



The 30th International Food Ingredients & Additives Exhibition and Conference
The 23rd Health Food Exposition & Conference

May 21 (Wed.) , 22 (Thu.) and 23 (Fri.), 2025
Tokyo Big Sight
Organizer : Food Chemicals Newspaper, Inc.

Show Report

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

Show Name : ifia JAPAN 2025– The 30 th International Food Ingredients & Additives Exhibition and Conference HFE JAPAN 2025– The 23 rd Health Food Exposition & Conference	The number of Exhibitors 399 companies and organization	The number of booths 653.5 booths
Date : May 21 (Wed.) , 22(Thu.) and 23 (Fri.), 2025 10:00 a.m. - 5:00 p.m.	377 companies and organization (2024)	741 booths (2024)
Venue : Tokyo Big Sight South Hall 1, 2, & 3 / Tokyo in Japan		
Organizer : Food Chemicals Newspaper, Inc.		
Endorsed by : Ministry of Health, Labour and Welfare / Ministry of Agriculture, Forestry and Fisheries / Consumer Affairs Agency, Government of Japan / Food Safety Commission / Tokyo Metropolitan Government / Japan External Trade Organization(JETRO) / EMBASSY OF THE UNITED STATE / Delegation of the European Union to Japan / KFIA(KOREA FOOD INDUSTRY ASSOCIATION) / China Food Additives & Ingredients Association		
Sponsored by : Association for the Safety of Imported Food,Japan(ASIF) / China Food Additives & Ingredients Association (CFAA) / China Health Care Association / Consumer Affairs Agency, Government of Japan / Delegation of the European Union to Japan / Food Safety Commission of Japan / Japan Alliance of Health Food Associations / Japan Association for Techno-innovation in Agriculture, Forestry and Fisheries / Japan Coffee Association / Japan Direct Marketing Association / Japan External Trade Organization(JETRO) / Japan Flavor and Fragrance Materials Association / Japan Food Additives Association / Japan Food Hygiene Association / Japan Food Industry Association / Japan Food Research Laboratories / Japan Health and Nutrition Food Association / Japan Society of Nutrition and Food Science / Japanese Society of Food Chemistry / Kawasaki City Sports Association / Ministry of Agriculture and Rural Affairs of the people`s republic of china / Ministry of Agriculture, Forestry and Fisheries / Ministry of Economy, Trade and Industry / Ministry of Health, Labour and Welfare / National Supermarket Association of Japan / Nippon Koryo Kyokai / Tokyo Metropolitan Government / U.S. Embassy & Consulates in Japan		
Supported by : All Nippon Spice Association / AOAC INTERNATIONAL JAPAN SECTION / Dry Mouth Society in Japan / Fera Science Ltd. / Food and Drug Safety Center / Food Safety Kentei / Functional Water Foundation / Incorporated Foundation Tokyo Kenbikyo-in / Institute of OISHISA Science / Japan Accreditation Board / Japan Baking Industry Association / Japan Bentou Association / Japan Biotechnology Certification Organization / Japan Care Food Conference / Japan Dairy Industry Association / Japan Electrolyzed Water Association / Japan Enzyme Association / JAPAN EXTRACT SEASONING ASSOCIATION / Japan Food Professional Engineers Center / Japan Halal Business 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 Food Microbiology / JIB Foodsafety / National Agriculture and Food Research Organization(NARO) / Nipponham Foundation for the Future of Food (NFFF) / Rapid Hygiene Assessment Society / Slightly Acidic Hypochlorous Acid Water Conference / The General Incorporated Association of International Foods and Nutrition(AIFN) / The Japanese Institute for Health Food Standards(JIHFS) / The Locorice Industrial Association / Tokyo Metropolitan Industrial Technology Research Institute / TOKYO UNIVERSITY OF AGRICULTURE FOOD SAFETY RESEARCH CENTER / UMAMI MANUFACTURERS ASSOCIATION OF JAPAN		

Trend in the number of visitors

Number of Visitors at ifia/HFE JAPAN 2025

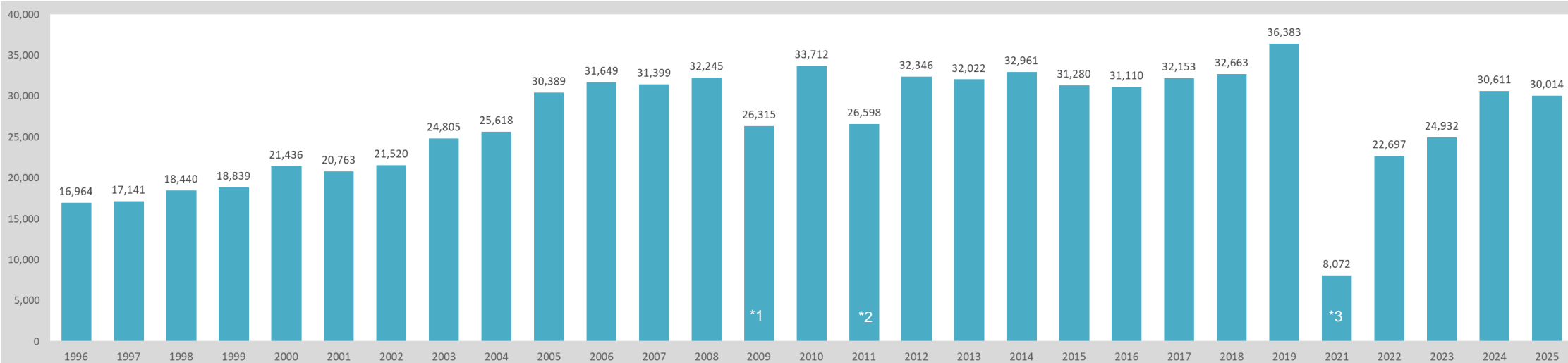
Date	Weather	Number of Visitors
May 21(Wed.)	Cloud	8,971 (8,648)
May 22(Thu.)	Cloud	9,762 (11,303)
May 23(Fri.)	Cloud/Fine	11,281 (10,660)
Total		30,014 (2024 year 30,611)



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
Visito r#	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	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

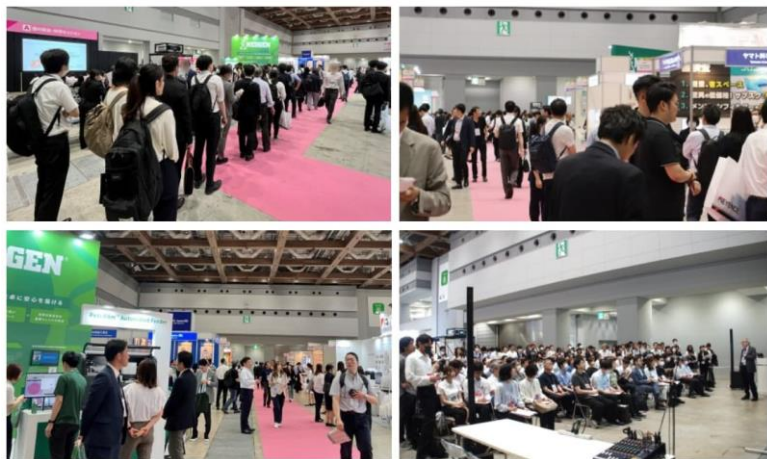
Canceled in 2020 to prevent the spread of COVID-19 infection

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.

Food Safety/Science Area

Area introduction: In response to the growing awareness of food safety, the area has been expanded from last year. Within the area, there are manufacturers of equipment and kits related to food testing and analysis, contract analysis organizations, manufacturers of additives and freshness-preserving agents that ensure food safety, as well as academic societies and organizations related to food safety. In addition, a wide range of engaging sessions that would not normally be available for free were held over the three days, and the event was so successful that many lectures were sold out and some even had standing room only.

Exhibitors: AOAC INTERNATIONAL JAPAN SECTION / Association for Confidence in Food Safety / Association for the Safety of Imported Food, Japan / Azmax co. / AZUMA Co.,Ltd. / bioMérieux Japan Ltd. / C.Gerhardt Japan Co.,Ltd. / CEM Japan K.K. / Central Scientific Commerce, Inc. / Dorency Co.,Ltd. / FASMAC CO.,LTD. / Fera Science Ltd. / FOOD ANALYSIS TECHNOLOGY CENTER SUNATEC / Food and Drug Safety Center / Food Safety Commission of Japan / Food Safety Information Network / Food Safety Kentei / Functional Water Foundation / Human Metabolome Technologies, Inc. / Incorporated Foundation Tokyo Kenbikyo-in / Japan Accreditation Board / Japan Analytical Instruments Manufacturers' Association / Japan Association of Biotechnology Education / Japan Bentou Association / Japan Biotechnology Certification Organization / Japan Electrolyzed Water Association / Japan Food Hygiene Association / Japan Food Research Laboratories / Japan Food Safety Management Association / Japanese Society for Food Hygiene and Safety / Japanese Society of Food Chemistry / Japanese Society of Food Microbiology / JNC CORPORATION / KANTO CHEMICAL CO.,INC. / KEYENCE CORPORATION / KONICA MINOLTA, INC. / Kyowa Medical Systems Co.,LTD. / Life & Bio Plaza 21 / Merck Ltd. / Monthly Food safety Magazine HACCP / Keiran-niku joho center / Neogen Japan K.K. / Nihon BUCHI K.K. / Nipponham Foundation for the Future of Food / NISSHO CORPORATION / Organization for Small & Medium Enterprises and Regional Innovation, JAPAN / protex Co., Ltd. / Science of Food Safety & Security / SHIBASAKI Inc. / SHIMADZU CORPORATION / SIBATA SCIENTIFIC TECHNOLOGY LTD. / SOBOL Co.,Ltd. / Spin Pride Co.,Ltd. / Tokyo Metropolitan Industrial Technology Research Institute / TOKYO UNIVERSITY OF AGRICULTURE FOOD SAFETY RESEARCH CENTER / Tsukuba Food Evaluation Center Co.,Ltd. / Yamato Scientific Co.,Ltd.



5月21日 水	
安全性評価・精度管理セッション	
10:15▶10:45	【基調講演】食品の安全確保における食品安全委員会の役割 内閣府食品安全委員会 鎌倉 正博
10:50▶11:20	分析法の国際標準化に向けたAOAC INTERNATIONALの活動 AOAC INTERNATIONAL JAPAN SECTION 近藤 幸幸 西山 孝幸
11:20▶11:50	技能試験で書く高品質ラボへのステップ 一般社団法人バイオテクノロジー協会(日本) 東京支部 (株)アスファク 代表取締役社長 有藤 勉
11:50▶12:20	試験結果の信頼性を確保するISO/IEC 17025 認定 国際規格適合性評価協会(ISO/IEC17025) 認定 東京支店 支店長 佐藤 大樹
12:20▶12:40	ISO/IEC 17025における試験の質の管理と技能試験 (株)セントラル科学 技術顧問 佐藤 敏久
12:40▶13:10	食の安全・安心確保のための精度管理 一般社団法人食品安全センター 業務開発 2 部長 食品衛生外部監査管理調査員 高坂 典子
13:15▶13:45	香料の安全性 日本香料工業会(株)博村食品 部長 佐藤 西久人
食品のロングライフ特別講演	
13:55▶14:25	期限設定延長のための科学的根拠となる保存試験とは 一般社団法人食品分析センターSUNATEC 微生物検査室 室長 堀岡 敏哉
品質管理・成分分析/有害物質分析セッション	
14:30▶14:45	食品開発における成分分析 -メタボローム&糖の経路解析例- ヒューマンメタボロームテクノロジーズ(株)
14:45▶15:00	厳格な装置により検出可能な微量なたんぱく質測定 【最新型蛍光法装置 デュマサームリアライザー】 ダルトン・ラボ(株) 営業部長 神尾 司
15:00▶15:15	成分分析・品質管理を支える多様なソリューション -検査キット-機器からデータマネジメント- ネオエッセンス(株) マーケティング部 ココトワークマーケティングソリューションズ 植田 大樹
15:15▶15:30	栄養成分分析に大きな業務効果 ISO国際規格発行済みとなったORACLEを解説-ソックスレーカーS/NMRへ- 日本(株)ソックスレーカー S/NMR 引越 恭平
15:30▶15:45	近赤外線分析法による栄養成分の迅速定量と測定事例のご紹介 日本(株)ソックスレーカー 佐藤 孝樹
15:45▶16:00	栄養・機能性成分のHPLC分析ソリューションおよび新製品の紹介 (株)機測製作所 Solutions CCE
16:00▶16:15	食品中の元素不純物リスクを評価する-ICH-Q3Dガイドラインへの適用- 一般社団法人食品分析センター 機測分析部 室長

