japan Advanced Agriculture Co., Ltd. / Japan Public Interest Incorporated Foundation Health and Nutritional Food Association / Japan Health Food Standards Association / Japan Anti-Aging Association / Japan Food Analysis Center / Japan Lactoferrin Society / NeU Co., Ltd. / Nutrition SC Public Company Limited. / National Food Research Division, National Agriculture and Food Research Organization / Hokkaido Agricultural Research Center, National Agriculture and Food Research Agency / Bioactives Japan Co., Ltd. / Health Navi Co., Ltd. / Metagen Co., Ltd. / Morishita Jintan Co., Ltd. / Morinaga & Co., Ltd. / Yamato Science Co., Ltd. / Unitec Foods Co., Ltd. / Ryusendo Co., Ltd. / Roberte Co., Ltd.



B 機能性表示食品開発セッション会場		
機能性表示食品の開発・商品化を目指す事業者・自治体関係者の疑問や課題を解決し、スムーズな商品企画・開発や品質管理に役立つ情報を発信。		
5/22(水)	5/23(木)	5/24(金)
<p><b>消費者庁セミナー</b></p> <p>10:20 【特別講演】機能性表示食品制度の現状と今後について ▼ 11:00 消費者庁 食品表示課 保健表示室 室長 今川 正紀</p> <p><b>イノベーションセミナー</b></p> <p>11:10 機能性表示食品制度導入後の産業界の動向と市場成長 ▼ 11:50 東京工業大学 健康・社会工学科/イノベーション工学系 健康食品専門講座 教授 木村 真一郎</p> <p>12:00 発酵機能性食品を開発したい企業さま必見!! 商業利用可能な2,800株の酵母コレクション ▼ 12:15 (国研) 健康機能 北海道産業研究センター 高島 直也</p> <p>12:20 NMNの次はPQQの時代が来る! 一新たな機能性「筋力および身体機能」のご紹介 ▼ 12:35 (株) 龍聖堂</p> <p>12:40 Lアラビノースが健康者の便通に及ぼす影響について ▼ 12:55 (株) インターアクションル 代表取締役社長 嶋 誠次郎</p> <p><b>セルフケアフード協議会セッション</b></p> <p>13:00 【基調講演】セルフケア食の開発について ▼ 13:30 (国研) 食品・食品衛生総合研究所 機能性食品研究部 エビセフィアワーナー / (一社) セルフケアフード協議会 代表理事 山本(田) 万葉</p> <p>13:30 協議会会員のリレー講演 ▼ 14:45 カゴメ、カルビー、森永乳業、はくばく、島津製作所などが講演予定</p> <p>14:45 食卓・おしほさ研究サービス: リア食 ▼ 15:00 邦印刷(株) 健康企画本部 戦略推進室 今井 孝典</p> <p>15:10 食品開発における新規機能探索ツールとしての 植物エキスライブラリー ▼ 15:25 (国研) 医薬基盤・健康・栄養研究所 薬用植物機能研究センター 松岡 洋平</p> <p>15:35 アイケア素材 カシスのご紹介 ▼ 15:50 森下(白) (株) ソリューション事業部 国内事業グループ 大久保 沙耶</p> <p>16:00 フェムケア「月経」表示「ラフマ」※抗メタボ「マテ」の 臨床試験速報! ▼ 16:15 (国研) 常務植物化学研究所 薬部部 桑野 かなで</p> <p>16:25 日本初上陸! Creavitalis™ のご紹介 ▼ 16:40 (国研) ヘルシービシ/薬部ケミカル(株)/ユニテックアース(株)</p>	<p><b>機能性表示食品開発セッション①</b></p> <p>10:20 【特別講演】 ▼ 11:00 [Yakult(ヤクルト)1000]・[Y1000]の開発と市場開拓 (株) ヤクルト本社 開発部 研究開発管理課 課長 渡邊 治</p> <p>11:05 パタフライビー・青いナチュラルパウダーの機能性について ▼ 11:20 日本アピスト(株)</p> <p>11:25 クレイ沖縄の知財を活かした「沖縄産原料」のご紹介 ▼ 11:40 (株) フレイ沖縄</p> <p>11:45 腸内細菌叢を活用した臨床試験サービスのご紹介 ▼ 12:00 (株) サイキンゾー</p> <p>12:05 トクホのこれから ▼ 12:35 (公財) 日本健康・栄養食品協会 特定保健用食品部 土田 博</p> <p>12:45 健康食品の安全性確保のための新たな認証の概要 ▼ 13:15 (一社) 日本健康食品情報協会 管理長 西田 秀子</p> <p>13:20 抗老化サプリメントとしてのNMN — その現状と課題 — ▼ 14:00 富山大学 学術研究開発学系分子医薬科の講義 教授 中川 眞</p> <p>14:05 サーチュイン パネソールの秘密 ▼ 14:35 森永製菓(株)</p> <p><b>機能性成分分析・評価セッション</b></p> <p>14:45 【基調講演】 ▼ 15:15 機能性表示食品の評価〜正しい分析結果を得るために〜 (一社) 日本食品分析センター 応用開発課 主幹研究員 加藤 智子</p> <p>15:15 高齢者の運動機能改善に焦点を当てたヒト食品試験のご紹介 ▼ 15:30 (株) 東薬/サイセンター 臨床研究部 村瀬 知郎子</p> <p>15:30 免疫機能の評価に関する当社の検査サービスについて ▼ 15:45 (株) 聖路加エスエルエル先端医療研究センター 薬務部 竹中 梨絵</p> <p>15:45 脳機能計測による食品評価 ▼ 16:00 (株) NHU 小島 啓徳</p> <p>16:00 最短10分で菌数計測 〜蛍光染色法を用いた自動計測装置の紹介と測定例〜 ▼ 16:15 (株) シリワキ</p> <p>16:15 腸内ミラクル物質「短鎖脂肪酸」のエビデンスとその展望 ▼ 16:30 (株) メタジェン 亀崎 直太</p>	<p><b>機能性表示食品開発セッション②</b></p> <p>10:20 【特別講演】 ▼ 11:00 機能性表示食品の未来を切り開く腸内フローラ最新情報 〜進化を続ける腸内フローラの世界〜 森永乳業(株) 産業本部 食品開発科技術課 機能性食品課 全腸菌組シニアマネージャー 梶本 浩 万博博 高田 吉郎 藤本 浩</p> <p>11:15 体脂肪低減 ※認知機能改善のWクレーン対応素材 「熟成ホップエキス」 ▼ 11:30 キリンホールディング(株)</p> <p>11:35 &lt;オリザの機能性表示食品素材&gt; ▼ 11:40 素材21ヘルスクレーン最新情報&amp;充実サポートをご紹介 オリザ(株) 東京営業所 営業部長 内野 真太郎</p> <p>11:55 ~美・腸・温~ 様々な「活」サポート素材のご紹介 ▼ 12:10 ナガセバイオ(株) フードシステムソリューション部門 LIPID分析 機能性素材サポート 村野 崇</p> <p>12:15 GELITA社「バイオアクティブカラーゲンバプナド」 製品群の機能性表示食品への進捗報告 ▼ 12:30 ジェイ・クワイ(株)</p> <p>12:35 腸内フローラから生まれた腸内の抗酸化酵素 SOD B ▼ 12:50 (株) ロルメ</p> <p><b>届出ガイドラインPRISMA &amp; 相談事業</b></p> <p>12:55 日本抗加齢協会の機能性表示食品制度支援事業について ▼ 13:30 (国研) 日本抗加齢協会 事務局 嶋山 浩</p> <p>13:35 機能性表示食品のガイドライン改正と届出支援 ▼ 14:10 (公財) 日本健康・栄養食品協会 機能性食品部長 岡田 昭司</p> <p>14:15 アメリカで注目の最新ダイエット素材 「ホタルノキエキス末」のご紹介 ▼ 14:30 (株) 龍聖堂</p> <p>14:35 バイオアクティブシジャンの機能性表示食品対応原料と 新たな取り組みのご紹介 ▼ 14:50 企画開発部 梶野 真行/営業部 橋村 真太郎</p> <p>14:55 食品向け食料品OEM事業のご紹介 ▼ 15:10 NISHA(株)/ソノバード製菓(株)</p> <p>15:15 NARO島津デザインラボ ▼ 15:30 (株) 島津製作所</p> <p>15:35 アルギン酸カリシウムによる血糖値上昇抑制、 ▼ 15:50 血中中性脂肪濃度の上昇抑制効果について (株) キミカ</p>

## Deliciousness exploration area

Area introduction: "Deliciousness" is a comprehensive effect of elements such as taste, aroma, texture, and appearance. Quantifying this "tastiness" is the key to developing food products that meet various needs. Therefore, in cooperation with the Institute of Deliciousness, we are exploring deliciousness.

Exhibitors:

Taste and Aroma Strategy Institute Co., Ltd. / Intelligent Sensor Technology Co., Ltd. / Taste Science Research Institute / Kyodo Printing Co., Ltd. / KNiT Co., Ltd. / Media i Co., Ltd. / Yamaden Co., Ltd.



5/24(金)	
おいしさ探究セッション	
14:10	【基調講演】おいしさ：原点に立ち返り、そして未来を考える
14:45	(一社)おいしさの科学研究所 理事長 山野 善正
14:45	J-SEMSの概要と時系列測定について
15:00	(株)メディア・アイ
15:00	食卓・おいしさ研究サービス：リア食
15:15	共同印刷(株) 経営企画本部 戦略推進部 今井 孝典
15:15	AI画像解析を用いた食感の予測および最適化の検討
15:30	(株)KNIT 代表取締役 窪内 将隆
15:30	新モデル味認識装置TS-6000Aと最新活用事例の紹介
15:45	(株)インテリジェントセンサーテクノロジー 営業部 松原 洸太
15:45	【基調講演】味覚センサ × 官能評価・嗜好の統合解析
16:15	(株)味香り戦略研究所 吉浦 友野

## Special project [Aim for it! New Products] Collaboration project with Jumonji Gakuen Women's University Department of Food Development

Area introduction: "Food Science" was newly established at Jumonji Gakuen Women's University in April 2020, aiming to develop human resources who can develop food products that are safe, secure, functional, and delicious, based on "food science." A collaborative project with the Department of Development. This time, students from the same department developed and manufactured processed foods using the exhibited products.

We devised the following two types of menus that allow visitors to experience the effects of the ingredients, and offered samples to visitors.

- ① Yuzu marshmallow
- ② Rice flour gluten-free madeleine

Exhibitor :

Nippon Paper Industries Co., Ltd. (Serenpia)  
Musashino Fragrance Chemical Research Institute Co., Ltd.  
(Emarouse Series)



5/22(水)	
世界のグルテンフリーと 十文字学園の海外進出に向けたお菓子と大学発表	
11:50	【GIGビデオ講演】
12:20	Understanding the rising demand for gluten-free foods Gluten Intolerance Group
12:20	GFCO監査員から見たグルテンフリー市場の課題と展望
12:50	グローバルシステムズ社 FSSC/ISO22000,GFCOコンサルタント及び SGS所属フリーランス監査員 山田 哲彦
12:50	グルテンフリーの管理と検査
13:20	(株)ブラクティカル 吉田 英治
13:30	【基調講演】
13:50	学生 大学 企業 アイデア × 設備 × 素材 で New Products 一緒に目指しませんか? 十文字学園女子大学 人間生活学部食品開発学科 准教授 梶野 涼子
13:50	焼いても残る香料「エマルース」のご紹介
14:05	(株)武蔵野香料化学研究所

2024 Gut Health Topics - Popular Gut Health Topics Based on the Awareness Survey of 1 Million DL Gut Health App Users.

Analysis of Functional components in Food with functional claims - For proper evaluation

AOAC INTERNATIONAL's activities to support quality assurance of analysis in the laboratory

Application of muscle health using exercise and nutrition

Basic properties and applications of pectin

Best tuning for skeletal muscles ~ What is joint reset to continue exercising? ~

Can research in academia provide the same quality assurance as food testing?

Characteristics and applications of agar

Characteristics and Applications of Gelatin

Characteristics and Applications of Konjac Flour

Characteristics of Athletes' Gut Bacteria and the Relationship to Glycation: 'Gut Health Activities Everyone Should Engage in' Derived from the Latest Research

Correct knowledge of stem cells in aesthetic medicine ~ Application s f or

Cosmetic Medicine ~

Current situation and Future potential of India as an export market for Japanese food products.

Current status and the future of Foods with Function Claims

Daily Diet Contributing to Active Centenarian Life, Revealed by World Health Examination.

