

Japan's Largest Food Ingredients & Additives Event!!

Call for Exhibitors !

ひらめき、見つけた!

Had an epiphany!

第31回 **ifia** 国際食品素材/添加物展・会議
JAPAN 2026
International Food Ingredients & Additives Exhibition and Conference

第24回 **HfE** 健康/機能性食品素材展・会議
JAPAN 2026
Health Food Exposition & Conference

May 27 Wed. to 29 Fri., 2026

West 1 . 2 Hall & Conference Center at Tokyo Big Sight

Organizer: Food Chemicals Newspaper, Inc.

CALL FOR EXHIBITORS !
Closing date : Jan. 31, 2026



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. Organizer and secretariat is **Food Chemical Newspaper**. This is only one publishing newspaper and magazines specialized in food ingredients & additives and also Health functional food ingredients in Japan.

TOKYO BIG SIGHT

Venue

West Hall 1&2 and Conference Center

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 2025

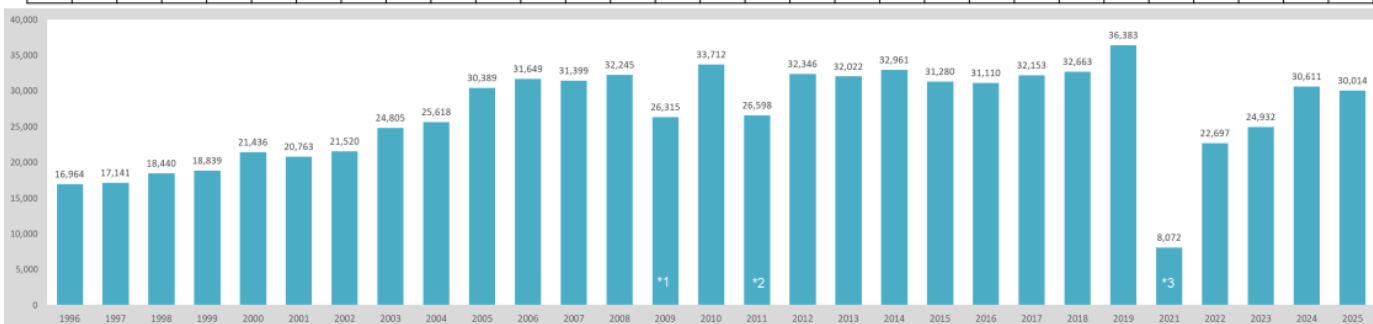
Date	Weather	Number of Visitors
May 21(Wed.)	Cloud	8,971 (8,648)
May 22(Thu.)	Cloud	9,762 (11,303)
May 23(Fri.)	Cloud/Fine	11,281 (10,660)
Total		30,014 (2024 year 30,611)



Changes in number of visitors

※HFE JAPAN has been held since 2003.

Show 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	2025
Visitors #	16,964	17,141	18,440	18,839	21,436	20,763	21,520	24,005	25,618	30,389	31,649	31,399	32,245	26,315	33,712	26,590	32,346	32,022	32,961	31,200	31,110	32,153	32,663	36,383	8,072	22,697	24,932	30,611	30,014



*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

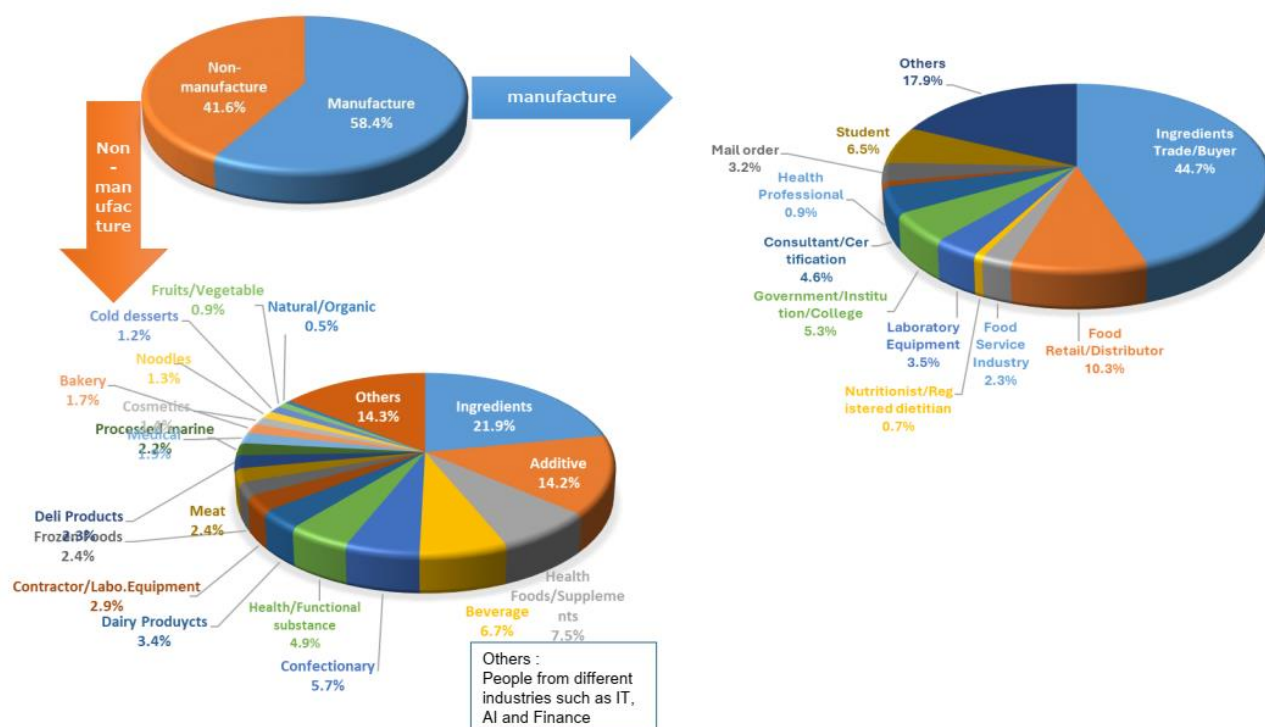
Canceled in 2020 to prevent the spread of COVID-19 infection