5月22日 木	
食品のロングライフセッション	
10:10▶10:40	【基調講演】食品の消費・賞味期限設定にあたり求められる科学的根拠とその設定にあたっての考え方 東京農業大学食品安全研究センター センター長(総合研究開発部長) 五十巻 静雄
10:40▶10:55	発酵由来のポリリンでおいしくロングライフ化 JNC(株) 技術開発部 バイオ材料開発グループ 須賀 舞
10:55▶11:10	ポリフィリット対応、PFAS不使用、安全と性能を同時に解決 「アルコール揮散抑制キートン(KP)」の紹介 ヘルシージェン(株) 高級開発部長 菅井 敬太 西大
電解水・ネクスステージへの展望	
11:20▶11:50	【基調講演】次世代電解水の温度革新 一般社団法人研究開発財団 堀田 国元
11:50▶12:20	有機農産物の市場拡大に寄与する電解水 一般社団法人研究開発財団 堀田 国元
12:20▶12:50	カット野菜工場の衛生管理に於ける次世代電解水の利用と課題 一般社団法人研究開発財団 堀田 国元
12:50▶13:20	HACCPにおける迅速検査の有用性-食中毒予防と電解水の可能性- 迅速検査財団 立石 昌
衛生管理・HACCP・フードフェンセス/アレルギー対策セッション	
13:30▶14:00	【基調講演】食品安全管理の国際的な動向とJFS規格について 一般社団法人食品安全管理財団 理事 伊藤 小枝 朝紀
14:00▶14:15	異物スクリーンをゼロにする合理的な方法 スピニング(株)
14:15▶14:30	手軽に測定できるセンサ-分散式水分活量測定装置のご紹介 朝日科学(株)
14:30▶15:00	【基調講演】フードチェーンの安全性確保と人材育成 一般社団法人食品分析センター 学術顧問(北海道大学 名誉教授) 一色 賢博
15:00▶15:15	TLC分析がもたらす、正確に、正確に 一般社団法人食品分析センター 学術顧問(北海道大学 名誉教授) 一色 賢博
15:20▶15:50	【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 一般社団法人食品分析センター 学術顧問(北海道大学 名誉教授) 伊藤 小枝 朝紀
15:50▶16:05	アレルギー検査キットの活用方法 -カシミアーツキット新発売- アレルコム(株) 株式会社研究開発センター 検査開発事業部長 橋本 美保

5月23日 金	
微生物検査セッション 第1部	
10:10▶10:40	【基調講演】改めて考える黄色ブドウ球菌食中毒とその予防 一般社団法人微生物検査センター 微生物検査部長 橋本 謙也 有馬 浩
10:40▶10:55	グローバル動向から見る、食品微生物検査の今後 -食品安全文化と関連付けて- 一般社団法人微生物検査センター 微生物検査部長 橋本 謙也 有馬 浩
10:55▶11:10	手軽で便利! コロニーカウンターJccoの新機能紹介 JNC(株) ライフサイエンス事業開発部 開発グループ 松本 隆博
11:10▶11:25	食品検査の「リアルタイムPCR検査キット」の活用 一般社団法人微生物検査センター 微生物検査部長 橋本 謙也 有馬 浩
11:25▶11:40	食品の微生物検査の課題解決に向けて-自動化-簡易迅速化および強固なランニング手法- 一般社団法人微生物検査センター 微生物検査部長 橋本 謙也 有馬 浩
11:40▶11:55	微生物検査用培地のご紹介 一般社団法人微生物検査センター 微生物検査部長 橋本 謙也 有馬 浩
11:55▶12:10	ノウハウを構築した、世界初の不活化試験キット(ELISA法) -抗ウイルス評価試験における簡易、早い、安いの実現- 一般社団法人微生物検査センター 微生物検査部長 橋本 謙也 有馬 浩
12:10▶12:25	製造工程の微生物管理における省力化-ハラルに準拠したモニタリングおよび強固なランニング手法- 一般社団法人微生物検査センター 微生物検査部長 橋本 謙也 有馬 浩
12:25▶12:40	機能性表示食品開発に-室温で保存可能な簡易採取キット- 一般社団法人微生物検査センター 微生物検査部長 橋本 謙也 有馬 浩
12:40▶12:55	食品に対する微生物判定検査-DNAシーケンス解析の魅力と課題- 一般社団法人微生物検査センター 微生物検査部長 橋本 謙也 有馬 浩
微生物検査セッション 第2部	
13:05▶13:35	【基調講演】食品微生物検査の重要性と「食品微生物検査性士養成講座」の紹介 一般社団法人微生物検査センター 微生物検査部長 橋本 謙也 有馬 浩
13:35▶13:50	蛍光染色法による迅速検査のメリットと活用事例 一般社団法人微生物検査センター 微生物検査部長 橋本 謙也 有馬 浩
13:50▶14:05	世界初のモバイルフローサイトメーターのご紹介 アタック(株) マーケティンググループ 広田 肇子
14:05▶14:20	食品工場で問題となる乳酸菌のふき取り検査キットの開発 一般社団法人微生物検査センター 微生物検査部長 橋本 謙也 有馬 浩
14:20▶14:35	微生物検査の迅速化および簡便化 -結果取得の迅速化及び検査データの管理- 一般社団法人微生物検査センター 微生物検査部長 橋本 謙也 有馬 浩
14:35▶14:50	A機能性表示食品開発に-コロニーカウンターによる微生物検査の迅速化-効率化- 一般社団法人微生物検査センター 微生物検査部長 橋本 謙也 有馬 浩
食の安全・科学セッション 出展者プレゼン	
15:00▶15:15	食の安全・科学セッション 出展者プレゼン 一般社団法人微生物検査センター 微生物検査部長 橋本 謙也 有馬 浩
リスクコミュニケーションセッション	
15:20▶16:00	【基調講演】食品表示の今後の動向-アレルギー表示、機能性表示食品、デジタル化を中心に- 一般社団法人食品表示センター 代表 森田 清樹

Inspiring Taste Street

Area introduction: Taste Street, which was set up as the highlight of this year's exhibition, was planned with the concept of understanding interesting ingredients through tasting. 17 companies and organizations participated, and over 40 samples were distributed. A booklet summarizing the exhibitors' products and the characteristics of the samples was also provided as a useful resource, giving visitors hints for food development. The opportunity to actually taste and experience the characteristics of products, which can be difficult to fully understand from product catalogs alone, attracted the interest of visitors, and the event was a great success every day.

Exhibitors: Agro Ludens Inc. / AHJIKAN CO.,LTD. / COSMO CO., LTD. / Ethical Products, Inc. / Gerald McDonald Asia Ltd. / Hakata Salt Co., Ltd. / Hotey shokuryo Co.Ltd. / Kowa Company.Ltd. / Kyodo Senpaku Co.Ltd. / Marukei Kathuobushi Inc. / MARUZEN FOOD INDUSTRY CO.,LTD. / MITANI SANGYO Co., Ltd. / National Fisheries University / Nissei Kyoeki Co.,Ltd. / Rettenmaier Japan Co., Ltd. / Taiho Ltd. / The Possible CO., LTD.



5月21日 水	
CVS商品のおいしさをアップさせる食品添加物・素材セッション	
10:20▶10:50	【基調講演】おいしいのをもっとあしんに ～ファミリーマートの食品添加物についての考え方～ (株)ファミリーマート 製造部長 品管管理本部 製造基盤整備部 原料管理グループ 飯谷 寛平
10:50▶11:10	<サクサク・ジュシー>畜肉課題なんでもお任せ! ～食品素材「糖アルコール」のご紹介～ 物産フードサイエンス(株)
11:10▶11:30	物足りなさ解決! 風味改善ラステロールエステル 東野ライスファインケミカルズ(株)
11:30▶11:50	お米まわりのお困りごと解決! 高糖対策、くつき防止への提案 伊藤食品工業(株)
11:50▶12:10	超特選 うすくちしょうゆ低温発酵のご案内 ～淡い色で旨みしっかり～ キョーマン食品(株)
お米と健康特別講演	
12:15▶13:15	お米と健康 ～国内環境を整える食物繊維～ (一社)日本米産協会 専務理事 山村 康子 ifia出展者プレゼンテーション1
13:25▶13:40	AI基盤マイクロバイオーム革新食・医薬品開発: Dr.Lac「ケウ」[ベユ] (株)LuBiome
13:45▶14:00	発酵利用による新規素材 ～「SavorK®S」/「Savorich®PN」のご紹介～ 興和(株)
おいしい代替素材セッション	
14:10▶14:40	【基調講演】植物性たんぱく食品と協会活動～協会、規格、様々な用途と栄養・生理機能～ (一社)日本植物蛋白食品協会 専務理事 松本 隆平
14:40▶14:55	求められる食物繊維の摂取～国内環境-FODMAP レッチンマイヤー・ジャパン(株)
14:55▶15:10	ごぼうから誕生! カカオ不使用のチョコレート風素材「MelBurd(メルバード)」の開発と展望 (株)おひかん
15:10▶15:25	未来の食文化を先取り! 植物生まれのイクラちゃん 日本製菓(株)
5月22日 木	
減塩スープライアル～おいしい減塩プロジェクトスピノフ企画～	
10:15▶11:00	減塩試食イベント(50名限定):みそ汁で素材の減塩効果を体験! 減塩の専門家 世界健康フロンティア研究会 代表理事 森 貴理 素材参加 三栄エフ・エフ・アイ(株)/鐘商(株)にてLJソフト(株)
外食産業を支えるトレンド素材・技術セッション	
11:10▶11:50	【基調講演】おいしさと健康を両立する新しい減塩の取り組み～新技術の活用～ キリンホールディングス(株) ヘルシイサイエンス事業部 エシキシルト事業責任者 佐藤 愛 (株)力の源センター 執行役員 商品本部 葛田 英徳
11:50▶12:10	高糖する米価格に!増粘剤のチカラで炊飯の炊き増えUP&コストダウン「UNet 米マックス」 ユニテックフーズ(株)
12:10▶12:30	冷凍ストックしたいをかなえます。デザート、惣菜、ベーカーリー用製品の紹介 伊藤食品工業(株)
12:30▶13:15	人生100年時代～食べる喜びが健康をつくる (株)コーリーズCEO / Food Producer 多田 輝介
SDGsに貢献できる食品添加物・機能性素材・未利用資源セッション	
14:00▶14:30	【基調講演】食品ロス削減への取組と食品安全 消費者庁 消費者教育推進課 食品ロス削減推進室 室長 田中 誠
14:30▶14:45	in silico酵素開発技術およびこれを活用したオーダーメイドライブラリ作成サービスの紹介 (株)digzyme
14:45▶15:15	【基調講演】食品添加物の社会的役割 (一社)日本食品添加物協会 情報委員会 専務理事 川岸 昇一
15:15▶15:30	オーダーメイド酵素で加速する食品イノベーション/サステナブルな素材開発 bitBiome(株) 事業開発部 佐田 卓也
15:30▶15:45	海のSDGs「酸」と肉の機能性について 共同製菓(株)
15:50▶16:40	【対談】米と健康 ～アスリートの観点～ NPO法人ピュアウェルネス食生活情報 理事長 伊達 友美 / アスリート料理研究家 高橋 晋郎

Taste Exploration Area

Area introduction: There were a number of testing equipment and services that are useful for quantifying deliciousness. By quantifying the texture, flavor balance, and aroma strength, fine adjustments can be made to create deliciousness. Visitors looked at the rheometers and taste centers exhibited in the booths and gave their opinions on solving their company's problems. Also, this year, a session related to the Deliciousness Exploration Area was held.

Exhibitors: ENZYME SENSOR Co., Ltd. / Institute of OISHISA Science / Intelligent Sensor Technology, Inc. / KNiT Inc. / REVORN Co., Ltd. / YAMADEN Co., LTD.