Details of the Revised "Guidelines on Notification of FFC" and JHNFA's FFC

Notification Support Business

Development of "Yakult 1000" · "Y1000" and market creation

Development of a lactoferrin-derived anti-inflammatory peptide targeting leukocyte extracellular traps

Different protein choices for the athletes

Effects and application examples of galactomannans and Tremella polysaccharide

Ensuring chemical safety of food additives

Ensuring the safety of pesticide residues: Risk assessment and re-evaluation of pesticides by the Food Safety Commission of Japan

Features and application development of xanthan gum and gellan gum

Features and Applications of Bacterial Cellulose

Features and Applications of Soluble Soybean Polysaccharides

Food hygiene control incorporating the HACCP concept for lunch boxes and side dishes Current situation and challenges

Food Labelling Round-table Conference

Food molecules and cognitive function

Food Poisoning Associated with Rice and the Microbial Backstage

Food texture improvement and cost reduction by Propylene Glycol Alginate ( PGA )

Food, sleep, and well-being: Visualizing sleep quality with in-home EEG

Fundamentals and Applications of Tamarind Seed Gum

Glycation care learned from athletes: "Nutrition," "Excercise," and "Sleep & Intellectuals" Golf enthusiasts are all healthy: sports and health

Health from the perspective of an acupuncturist working with athletes

History of yeast extract in EU and application of specialties (Process flavors)

House Food Group's initiatives to food allergy - analytical method development and outlook.

Inhibition of SARS-CoV-2 infection of human intestinal epithelial cells by lactoferrin and Polyinosinic-polycytidylic acid

Introduction of Torula yeast extracts

Invited Lecture: Research history of vitamin K and its important multifunctional characteristics

Key Points for Menu Development Using the Results of Salt Optimization Research in Japan

Lactoferrin concentration in milk and growth rate

Learning How to Achieve "Best Condition" from Athletes

Lunch boxes, side dishes and food safety culture during normal times and emergencies

Make the best use of umami seasonings! Tastefully reduce salt by making the most of the flavors of ingredients.

Market growth in health food-related industries due to the introduction of the system of "Foods with Function Claims"

Mechanism-based development of functional food

Multifaceted approach to food allergy countermeasures.

New Oral Health Strategies Based on Saliva Care



NMN as an anti-aging supplement; its current status and perspective  
Nutrition problem in Asia and “Japan Nutrition”

Our top-selling product! Application examples of improving foods with UTFC’s hydrocolloid blends  
Overview of the 11th Academic Meeting of the Japanese Lactoferrin Society

Points of the recent amendment to the tenth edition of Japan's Specifications and Standards for Food Additives

Power Beyond Age: Lifestyle Secrets to Cope with late-onset hypogonadism

Quality control to ensure food safety and reliability

Research results for the control of bacterial foodborne illness and their application to HACCP  
Revision of testing methods in Food allergen labeling system.

Safety of flavorings

SDG s and the EU's policy

Shelf life of bread and rolls in nearly future.

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

Specialty Fermentation Nutrients by Lallemand

Technology for formulation of Food polysaccharides

The ever-evolving world of intestinal flora: The latest on intestinal flora that could pave the way for the future of functional foods.

The latest information about the Curdlan

Thriving mental health and performance for athletes

Tripartite Food Additives Forum、 its objectives and importance (tentative)

Understanding of Korea Food Additives Code

Understanding the rising demand for gluten-free foods

Usefulness of flavorings

Vaginal flora supporting women's health - its significance and importance.

Vitamin K2 & anti-aging

What is Vegetable Protein food? - Its history, usage, nutrition and physiological functions

What you need for using a new food additive in Japan

Yeast and Yeast Extracts from Lallemand



**Total:309 sessions**

At the ifia/HFE JAPAN Awards, one of the 377 exhibiting companies was selected as the highest award based on the votes of the visitors and the examination by the selection committee. In addition, two companies were awarded the Product Excellence Award, two companies received the Technical Award, two companies received the Best PR Award, and three companies received the Judge's Special Award.



## ◆ The Best Exhibitor of ifia/HFE JAPAN 2024 ◆

Among the exhibitors, the best companies in products and technologies



### Saneigen FFI Co., Ltd. Promoting various products and technologies and introducing many application examples

San-Eigen FFI introduced its various products and technologies and application examples that combine them, and proposed solutions.

The booth was located in the center of South Halls 1 and 2, along the main aisle, and was the centerpiece of this exhibition.

Looking around the venue from the entrance to the hall on the second floor, visitors could immediately recognize the exhibition concept written on the board above the booth: "Opening up the world of food with technology and sensibility."

The booth was equipped with panels that described the five elements of food: color, aroma, taste, texture, and function/health, and products and technologies related to each were introduced.

In the "color" corner, we distributed candies made with "Sanei Blue," a gardenia blue dye that is scheduled to be approved by the FDA.

Beams extend from each corner toward the center, and beyond that, case studies of application development that combine the five elements of food are introduced along with food samples, which particularly attracts the attention of visitors.

Impressed not only by the products and technology, but also by the clear exhibition concept, easy-to-understand booth structure, and the courteous response of the booth staff.



## ◆ The Best Product Prize ◆

~Among the exhibitors, companies with particularly good products~



**ifia<sup>®</sup>JAPAN 2024**  
International Food Ingredients & Additives Exhibition and Conference

### Ina Food Industry Co., Ltd.

**“Ultra Agar SV-100/TR-100”  
achieves a unique texture**

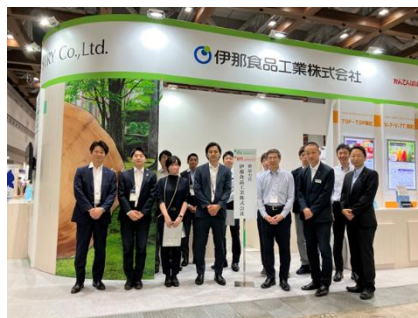
Ina Foods Co., Ltd. introduced agar products and thickener formulations that achieve a variety of textures, and their uniqueness was praised. In particular, the new products “SV-100” and “TR-100” in the low jelly strength agar “Ultra Agar” series attracted attention.

SV-100 maintains the same smooth and rich texture as conventional Ultra Agar, while forming a gel with reduced adhesiveness in the oral cavity.

In addition to being suitable for puddings, it also has the advantage of improving the binding properties of jelly when mixed with kingyokukan or jelly. This time, we exhibited a bright 6-layer jelly.

In addition, TR-100 has higher viscoelasticity than SV-100 and can achieve a firmer and smoother texture. Since it can impart a rich feeling even at low concentrations, it is useful for increasing the body of the drink, and the reaction from visitors was also positive.

Norio Ikezaki from the Sales Promotion Department of the Sales Headquarters commented, “After the exhibition, we want to work together as a sales team to listen to and follow up on customer needs. It is also important to figure out how to incorporate those voices into product development.”



**HFE<sup>®</sup>JAPAN 2024**  
Health Food Exposition  
& Conference

### Kameda Seika Co., Ltd.

**Functions/Physical Properties Easy-to-  
use "plant-based lactic acid bacteria"**

Kameda Seika won the Product Strength Award for its plant-based lactic acid bacteria material.

"Plant-based lactic acid bacteria K1" is a material that is derived from brown rice and is compliant with the food system with functional claims, which has intestinal regulation effects and suppresses the deterioration of skin conditions due to dryness, as well as functional claims that suppress nasal discomfort caused by pollen, anti-obesity effects, etc. It attracted attention by introducing research data from clinical trials and examples of its use of K2, a sake lees-derived product that is effective in preventing atopic dermatitis and winter colds. Each product of vegetable lactic acid bacteria is a fine powder containing more than 1 trillion lactic acid bacteria (sterilized bacteria) per gram. It has good dispersibility in foods, has no bitter, acid, or sour taste, and does not produce lactic acid in the product.

Because it has high heat resistance, it can be applied to a variety of foods. The person in charge of the booth said, “I think people appreciated the solid evidence from clinical trials and the ease of use of being able to label functionality in various product forms. We will continue to focus on functionality labeling and continue to provide a lot of evidence. We would like to obtain this certification and improve our product capabilities.”



## ◆ The Best Technology Prize ◆

~Among the exhibitors, companies with particularly good technology and R&D~



**ifia JAPAN 2024**  
International Food Ingredients & Additives Exhibition and Conference

### Ogawa Fragrance Co., Ltd.

**High technique in tasting**  
Functional fragrances that help you feel and solve problems

Ogawa Fragrance Co., Ltd., which won the Technology Award, caught the eye with its open booth design with balloons held high.

The exhibition will feature flavorings made from specialty agricultural products and Colombian coffee extracts developed in partnership with production areas across Japan, as well as various functional flavorings that solve problems during beverage development, such as "carbose flavors" that increase carbonation. was introduced along with tastings.

What was especially popular with visitors was the masking flavoring agent for protein beverages, which is in growing demand, and a steady stream of visitors visited the counter set up in the booth to ask questions and exchange information. Regarding this award, Shingo Oikawa, general manager of the company's flavor division, said, "Technical capabilities are essential for developing functional flavorings that solve the problems faced by users, and we are very happy that this point has been recognized this time.

As a company, we would like to continue to hone our technological capabilities and apply them to the development of fragrances, while at the same time contributing to the promotion of the SDGs, such as by making effective use of domestically produced materials."



**HFE JAPAN 2024**  
Health Food Exposition & Conference

### Oryza Yuka Co., Ltd.

**A variety of materials, a wealth of evidence, and new functionality one after another**

Oryza Yuka, which has 14 ingredients, 22 health claims, and many ingredients that are compatible with food with functional claims, exhibited a variety of its own materials such as Oryza ceramide, Oryza GABA, Saflee, Fem Berry, and purple tea extract, and won the Technology Award. A new active ingredient, human-type ceramide, was isolated and identified for Oryza Ceramide, and in addition to its existing moisturizing effect, it has also been confirmed to have a whitening effect by suppressing pigmentation caused by ultraviolet rays, and is currently applying for a patent. In addition, we will conduct a large-scale clinical trial in the United States on sports performance using purple tea extract, in an effort to expand the evidence base for each ingredient. President Hiromichi Murai said, "Our strength is building evidence.

In the future, we will not just develop products and provide evidence, but will continue to sincerely adjust our stance to meet the diverse needs of our customers." We want to be the kind of company that responds to customer's needs. Currently, it has been over 30 years since we began our business activities, from research and development to commercialization, with the goal of launching at least one new product or new material every year. I want to continue without breaking down," he said, expressing his desire for further research and development.



## ◆ The Best Promotion Prize ◆

~Among the exhibitors, companies with particularly good promotion~



**ifia JAPAN 2024**  
International Food Ingredients & Additives Exhibition and Conference

**Ajikan Co., Ltd.**

**Surprised by the cacao flavor of the chocolate-like material made from burdock root**

Ajikan introduced "MelBurd," a chocolate-like food material made from burdock as the main ingredient, and received many votes. We sampled GOVOCE, a new sweet made from the same material, and the booth was always crowded with visitors who were surprised by its chocolate-like taste and flavor, and its melt-in-the-mouth texture, despite not using cacao. Melbird is made from burdock tea leaves, vegetable oil, sugar, and emulsifier that are roasted using the company's unique patented method. The company discovered that roasted burdock has aroma components in common with cacao, and found that it contains eight of the ten aroma components of cacao reported in papers. By refining the rich aroma of burdock and making the ingredients as fine as possible, we recreated the chocolate-like deliciousness while retaining the unique aroma.."

The person in charge said, "Coupled with the soaring price of cacao, there were many people who were interested. I think that the easy-to-understand display at a glance and the fact that the product was easy to sample and get interested in won the award. We will continue to do so in the future." I want to focus even more on increasing awareness



**HFE Health Food Exposition & Conference JAPAN 2024**

**Morinaga & Co., Ltd.**

**Passenol, which has attracted attention, announces sirtuin gene activity**

Morinaga & Co. had four booths in the functional food development pavilion area in South Hall 3, and attracted the attention of visitors with its gorgeous booth design. Mr. Iwaki Matsui, who was in charge of the exhibition, said, "Thank you very much for receiving the Best PR Award. This time, we had many visitors from overseas, including China, Taiwan, and the United States. We plan to send materials to those who receive business cards and introduce them to overseas exhibitions where our company, Passenol, will be exhibiting. I'm glad it was a very meaningful exhibit." On May 9th, the company announced the research results of increasing the sirtuin gene on Passenol, a material with functional claims derived from passion fruit seeds. The storyline has been in the spotlight since then.

"Pasenol" is a beauty material originally developed by the company.

It is also a food-compatible material with functional claims that protects the skin's moisture, and contains piceatannol as an active ingredient. In the future, we will promote the appeal of "Pasenol" to countries around the world.