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.

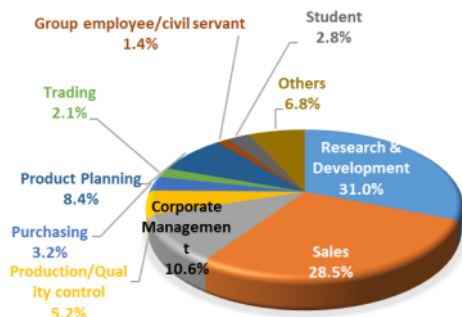
Visitor Questionnaire

1. Industrial Classification

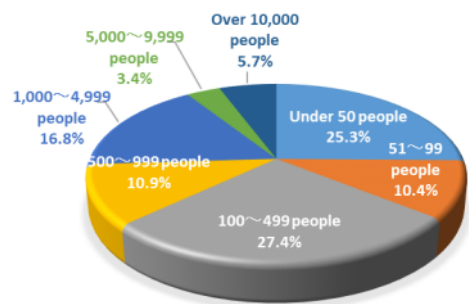
Breakdown



2. Department



3. Number of Employees



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

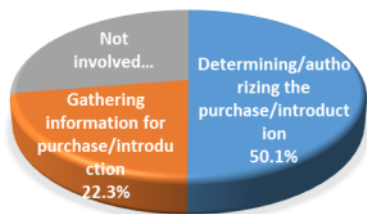


Visitor Questionnaire

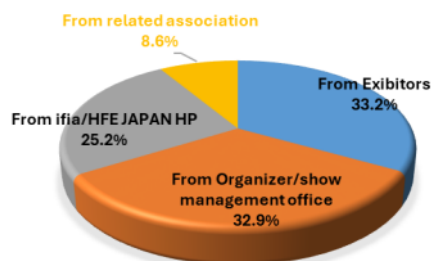
ifia JAPAN HFE JAPAN

18

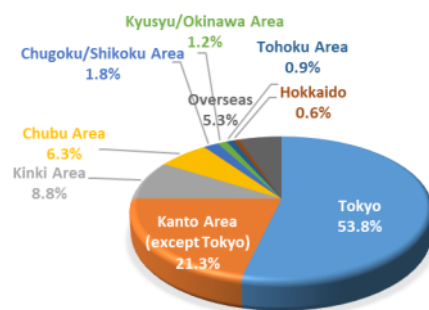
5. Are you involved in introducing new products/services of your company?



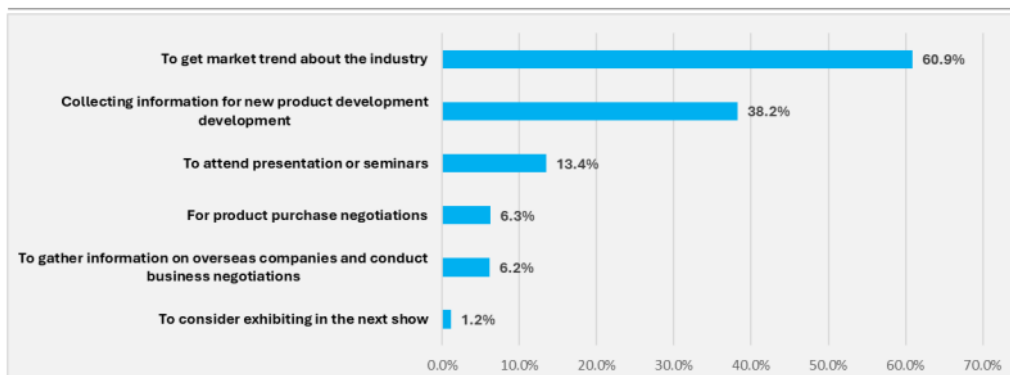
6. How did you get your admission ticket?