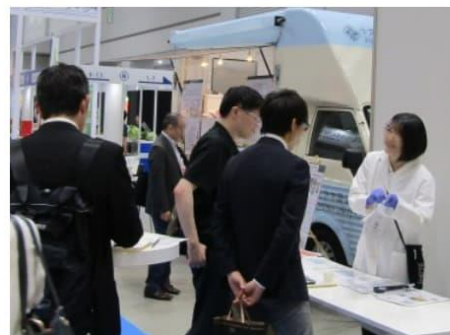
おいしさ探究セッション	
11:45▶12:15	【基調講演】おいしさ評価の現在と未来 <small>(一社)おいしさの科学研究所 理事長 山野 善正</small>
12:15▶12:30	画像から食感を解析!? AI画像解析を用いた新サービスのご紹介 <small>(株)KNiT 代表取締役 窪内 将隆</small>
12:30▶12:45	うま味、あま味を簡単に測定! ~アミノ酸・糖の比色測定キットのご紹介 <small>(株)エンザイム・センサ 副社長 新倉 啓子</small>
12:45▶13:00	食品・飲料の特徴を丸ごと解析! 味や風味を光学技術で見える化する"FLAIRS" <small>コニカミノルタ(株)</small>
13:00▶13:15	味の数値化が切り拓くイノベーション: 味覚センサーのビジネス活用と最新技術 <small>(株)インテリジェントセンサーテクノロジーズ ソリューションサービス部</small>
13:20▶13:50	【基調講演】香料の有用性について <small>日本香料工業会 (小川)香料(株) 法務部 大橋 篤志</small>

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

Area introduction: Area introduction: Jumonji University held a tasting of gelato and craft beer created with the theme of "product development likely to appeal to Gen Z," attracting attention as products created from a unique student perspective.

Original products developed by the Food Development Department:

- Tomato curry made with locally grown non-standard tomatoes
- Amarin black tea
- Fortune orange gelato
- Cookies and porridge containing lactic acid bacteria



Taste Exploration Area

Area introduction: About the area: Universities, companies, and local governments will come together to promote the development and products of food ingredients and functional health ingredients produced through industry-academia-government collaboration projects, with the aim of creating an environment in which new ideas can be used to develop businesses.

Exhibitors: AIST / AIST-University of Tsukuba Open Innovation Laboratory for Food and Medicinal Resource Engineering (FoodMed-OIL) / Setsuro Tech Inc. / Shikoku Health Support Food Promotion Council

産学官連携口頭発表1	
13:20▶13:30	四国健康支援食品制度(ヘルシー・フォー®)について <small>四国健康支援食品普及促進協議会</small>
13:30▶13:40	生物の潜在的な力を借りて、あなたと地球の課題を解決する産業を創造する <small>(株)センゾテック</small>
13:40▶13:50	①動物実験フリーな技術による機能性物質の評価 ②未病の見える化による健康維持促進 ③微生物群の制御による次世代バイオものづくり ④産総研の設備を活用した連携による物質生産 <small>(国研)産業技術総合研究所 生命工学領域</small>



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 ~

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

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

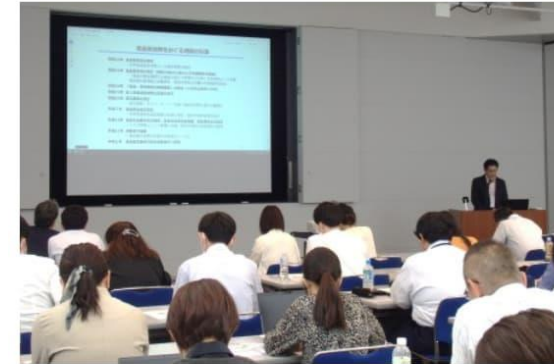
The importance of oral care in relation to the relationship between the severity of periodontitis and cognitive function, and the relationship with equol production capacity
The Japanese Teaching Kitchen Program for individualized dietary improvement
The key to well-being: food and sleep
The latest information 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.



Total:286 sessions

At the ifia/HFE JAPAN Awards, one of the 399 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 2025 ◆

Among the exhibitors, the best companies in products and technologies



Saneigen FFI Co., Ltd. Cooking studio-style design is popular; communication with visitors through tasting



San-ei Gen F.F.I.'s booth was designed with a cooking studio image. They deliberately did not display panels to introduce their products, but instead designed the booth layout to encourage communication with visitors through tastings and demonstrations. This exhibit was well received, and the booth was always crowded with visitors during the event.

Regarding winning the grand prize for the second year in a row, the company said, "We are very honored and pleased. We believe this is the result of us being able to embody the co-creation of new value in food between our customers and us through the fusion of food additive technology and sensibility. We would like to continue to use the feedback we receive from our customers to develop new products and technologies."

The theme of the exhibition was "SEG Cookin Studio - Creating tomorrow's dining table together," and the sections on "New emulsification technology," "Colorful experience," "Food waste reduction," and "Cooking process improvement" allowed visitors to experience with all five senses the appeal of the company's wide range of products, including Pickering emulsion, gardenia pigment, shelf life enhancers, antioxidants, and flavor oils.

In addition, a drink corner was set up at the entrance to the booth, where a demonstration was held showing how concentrated tea can be made into a full-fledged tea just by diluting it with hot water, and an event was also held where two types of orange drink were offered, one with 20% fruit juice and one without fruit juice, and participants were able to compare which one contained fruit juice. Due to the high level of the company's ingredient substitution technology, many people praised the non-fruit juice drink as a fruit juice drink.

Other corner displayed numerous prototypes, providing hints for product development through demonstrations, attracting the interest of many visitors.

◆ The Best Product Award ◆

~Products that visitors found particularly attractive~



ifia[®]JAPAN 2025
International Food Ingredients & Additives Exhibition and Conference

Tsuno Food Industrial Co., Ltd.

Accumulated research results shine: Rice and rice bran-derived products widely evaluated

At the exhibition, they also actively promoted their products outside of their booth, giving lectures on the taste-improving effects of rice sterol esters and the brain function-improving effects of ferulic acid. Rice sterol esters in particular can be added to a wide range of products, such as enhancing saltiness and sweetness, adding body, and improving the taste and melt-in-the-mouth feel of vegetable oils. Vice President Takuo Tsuno commented, "I think this is the result of the young researchers' hard work and the knowledge they have accumulated through cell testing and clinical trials. The PR, sales, and research staff worked together across departments to come up with the design for the booth, and we were able to convey the appeal of the product. Vice President Takuo Tsuno said, "I think this is the result of our young researchers working very hard and accumulating knowledge through cell testing and clinical trials.

As a company, we have improved our analytical equipment and lab environment, and we have created a system that allows employees to concentrate on their research by encouraging them to become working doctors, so I am pleased that the results of these efforts have led to this award.



HFE[®]JAPAN 2025
Health Food Exposition & Conference

ORYZA OIL & FAT CHEMICAL CO., LTD.

A wide range of R&D and proposals to meet your needs, with a focus on Sakura Lactic Acid Bacteria

Oryza Oil & Fat Chemical won the Product Power Award for its new ingredient "Sakura Lactic Acid Bacteria," which was launched last fall. The product has evidence in the four fields of intestinal regulation, immunity, femcare, and beauty, and is attracting attention for its diverse proposals. In addition, it has been found that combining it with the company's popular ingredient "Sakura Flower Extract" promotes collagen synthesis gene expression, and there are high hopes for sales expansion both domestically and overseas. President and CEO Hiromichi Murai said, "The Sakura Lactic Acid Bacteria helped us win this award, and we are extremely pleased that our products have been evaluated comprehensively by our customers. I also feel that people are seeing our commitment to pursuing ceramide as a single product, such as discovering new immune-stimulating effects of ceramide.

The way we delve deep into the potential of a single product through continuous research and development in order to meet customer needs has led to the creation of our 'product power.' It's a testament to the hard work we've put in across research and development, planning, and sales. This is possible thanks to cooperation between each department, so it can be said that product strength=organizational strength.



◆ The Best SDG's Award ◆

~A company recognized for its products and technologies that can contribute particularly to the SDGs~

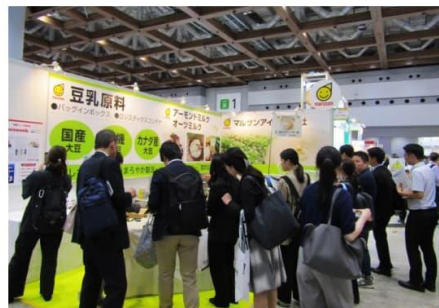


ifia JAPAN 2025
International Food Ingredients & Additives Exhibition and Conference

MARUSAN-AI Co.,Ltd.

**Promoting the deliciousness of soy milk
- Plant-based and environmentally friendly**

Marusanai introduced its commercial product "Unsweetened Rich Soy Milk," which enhances the deliciousness of soy milk. In addition to soy milk being a sustainable ingredient, Marusanai was recognized for its environmentally friendly water treatment system that uses a variety of microorganisms, and was awarded the SDGs Award at its first exhibition at ifia. The concentrated adjusted soy milk has a good body and flavor thanks to the company's unique "mellow soy method" which suppresses the grassy smell that is typical of soy milk, concentration technology, and selected soybean varieties. The booth offered a taste comparison with regular unsweetened soy milk, as well as tasting samples of puddings made using the product as a base and made entirely from plant-based ingredients, and sponge cakes topped with soy milk cream. The booth was always bustling with visitors, amazed by the rich yet smooth texture and satisfying flavor. Hirokatsu Terano of the Sales Management Department/Special Sales Office commented, "We received a lot of feedback from people who are concerned about the green smell or beaniness of soy milk saying that our concentrated, unsweetened soy milk was delicious and that it dispelled their negative image."



HFE JAPAN 2025
Health Food Exposition & Conference

National Fisheries University

Selenoneine is gaining attention as a food product: Effective use of tuna dark meat

The National Fisheries University, exhibiting for the first time, promoted selenoneine, a powerful antioxidant extracted from tuna blood meat, by offering samples of the product in gelato, kamaboko, nuggets, rice crackers, and other products at Hirameki Taste Street, and the event was a huge success, with constant queues on the first and second days.

Selenoneine is a low molecular weight selenium compound found in the blood and blood vessels of red fish. Professor Michiaki Yamashita, a leading researcher, and his team focused on tuna blood vessels, an unused resource, as a raw material. They have incorporated their own developed selenoneine-containing paste and powder into each menu item. The gelato in particular has absolutely no effect on flavor, color, or aroma, making it a delicious, waste-free product that can be used daily for healthy living, embodying the SDGs. Professor Yamashita introduced the efforts being made at our university to put selenoneine and tuna blood meat to practical use. Frozen tuna meat is traded as sashimi material, but blood meat is not used enough for consumption because it is dark red in color and deteriorates quickly. This part corresponds to the muscles that provide endurance in low-oxygen environments. Selenoneine is thought to exert antioxidant properties on the divalent iron in myoglobin. He expressed his enthusiasm for the future, saying that he would like to create foods that contain selenoneine.



◆ The Best Technology Award ◆

~Among the exhibitors, companies with particularly good promotion~



ifia[®]JAPAN 2025
International Food Ingredients & Additives Exhibition and Conference

KIMICA Corporation

**Alginic acid and PGA: Proposals for various functions:
Attention focused on improving noodle quality**

Kimica, which won the Technology Award, was voted for by visitors in recognition of the product development it has carried out as the only alginic acid and alginate ester (PGA) manufacturer in Japan, and its diverse quality improvement effects. This time, the company proposed applications for each field, including the basic properties of alginic acid, as well as applications to bread, noodles, and plant-based foods. They also introduced various food solutions that use PGA, and as an example, they exhibited "Kombu Acid 561" and "Kombu Acid 562," preparations that are ideal for maintaining the texture of Chinese noodles, udon noodles, and yakisoba noodles and preventing them from becoming too soft when boiled. They also proposed "Konbu Acid Papatto," which is effective in shortening the boiling. Looking back on the exhibition, Miyajima Chihiro, Executive Managing Executive Officer and Head of the Technology Development Division, said, "We were

able to convey the diverse effects of alginic acid and PGA to visitors, and the improvement to the quality of noodles in particular attracted a lot of attention. We would like to continue making proposals to solve the problems our users face."



HFE[®]JAPAN 2025
Health Food Exposition & Conference

KANEKA Corporation

**Reduced CoQ10: Research into health functions, etc.
Notification accepted for maintaining skin turnover**

Kaneka has been focusing on research and development of reduced coenzyme Q10 for many years, and has found numerous benefits in clinical trials regarding the mass production of the material, stabilization technology for bulk and soft capsules, as well as health functionality. Recent research has revealed that when healthy women orally take this product, it improves skin turnover and increases the moisture content of the stratum corneum. Based on this data, it became the first in the industry to receive a functional food labeling with a health claim of "maintaining skin turnover." Takumi Sato of the company commented on receiving the award, "Our reduced coenzyme Q10 has a history of about 20 years and has accumulated a wealth of evidence. Its functionality has been recognized in clinical trials on the skin, and the health claim "skin turnover" has been accepted by the Consumer Affairs Agency, which is a first in the industry, so we introduced the results of our research at this exhibition.