## ◆ The Jury's Special Award ◆

Exhibitors with exceptional potential for exhibiting items



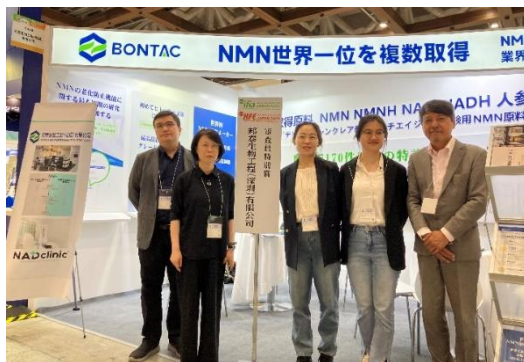
**ifia JAPAN 2024**  
International Food Ingredients & Additives Exhibition and Conference

### **Bangtai Biological Engineering (Shenzhen) Co., Ltd.**

PR for NMN, Korean ginseng, etc., which is characterized by its excellent research and development capabilities

Hountai Biotechnology (Shenzhen), which received the special jury award, is a manufacturer established in July 2012 that manufactures compounds using enzyme technology. This year's exhibits mainly include NMN and ginseng. Although the company has been operating as a chemical product manufacturer, it entered the food industry with the production of NMN, and has become a pioneer in the NMN industry, supplying countries around the world. It is manufactured in a GMP-certified factory and has over 170 patents. Another strength is that we can handle everything from research to production and sales in an integrated manner. Japanese manufacturers in particular showed interest in NMN. Upon receiving the special jury award, the company commented, "We have exhibited at several Japanese exhibitions, but we are happy as this is our first time."

"He said that he hopes to use this kind of evaluation as encouragement to provide high-quality materials."



**HFE JAPAN 2024**  
Health Food Exposition & Conference

### **Combi Co., Ltd.**

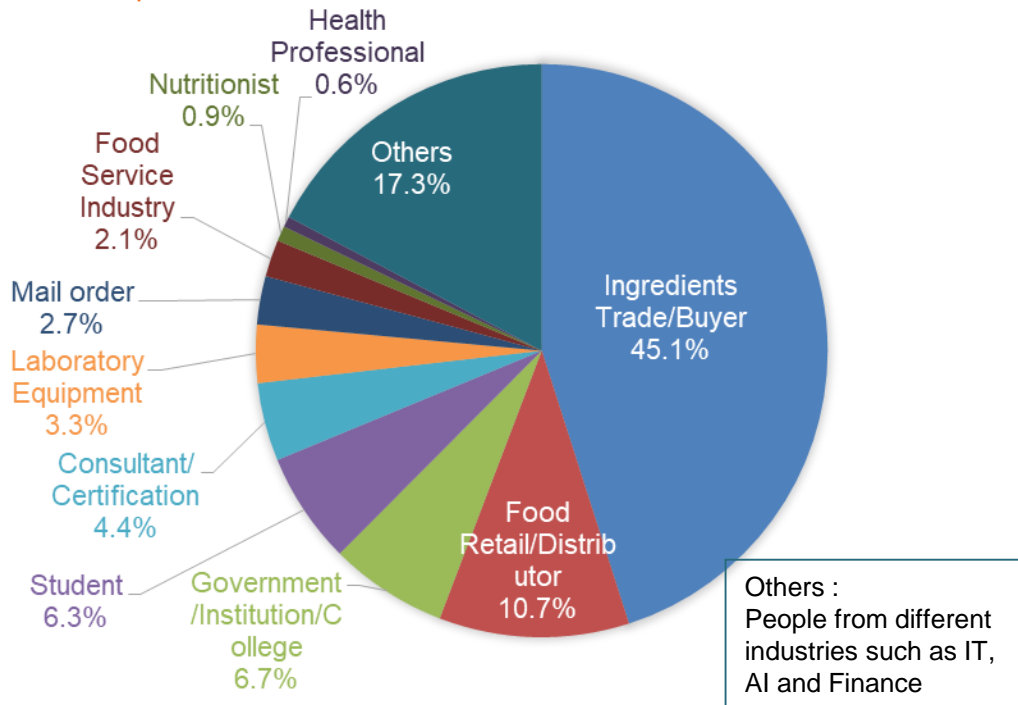
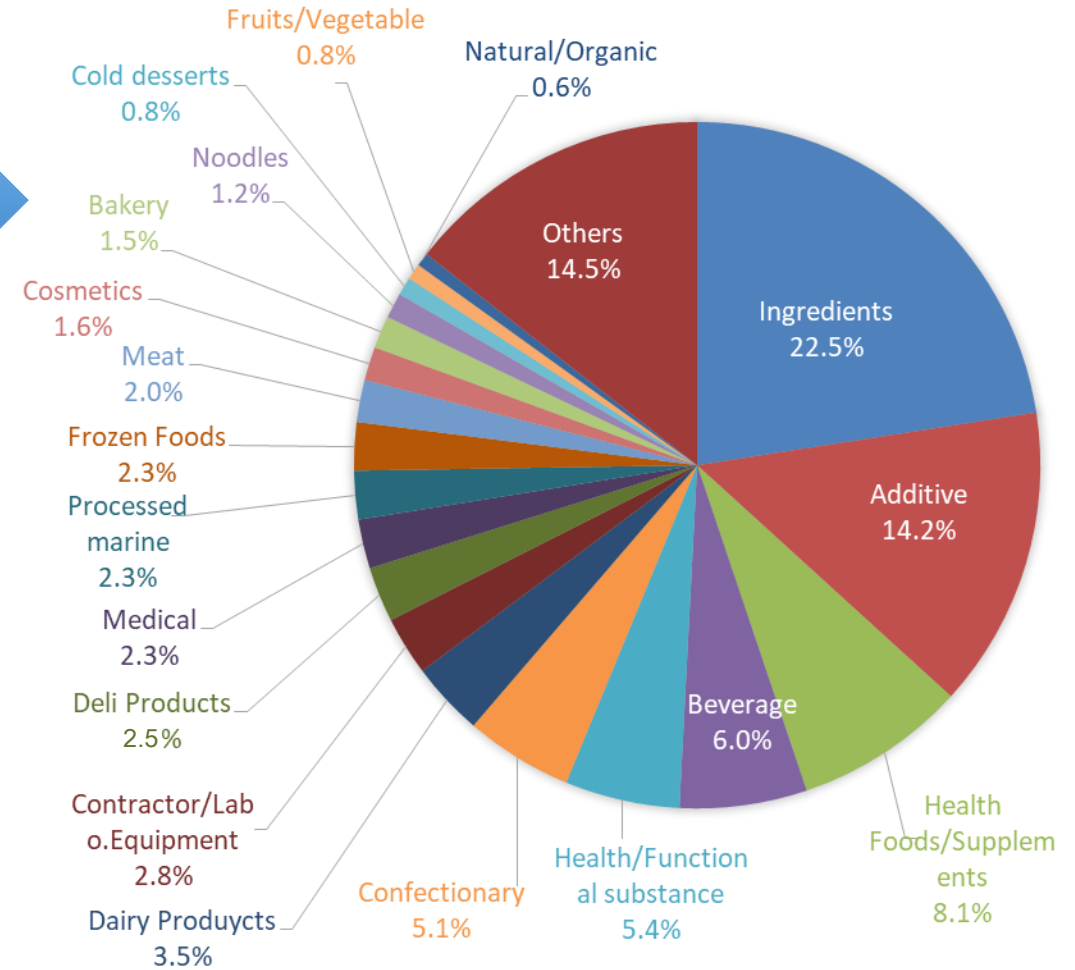
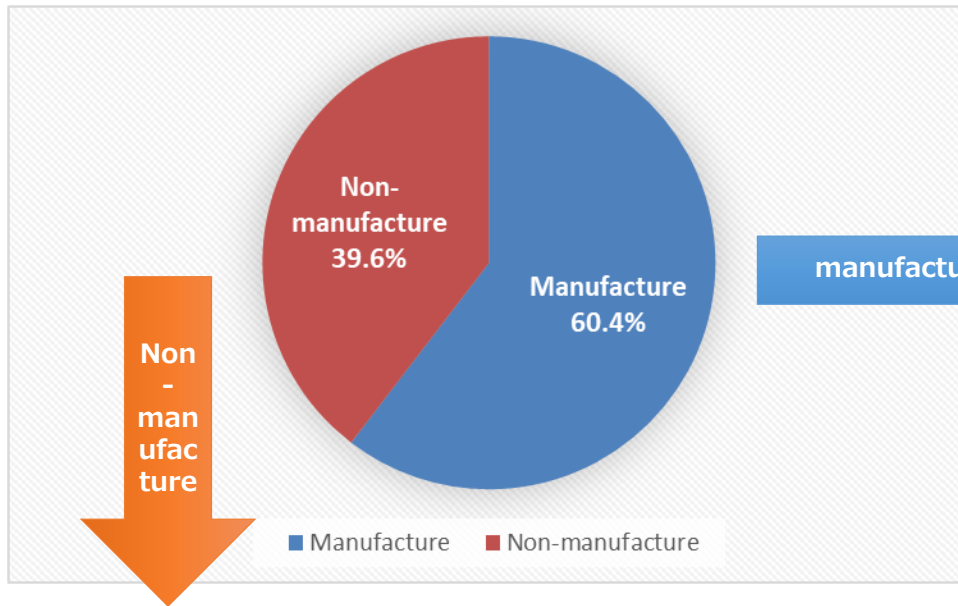
Exhibiting high-density concentrated sterilized lactic acid bacteria material "EC12" with a focus on quality control

The combination is the high-density concentrated sterilized lactic acid bacteria material "EC-12AF", the sterilized bifidobacterial material "BR-108", and the biological clock regulating material "NE". Munoz", polyamine-rich material "Soiporia", enzyme-treated bird's nest material "Colocaria", SOD activity inducing material "Melon" Glisodin" and walnut extract "Protygold", which supports brain function, introduced the latest evidence and application examples of various products, and won the special jury award. Regarding the company's materials and initiatives, the person in charge of the booth said, "We believe that this has helped everyone understand that our products are backed by well-established evidence. We are a manufacturing company that focuses on quality control aimed at safety. We work together with our research and development department to create materials that have evidence that no other company has, and we hope to continue to maintain this attitude." He talked about his aspirations.