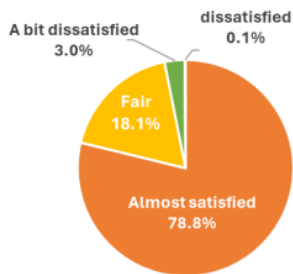
7. Area



8. Purpose of visit (multiple answers allowed)



9. Are you satisfied with this show ?

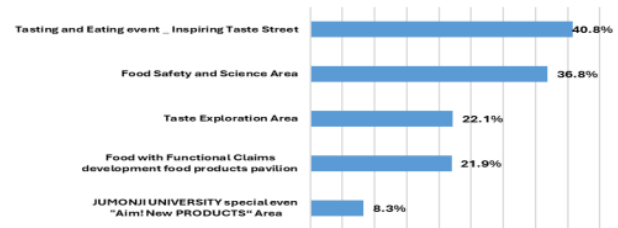


10. Visitor's comment (Excerpt)

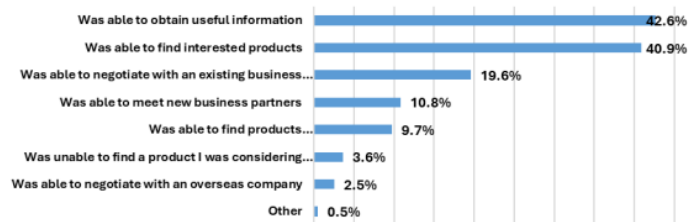
- ✓ The content was very interesting. I would like to participate again next time.
- ✓ The current situation is sufficient. I am satisfied.
- ✓ It's not big, but it's easy to see and move around.
- ✓ I'm looking forward to the next time.
- ✓ I look forward to it every time. I would like to continue to collect information regularly.
- ✓ It was my first time visiting as a student, but I was able to learn about the efforts of various companies and corporations, and it was a very meaningful experience.
- ✓ I want to receive session materials.
- ✓ I want them to actively promote healthy products.
- ✓ I learned a lot about perfumes and other things.
- ✓ I learned a lot about new alternatives and using waste materials.
- ✓ It feels like the scale is shrinking and it's sad.
- ✓ I found the layout of exhibitor booths difficult to understand, so I hope it can be improved.

11. Specialized zone you were satisfied with?

(multiple answers allowed)



12. How about coming to visit us? (multiple answers allowed)



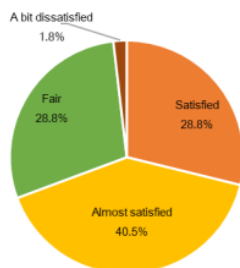
13. An effective presentation (multiple answers allowed)



20



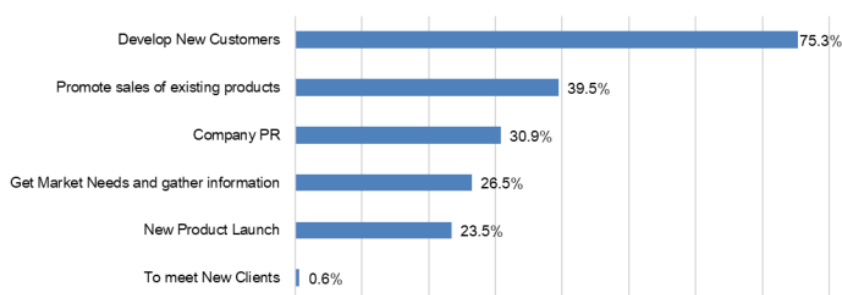
1. Are you satisfied with the show ?



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

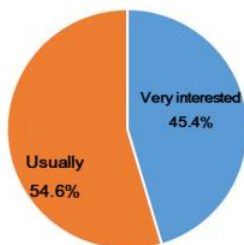


2. Purpose of your exhibiting (multiple answers allowed)

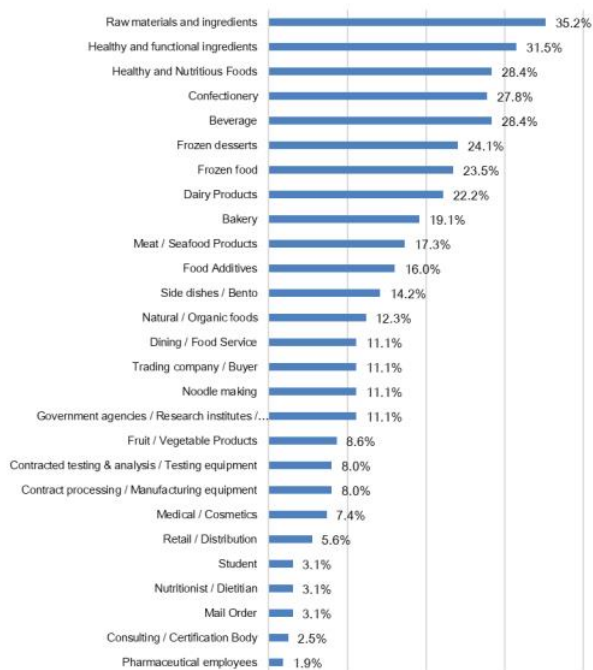


Exhibitor Questionnaire

3. How interested are visitors to your booth?



4. Areas in which we would particularly like to see increased visitor attraction (multiple answers allowed)



Agro Ludens Inc.
AHJIKAN CO., LTD.
AIST
AIST-University of Tsukuba Open Innovation
Laboratory for Food and Medicinal
Resource Engineering (FoodMed-OIL)
AJINOMOTO AGF, Inc.
Ajinomoto Co., Inc.
Aker BioMarine Japan K.K.
AKITAMEIJO CO., LTD.
Angel Yeast Co., Ltd.
AOAC INTERNATIONAL JAPAN SECTION
API Co., Ltd.
Arakawa Chemical Industries, Ltd.
Arkray Group Karada Lab, Inc.
AS FOOD INTERNATIONAL
Association for the Safety of Imported Food, Japan
Association for Confidence in Food Safety
Association of Slow Calorie Research for Health
ASTRA FOOD PLAN Co., Ltd.
Azmax.co
AZUMA Co., Ltd.