This product contains ingredients necessary for life, and we would like to continue to actively promote it in the future so that we can further support everyone's health by promoting it as a more basic supplement.



◆ The Best Promotion Award ◆

~Among the exhibitors, companies with particularly good promotion~



ifia[®]JAPAN 2025
International Food Ingredients & Additives Exhibition and Conference

Ogawa & Co.,Ltd.

Promoting the deliciousness and functionality of flavors by anticipating market needs

The Ogawa & Co., Ltd. booth, marked by a large balloon, attracted many visitors with its open exhibition space and the tasting and sampling at the central counter. The company approached the issues users face from the perspective of both the "taste" and "functionality" of the fragrance. In addition to beverages with flavors that enhance the carbonation and protein beverages that mask the whey flavor, the company made specific proposals across multiple genres, including sauces that replace tomato paste and cod roe with alternative ingredients, and semi-chocolate with an enhanced cacao flavor. In addition, the company introduced the stories behind each ingredient and the flavors of domestic ingredients in its "Sense JAPAN" initiative, which aims to promote the appeal of Japan through its aromas and revitalize the domestic agriculture, forestry and fisheries industries. Their users also commented that it was an opportunity to gain a deeper understanding of the company's activities.

On receiving the Best PR Award, the company's executive officer in charge of the booth, Kenji Miura, said, "I believe that this exhibition was highly evaluated for the fact that we were able to propose products that anticipated market trends, and for the lively communication we were able to have with customers through explanations using panels and other materials.



HFE[®]JAPAN 2025
Health Food Exposition & Conference

Morinaga & Co., Ltd.

Eye-catching booth design in the spotlight, winning award for the second consecutive year

Morinaga & Co. exhibited its functional ingredient "Passenol™ (passion fruit seed extract)" in a four-booth space reminiscent of a purple pavilion in the Functional Food Development Pavilion area in South Hall 2, winning the Best PR Award for the second year in a row and attracting a great deal of attention. Yuko Matsui, the exhibitor, said, "We are very grateful for receiving the Best PR Award. "This award is an important opportunity for many people to learn about Passenol, and we feel it is a great honor for us. Passenol has been exhibited at various exhibitions and has evolved its content. We now have more evidence to share, and we are very pleased to be able to provide new information this time as well," he said in a statement. Piceatannol, the functional ingredient in Passenol, was initially developed as a beauty-related ingredient, but just before last year's IFIA/HFE2024, the company announced the results of a clinical trial showing increased expression of

the sirtuin gene, attracting a lot of attention from the food industry. The company plans to continue exhibiting at exhibitions in China, Taiwan, and the United States, and will continue to promote Passenol to countries around the world.



◆ The Jury's Special Award ◆

Exhibitors with exceptional potential for exhibiting items



ifia JAPAN 2025
International Food Ingredients & Additives Exhibition and Conference

SHOWA CHEMICAL INDUSTRY CO., LTD.

Carob processed products well received for their chocolate-like flavor; rising cacao prices draw visitors' attention

Showa Chemical Industry introduced two new products related to cacao and rice, which are facing price hikes. Both were timely products and attracted visitors. In particular, the highly promoted "Chocolate Up" attracted the attention of the award judges, as samples were available for tasting. Choco Up is made from carob powder and sugar. By using this product, it is possible to add a long-lasting aftertaste and a full-bodied taste to the end of the flavor, even if the amount of cacao mass used is reduced. The award judges also gave their stamp of approval, saying that the product has an "incredible chocolate-like flavor," which earned it the Special Judges' Award. Regarding the award, the company said, "At a time when raw materials are in short supply, we believe that our convenient ingredient, which can be made delicious simply by adding it to our customers' manufacturing process thanks to the taste and aroma generated by our sugar heating technology, has been well received.

Another product on display was "Fukkura Keep HG," a seasoning vinegar for cooking rice made with brewed vinegar and sugar, which gives cooked rice a grainy, loose texture. This product was in line with the times, and also attracted the attention of visitors.



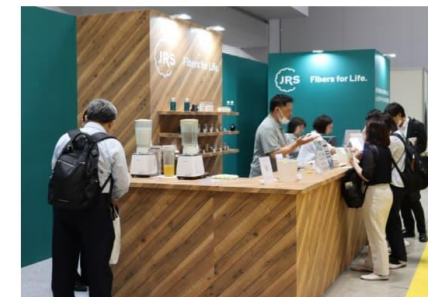
HFE Health Food Exposition & Conference
JAPAN 2025

Rettenmaier Japan Co., Ltd.

Pursuing the potential of insoluble dietary fiber - Proposing its use as a quality improver

Rettenmeyer Japan, which won the Special Jury Award, was recognized for its extensive lineup of insoluble dietary fiber and its effect on improving the quality of food. In recent years, the popularity of soluble dietary fiber has increased, and consumers have begun to have a positive image of dietary fiber as a health food. In particular, insoluble dietary fiber can be expected to improve the quality of food, such as by adding texture and improving shape retention. At this exhibit, three products were offered for tasting: granola, smoothies, and gluten-free and egg-free bread, allowing visitors to experience the effects for themselves. Insoluble dietary fiber is generally thought of as having a rough texture, but in fact it can improve the physical properties of foods while maintaining a smooth texture. Visitors who experienced the difference from their previous image were pleased to learn about the potential of insoluble dietary fiber.

In addition, most of the insoluble dietary fiber materials exhibited by the company were upcycled materials, and the company received high praise from the judges for making good use of parts of food that would otherwise be thrown away and for its proposals that took advantage of these characteristics.



◆ The Exhibitor for 30 consecutive years ◆

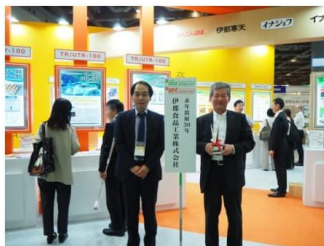


Ina Food Industry Co., Ltd.

The starting point of 30 years of Experience in developing agar-agar applications

Ina Food Industry introduced the diverse functions of agar and proposed a formulation that combines agar with other thickening agents and gelling agents. Masayoshi Yuzawa, Director and Head of Sales, who has been involved in ifia JAPAN since the first event, looked back on the past 30 years and said, "We have used ifia as a starting point for developing uses for agar. In the past, it was used mainly in Japanese sweets, but since the 1990s, its use has expanded to other foods, medicines and cosmetics. ifia has supported this development, explaining the characteristics of agar and receiving feedback on the spot, which we have then used in our research and sales.

By exhibiting every year, we feel we can build relationships and pass them on to the next generation."



Ajinomoto Co., Inc.

Effective use of limited food resources and solving global and social issues

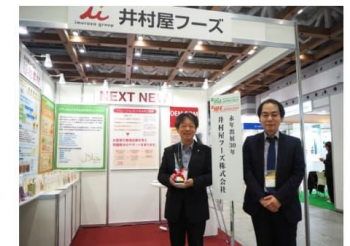
Ajinomoto exhibited its proprietary enzyme preparation, "Activa TG," at the first ifia JAPAN 1996, and has since introduced seasonings and enzyme preparations each year as solutions tailored to the industry's challenges of the time. At this year's booth, they offered "delicious solutions" to address the current biggest issue of "alternatives to limited food resources." They introduced three products that combine umami ingredients with their own original ingredients: "Cheese-flavored seasoning," "Beef-flavored seasoning," and "Lard-enhanced seasoning," along with their applications. They will continue to propose solutions that contribute to solving global and social issues.



IMURAYA FOODS CO., LTD.

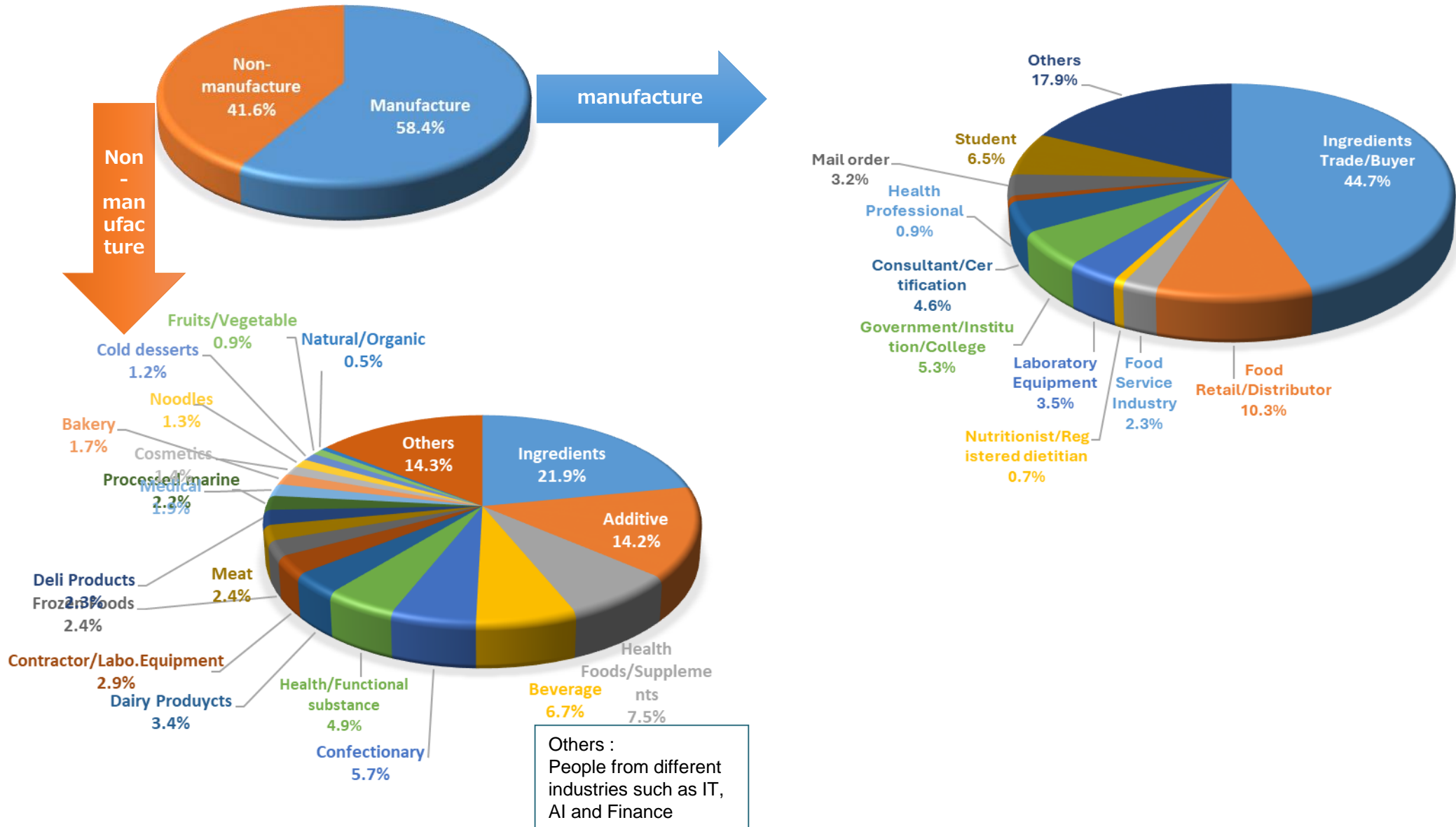
Great opportunity to expand connections by raising awareness of "B to B" companies

Imuraya Foods promoted the plant-based materials that the company specializes in. Regarding their thoughts and achievements from continuing to exhibit, the company said, "By exhibiting at ifia JAPAN for 30 years, we have been able to work on projects with many companies. Above all, it was a valuable opportunity to connect with many customers. Fortunately, Imuraya is known as a company that manufactures and sells Azuki Bars and meat and red bean buns, but by continuing to exhibit, we were able to be recognized as a B2B company that handles raw materials, OEM, and ODM. "We will continue to value our connections with customers through ifiaJAPAN and make further efforts as a company."