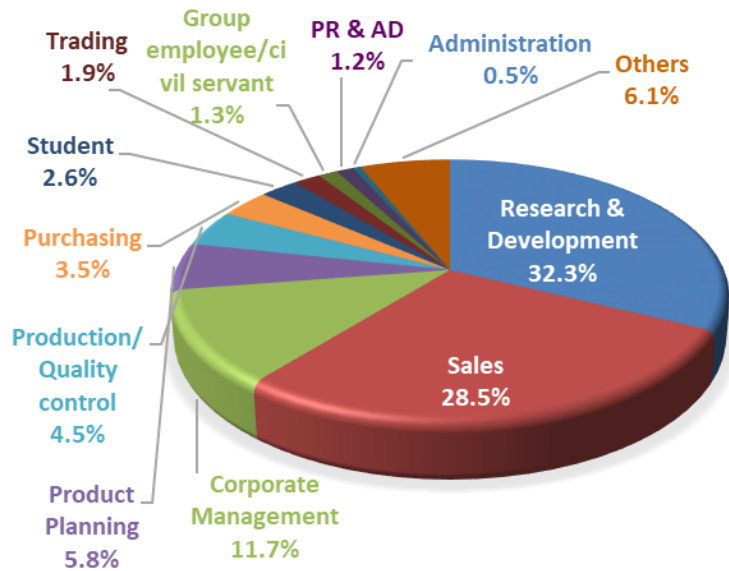


## 1. Industrial Classification

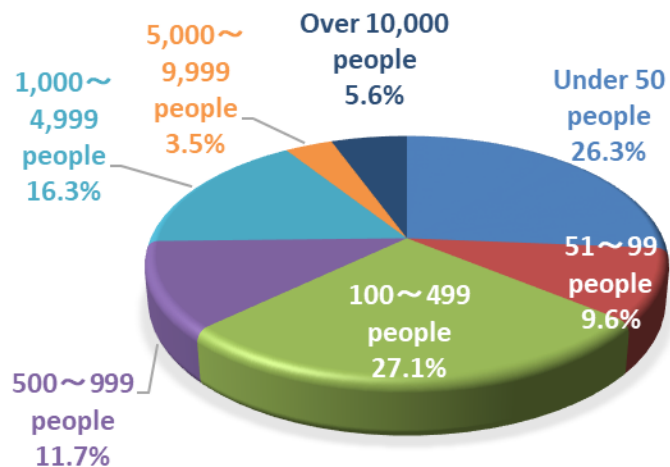
### Breakdown



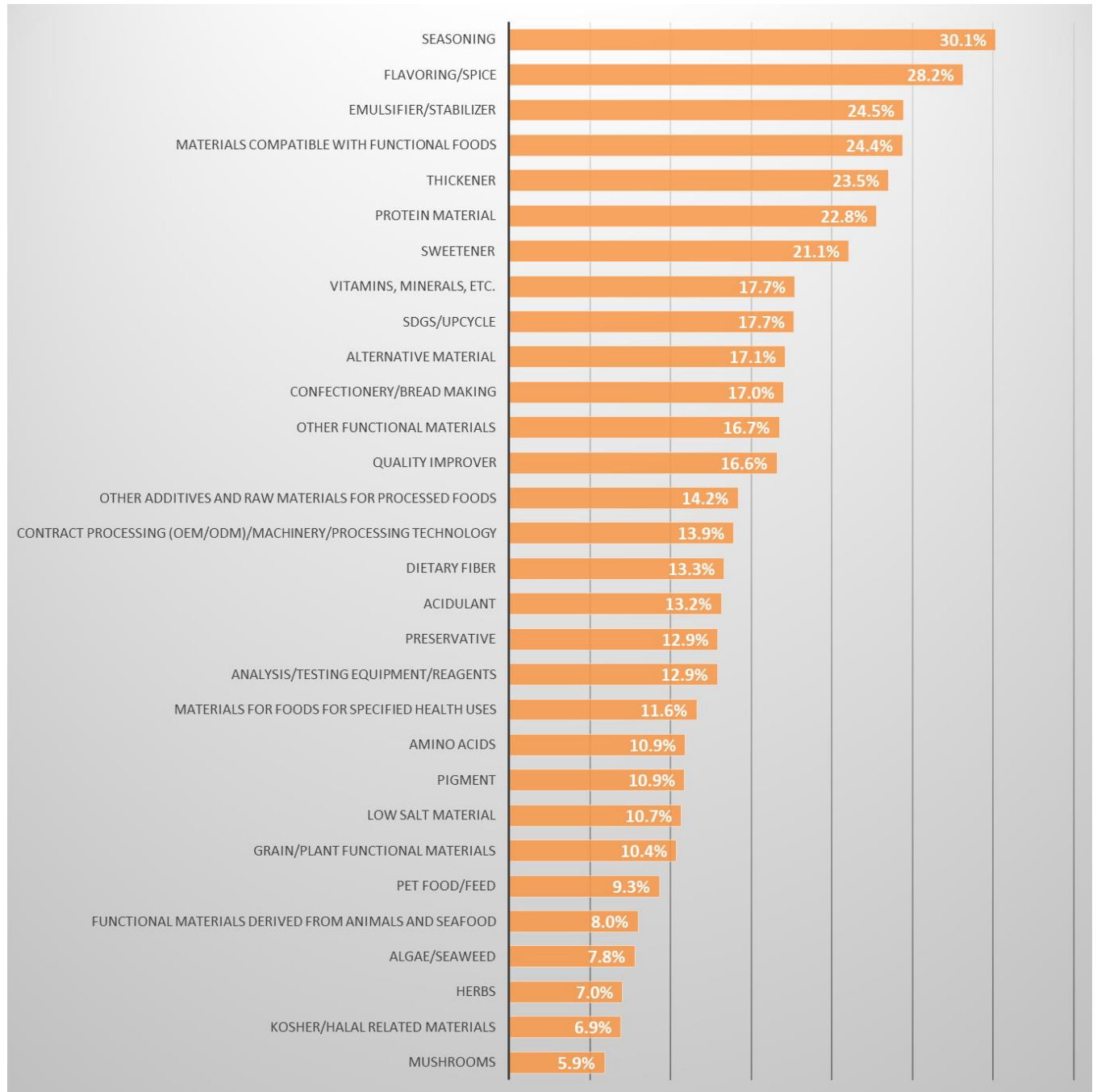
## 2. Department



## 3. Number of Employees

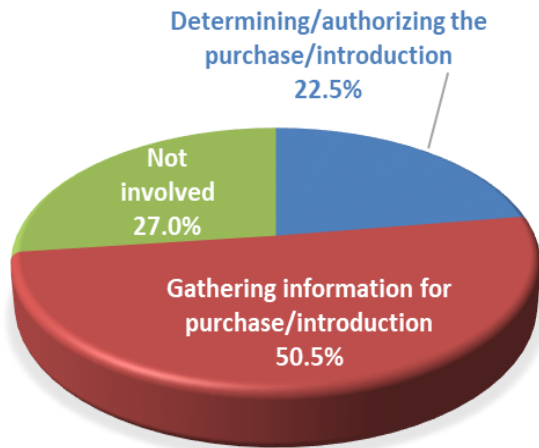


## 4. Exhibit products you are interested (multiple answers allowed)





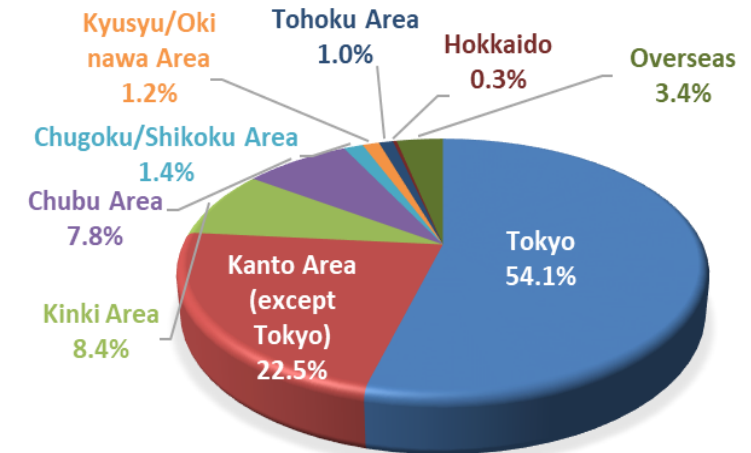
## 5. Are you involved in introducing new products/services of your company?



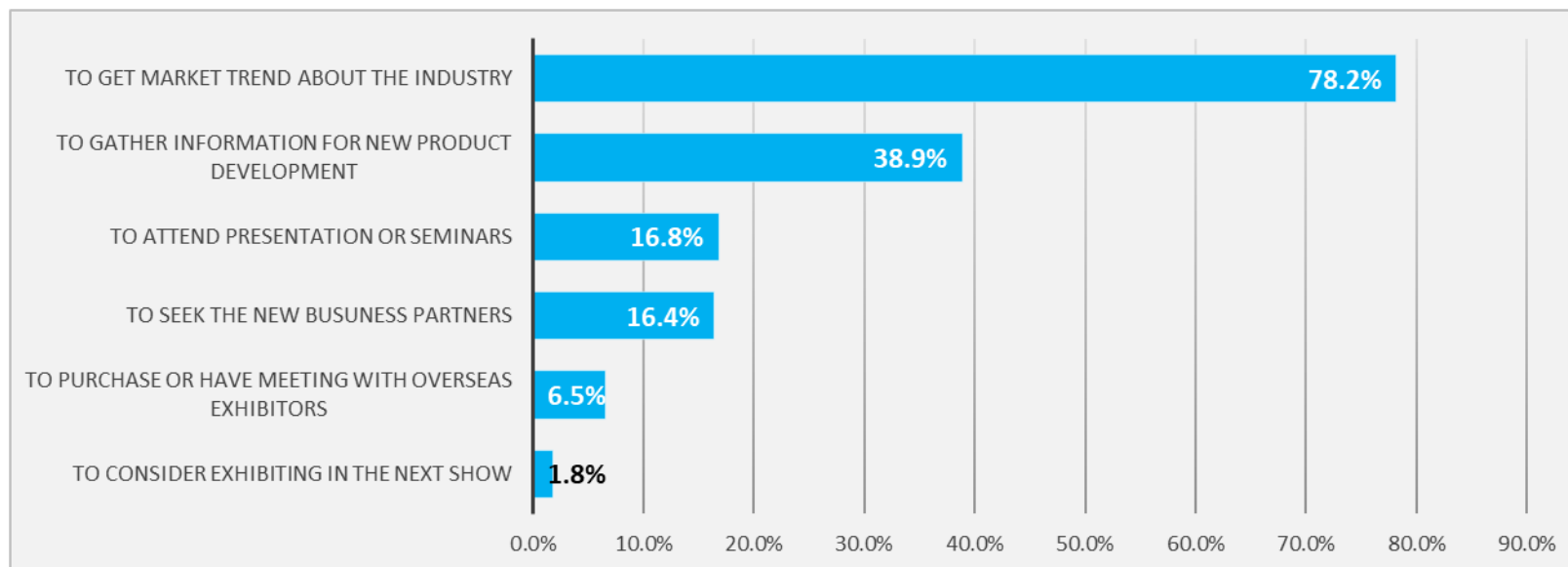
## 6. How did you get your admission ticket?



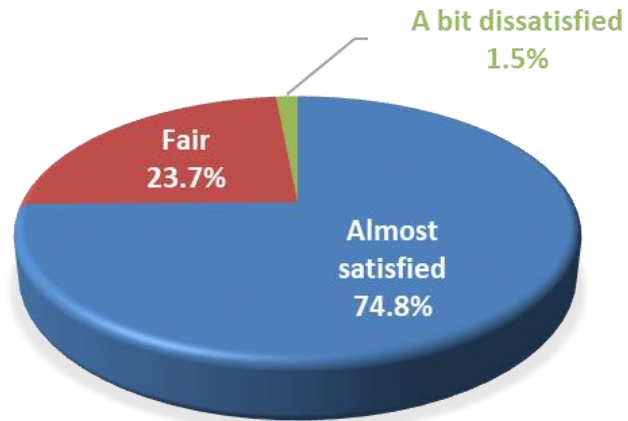
## 7. Area



## 8. Purpose of visit (multiple answers allowed)



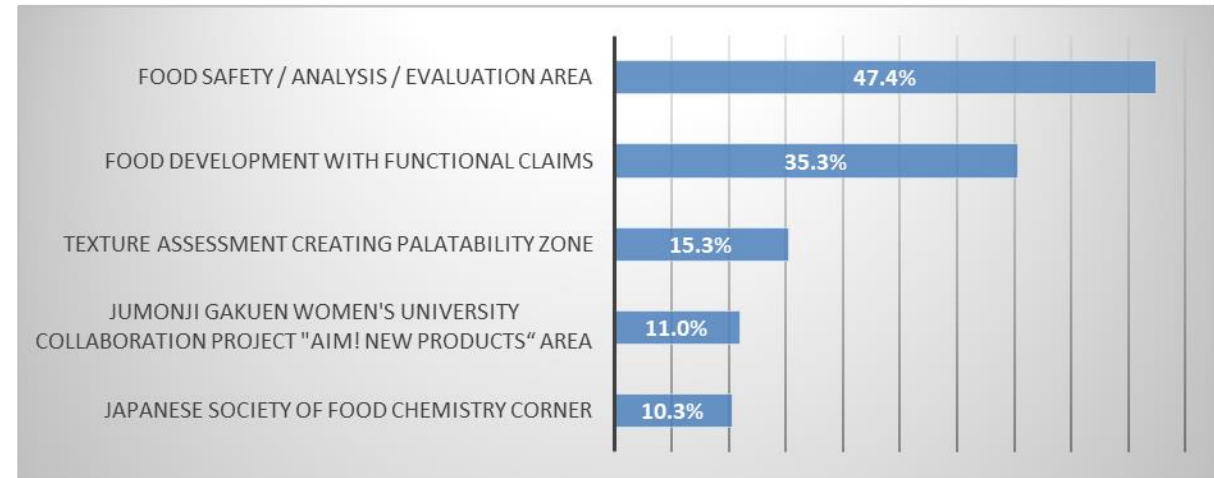
## 9. Are you satisfied with this show ?



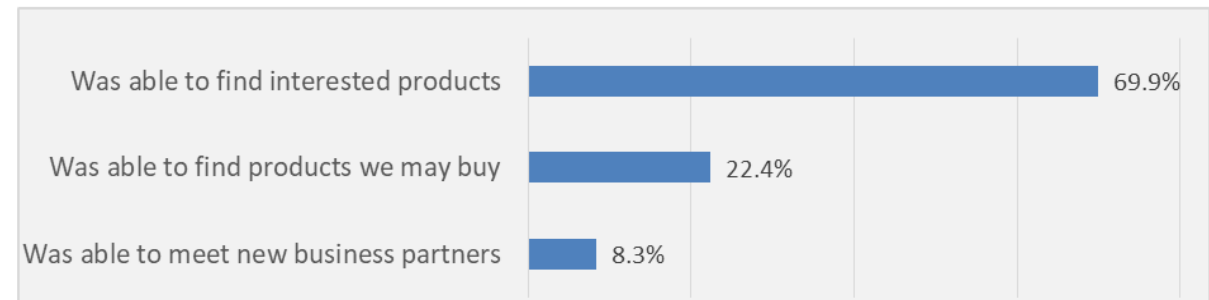
## 10. Visitor's comment (Excerpt)

- ✓ I stopped by an exhibitor I wasn't looking for and found something that sparked my new interest.
- ✓ It would be a shame if the seminar ended with general content.
- ✓ There were many people in charge, so I was able to view the exhibits comfortably.
- ✓ It was meaningful to have a lively exchange of opinions and see new products.
- ✓ I am glad that the seeds of an idea for research and development were born.
- ✓ I would like you to exhibit a method for examining technology for analyzing products containing new materials.
- ✓ Although I was a student, I participated to broaden my future horizons and was able to achieve my goals.
- ✓ I would like to see more exhibitions on DX that involve generative AI.
- ✓ The south hall was a little difficult to understand and felt far away.
- ✓ I was able to achieve my goals and participate in a good exhibition in a timely manner.