B Food Science Co., Ltd.
Bansyutoumuriyou Co., Ltd.
bioMérieux Japan Ltd.
Biospringer by Lesaffre
bitBiome, Inc.
Bollard Co., Ltd.
Bonito Foods Co., Ltd.

C.Gerhardt Japan Co., Ltd.
CannaTech Inc.
CBC Co., Ltd.
CEM Japan K.K.
Central Scientific Commerce, Inc.
CHO-A PHARM Co., Ltd.
CJ Japan Corporation

Combi Corporation
Corbion Japan K.K.
COSMO CO., LTD.
Covered Bridge Consulting LLC.
CV.Saujana Kerta Global
Cykinso, Inc.

DAESANG JAPAN INC.
Dashi Corporation Co., Ltd.
DASHI TRADING Co., Ltd.
DEZHOU LANLI BIOTECHNOLOGY CO., LTD.
digzyme, Inc.
DKS Co., Ltd.
DOLE ASIA HOLDINGS PTE., LTD.
Dorency Co., Ltd.

Ehimepaper Manufacturing Co., Ltd.
Eight Will Inc.
ENZYME SENSOR Co., Ltd.
EP Mediate Co., Ltd.
Ethical Products, Inc.

FARFAVOUR JAPAN CO., LTD.
FASMAC CO., LTD.
FDJ CO., LTD.
Fera Science Ltd.
Fermentation Co., Ltd.
Flavor Consultants
FOOD ANALYSIS TECHNOLOGY CENTER
SUNATEC
Food and Drug Safety Center
FOOD CHEMICALS NEWSPAPER INC.
Food Forum Tsukuba
Food Safety Commission of Japan
Food Safety Information Network
Food Safety Kentei
for Crafts, Inc.
FORWARD CO., LTD.

Fuji Foods Corporation
Fuji Nihon Corporation.
Fuji Trading Co., Ltd.
Functional Water Foundation
FUNDOKIN CO., LTD.
FUTAMURA CHEMICAL

GELITA Japan Ltd.
Genuine R&D Co., Ltd.
Gerald McDonald Asia Ltd.
Glanbia Japan K.K.
Godo Shusei Co., Ltd.
Golden Kelly Pat.Flavor Co., Ltd.
G-Search Limited
Gushen Japan Limited

Hakata Salt Co., Ltd.
Health with Rice, for Athletes
HighChem Company., Ltd.
HIGUCHI INC.
Hotey shokuryo Co., Ltd.
HUISONG PHARMACEUTICALS
Human Metabolome Technologies, Inc.

I.F.co.,Ltd
ICS-net Inc.
IKEDA YAKUSOU Co., Ltd.
IMURAYA FOODS CO., LTD.
Ina Food Industry Co., Ltd.
Incorporated Foundation Tokyo Kenbikyo-in
Institute for Information Industry
Institute of Food Research, NARO (NFRI)
Institute of OISHISA Science
Intelligent Sensor Technology, Inc
ISORA K.K.

Japan Accreditation Board
Japan Analytical Instruments Manufacturers'
Association
Japan Association of Biotechnology Education.
Japan Bentou Association
Japan Biotechnology Certification Organization
Japan Business Association for Carotenoids
Japan Electrolyzed Water Association
JAPAN EXTRACT SEASONING ASSOCIATION
Japan Flavor & Fragrance Materials Association
Japan Food Additives Association
JAPAN FOOD HYGIENE ASSOCIATION
Japan Food Professional Engineers Center
Japan Food Research Laboratories
Japan Food Safety Management Association
Japan Halal Business Association
Japan Halal Showcase
Japan Health and Nutrition Food Association
Japan Pharma Co., Ltd.
Japan Pork Networking
Japan Stevia Association
Japanese Association of Food Science and Risk
Analysis
Japanese Society for Food Hygiene and Safety
Japanese Society of Food Chemistry
Japanese Society of Food Microbiology
JETRO
JNC CORPORATION
Joetsu Starch Co., Ltd.
Jungbunzlauer Japan Co., Ltd.

KAMEDA SEIKA CO., LTD.
KANEKA Corporation
KANTO CHEMICAL CO., INC.
Kewpie Jyozo Co., Ltd.
KEYENCE Corporation
Kikkoman Food Products Company
KIMICA Corporation

KIMITEX Corporation
KITAMA corporation
KNIT Inc.
KOBAYASHI PERFUMERY CO., LTD.
KOBE CHEMICAL CO., LTD.
KONICA MINOLTA, INC.
Koushin Chemical Industry Co., Ltd.
Kowa Company., Ltd.
Koyo Mercantile Co., Ltd.
KUKI SANGYO CO., LTD.
Kyodo International, Inc.
Kyodo Senpaku Co., Ltd.
Kyokuto Chemical Industry Co., Ltd.
KYOSHIN-BIO
Kyowa Medical Systems Co., LTD.