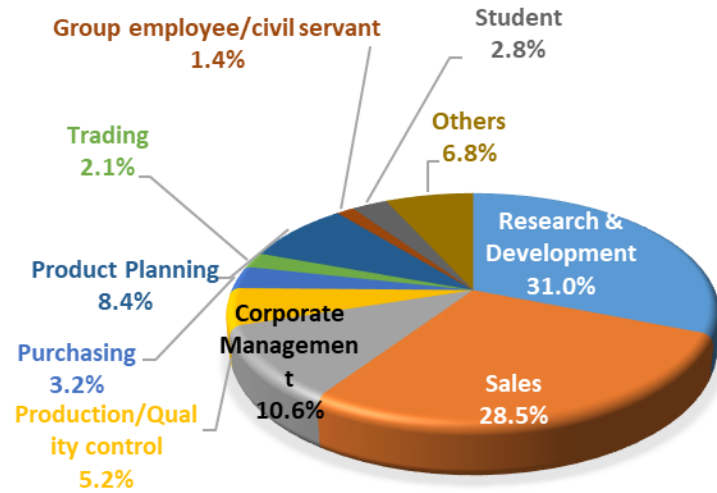


1. Industrial Classification

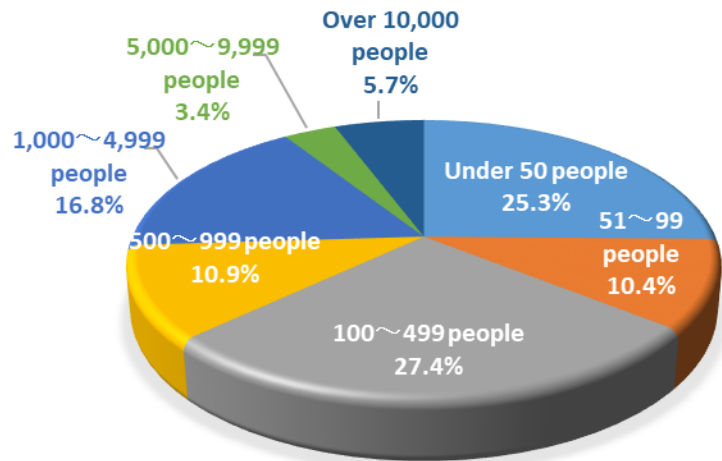
Breakdown



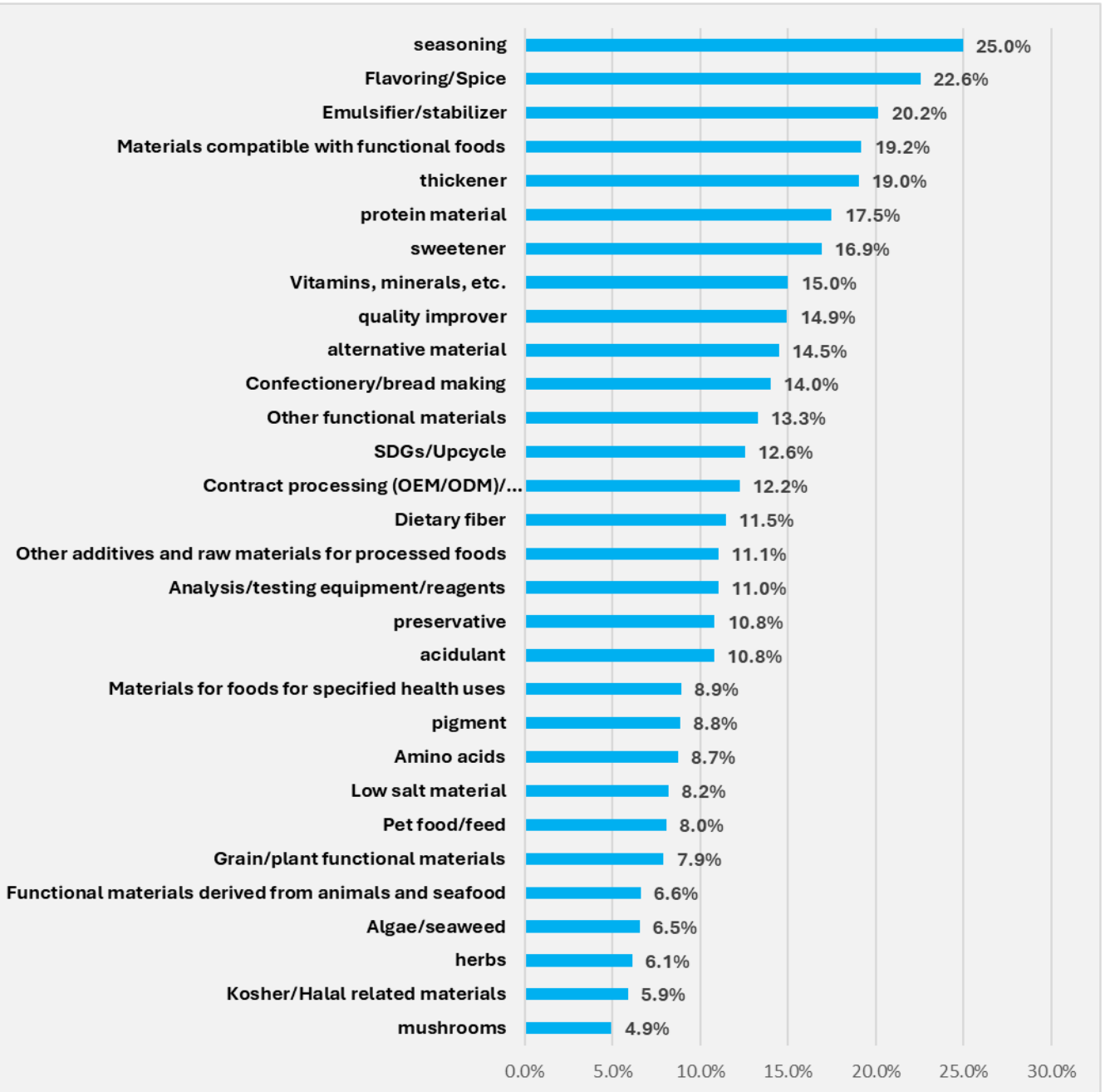
2. Department



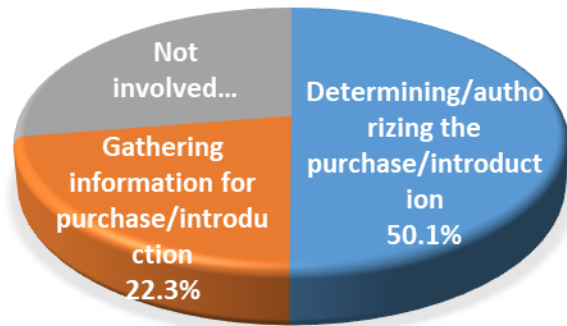
3. Number of Employees



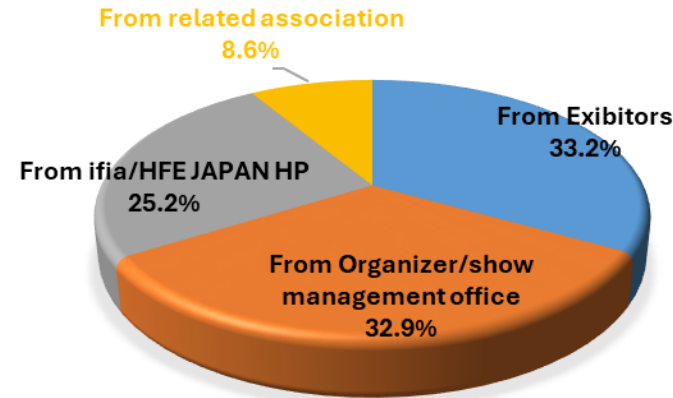
4. Exhibit products you are interested (multiple answers allowed)



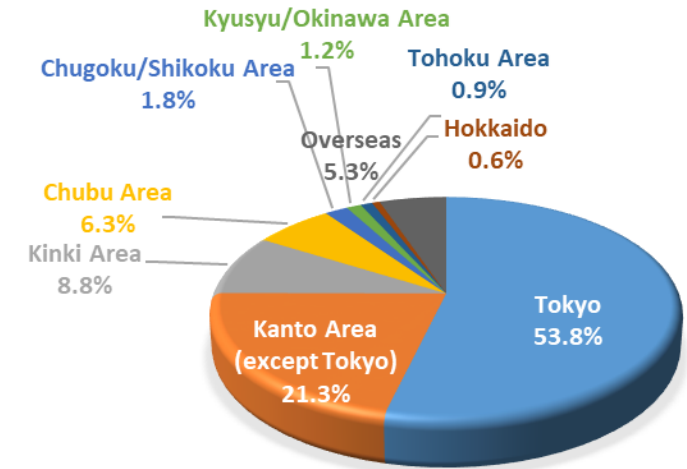
5. Are you involved in introducing new products/services of your company?



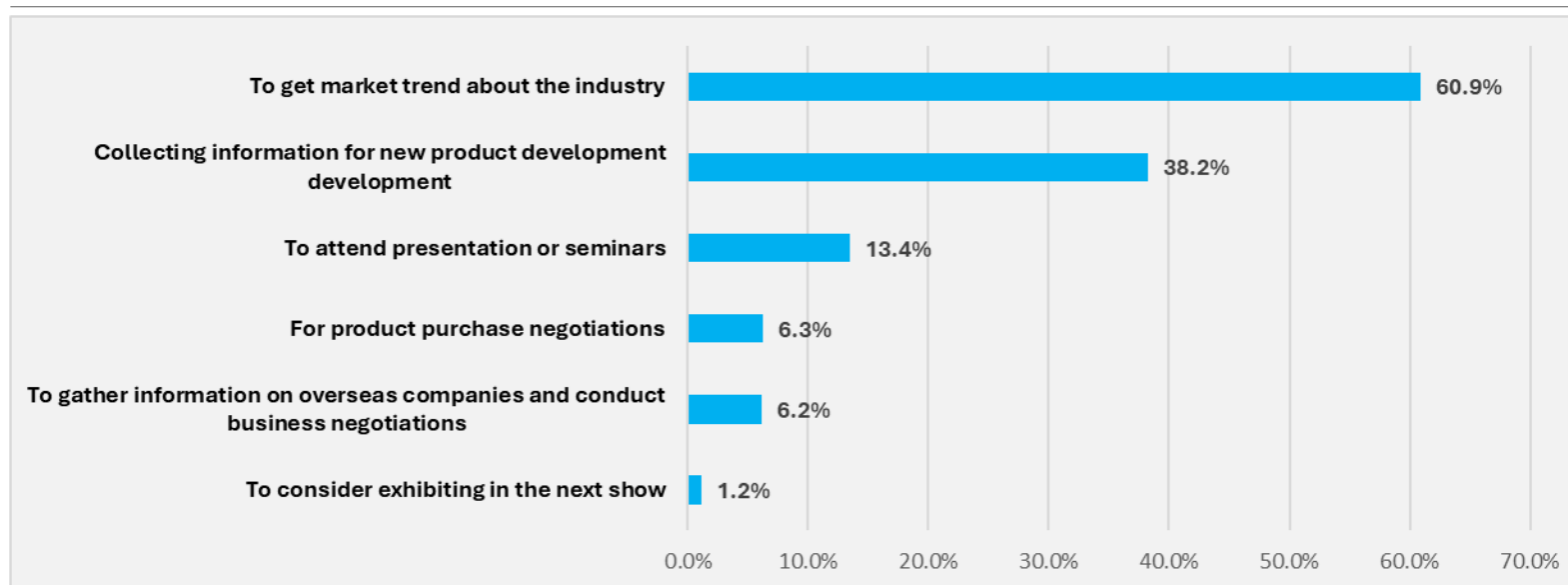
6. How did you get your admission ticket?