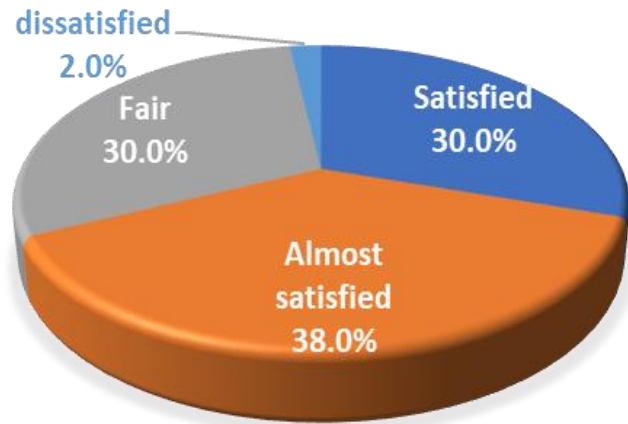
## 11. Specialized zone you were satisfied with? (multiple answers allowed)



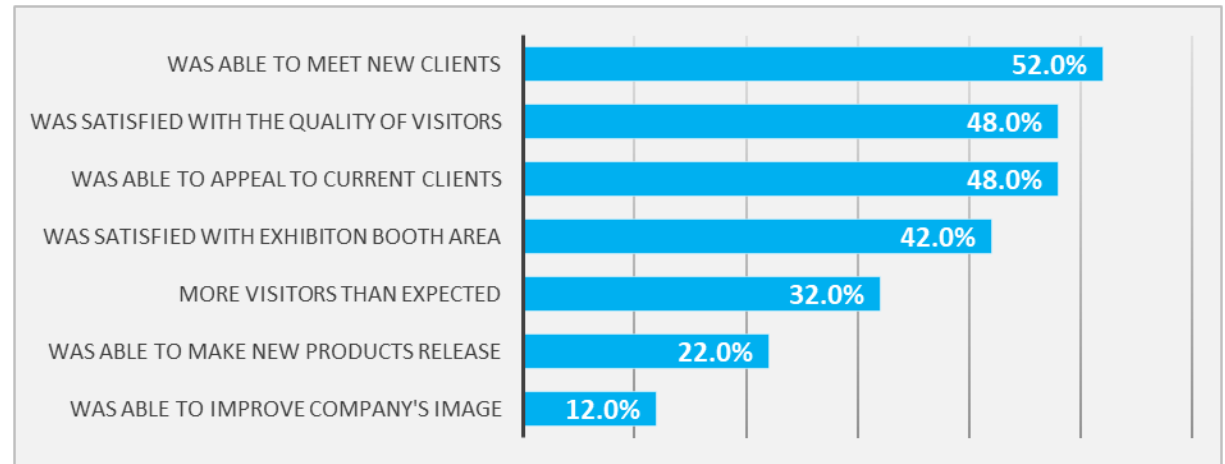
## 12. What was a good point of the show? (multiple answers allowed)



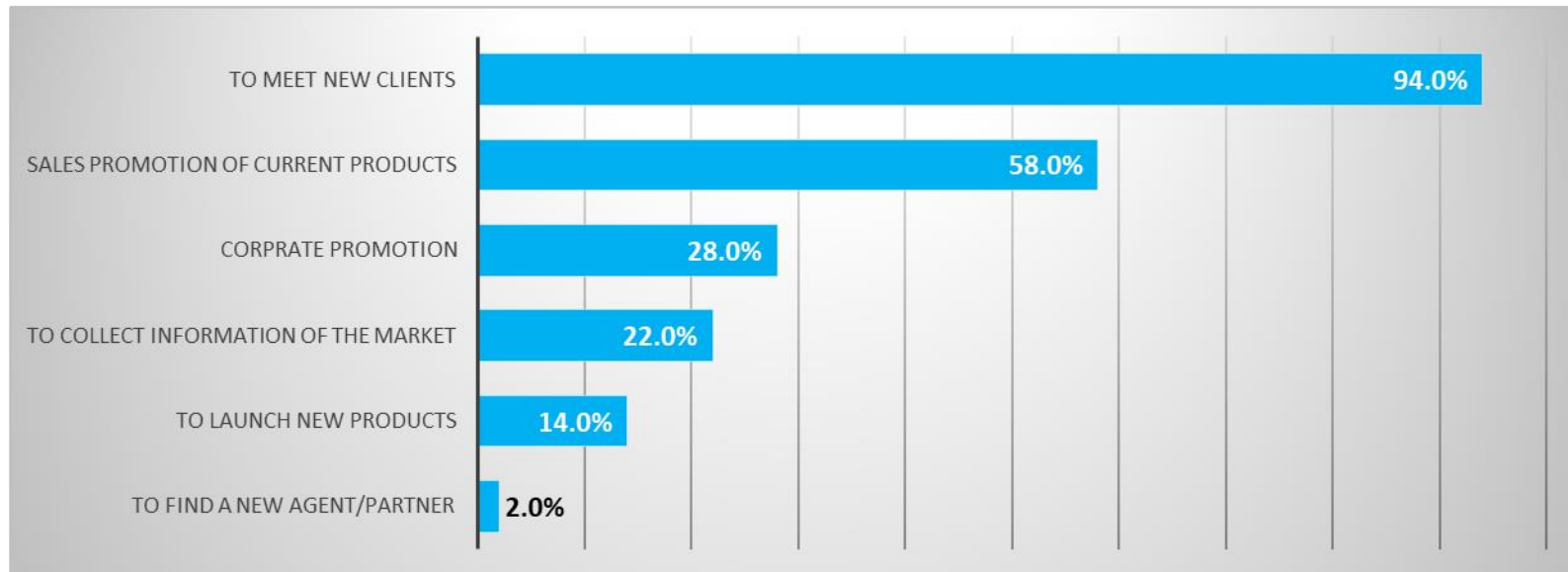
## 1. Are you satisfied with the show ?



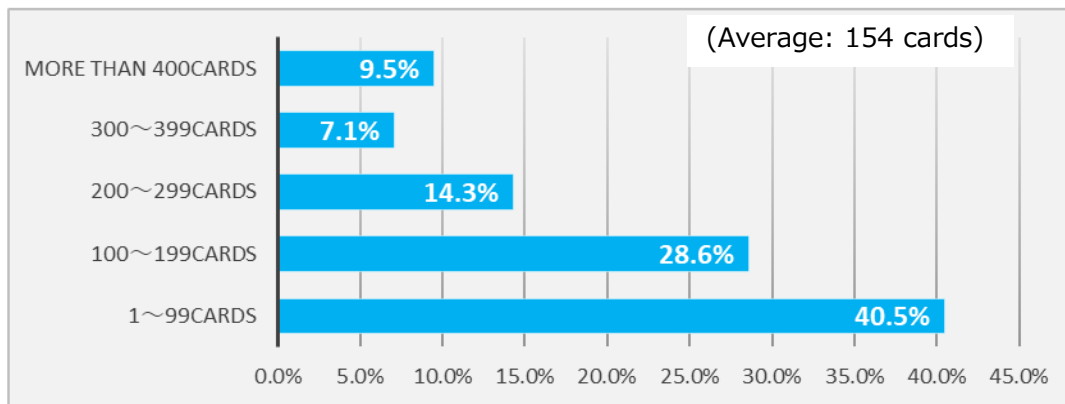
## 1-1. Reason of satisfaction (multiple answers allowed)



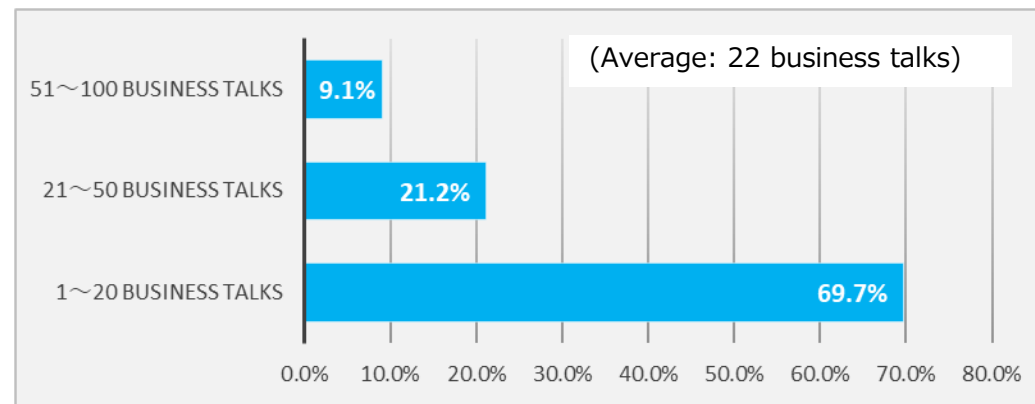
## 2. Purpose of your exhibiting (multiple answers allowed)



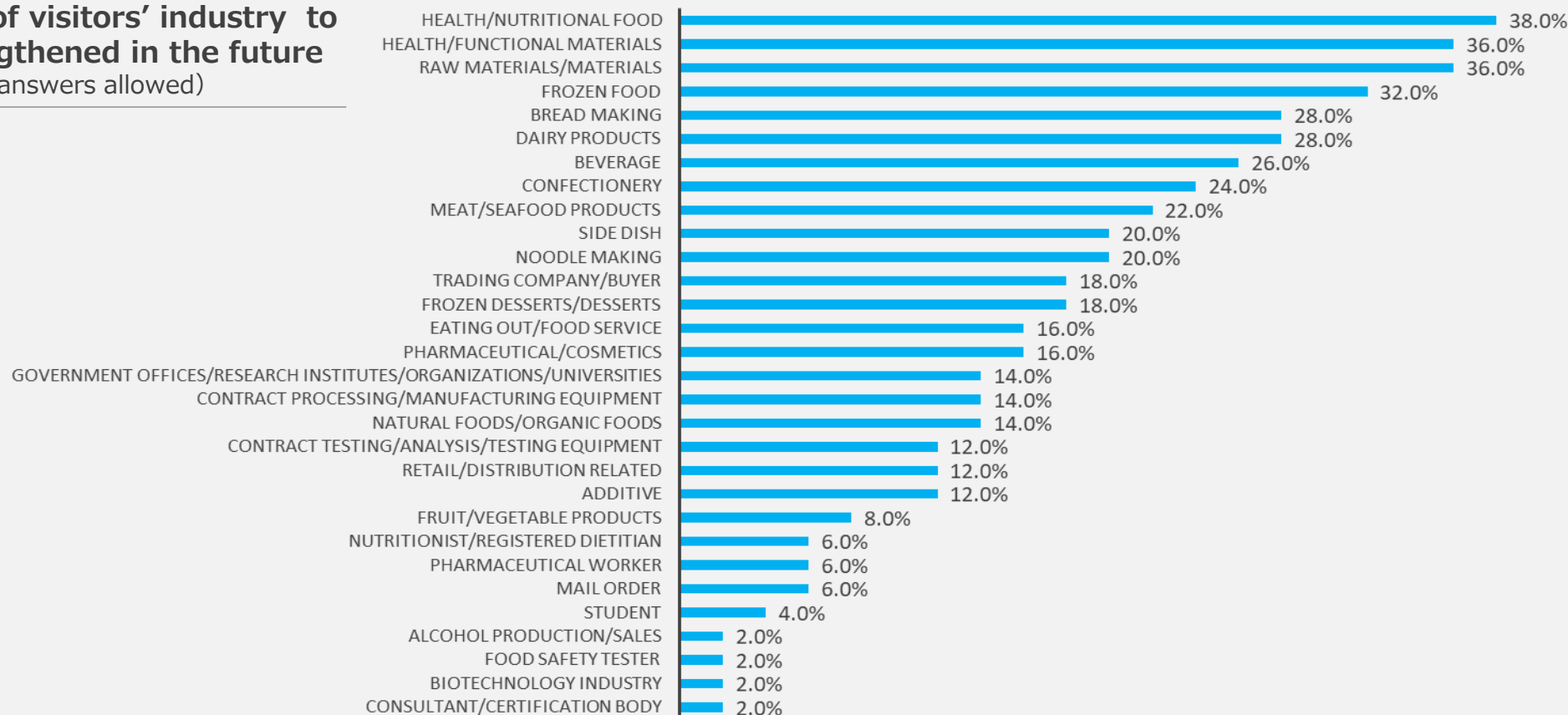
## 3. Number of business card obtained during the show



## 4. Number of business meeting during the show



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



# List of Exhibitors

AceOne Co., Ltd.  
Agilent Technologies Japan,Ltd.  
Agri Corporation  
AHJIKAN CO.,LTD.  
AJINOMOTO AGF,INC.  
Ajinomoto Co., Inc.  
Aker BioMarine Japan K.K.  
AKITAMEIJYO CO.,LTD.  
Alpha M.O.S. Japan K.K.  
ANGEL YEAST CO.,LTD.  
AOAC INTERNATIONAL JAPAN SECTION  
ARKRAY group Karada Lab, Inc.  
Asama Chemical Co., Ltd.  
Association for the Safety of Imported Food,Japan  
Astrasana Japan Co., Ltd  
atmore.co.Ltd.  
AZmax,Co.,Ltd  
Azuma Co.,Ltd.