Lallemand Health Solutions
Life & Bio Plaza 21
LINISE Co., Ltd.
LIVES INC.
LuxBiome Co., Ltd.

M3, Inc.
MARINE SCIENCE CO., LTD.
Marukei Kathuobushi Inc.,
MARUSAN-AI Co., Ltd.
MARUZEN FOOD INDUSTRY CO., LTD.
MEIHUA GROUP JAPAN OFFICE
Merck Ltd.
Metagen, Inc.
MICROFOODS JAPAN CO., LTD.
Mintel Japan, Inc.
MITANI SANGYO Co., Ltd.
Mitsubishi Corporation Life Sciences Limited
Mitsui DM Sugar Co., Ltd.
Miyako Nios Ltd.
Monthly Food safety Magazine HACCP / Keiran-
niku joho center

Morinaga & Co., Ltd.
Morishita Jintan Co., Ltd.
MSC Co., Ltd.
MTC LLC.

Nagase Viita Co., Ltd.
Nakano BC co., Ltd.
NANZAN-EN TEA CORPORATION
National Fisheries University
Neogen Japan K.K.
NeU Corp.
New Gaia Energy Co., Ltd.
Nexira K.K.
Nihon Advanced Agri Co., Ltd.
NIHON BERUMU CO., LTD.
Nihon BUCHI K.K.
Nippon Paper Industries Co., Ltd.
NIPPON SHOKUBAI CO., LTD.
Nipponham Foundation for the Future of Food
Nissei Kousan Co., Ltd.
Nissei Kyoeki Co., Ltd.
Nissha Co., Ltd.
Nissha Zonnebodo Pharma Co., Ltd.
NISSHO CORPORATION
Nizona Corporation
Nonprofit Organization World Health Frontier
Institute (WHFI)
Novonesis
NTS Inc.
Nutrition SC Public Co., Ltd.

Ogawa & Co., Ltd.
OMNICA Co., Ltd.
Organization for Small & Medium Enterprises
and Regional Innovation, JAPAN
ORTHOMEDICO INC.
ORYZA OIL & FAT CHEMICAL CO., LTD.
Osaka Gas Chemicals Co., Ltd.

List of visitors *Partial list of major companies from visitors database

Acacia-No-Ki Co., Ltd.
ACE BAKERY.Co., Ltd.
Acecook Co., Ltd.
Adinop Co., Ltd.
AEON Co., Ltd
AEON TOPVALU CO., LTD.
Aichi Prefectural Government
Aichi-yoke co., ltd.
Ain Foods Co., Ltd.
Air Water Agriculture & Foods Inc.
AiSTI SCIENCE CO.,Ltd.
AJINO CHINUYA CO., LTD.
AJINOMOTO BAKERY CO., KTD.
Ajinomoto Food Manufacturing Co., Ltd.
AJINOMOTO FROZEN FOODS Co., Inc.
Ajisen corporation
AKAGI-Foods.co.,ltd.
Akaginyugyo co., ltd.
Akimoto Foods Co., Ltd.
Akitayahonten
AKO KASEI CO., LTD.
Alfresa Holdings Co., Ltd.
ALLIED COFFEE ROASTERS CO., LTD.
ALMADO Inc.
Alpha Foods Co., Ltd.
Amijiri Food Industry Co., Ltd.
ANA CATERING SERVICE CO., LTD.
ANA FESTA co., ltd.
ANA TRADING CO., LTD.
ANAFoods co., ltd.
AOHATA Corporation
Aomori Prefecture
ARIAKEJAPAN Co., Ltd.
ART COFFEE
AS ONE Corporation

Asadaame Co., Ltd.
ASAHI AND CO.,LTD.
ASAHI BREWERIES, LTD.
Asahi Fresh Co., Ltd.
Asahi Group Foods, Ltd.
Asahi Quality & Innovations, Ltd.
Asahi Soft Drinks co., ltd.
Asahi Trust Foods Co., Ltd.
Asahi. co., ltd.
Asahibussan CORP.
Asahifoods co.,ltd.
Asahiko Corporation
ASANOYA
Asian Express Co.
ASTER. CO., LTD.
Azuma Shokuhin Co., Ltd.
Azumino Food Co., Ltd

BANJO FOODS CO., LTD.
Barry Callebaut Japan K.K.
BASE FOOD Inc.
Behn Meyer Taiwan
Beisia Co., Ltd.
Belc CO., LTD.
Bell Food Industries, Inc.
Bingo Pickles Co., Ltd.
BML Food Science Solutions, Inc.
Bourbon Corporation
B-R 31 ICE CREAM CO., LTD.
BULL-DOG SAUCE CO., LTD.
BUSSAN FOOD SERVICE CO.,LTD.

Calbee Corporation
CCI France Japon
Chefco Corporation
CHESCO LTD.