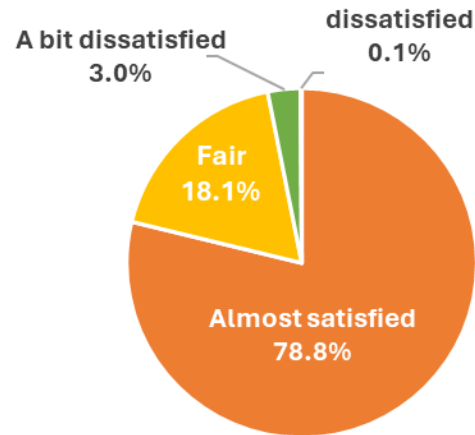
7. Area



8. Purpose of visit (multiple answers allowed)



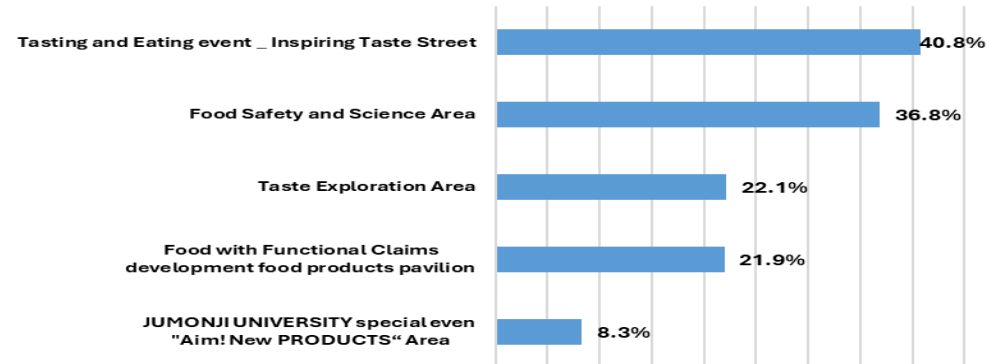
9. Are you satisfied with this show ?



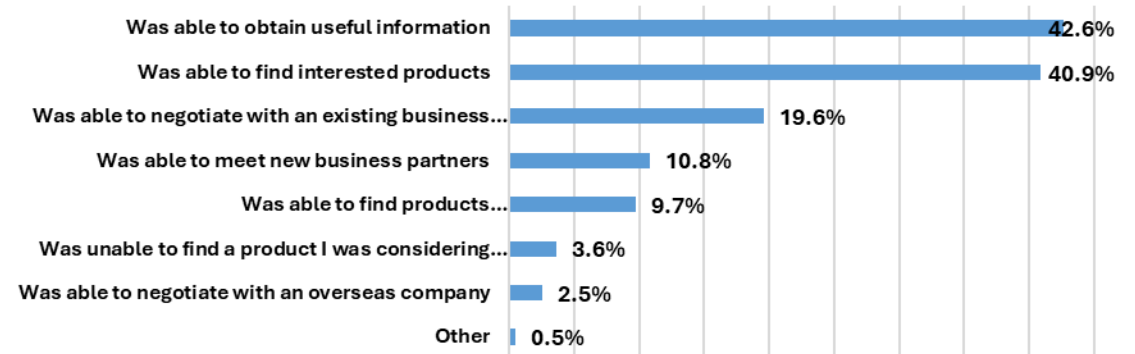
10. Visitor's comment (Excerpt)

- ✓ 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.

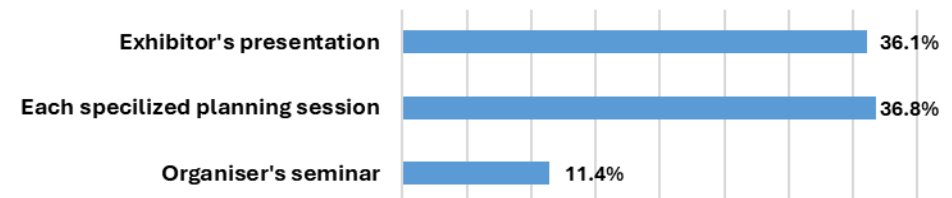
11. Specialized zone you were satisfied with? (multiple answers allowed)



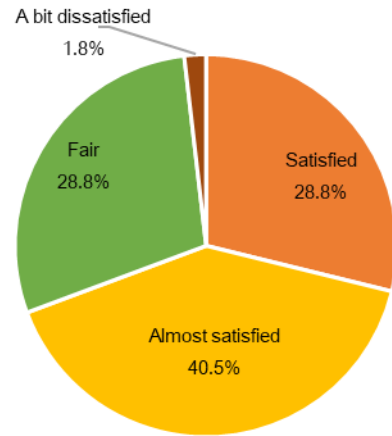
12. How about coming to visit us? (multiple answers allowed)



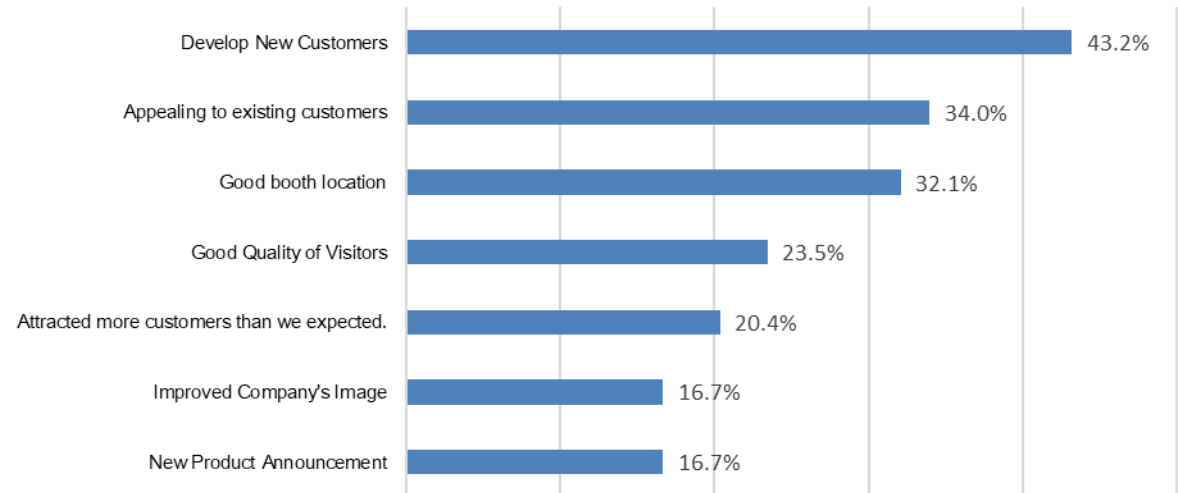
13. An effective presentation (multiple answers allowed)



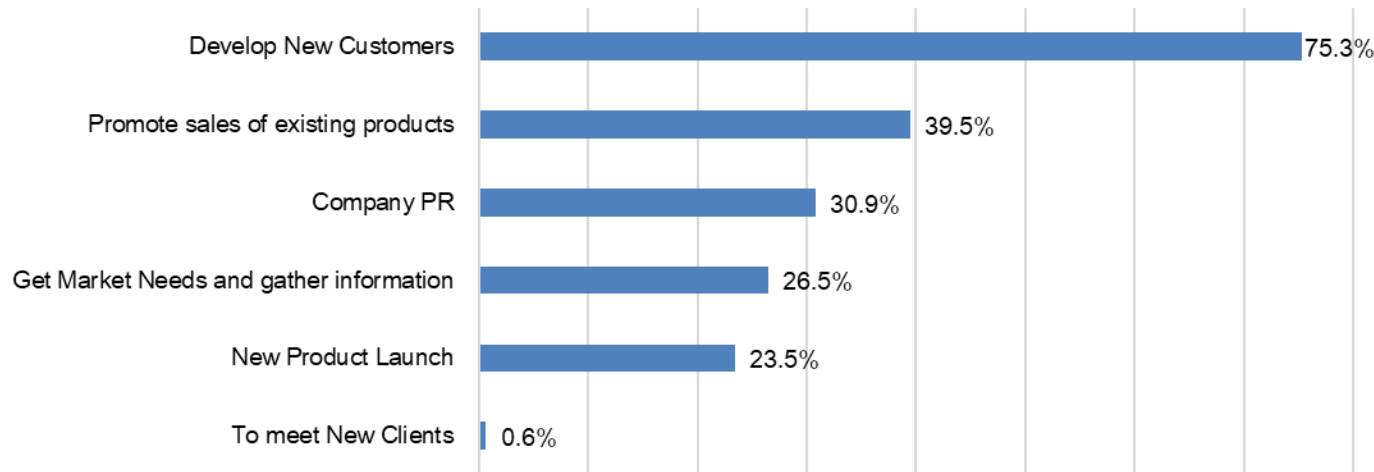
1. Are you satisfied with the show ?



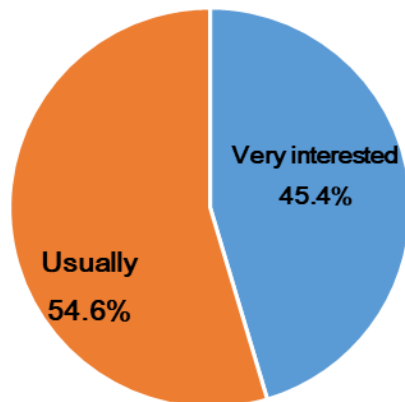
1-1. Reason of satisfaction (multiple answers allowed)



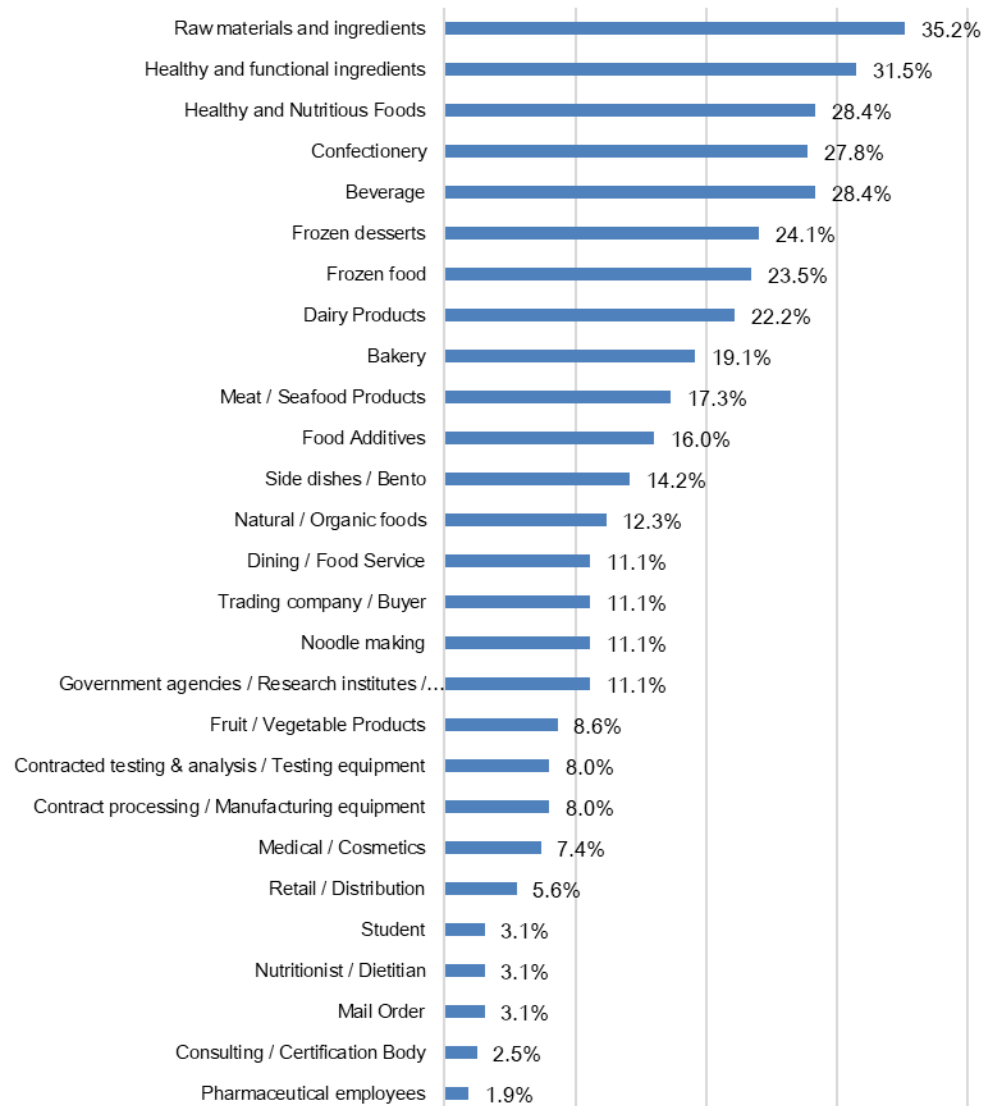
2. Purpose of your exhibiting (multiple answers allowed)



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.
AKITAMEIJYO 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.
Bansyutyomiriyou 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.
FASMACH 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 joh 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.

OSAKA GAS LIQUID Co., Ltd.

Paramylon Association

PMI BIOTECH Inc.

Porihosu Science Inc.

Protex Co., Ltd.

PT. KETHER COCO BIO

RDB consulting LLC.