B Food Science Co., Ltd.  
BANSYU CHOMIRYO CO., LTD.  
Biken.Co.,Ltd.  
BIO ACTIVES JAPAN CORPORATION  
Bio Synectics, Inc.  
bioMerieux Japan Ltd.  
BioNatureHealth Inc.  
BioSafety Research Center Inc.  
Biospringer by Lesaffre  
BlessCare International Co., Ltd.  
Bollard Co.,Ltd.  
Bonito Foods Co.Ltd.

C.Gerhardt Japan Co.,Ltd.  
CANBRIGHT co.,ltd  
Cargill  
CBC Co.,Ltd.  
CEM Japan K.K.

Central Scientific Commerce, Inc.  
Cocrystal Technology  
Combi Corporation  
Corbion Japan K.K.  
COSMO CO., LTD.  
Creapure secretariat  
Cykinso, Inc.

DAESANG JAPAN INC.  
DEZHOU LANLI BIOTECHNOLOGY CO.,LTD  
digzyme Inc.  
Djikoum Agro Business  
DKS Co. Ltd.  
DOLE ASIA HOLDINGS PTE. LTD.

Ehimepaper Manufacturing Co., Ltd.  
Eiken Corporation  
Endo Seian Co.,Ltd.  
EP Mediate Co.,Ltd.

FarFavour Japan Co.,LTD.  
FASMAC CO.,LTD  
FDJ Co.,Ltd  
Fenchem Japan Co.,Ltd  
Fera Science Ltd.  
FINE JAPAN CO.,LTD.  
Flavor Consultants, Inc.  
FOOD ANALYSIS TECHNOLOGY CENTER  
Food and Drug Safety Center  
FOOD CHEMICALS NEWSPAPER INC.  
Food Safety Commission of Japan  
Food Safety Information Network  
Food Safety Kentei  
FOOD SAFETY RESEARCH CENTER  
Fuji chemical Industries Co.,Ltd.  
FUJIFILM Wako Pure Chemical Corporation  
Functinal Water Foundation  
FUTAMURA CHEMICAL CO.,LTD.

GELITA Japan  
Gen-Scent Research Laboratory  
GENUINE R&D Co.,Ltd.  
GL Sciences Inc.  
Glanbia Japan K.K.  
Gluten Intolerance Group (GIG)  
GODO SHUSEI CO., LTD.  
Golden Kelly Pat.Flavor Co.,Ltd.  
GRACEFUL FOOD  
Gushen Japan Limited

Hakata Salt Co., Ltd.  
HATTORI KORYO CO.,LTD.  
Healthy Navi  
Higuchi Inc.  
Hokkaido Agricultural Research Center, NARO  
HORIBA,Ltd.  
HUISONG PHARMACEUTICALS  
Human Metabolome Technologies, Inc.  
HYGIENA

ICS-net Inc.  
Ikata Service Inc.  
IKEDA YAKUSOU Co. Ltd.  
IMURAYA FOODS CO.,LTD.  
INA FOOD INDUSTRY CO.,LTD.  
Incorporated Foundation Tokyo Kenbikyo-in  
Institute of OISHISA Science  
Institutes of Food Research,NARO  
Intelligent Sensor Technology, Inc.  
IOWA ECONOMIC DEVELOPMENT  
AUTHORITY  
ITALGEL  
ITOCHU SUGAR CO.,LTD.  
IZUMI FOODS Co.Ltd.  
IZUMI TRADING Co.Ltd.

OCI CO.,LTD.  
Ogawa & Co.,Ltd.  
OMNICA Co., Ltd.  
Oryza Oil&Fat Chemical Co.,Ltd.  
Osaka Gas Chemicals Co., Ltd.  
Osaka Gas Co., Ltd.  
OSAKA GAS LIQUID Co., Ltd.  
Osaka Research Institute of Industrial Science  
and Technology

Percheron Bioceutical Co. Ltd.  
PH-Works,Co.,Ltd.  
PO-ZONE ENTERPRISES CO., LTD.  
Proplan International Co., Ltd.

Rakai Coffee Mobilisers Association  
Rapid Hygiene Assessment Society  
RDB Consulting LLC  
Research Center for Medicinal Plant Resources,  
National Institutes of Biomedical Innovation,  
Health and Nutrition Rettenmaier Japan Co., Ltd.  
ROBERTET JAPON Ltd.  
RYUSENDO CO., LTD.

SABINSA JAPAN CORPORAION  
SAI MANAGEMENT Inc.  
Saika Technological Institute Foundation  
Samyang Corporation  
San-Ei Gen F.F.I.,Inc.  
SANSHO CO.,LTD.  
Sanwa Starch Co., Ltd.  
SANWASHOJI.CO.,LTD.  
SEIKAI SYUPPAN Co., Ltd  
SEIWA & CO., LTD.  
SHASHIN KAGAKU CO.,LTD.  
SHIBASAKI Inc.

SHIMADZU CORPORATION  
SHIMADZU CORPORATION  
Shin-Etsu Chemical Co.,Ltd.  
Shinryo Corporation  
Shinsei Co.,Ltd.  
Shinsei Sangyo Co.,Ltd.  
Shinto Chemical Co.,LTD  
Shokakuen Co.Ltd.  
SHOKO CO., LTD.  
SHOWA CHEMICAL INDUSTRY CO.,LTD.  
SHOWA KAKO CORPORATION  
SHOWA SHOJI CO.,LTD.  
SIBATA SCIENTIFIC TECHNOLOGY LTD.  
SME SUPPORT JAPAN  
SMI Corporation  
SOBOL Co.,Ltd.  
Society for Functional Food Research  
Society for Lymphatic and Blood Vessels Study  
Related to Tie2  
Spin Pride Co., Ltd.  
St. Luke's SRL Advanced Clinical Research  
Center, Inc.  
STM Corporation  
Sun Bright Co., Ltd.  
SUNSHINE BIOTECH INTERNATIONAL CO.,LTD.  
Sweetened Food Research Center

TABATA INC.  
TAD Corporation  
Taiwan Health Food Association  
TAKARA SHUZO CO  
Taste & Aroma Strategic Research Institute  
Co.,Ltd.  
Taste of the 21st Century  
Tebiki, Inc.  
TF Corporation  
The Chemical Daily  
The Japan Food Journal

The Japanese Institute for Health Food  
Standards(JIHFS)  
The Locorice Industrial Association  
THE OYAMA COMPANY,LTD.  
TOA INDUSTRY CO., LTD.  
TOKIWA Phytochemical Co., Ltd.  
Tokyo Metropolitan Industrial Technology  
Research Institute  
Tokyo Sekken Shohosha  
TOMOE Engineering Co.,Ltd.  
TSUJI OIL MILLS CO.,LTD.  
Tsukuba Food Evaluation Center Co., Ltd.  
Tsuno Food Industrial Co.,Ltd.  
Tsuruya Chemical Industries,Ltd.

U.S. Dairy Export Council  
UNITEC FOODS Co., Ltd.  
UPWELL

WELLNEO SUGAR Co., Ltd.  
Western U.S. Agricultural Trade Association  
(WUSATA)  
Willfarm Co., Ltd.

YAIZU SUISANKAGAKU INDUSTRY  
CO.,LTD.  
Yakult Pharmaceutical Industry Co., Ltd.  
YAMADEN Co.,LTD.  
Yamamori Inc.  
YAMASA CORPORATION  
Yamato Scientific Co., Ltd.  
Yantai T.Full Biotech Co.,Ltd.  
YOKOHAMA OILS & FATS INDUSTRY  
CO.,LTD.  
Yoshimura Co.Ltd.  
Zonnebodo Pharmaceutical Co., Ltd.

## 【China Pavilion】

ANHUI BBKA BIOCHEMICAL CO., LTD.  
ANHUI SEALONG BIOTECHNOLOGY CO., LTD.  
AWELL INGREDIENTS CO.,LTD.

Baoding New Weikang Food Ingredients Co.,Ltd.  
BEIJING BEEHALL BIOLOGICAL PHARMACEUTICAL CO., LTD.  
Bontac Bio-Engineering (Shenzhen) Co., Ltd.  
BrightGene Bio-Medical Technology Co.,Ltd.

China Food Additives & Ingredients Association (CFAA)  
Chongqing Chuandong Chemical (Group) Co., Ltd.  
CSPC PHARMACEUTICAL GROUP CO.,LTD.

DEOSEN BIOCHEMICAL (ORDOS) LTD.  
Dongxiao Biotechnology Co.,Ltd.

FOSHAN LEADER BIO-TECHNOLOGY CO., LTD.  
FUZHOU FARWELL IMP. & EXP. CO., LTD.  
FUZHOU RIXING AQUATIC FOOD CO ., LTD.

Guangxi Chuan Jin Nuo Chemical Co., Ltd.  
Guangxi Yunbo Health Technology CO., Ltd.

HAINAN HUAYAN COLLAGEN TECHNOLOGY CO.,LTD.  
Henan Heagreen Bio-technology Co., Ltd  
HENAN JINDAN LACTIC ACID TECHNOLOGY CO., LTD.  
Henan Profession Chemicals Co., LTD.  
HENAN ZHENG TONG FOOD TECHNOLOGY CO., LTD.  
HERONSBILL  
Hunan Beibeisheng Biotechnology Co.,Ltd

JIANGSU BENEFIT OCEAN TECHNOLOGY CO., LTD.  
Jiangxi Haiwen Biotechnology Co.,Ltd.  
Jianke Food Technology (Shanghai) Co., Ltd.  
JINXIANG GOLDEN PROFIT FOOD CO. , LTD.  
Junqi (Shanghai) Import and Export Trading Co., Ltd.

Laiwu Taihe Biochemistry Co.,Ltd.  
LIANYUNGANG NUOXIN FOOD INGREDIENT CO., LTD.  
LIANYUNGANG RIFENG CALCIUM&MAGNESIUM CO,LTD.  
LIANYUNGANG TIAN TIAN SEAWEED INDUSTRY CO., LTD.  
LINYI HENGMAO FOODS CO., LTD.  
Linyi Tianqin Food Co.,Ltd  
LVJIE CO.,LTD.

Nantong Acetic Acid Chemical Co., Ltd.  
NANTONG ALCHEMY BIOTECH DEVELOPMENT CO.,LTD.  
Newest Biotech  
NINGXIA QIYUAN PHARMACEUTICAL CO., LTD.

Puyang Lemon Biotechnology CO., LTD.

Qingdao bright moon seaweed group co., LTD.  
QINGDAO GATHER GREAT OCEAN ALGAE INDUSTRY GROUP CO., LTD.  
Qingdao hodian trading co.,ltd  
QINGDAO HYZLIN BIOLOGY DEVELOPMENT CO., LTD.