Chiba Flour Milling Co., Ltd.
Chiba Soy Sauce Co., Ltd.
Chichiyasu Corporation
Chihaya Co., Ltd.
CHILLYDY CO., LTD.
China Embassy
Choshiya Co., Ltd.
Choushimaru Co., Ltd.
CHUOGYORUI CO., LTD.
City of Sapporo
Coca-Cola Bottlers Japan Inc.
Coco Plus Inc.
Colombian Coffee Growers Federation
Confex Inc.
COOP
Co-op Deli Foods Co., Ltd.
Cosmo Foods Inc.
COSMO HEALTH Co., Ltd.
Costco Wholesale Japan, Ltd
CREO CO., LTD.
Curves Japan Co., Ltd.

Daichiku Foods Co., Ltd.
Daiei Foods Co., Ltd.
DAIICHI SANKYO HEALTHCARE CO., LTD.
Daily Hayashiya Inc.
Daimaru Matsuzakaya Department Stores Co., Ltd.
DAISHO (THAILAND) CO.,LTD
Daisho Corporation
DAITO CACAO CO., LTD.
Daito Shokuken Co., Ltd.
DELICA CO., LTD.
DELSOLE Corporation
DELTA International Co., Ltd.
DENROKU CORPORATION

28

And more....

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

https://www.ifiajapan.com/2026/wp-content/uploads/WEB_ifiaHFE-JAPAN2025_showreport_2.pdf

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 2024, 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.

A New Approach to Balancing Taste and Health: Utilizing Innovative Salt Reduction Technologies
A solution to the low-sodium challenge through a combination of spice extracts and seasonings.
About our application to food of the Maillard Reaction
Achievement Process of Confidence of Extract Seasoning
Activities of AOAC INTERNATIONAL to support international harmonization of analytical methods
Administrative measures for international harmonization of food additives
AGEs in food aren't bad for us: Delicious food makes us happy
Anti-aging by food-induced exosomes

Basic knowledge of Food emulsifiers
Basic properties and applications of the glycerol esters of fatty acids
Basics and points to keep in mind for mycotoxin analysis
Basics of lecithin and use in food.

Cases of food development through Industry-Academia collaboration.
Characteristics and effective use of yeast extracts
Characteristics of the Acid Metaphosphate
Current Status of Japanese Halal Raw Materials for Southeast Asia

Development of CBD products for professional athletes
Dietary Anti-Glycation Compounds

Examination and identification methods for mycotoxin-producing fungi in foods distributed in Japan

FamilyMart's Approach to Food Additives
Food safety from farm to table and developing human resources
Food, sleep, and well-being: Visualizing sleep quality with in-home EEG
Functions of Polyphosphate in Processed Meat Products
Future of ω 3 fatty acid opened by fermentation and gut microbiota

General standard for food additives of the Codex Alimentarius Commission

Health beneficial effects of human milk oligosaccharides and its social implementation
Health food from an ELSI & Science perspective.
Healthy Longevity and Frailty Prevention
Holistic Beauty ~ Skin- Body -Mind ~

Reporting quality of systematic reviews submitted: evaluation based of PRISMA 2020
Reveal Authentic Flavor with TasteNrich® Development of Salt Reduction products
Risk evaluation of elemental impurities in food : Application to the ICH-Q3D guideline
Risk management of veterinary drug residues in meat and development of analytical methods
Safety of flavorings

Salt excretion effect of Calcium alginate
Significance of food-microbiological inspection and one of useful educational program
Steps for a High-Quality Laboratory through Proficiency Testing

The health benefits of coffee
The Importance of Blood Pressure Management and Appropriate Salt Intake Recipes for the Younger Generation - Considering the Changes in the Dietary Reference Intakes 2025

The importance of oral care in relation to the relationship between the severity of periodontitis and cognitive function, and the relationship with equol production capacity
The Japanese Teaching Kitchen Program for individualized dietary improvement
The key to well-being: food and sleep
The latest information on food functions that extend healthy lifespan
The overall taste intensity when umami is added to a light saltiness: Characteristics in the elderly.
The Potential of "Electric Salt" as a Method to Further Enhance the Taste and Enjoyment of Low-Sodium Products
The scientific evidence required for setting consumption and best-before dates for food products, and the approach to setting these dates.
The use and effects of phosphate in processed seafood products.
To enhance oil literacy with a focus on omega-3 fatty acids

Usefulness of flavorings
Utilization of Phosphates and Role in Food Processing

Vegetable Protein Foods and the Role of Association- Standards for vegetable protein, its various uses, nutritional and physiological functions, and the role of association -

Without the understanding of healthcare professionals such as doctors and pharmacists, there is no future for health foods

Your Healthy Life Span Can Be Extended by Yourself - Smart Eating Techniques Learned from Global Health Checkups.

How Dietary GABA Affects Brain Function
Human evolution and food as energy source -Significance of coexistence of gut flora

Identification of a genetic polymorphism important for Precision Nutrition in Japanese
Immunomodulatory effects of food components in local gastronomy.
International trends in food safety management standards and JFS Standards

Japanese regulation and analytical methods for mycotoxins in foods

Male menopause is very different from women's. (Measures and treatments for male menopause)
Manufacturing technology of fish extracts The trajectory of bonito extract.
Measuring AGEs in Food: Analytical Challenges and Unpacking Misconceptions
Meat Hygiene Management :Processing of Raw Meat for Consumption
Metabolic pathways unique to omega-3 fatty acids and their pathophysiological significance
Microbiological risk assessment of meat and meat products in the Food Safety Commission of Japan
Multifaceted approach to food allergy countermeasures.