Research Center for Medicinal Plant Resources,
National Institutes of Biomedical Innovation, Health
and Nutrition

Rettenmaier Japan Co., Ltd.

REVORN Co., Ltd.

Ricca Pharmaceutical Sdn. Bhd.

ROBERTET JAPON Ltd.

Robson Corporation

RYUSENDO CO., LTD.

SABINSA Japan Corporation

Sai Management INC.

Samyang corporation

San-Ei Gen F.F.I., Inc.

Sanwa Starch Co., Ltd.

SANWASHOJI.CO., LTD.

SCETI K. K.

Science of food Safety & Security

SEIKAI SYUPPAN Co., Ltd.

SEIWA & CO., LTD.

Selenium Seafood Company

Setouchi Olive Farm CO., LTD.

Setsuro Tech Inc.

SHANGHAI YIGU BIOTECHNOLOGY CO., LTD.

Shareshima

SHIBASAKI Inc.

Shibaura Group Holdings Corporation

Shikoku Health Support Food Promotion Council

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SHOWA KAKO CORPORATION

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SIBATA SCIENTIFIC TECHNOLOGY LTD.

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Administration Ministry of Economic Affairs

SOBOL Co., Ltd.

Society for Functional Food Research

Society for Lymphatic and Blood Vessels Study
Related to Tie2

Sojitz Foods Corporation

Sonicbiochem Extractions Pvt.Ltd.,

SoPros Inc.

Spin Pride Co., Ltd.

St. Luke's SRL Advanced Clinical Research
Center, Inc.

S'UIMIN Inc.

SUMITOMO CHEMICAL Co., Ltd.

Sun Bright Co., Ltd.

SUN IKKI

SUNDIA Co., Ltd.

Sunshine Biotech International Co., Ltd.

Taiho Ltd.

Taiko

TAKARA SHUZO CO., LTD.

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The Japan Food Journal CO., Ltd.

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The Possible CO., LTD.

TOKIWA PHYTOCHEMICAL CO., LTD.

Tokyo Foods. Co., Ltd.

Tokyo Metropolitan Industrial Technology
Research Institute

Tokyo Sekken Shohosha

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SAFETY RESEARCH CENTER

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Trans Genic Inc.

TRI IC VE DIS TICARET SANAYI LIMITED
SIRKETI

TSUJI OIL MILLS CO., LTD.

Tsukuba Food Evaluation Center Co., Ltd.

Tsuno Food Industrial Co., Ltd.

UNITEC FOODS Co., Ltd.

VOX TRADING CO., LTD.

WADAMAN CO., LTD.

Weibo Trading Co., Ltd.

Weishardt International

WELLNEO SUGAR Co., Ltd.

WEN LAN ENTERPRISE CO., LTD.

Willfarm Co., Ltd.

WORSO LTD.

Yakult Pharmaceutical Ind.Co., Ltd.

YAMADEN Co., LTD.

Yamato Scientific Co., Ltd.

YANTAI SHUANGTA FOOD CO., LTD

YOKOHAMA OILS & FATS INDUSTRY CO., LTD.

【China Pavilion】

Anhui Bensentang Biotechnology Co., Ltd

Changmao Biochemical Engineering Co. , ltd
China Food Additives & Ingredients Association (CFAA)

DEOSEN BIOCHEMICAL (ORDOS) LTD.
Dongxiao Biotechnology Co.,Ltd.
dsm-firmenich Pectin (Yantai) Co., Ltd.

Fortway Chemicals (Shanghai) Co.,Ltd

GBH Bioscience (Baoshan) Co., Ltd.
Guangdong Zhaoqing Huabao Star Lake Food Technology Co.,Ltd.

Hainan Huayan Collagen Technology Co.,Ltd.
Healtang Biotech Co., Ltd.
HEBEI PUSHI YONGDAO TRADE CO. , LTD.
HENAN TIANMIMI SUGAR INDUSTRY CO.,LTD,
Henan Zhongda Hengyuan Biotechnology Stock Co., Ltd.
Hunan Beibeisheng Biotechnology Co.,Ltd
Hunan Jiayi Biological Technology Co., Ltd.
HuNan ZhuNong Rice Industry Co., Ltd.

JIANGSU BENEFIT OCEAN TECHNOLOGY CO., LTD.
Jiangsu Chengxing Phosph-Chemicals Co.,Ltd.
Jiangsu Guoxin Union Energy Co., Ltd.
Jiangsu Jiangshan Pharmaceutical Co., Ltd.
Jiangsu Junqi Biotechnology Co., Ltd
Jiangsu Kolod Food Ingredients Co.,Ltd.
JIANGXI HENGding FOOD CO.,LTD
Jianke Food Technology (Shanghai) Co., Ltd.
JILIN JINYI EGG PRODUCTS CO.,LTD.
JINBEI CHEMICAL (SHANGONG) CO.,LTD
JINXIANG GOLDEN PROFIT FOOD CO. , LTD

LIANYUNGANG TIANtian SEAWeed INDUSTRY CO., LTD.
Linqun Spring River Nano Plant New Material Co.,Ltd.
LINYI HENGMAO FOODS CO., LTD.
LOTUS HEALTH GROUP FOOD CO..LTD.
LTW(Jiangsu)LLC

Nantong Acetic Acid Chemical Co., Ltd.
NANTONG ALCHEMY BOTECH DEVELOPMENT CO., LTD.
NANTONG CHANGHAI FOOD ADDITIVE CO., LTD.
NINGXIA QIYUAN PHARMACEUTICAL CO., LTD.

QINGDAO AHEAD TECHNOLOGY CO.,LTD
QINGDAO GATHER GREAT OCEAN ALGAE INDUSTRY GROUP CO., LTD.
QINGDAO HYZLIN BIOLOGY DEVELOPMENT CO.,LTD
QINGYUAN FOODSTUFF CO.,LTD

Shaanxi Hongda Fragrance Technology Co.,Ltd.
Shandong Bailong Chuangyuan Bio-tech Co.,Ltd
Shandong Furun Biotechnology Co.,Ltd
Shandong Hailongyuan Bio-tech Co., Ltd.
Shandong Hengxin Biotech Co.,Ltd
Shandong Runhan Biotechnology Co.,Ltd.
SHANDONG SANYUAN BIOTECHNOLOGY CO., LTD.
Shandong Starlight So True Biological Technology Co.,Ltd
Shijiazhuang Wanfei Technology Co., Ltd
SINOgel AMINO ACID CO.,LTD.
Sunrise Food Ingredients (Huainan) Co., Ltd.
SYNCERES BIOSCIENCES (SHENZHEN) CO.,LTD.

TASTE LEGEND BIO-TECH CO., LTD
Tengzhou Runlong Fragrance Co., Ltd.

Weihai Puyuan Food Co.,Ltd
wuhan landmark aromatic co.,ltd.
WUXI JINNONG BIOTECHNOLOGY CO.,LTD

XINGHUA CHANGHONG FOOD CO.,LTD
XINGHUA DALIN FOODS CO.,LTD
Xinghua Dingkang Food Technology Co.,Ltd.

YANTAI HENGYUAN BIOENGINEERIN CO.,Ltd
YIXING WELLKNIT CONTAINER-BAG CO.,LTD.
YTR Technology Inc.
YUCMC Co., Ltd.
Yunnan Maoduoli Group Food Co.,Ltd.
YUSWEET CO., LTD.

ZHEJIANG CHEMICALS IMPORT AND EXPORT CORPORATION
Zhejiang Huarui Biotechnology Co., LTD
ZHEJIANG SUICHANG LIMIN PHARMACEUTICAL CO.,LTD.
ZHUCHENG HUAYUAN BIOENGINEERING CO., LTD

【Agricultural Trade Promotion Center, Ministry of Agriculture and
Rural Affairs of the People's Republic
of China】

Anqiu Artisan Agricultural Products Co., Ltd.
Anqiu Giyafuku Foods Co.,Ltd

Dong'e Chenkang Pharmaceuticals Co.,Ltd
Douhuangjin Foodstuff Co., Ltd.

Fengyuan Sichuan Pepper Co., Ltd.

Gansu Shibang Star Biotech Co.,LTD
Guangdong Wisheed Technology Co.,Ltd.

Henan Zhangbaoshan Biotechnology Co.,Ltd.

Jiang SU Hong Shou biological engineering Co.,Ltd.
JUNAN HEXIN FOOD CO.,LTD

LINYI SHANSONG BIOLOGICAL PRODUCTS CO., LTD.
LINYI YUANYUAN FOOD CO.,LTD

QINGDAO FUSHENG FOODSTUFFS CO. ,LTD.

RUSHAN JINGUO FOOD CO.,LTD.

Shandong Four Seasons Garden Peony Biotechnology Ltd.
Shandong Hongjitang Pharmaceutical Group Co., Ltd.
Shandong Luokai Jiazhishan Agricultural Technology Co., Ltd
Shandong Riyong Food co.,LTD
Shandong Sinoglory Health Food Co.,Ltd
Shandong Sino-sure Agricultural Group
Shandong Smiler Food Co., LTD
SHANDONG YIKSUN FOODSTUFFS CO., LTD.
Shanxi Jinlin Agricultural Development Co., Ltd.
SHENXIAN HUIXIN IMPORT AND EXPORT CO., LTD

Tancheng Hongxing Food Co., Ltd.
Tianmairan Noodle Industry Co.,Ltd

Weihai Yutong Biotechnology Co., Ltd.

XIN NONG KANG CO.,LTD

Zaozhuang JENSUR Biological Medicine Co.,Ltd.

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.
CHILLDY 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

Deria Foods Co., Ltd.
Derico Corporation
Dessert Plan Co., Ltd.
Doiseika
DOI-SHIBAZUKE-HONPO Co., Ltd.
Dole Japan, Inc.
Domino's Pizza Japan, Inc.
Domremy Co., Ltd.
DONQ Co., LTD.
Doutor Coffee Co., Ltd.
Dover Sake Brewery Co., Ltd.
Dreams Farm Co., Ltd.
DUSKIN CO., LTD.
DyDo DRINCO, INC.

East Japan Salt Co., Ltd.
Ebara foods industry, Inc.
Egao co., Ltd.
Ehime Beverage Inc.
Eihirodo Co., Ltd.
Elsai Co., Ltd.
EITARO Sohonpo Co., Ltd.
Embassy of Canada
Embassy of Costa Rica
Embassy of Egypt
Embassy of Espana
Embassy of Italy
Embassy of Peru
Embassy of the Czech Republic
Embassy of the Republic of Slovenia
Embassy of the Republic of South Africa
Endo Foods Co., Ltd.
ENSUIKO Sugar Refining Co., Ltd.
Enterprise Ireland.
Euglena Co., Ltd.
Ezaki Glico Co., Ltd.

F COOP
FANCL CORPORATION
Farmind Corporation
FEED ONE CO., LTD.
FIRST BAKING CO., LTD.
Forica Foods Co., Ltd.
Frieden Corporation
Frutta Frutta Co., Ltd.
FUJI BAKING Group.
FUJI FRESH FOODS Co., Ltd.
Fuji Panko Kogyo Co., Ltd.
FUJICCO Co., Ltd.
FUJIYA CO., LTD.
Fukuoka Prefecture
FUKUTOME MEAT PACKERS,LTD.
FUKUYA Co., Ltd.
Fukuya Co., Ltd.
Fukuyama Jyozo Co., Ltd.
FURUYA MILK PRODUCTS Co., Ltd.

Gekkeikan Sake Company, Limited
Gifu Prefecture
Gifu Rice Grain Co., Ltd.
GINBIS CO., LTD.
Ginza Cozy Corner Co., Ltd.
Ginza Stefany Inc.
Ginza Suehiro Cafeteria Service Co., Ltd.
Glico Nutritional Foods Co., Ltd.
Godiva Japan, Inc.
Gold Pack
Gong Cha Japan Co., Ltd.
Goshoku Co., Ltd.
Government of Quebec
Government of Western Australia
GOYO Foods Industry co., Ltd.
Gran Sole Bakery Co., Ltd.

Green Farm Lapan Co., Ltd.
Gurunavi, Inc.