SHAN DONG RUNHAN BIOTECHNOLOGY CO ., LTD  
SHANDONG YUWANG ECOLOGICAL FOOD INDUSTRY CO., LTD.  
shandong fukuan biological engineering co.,ltd  
Shandong Hailongyuan Bio-tech Co., Ltd.  
Shandong Jiequn Pharmaceutical Co., Ltd.  
Shandong JiRuiTe (JRT) Gelatin Co., Ltd  
SHANDONG SANYUAN BIOTECHNOLOGY CO., LTD.  
SHANDONG SHENGXIANGYUAN BIOTECHNOLOGY CO., LTD.  
Shandong Spice Source Food Co., Ltd.  
Shijiazhuang Jirong Pharmaceutical Co.,Ltd

Topower Technology Limited

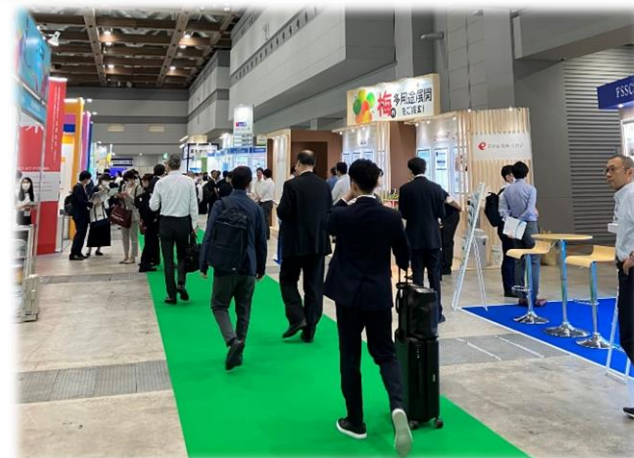
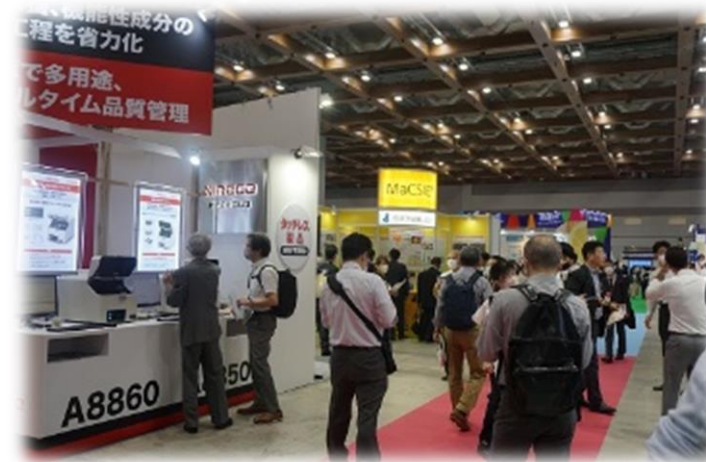
WUTONG AROMA CHEMICALS CO., LTD  
WUXI SANXI GUM BASE MANUFACTURE CO.,LTD.

## 【China Pavilion】

XINGHUA KANGYING FOODS CO.,LTD.  
XINGHUA LIANFU FOOD CO., LTD

Yantai DSM Andre Pectin Co., Ltd.  
YANTAI HENGYUAN BIOENGINEERIN CO.,Ltd.  
YANTAI SHUANGTA FOOD CO.,LTD.  
YANTAI TOP FOOD CO.,LTD.  
Yantai Zhouji Marine Biotechnology Co., Ltd.  
Yichun Forest Nurtures Biotech Co.,Ltd.  
YTR Technology Inc.  
YUSWEET CO., LTD.

Zaoyang Cixiang Pharmtech Co., Ltd.  
ZHEJIANG HUAKANG PHARMACEUTICAL CO., LTD.  
Zhejiang Huarui Biotechnology Co., Ltd  
ZHEJIANG JIANGSHAN HENGLIANG BEE PRODUCTS CO., LTD.  
Zhejiang Silver Elephant Bio-engineering Co., Ltd.,  
Zhejiang Skyherb Biotechnology Inc.





ABE SEIFUN CO., LTD.  
Acacia-No-Ki Co., Ltd.  
ACECOOK CO., LTD.  
ACERA Co.,Ltd.  
AEON TOPVALU Co.,Ltd.  
Agro Import Co., Ltd.  
Aichi Prefecture.  
Aichi-yoke Co.,Ltd  
AIXIA CORPORATION  
Ajinomoto Bakery Co.,Ltd.  
AJINOMOTO FROZEN FOODS Co., Inc.  
Akagi Nyugyo Co., Ltd.  
Akimoto Foods Co., Ltd.  
AKITAYAHONTEN CO.,LTD.  
Andeico.  
ANGFA Co.,Ltd.  
AOHATA CORPORATION.  
Aomori Prefectural Industrial Technology  
Center  
Ariake Corporate  
ARIAKEJAPAN Co., Ltd.  
Arida City  
ART COFFEE CO.LTD.  
Asadaame Co., Ltd.  
ASAHI BREWERIES, LTD.  
ASAHI BUSSAN Co.,Ltd  
Asahi Fresh  
ASAHI GODO INC.  
Asahi Group Foods, Ltd.  
Asahi Group Japan, Ltd.  
ASAHI SOFT DRINKS CO., LTD.  
ASAHIMATSU FOODS CO., LTD.  
ASUZAC FOODS Inc.  
Australian Embassy  
Ayabe Yougashi  
Azumino Food Co.,Ltd.

Baikado Paper Co., Ltd.  
BANDAI CO., LTD.  
Barry Callebaut Japan  
BASF SE  
BATHCLIN CORPORATION.  
Bean Stalk Snow Co.,Ltd.  
Beisia  
Belc CO., LTD.  
Bell Foods Co., Ltd.  
Bourbon Corporation  
B-R 31 ICE CREAM CO., LTD.  
BROOK'S Co., Ltd., Japan.  
BUDOUNOKI, inc.  
BULL-DOG SAUCE CO.,LTD.  
Bunmeido  
  
Calbee Potato,Inc.  
Calbee, Inc.  
Canon Inc.  
CATALOGHOUSE Ltd.  
CCI FRANCE JAPON  
CENTRAL SURIMI LABORATORY CO., LTD  
Cheerio Corporation  
Chiba Flour Milling Co., Ltd.  
Chilean Embassy Commercial Section  
CHORI CO., LTD.  
Choushimaru Co.,Ltd.  
CHUGAI PHARMACEUTICAL CO., LTD.  
Coca-Cola Bottlers Japan Holdings Inc.  
Coca-Cola(Japan)Company, Limited  
Colombian Coffee Growers Federation  
Colombin Co., Ltd  
COMO Co., Ltd.  
Cookland Dogashima Noodles Co., Ltd.  
Coop Foods Co., Ltd.  
COOPDELI-FOODS.

Costco Wholesale Japan, Ltd.  
CREO CO.,LTD.  
Curves Japan Co., Ltd.  
  
Daiichi Chinmi  
DAIICHI SANKYO HEALTHCARE CO., LTD.  
Daily Foods Corporation  
Daimaru Matsuzakaya Department Stores Co.Ltd.  
DAISHO Co., Ltd.  
DAIWA CAN COMPANY  
DANONE JAPAN CO.,LTD.  
DELICA CO., LTD.  
Denroku Co., Ltd.  
DHC Corporation  
DIC Corporation  
DKSH Holding Ltd.  
DMM.com Group  
Dole Japan, Inc.  
Doutor Coffee Co., Ltd.  
DyDo DRINCO, INC.  
  
EAST JAPAN RAILWAY TRADING CO., LTD.  
EBARA FOODS INDUSTRY ,INC.  
Egao Co.Ltd.  
Ehime Beverage Inc.  
Ehime Prefectural Industrial Technology Research  
Institute  
EIKODO CONFECTIONERY  
Eisai Co., Ltd.  
EITARO Sohonpo Co., Ltd  
Embassy of Japan in the United States of America  
Embassy of Lithuania  
Embassy of Peru  
Embassy of the Republic of South Africa in Japan

EN Otsuka Pharmaceutical Co., Ltd.  
Endo Foods Co., Ltd.  
Ezaki Glico Co., Ltd.

FamilyMart Co.,Ltd.  
FANCL CORPORATION  
F-Coop Consumers' Cooperative  
FIRST BAKING CO., LTD.  
Foricafoods Corporation.  
FRIEDEN  
FRUTA FRUTA, Inc.  
FUJI BAKING Group.  
FUJI FOODS, INC.  
FUJI KYUKO CO.,LTD.  
Fuji Panko Kogyo Co.,Ltd.  
Fuji Sunny Foods Co., Ltd.  
FUJICCO Co., Ltd.  
Fujitsu  
FUJIYA CO., LTD.  
Fukuoka Prefecture  
Fukushima Agricultural Technology Centre  
FUKUTOME MEAT PACKERS,LTD.  
FURUYA MILK PRODUCTS Co.,Ltd.

Gekkeikan Sake Company, Limited  
GIFU Prefectural  
GINBIS CO., LTD.  
Ginza Aster  
Ginza Cozy Corner Co.,Ltd.  
Ginza Suehiro Cafeteria Service Co., Ltd.  
GLICO NUTRITION CO.,LTD.  
Godiva Japan, Inc.  
Gold Pack Co., Ltd.  
GRAPESTONE Co.,Ltd.  
Gunma Industrial Technology Center  
Gurunavi, Inc.  
Gyozakeikaku Co.,Ltd.

Hachinohe Kanzume Co., Ltd.  
Hachi-shokuhin  
Hagoromo Foods Corporation  
Hakubaku Co.,Ltd.  
HAKUTSURU SAKE BREWING CO.,LTD.  
Hakuyosha Japan.  
Hamamatsu Salt Co., Ltd.  
Hanamaruki Foods Inc.  
HANKYUDELICA. INC.  
Happou-Shoukai.Co., Ltd.  
Hasaki Fisheries Processing Industry  
Cooperative  
HEIWA Foods Industry Co., Ltd.  
Higeta Soy Sauce Co., Ltd.  
HIKARI MISO Co., Ltd.  
Hinomoto-Kokufun  
HIROSHIMA-COOP Co.,Ltd.  
Hisamitsu Pharmaceutical Co.,Inc.  
Hokkaido Business Incubation Plaza.  
HOKKAIDO GOVERNMENT  
Hokkaido Ice Lab. Co., Ltd.  
HOKUREN  
Homemade Cooking  
HOUSE FOODS CORPORATION  
Hungarian Embassy

Ibaraki Prefectural Government.  
Ibiden Bussan Company.  
Ichiban Foods  
ICHIBANYA CO., LTD.  
Ichibiki Co.,Ltd.  
ICHINOKURA Co.,Ltd.  
Igeta Soy Sauce Co., Ltd.  
INABA FOODS Co.,Ltd.  
IRIS OHYAMA Inc.  
ISEKYU  
ISETAN MITSUKOSHI PROPERTY DESIGN  
LTD.

Ito Biscuits Co., LTD.  
ITOCHU Corporation.  
ITOEN, LTD.  
ITOH KANPO PHARMACEUTICAL Co.,Ltd.  
ITOHAM YONEKYU HOLDINGS INC.  
Ito-Yokado Co., Ltd.  
IWASHITA Corp.  
Iwatani Corporation  
Iwatani Foods  
IY Foods K. K.  
Izutsu Maisen.Co.,Ltd.

JA Aichi Economic Federation  
JA Fresh Produce Marketing Corporation.  
JA Takasaki Ham Factory Co., Ltd.  
JA ZEN-NOH  
JA ZEN-NOH MEAT FOODS CO.,LTD.  
Japan Chocolate Industrial Cooperative  
Japan Dairy Industry Association.  
Japan External Trade Organization(JETRO).  
Japan Food Supply Co.,Ltd.  
Japan GreenTea Co., Ltd.  
Japan Tobacco Inc.  
Japanese Consumers' Co-operative Union  
J-OIL MILLS, INC.  
JOYFULL Co., Ltd.  
JR CENTRAL RETAILING PLUS Co., Ltd.  
JR East Cross Station Co.,Ltd.  
JR East Marketing & Communications,Inc. (JR  
Higashi Nihon Kikaku)

Kabaya Foods Corporation  
Kadoya Sesame Mills Incorporated  
KAGOME CO.,LTD.  
Kaigen Pharma Co.,Ltd.  
KAMAKURAHAM TOMIOKASHOUKAI CO., LTD.

Kamikochi Miso Co., Ltd.  
Kanagawa Institute of Industrial Science  
and Technology  
Kaneka Corporation  
Kanetetsu Delica Foods, Inc.  
KANEZEN Co.,Ltd.  
Kankouen Co., Ltd  
Kanro Inc.  
Kanto Engyo Corporation  
Kao Corporation  
Kaori Orchard Co., Ltd.  
Karakida Seifun  
Kashima Antlers FC  
Kashirakubo Co., Ltd.  
KASHO SANZEN.CO.,LTD.  
KASUGAI SEIKA.  
Kato brothers honey Co.,Ltd.  
KATOU SEIKA CO.LTD.  
KEIKYU STORE Co., ltd.  
Kellanova.  
KENKO Mayonnaise Co.,Ltd.  
Kewpie Corporation  
KEY COFFEE INC  
KIBUN FOODS INC.  
Kikkoman Corporation  
Kiku-Masamune Sake Brewing Co.,Ltd.  
KIKUSUI SAKE CO., LTD.  
Kimitsu City  
Kimuraya Sohonten  
KING BREWING CO., LTD.  
KINJIRUSHI CO.,Ltd  
Kinoene Shoyu Co.,Ltd.  
Kinoko Land Co., Ltd.  
Kirin Beverage Company,Limited  
Kirin Brewery Company, Limited  
KISCO LTD.  
Kiyoken Co., Ltd.