New Horizons for a Healthy Life through Precision Nutrition Based on the Gut Environment
No Hemp, No Japan – How Tradition and Innovation Shape the Future of Japan's Hemp Industry

Overview of Clinical Trial System for Food Function
Oxidative stress response in living organisms caused by functional food factors

Physical properties of polyglycerol esters of fatty acids and application to food
Promotion of Food Loss and Waste (FLW) Reduction and Food Safety
Proposals for Enhancing Transparency of Clinical Trials in Functional Foods with Health Claims



Total:286 sessions

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(Fri.),2026	Exhibition Application Deadline
February 12(Thu.),2026	Exhibitor Briefing Session
From March, 2026	Start submitting various application documents
May 25(Mon.) to 26(Tue.),2026	MOVE - IN and Set up
May 27(Wed.) to 29(Fri.),2026	SHOW DATE *May 29(Fri.) MOVE - OUT



PRICE

⚠ Please note that cancellation fees will be charged from the day after application.

Raw space

※All prices include tax



Exhibition space only

▶ ¥462,000/booth(3mx3m 9sqm)

Application by Jul.31st
10% OFF booth fee

▶ ¥415,800

Application by Oct.31st
5% OFF booth fee

▶ ¥438,900

Package Booth (For 1 booth)

Exhibition space + basic decoration

▶ ¥605,000/booth(3mx3m 9sqm)

Application by Jul.31st
10% OFF booth fee

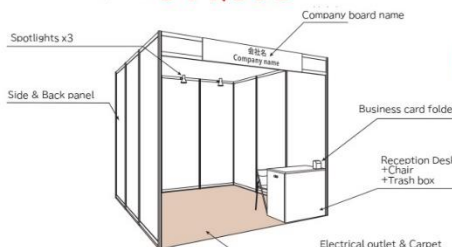
▶ ¥544,500

Application by Oct.31st
5% OFF booth fee

▶ ¥574,750

Included in the package booth fee

- ◆ Raw space
- ◆ Company board name
Red Blue Navy Gray White
- ◆ Carpet
Red Blue Green Gray Orange
- ◆ Side & Back panel(W297cm×D297cm×H270cm)
- ◆ Reception Desk x1(W90cm×D45cm×H80cm)
- ◆ Chair x2
- ◆ Business card folder x1
- ◆ 1 Electrical outlet(100v/800w, included power rate)
- ※ Not panel production expenses.
- ◆ Spotlights x3
- ◆ Trash box x1
- ◆ Booth cleaning



Package booth + the following options

+ ¥77,000

- ◆ Exhibit counter
- ◆ LED Company name board
Red Blue Navy Gray White

Package Booth(For 2 booths)

Exhibition space + basic decoration

▶ ¥1,188,000/booth(3mx6m 18sqm)

Application by Jul.31st
10% OFF booth fee

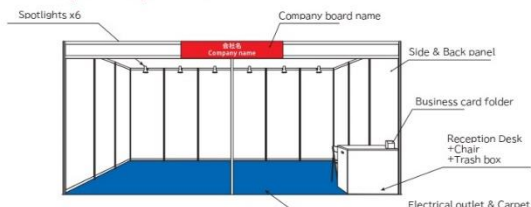
▶ ¥1,069,200

Application by Oct.31st
5% OFF booth fee

▶ ¥1,128,600

Included in the package booth fee

- ◆ Raw space
- ◆ Company board name
Red Blue Navy Gray White
- ◆ Carpet
Red Blue Green Gray Orange
- ◆ Side & Back panel(W594cm×D297cm×H270cm)
- ◆ Spotlights x6
- ◆ Business card folder x1
- ◆ 2 Electrical outlet(100v/800w, included power rate)
- ※ Not panel production expenses.
- ◆ Trash box x1
- ◆ Booth cleaning
- ◆ Reception Desk x1
(W90cm×D45cm×H80cm)
- ◆ Chair x2



Semi-Designed Booth(2 Booths Model)

Exhibition space + decoration

▶ ¥1,441,000
/booth(3mx6m 18sqm)

Application by Jul.31st
10% OFF booth fee

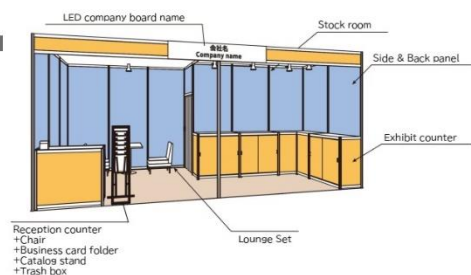
▶ ¥1,296,900

Application by Oct.31st
5% OFF booth fee

▶ ¥1,368,950

Included in the Semi-Designed Booth fee

- ◆ Raw space(3m×6m)
- ◆ Side & Back panel, Exhibit counter
Red Blue Green Yellow Brown Black Beige Gray
- ◆ LED company board name
Red Blue Navy Gray White
- ◆ Carpet
Red Blue Green Gray Orange
- ◆ Reception counter & Chair x1
- ◆ Business card folder x1
- ◆ Catalog stand & Trash box x1
- ◆ Stock room
- ◆ Lounge Set
- ◆ Spotlights x6
- ◆ Semi-Designed Booth cleaning
- ◆ 2 Electrical outlets(100v/800w, included power rate)