Kobe Bussan Co., Ltd.  
KOBE FUGETSUDO CO., LTD.  
KOBeya BAKING CO., LTD.  
Kohseifoods Inc.  
KOIKE-YA Inc.  
KOIwai DAIRY PRODUCTS CO., LTD.  
KOKUBU GROUP CORP.  
KONICA MINOLTA, INC.  
KOSÉ Corporation  
Koshin Milk Products Co.,Ltd.  
KUBARAHONKE CO.,LTD.  
KUBOTA Corporation.  
Kumamoto Fruit Agricultural Cooperative  
Association  
Kumekichi Co.Ltd.  
Kurita Water Industries Ltd.  
KYOCERA Corporation  
KYODO MILK INDUSTRY CO., Ltd  
KYODO MILK INDUSTRY CO.,Ltd  
KYOKUYO CO.,LTD.  
  
Lawson, Inc.  
Lion Confectionery Co.,Ltd  
Lion Corporation  
Lotte Co., Ltd.  
  
MAISON LANDEMAINE JAPAN  
MAMA FOODS CO., LTD.  
Manda Fermentation Co., Ltd.  
Mannanlife Co., Ltd.  
Marubeni Corporation  
MARUDAI FOOD CO., LTD.  
Maruetsu Fresh Foods Inc.  
Marugen Inryo Industry Co., Ltd.  
Maruha Nichiro Corporation  
Marukome Co., Ltd.  
Marumiya Corporation.  
MARUMO AOKIMISO

Matoba Corporation  
MATSUKAZEYA CO., LTD.  
MATSUYA FOODS HOLDINGS CO., LTD.  
McDONALD'S.  
MEGMILK SNOW BRAND Co., Ltd.  
Meiji Co., Ltd.  
Meiji Holdings Co., Ltd.  
Meito Adams Co., Ltd.  
Mercian Corporation  
Mie Murasaki Inc.  
Milbon Co., Ltd.  
Ministry of Agriculture, Forestry and Fisheries  
Ministry of Health, Labour and Welfare  
Mita Beverage co.,Ltd.  
Mitsubishi Corporation.  
Mitsui & Co. Seafoods Ltd.  
Mitsui Norin Co.,Ltd.  
Miyagi Prefectural Government  
Miyachi Ham Co., Ltd.  
MIYOSHI OIL & FAT CO.,LTD.  
Miyoshido Co., Ltd.  
Mizkan Holdings Co., Ltd.  
Mizuho Bank, Ltd.  
Momoya Co, Ltd.  
Moranbong  
MORINAGA MILK INDUSTRY CO., LTD.  
MORIYAMA MILK INDUSTRY CO., LTD.  
MOS FOOD SERVICES, INC.  
MS Delica Team Cooperative  
MYOJO FOODS CO.,LTD.  
  
Nagano Prefecture General Industrial  
Technology Center.  
NAGARAEN Co., Ltd.  
Nagatanien Co.,Ltd.  
Nakamura Co., Ltd.  
NASU KANKYO GIJUTSU CENTER CORPORATION

National Federation of Agricultural Cooperative Associations  
National Noodle Cooperative Association  
NATORI CO., LTD.  
Naturally Plus Co.,Ltd  
NEC Corporation  
NEC Facilities, Ltd.  
New South Wales Government Japan Office, Australia  
NGK INSULATORS, LTD.  
NH Foods Ltd.  
Nichinichi pharmaceutical Co., Ltd  
NICHIREI CORPORATION.  
Nichirei Fresh Inc.  
Nichiryō Baking Co., LTD.  
NIHON SHOKKEN HOLDINGS CO.,LTD.  
Nihon Tetra Pak Co., Ltd.  
Nihon Yakushido Co.,Ltd.  
Nikkoku Seifun Co.Ltd.  
NINBEN CO.,LTD.  
Ningyocho Imahan Co.,Ltd  
NIPPON CORPORATION  
NIPPON ACCESS,INC.  
NIPPON DEL MONTE CORPORATION  
Nippon Ham South Ltd.  
Nippon Pet Food Co., Ltd.  
Nippon Pure Food,Inc.  
NISSEI Co.,Ltd.  
NISSEY DELICA CORP.  
Nisshin Flour Milling INC.  
Nisshin Seifun Group Inc.  
Nisshin Seifun Welna Inc.  
NISSIN FOODS HOLDINGS CO., LTD.  
Nissui Corporation  
NIVEA-KAO, CO.,LTD.  
NOBEL Confectionery Co., Ltd.  
Noevir Co., Ltd.

Nozaki Confectionery Co., Ltd.  
  
OHAYO DAIRY PRODUCTS CO., LTD.  
OHSHO FOOD SERVICE Corporation.  
OHTA'S ISAN Co., Ltd.  
Oisis, Inc.  
Oisix ra daichi Inc.  
Oita Prefecture  
Okayama City  
Okayama Prefecture  
Okinawa Flour Mills Co., Ltd.  
Okinawa Prefectural Government.  
ORBIS Inc.  
ORGANO CORPORATION  
Oriental Land Co.,Ltd.  
Oriental Yeast Co., Ltd.  
ORIGIN TOSHU Co., Ltd.  
ORION BREWERIES, LTD.  
OTAFUKU SAUCE CO.,LTD.  
Otsuka Holdings Co., Ltd.  
Otsuka Pharmaceutical Factory, Inc.  
OZEKI CORPORATION  
  
PALACE HOTEL TOKYO  
Palsystem Consumers' Co-operative Union  
Panasonic Corporation  
Pasco Shikishima Corporation  
PATISSERIE KAGIYA  
PENDEL CO., LTD.  
Piccolo,Inc  
PIETRO Co.,Ltd.  
Plant-Based Milk Association of Japan  
POKKA SAPPORO FOOD&BEVERAGE LTD.  
POLA Inc.  
Prime Delica.  
  
Q'SAI CO., LTD.

RHEON Automatic Machinery Co., Ltd.  
Riso Kagaku Corporation  
RIZAP GROUP, Inc.  
ROHTO Pharmaceutical Co., Ltd.  
Rokko Butter Co., Ltd.  
Royal Cosmetic Co., Ltd.  
Royal Danish Embassy, Japan  
ROYCE JAPAN CO.,LTD.  
Ryogoku-Toriko®.  
Ryohin Keikaku Co.,Ltd.  
  
S&B FOODS INC.  
S.T. CORPORATION  
Saishunkan Pharmaceutical Co.,Ltd.  
Saitama Prefecture  
Saizeriya Co., Ltd.  
Sakagami CI  
Sake Matured  
SAKUMA SYOKUHIN  
SAKURA HOTEL Ltd.  
SANKO SEIKA Co., Ltd.  
Sankyo Biochemicals Co.,Ltd.  
SANYO FOODS Co.,Ltd.  
SANYO FOODS Corporation.  
SAPPORO BREWERIES LTD.  
Satsuraku Agricultural Cooperative  
SBI ALApromo Co., Ltd.  
SBI Pharmaceuticals Co., Ltd.  
SCETI K. K.  
Secoma Company. Ltd.  
SEIBU PRINCE HOTELS WORLDWIDE INC.  
Seikatsu Club Consumers' Co-operative Union  
Seitaro Arai & Co., Ltd.  
Senjaku Ame Honpo Co., Ltd.  
Setagaya Shizensyokuhin Co.Ltd.  
Seven & i Holdings Co., Ltd.

SEVEN-ELEVEN JAPAN CO.,LTD.  
SHIDAX FOOD SERVICE CORPORATION  
SHIINO FOODS CO.,LTD.  
Shimadaya Corporation  
SHIMAMURA Co.,Ltd.  
Shimane Prefectural Government.  
SHIMOJIMA Co.,Ltd.  
Shinagawa City  
SHINJUKU TAKANO CO., LTD.  
Shinshu Ham Co., Ltd.  
SHIONOGI HEALTHCARE CO., LTD.  
Shiseido Company, Limited  
Shizuoka Industrial Promotion Foundation  
Shizuoka Prefecture.  
SHODA SHOYU CO.,LTD.  
SHOEI FOODS CORPORATION  
SKYLARK HOLDINGS CO., LTD.  
SNOWDEN Co., Ltd.  
SODA NIKKA CO., LTD.  
SoftBank Corp.  
Sogo & Seibu Co., Ltd.  
Sojitz Corporation  
Sonton Food Industry Co., Ltd.  
SOUMI Inc.  
SSK FOODS CO., LTD.  
Starbucks Coffee Japan  
Starzen Co., Ltd.  
SUGIYO CO., LTD.  
SUNDAICO, Inc.  
SUNDELICA. CO.,LTD.  
SUNDIA Co., Ltd.  
Sunmerrys.  
Sunstar Inc.  
Suntory Beverage & Food Limited  
Suntory Spirits Ltd.  
Suntory Wellness Limited  
Supplement Japan Co., Ltd.

Suzuhiro Kamaboko  
TableMark Co., Ltd.  
TAIHO PHARMACEUTICAL CO., LTD.  
Taisho Pharmaceutical Co., Ltd.  
Taka Food Industry Co., Ltd.  
Takaki Bakery Co. Ltd.  
Takanashi Milk Products Co., Ltd.  
TAKANO Co.,Ltd.  
Takara Foods Industry Co., Ltd.  
TAKII & CO.,LTD.  
TAKIZAWA HAM INC.  
Tamamura Delica Co., Ltd.  
Tamanoi Vinegar Co.,Ltd.  
Tanaka Foods Co., Ltd.  
TANITA corporation.  
Tarami Corporation  
Tenshindo.  
THE LOFT CO.,LTD.  
The Marine Foods Corporation  
The Ministry of Justice  
The Nisshin Oillio Group, Ltd.  
Tiger Corporation  
TIROL CHOCO CO., LTD.  
Tohato. Inc.  
Tohnichi Corporation  
Tokachi Daifuku Honpo, Inc.  
TOKAI CO-OP.  
TOKATSU FOODS CO.,LTD.  
Tokyo Container Co., Ltd.  
Tokyo Customs  
Tokyo Development Foundation for  
Agriculture,Forestry,and Fisheries.  
Tokyo Fugetsudo Co., Ltd.  
Tokyo Metropolitan Small and Medium  
Enterprise Support Center.  
Tombow Beverage Co.Ltd.  
Tomoe Dairy Processing co.,Ltd.

TOPPAN Inc.  
TORAYA Confectionery Co. Ltd.  
TORIDOLL Holdings Corporation  
TOTO LTD.  
TOYO NUT Co.,Ltd.  
Toyo Rice Corporation.  
Toyo Seikan Group Holdings, Ltd.  
Toyo Suisan Kaisha,Ltd.  
Toyota Tsusho Corporation  
TSUKIOKA FILM PHARMA CO., LTD.  
TSUKISHIMA FOODS INDUSTRY CO., LTD.  
TSUKUBA DAIRY PRODUCTS CO.,LTD.  
TURKISH EMBASSY IN TOKYO  
  
U.S. GRAINS COUNCIL  
UCC HOLDINGS CO.,LTD  
Ueno-Fugetsudo  
UHA Mikakuto Co.,Ltd.  
Unicharm Corporation  
United States Army  
UOKI CO., LTD.  
USUI INTERNATIONAL Inc.  
Utsunomiya City  
  
WAKASA SEIKATSU Corporation.  
Wakunaga Pharmaceutical Co., Ltd.  
WARABEYA NICHIOYO HOLDINGS Co., Ltd.  
  
Xian Libang Clinical Nutrition Co., Ltd.  
  
Yakult Health Foods Co., Ltd.  
Yakult Honsha Co.,Ltd.  
Yamada Bee Farm  
Yamajou Kamaboko, Limited.  
YAMAMOTO-NORITEN CO.,LTD.  
YAMAZAKI BAKING CO.,LTD.  
YAOKO CO., LTD.  
YATSUGATAKE MILK INDUSTRY CO.,LTD.

# List of visitors

\*Partial list of major companies from visitors database

Yayoi Sunfoods Co.,Ltd.  
 YK Baking Company Inc.  
 YOKKAICHI CITY  
 YOKUMOKU  
 YOMEISHU SEIZO CO.,LTD.  
 YOMIURI LAND CO.,LTD.  
 YOSHINOYA HOLDINGS CO., LTD.  
 Yotsuba Milk Products Co., Ltd.  
 YOUKI FOOD Co.,Ltd.  
 Yuasa Funashoku Co., Ltd.  
 YUKIGUNI MAITAKE CO., LTD.  
  
 ZEFUCO Co., Ltd.  
 ZENSHO HOLDINGS CO., LTD.  
 Zeria Pharmaceutical Co., Ltd.

---Overseas Visitors---  
 AB Agri Limited  
 CJ CHEILJEDANG CORP.  
 DONGKOO Bio&Pharma Co., Ltd.  
 HITEJINRO CO., Ltd.  
 ITC Limited  
 Jining Nature Foods Co., Ltd.  
 Mitsubishi Chemical Europe GmbH  
 Okahata Korea Co., Ltd.  
 SEOUL FLAVOR & FRAGRANCE.  
 SEWOO INC.  
 T. HASEGAWA(TAIWAN) CO., LTD.  
 Uni-TongXin Biotech Co., Ltd.



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