Mini Booth

Mini booth decoration

▶ ¥264,000/booth(2mx2m)

Application by Jul.31st
10% OFF booth fee

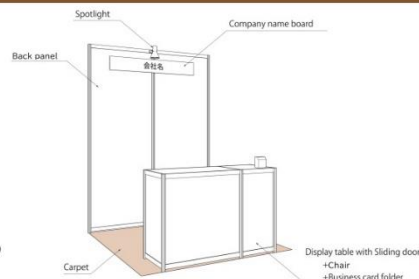
▶ ¥237,600

Application by Oct.31st
5% OFF booth fee

▶ ¥250,800

Included in the Mini Booth fee

- ◆ Raw space(2m×2m)
- ◆ Company board name
- ◆ Carpet
- ◆ Spotlight x1
- ◆ Business card folder x1
- ◆ Chair x1
- ◆ Back panel(W200cm×H270cm)
- ◆ Display table(W148.5cm×D49.5cm×H102cm)
- ◆ Mini booth cleaning
- ◆ 1 Electrical outlet(100v/800w, included power rate)
- ※ Not panel production expenses.



Corner location charge

▶ ¥22,000

Shared washroom

▶ ¥22,000

For further
information,
please contact us.

ifia/HFE JAPAN secretariat office (FOOD CHEMICALS NEWSPAPER INC.)
Shobunkan Bldg., 3-2-8 Kanda Jimbo-cho, Chiyoda-ku, Tokyo, 101-0051 JAPAN
TEL: +81-3-3238-7520 FAX: +81-3-3238-7898
Contact: ifia@foodchemicalnews.co.jp

ifia



Utilize ONLINE to increase the effect of exhibiting!

ifia / HFE eye 2024



立达尔

YUNNAN LEADER BIO-TECHNOLOGY CO., LTD.

It is a high-tech enterprise mainly engaged in the research and development, ...

ifia JAPAN
云南立达尔生物科技有限公司



YUSWEET CO., LTD.

Xylitol, D-xylose, Erythritol, Maltitol, L-arabinose, Sorbitol, Allulose, Compound...

河南豫鑫糖醇有限公司




Nutricare Health Innovation

Nutricare creates new technologies. Human health through constant innovation.

Nutricare aims to establish an efficient R&D process and we provide a total s...

ifia JAPAN
Nutricare




Nutricare Health Innovation

ifia / HFE eye 2024

Nutricare creates new technologies. Human health through constant innovation.

Nutricare aims to establish an efficient R&D process and we provide a total solution of health food development and production through a professional production/manufacturing process infrastructure. The Nutricare Innovation Center is made up of 3 key departments Healthcare R&D Center (health supplements), RMI (Raw Material Innovation) Center and Food Manufacturing Factory. We produce high quality and safe health functional food with professional experts, advanced equipment and technology.



JRPC 冀荣药业
JIRONG PHARMACEUTICAL

石家庄市冀荣药业有限公司

公司主要生产注射剂，医药级氨基酸系列产品，包括甘氨酸，甲硫氨酸，脯氨酸，盐酸...

ifia JAPAN
石家庄市冀荣药业有限公司

PR MOVIE



No・ゾーン	1518
住所	[Headquarter] 68, Ujeongguk-ro, Jongno-gu, Seoul, Republic of Korea, [Food factory] 29-8, Jeonjae-ro 130beon-gil, Ucheon-myeon, Hoengseong-gun, Gangwon-do, Republic of Korea
TEL	[Headquarter] 82-2-3672-1841, [Food factory] 82-33-344-1841
FAX	[Headquarter] 82-2-3672-1844, [Food factory] 82-33-344-1842
URL	https://nutricare.co.kr/
出展品目	<div>分類: その他機能性素材</div> <div>名称: CSFP</div> <div>分類: その他機能性素材</div> <div>名称: NHCK-HOP</div>
共同出展	

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

- ✓ 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

In the visitor survey, visitors will vote for the exhibitor that provides the most attractive products and services that can contribute to SDGs, and the ifia/HFE JAPAN Award winners will be determined in each category.



Product PR seal

Among the exhibited items, exhibitors can paste the stickers on the products they want to most appeal to visitors. It will be displayed to attract the attention of visitors. Nominations can be made by filling out the exhibitor information registration information posted on the ifia/HFE official website, and exhibitor products can be effectively promoted, including publication in our media.



SDGs seal

In order to provide visitors with an easy-to-understand guide to exhibitors' SDG initiatives, this sticker will be placed on exhibit items that can contribute to products and technologies towards the 17 global goals of SDGs. Exhibitors can promote their SDGs initiatives by entering information from the exhibitor information registration page on the ifia/HFE official website. At the same time, the organizers will also be introduced in the newspaper and magazine media of Food Chemical Newspaper.

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.)
Shobunkan Bldg., 3-2-8 Kanda Jimbo-cho, Chiyoda-ku, Tokyo, 101-0051 JAPAN
+81-3-3238-7520/FAX:+81-3-3238-7898
Contact : tahira@foodchemicalnews.co.jp