Häagen-Dazs Japan, Incorporated.
HABA Laboratories Inc.
Hachi Foods Co., Ltd.
Hachinohe Canned Food Co., Ltd.
HAGOROMO FOODS CORPORATION.
HAISKY FOODS Corporation.
HAKKAISAN BREWERY CO., LTD.
Hakubaku Co., Ltd.
Hakugen Earth Co., Ltd.
Hamaotome Corporation.
Hanamaruki Corporation
Hananoka Co., Ltd.
HANEUO SYOKUHIN CO., LTD.
Hankyu Hanshin Holdings, Inc.
HEART LAND CO., LTD.
Hidaka Fresh Co., Ltd.
Higashimaru Shoyu Co., Ltd.
Higeta Soy Sauce Co., Ltd.
HIKARI MISO Co., Ltd.
Hilton Tokyo
Hinomoto Kokufun Co., Ltd.
Hiranoya Corporation
Hiromatsu Hisashi Suisan Co., Ltd.
HOKKAIDO COCA-COLA BOTTLING CO., Ltd.
Hokkaido Ice Lab Co., Ltd.
HOKO Co., LTD.
Hokuren Federation of Agricultural Cooperatives
Hokushin-Shouji Co., Ltd.
HOMEDELICA Co., Ltd.
Homemade Cooking Co., Ltd.
Horikawa Co., LTD.
HOTEL FOODS CORPORATION Co., Ltd.
Hotel Granbach Tokyo Ginza

HOUSE FOODS CORPORATION
HOUSE FOODS GROUP INC.
House Gaban Corporation

Ibaraki Dairy Industry Co., Ltd.
Ibaraki Nyugyo Co., Ltd.
Ibaraki Prefectural Government.
Iceshinshu Co.,Ltd
ICHIBAN FOODS CO., LTD.
ICHIBANYA CO., LTD.
Ichibiki Co., Ltd.
Ichimasa Kamaboko Co., Ltd.
IKEDA CORPORATION
IKESHIMA FOODS Corporation
Imperial Hotel, Ltd.
Imuraya Group Co., Ltd.
INABA Foods Co., Ltd.
Inan Foods Co., Ltd.
Industrial Technology Center of Tochigi
Prefecture.
Invest in Flanders
Ise Delica, Inc.
Isesou Co., Ltd.
Ishikawa Shuzo
Ishikiriyamatoshitunesyouten Co., Ltd
Ito Biscuits Co., LTD.

ITO EN, LTD.
ITO NOEN.
ITOCHU Corporation.
ITOCHU-SHOKUJIN Co., Ltd.
ITOH KANPO PHARMACEUTICAL Co., Ltd.
ITOHAM YONEKYU HOLDINGS INC.
IWASHITA SHOKUJIN CO., LTD.
Iwate Industry Promotion Center
Iwatsuka Seika Inc.
IZU FERMENTE CO., Ltd.

J Fresh Factory
JA KUMAMOTO KAJITSUREN
JAL ROYAL CATERING CO., LTD
JALUX Inc.
Japan Airport Delica Inc.
Japan Chocolate Industrial Cooperative
Japan Delica Service Co., Ltd.
Japan GreenTea Co., Ltd.
Japan Intestinal Association
Japan Kellogg's LLC
Japan Menard Cosmetics Co., Ltd.
Japan Tobacco Inc.
Japan Yakushido Corporation
JFOOD. CO., LTD.
Jiro International Co., Ltd.
Joa Pharmaceutical Co., Ltd.
Joias Foods Inc.
J-OIL MILLS., INC.
Joyful Inc.
JR Tokai Retailing Plus Co., Ltd.
Juhonpo Corporation
Juraku Corporation

K. Kobayashi & Co., Ltd.
Kabaya Foods Corporation
Kagawa Prefectural Government.
KAGOME CO., LTD.
KAKOH CO., LTD.
Kamikochi Miso Corporation
Kanagawa Prefecture
Kanaya Shuzouten Corporation
Kanda Bussan Co., Ltd.
KANDASEIYOKEN co., Ltd.
Kanehatsu Foods Co., Ltd.
Kaneka Foods Corporation
KANEMATSU CORPORATION

KANESHICHI Co., Ltd.
KANESHIME Reizo Co., Ltd.
Kanetetsu Delica Foods, Inc.
KANEZEN Co., Ltd.
Kanmon Millet Trading Co., Ltd.
Kanno Seimensho Co., Ltd.
Kanro Inc.
Kanto Grain Flour Co., Ltd.
Kanto Pack Co., Ltd.
Kanto Sugar Co., Ltd.
Kao Corporation
KASUGAI SEIKA CO., LTD.
Kato Brothers Honey Co., Ltd.
Kato Yoko Corporation
KATOU SEIKA CO., LTD.
KatsukiKenjiShoten Co., Ltd.
Kawamitsu Corporation
kawashimaya corp.
KAWASHO FOODS CORPORATION
KDDI CORPORATION
KENKO Mayonnaise Co., Ltd.
KENTUCKY FRIED CHICKEN JAPAN, LTD.
Kewpie Corporation
Kewpie Egg Co., Ltd.
KEY COFFEE INC.
KIBUN FOODS INC.
Kido-foods Co., Ltd.
Kikkoman Corporation
Kiku-Masamune Sake Brewing Co., Ltd.
KIKUSUI SAKE CO., LTD.
Kimuraya Sohonten
King Brewing Co., Ltd.
KINJIRUSHI CO., Ltd.
Kinoene Shoyu Co., Ltd.
KINOKUNIYA Co., Ltd.
KINTETSU Department Store

KIQCHI
Kirin Beverage Company, Limited
Kirin Holdings Company, Limited
Kirindo Co., Ltd.
KISCO CORPORATION
KISUKI NYUGYO Corporation.
Kiyoken Co., Ltd.
Kobata Foods Co., Ltd.
Kobayashi Jin Seimen Co., Ltd.
Kobayashi Pharmaceutical Co., Ltd.
Kobayashi Raw Noodle Co., Ltd.
Kobe Bussan Co., Ltd.
KOBE FUGETSUDO CO., LTD.
KOBeya BAKING Co., Ltd.
Kodama Foods Co., Ltd.
KOH-ITTEN IWATA co., ltd
KOIKE-YA Inc.
KOIwai DAIRY PRODUCTS CO., LTD.
Kojimaya Dairy Confectionery Co., Ltd.
KOKUBU GROUP CORP.
KOKUBU HOKKAIDO CORP.
Komagata Doze Main Store
KOMPEITO CORPORATION
Konishiyasu Co., Ltd.
KONTATSU Co., Ltd.
Koshin Milk Products Co., Ltd.
KOTOBUKI FOOD INDUSTRY CO., LTD.
Kowa Delica Co., Ltd
KOZEN HONTEN Co., Ltd.
Kracie Corporation
KUBARAHONKE CO., LTD.
KUBOTA Corporation.
Kubotaya Confectionery
Kunitaro Co., Ltd.
Kurita Foods Co., Ltd.
Kuze Co., Ltd.

KYODO MILK INDUSTRY CO., Ltd.
Kyoeiseicha Co., Ltd.
KYOKUYO CO., LTD.
Kyokuyo Fresh Inc.
Kyoritsu Seiyaku Corporation
Kyoshin Confectionery Co., Ltd.
Kyotaru Corporation
Kyowa Perfumery Co., Ltd.

Lawson, Inc.
LB Co., Ltd.
LECO JAPAN CORPORATION
LIFE CORPORATION
Lion Corporation
Lipton Tea & Infusion Japan Service Co., Ltd.
Lohmeyer Corporation
LOTTE HOLDINGS CO.,LTD.

Manda Fermentation Co., Ltd.
MANJYU CORPORATION
Mannanlife Co., Ltd.
Man's Wine Inc.
Marinfood Co., Ltd.
Marubeni Corporation
MARUBENI FOODS CORPORATION
MARUDAI FOOD CO., LTD.
Marue Soy Sauce Co., Ltd.
MARUEI Group Inc.
Maruetsu Inc.
Marugen Inryo Industry Co., Ltd.
Maruha Nichiro Corporation
Maruha Nichiro Livestock Co., Ltd.
MARUHACHI
Marui Corporation
Marui-Suzuki CO., LTD.
Maruka Foods Co., Ltd.

Marukome Co., Ltd.
Marukoshi jozo Inc.
Marukyu Co., Ltd.
Marumasa Food Co., Ltd.
Marumiya Corporation
Marumo Aoki Miso
MARUWAYUSHI CO., LTD.
Maruyama Seimen Co., Ltd.
Maruzen Co., Ltd.
MATSUKAZEYA CO., LTD.
Max Foods Co., Ltd.
MEGMILK SNOW BRAND Co., Ltd.
Meidi-Ya Co., Ltd.
MEIJI CHEWING GUM Co., Ltd.
Meiji Holdings Co., Ltd.
Meijiza Co., Ltd.
Meito Sangyo Co., Ltd.
Melodian Co., Ltd.
Merry Chocolate Company Co., Ltd.
Michimoto Foods Co., Ltd.
Milbon Co., Ltd.
Mimatsu Foods Co., Ltd.
Minami Nippon Ham Co., Ltd
Ministry of Agriculture, Forestry and Fisheries
Ministry of Health, Labour and Welfare
Mishima Foods Co., Ltd.
Mita Beverage co., Ltd.
Mitake Food Manufacturing Co., Ltd.
Mitsubishi Corporation
Mitsubishi Electric Corporation
Mitsui & Co. Agri Foods Corporation
MITSUI & CO., LTD.
Miyajima Shoyu Co., Ltd.
Miyazaki Prefecture
Miyoshido Corporation
Mizkan Holdings Co., Ltd.

Momoya Co., Ltd.
MONDE WINERY
MONTEUR CO., LTD.
Moranbong Corporation
Mori Milk Co., Ltd.
MORINAGA MILK INDUSTRY CO., LTD.
Moriroku Co, Ltd.
MORIYAMA MILK INDUSTRY CO., LTD.
MOS FOOD SERVICES, INC.
MUSASHINO FOODS CORPORATION
Musashino Holdings Corporation
Mushroom Land Inc.
MYOJO FOODS CO., LTD.

Nacx.
NADAMAN CO., LTD.
Nagasaki Prefecture
Nagatanien Co., Ltd.
Nagoya Dairy Co., Ltd.
NAKAJIMASUISAN Co., Ltd.
NAKAMURAYA CO., LTD.
Nakari Corporation
Nakazawa Dairy Co., Ltd.
Namisato Corporation
NARUMIYA Co., Ltd.
NATORI CO., LTD.
Nature Life Co., Ltd.
Next Meats Co., Ltd.
NH Foods Ltd.
Nichifutsu Shoji Co., Ltd.
NICHIREI CORPORATION.
Nichirei Foods Inc.
Nichirei Fresh Inc.
NIHON SHOKKEN HOLDINGS CO., LTD.
Nihonkaimiso Co., Ltd.
Nihonkaisui Co., Ltd.

NIKKO FOODS CO., LTD.
Nikkoku Seifun Co., Ltd.
Ninben Corporation
Ningyocho Imahan Co., Ltd.
Ningyocho Imahan Foods Plant Co., Ltd.
NIPPON CORPORATION
NIPPON ACCESS, INC.
Nippon Chemiphar Co., Ltd.
NIPPON DAIRY CO-OPERATED Co., Ltd.
Nippon Del Monte Corporation
NIPPON KODO CO., LTD.
NIPPON LUNA, INC.
Nishi Shuzo Co., Ltd.
Nishiki Foods Co., Ltd.
NISSEI Co., Ltd.
Nissen Co., Ltd.
Nisshin Flour Milling INC.
Nisshin Seifun Welna Inc.
Nissin Corporation
NISSIN FOODS CO., LTD.
NISSIN FOODS HOLDINGS CO., LTD.
NISSIN HEALTHCARE FOOD SERVICE CO., LTD.
NISSIN YORK CO., LTD.
Nissui Corporation
Nitto Fuji Flour Milling Co., Ltd.
Nivea-Kao, Co., Ltd.
NOBEL Confectionery Co., Ltd.
Nobuo Sakata Shoten Co., Ltd.
Noevir Co., Ltd.
Nozaki Confectionery Co., Ltd.
Numata City

OBAMA SEAFOODS CO., LTD.
ODANI KOKUFUN CO., LTD.
Ogijaku Amehonpo Co., Ltd.

Ogino Co., Ltd.
OHAYO DAIRY PRODUCTS CO., LTD.
OHSHO FOOD SERVICE Corporation.
Oisix ra daichi Inc.
Oji Corn Starch Co., Ltd.
Oji foods Inc.
OK SANGYO CORPORATION
Okinawa Prefecture
Okura Confectionery Corporation
Omron Social Solutions Corporation
Onisi Foods Co., Ltd.
ONO PHARMACEUTICAL CO., LTD.
Oriental Land Co., Ltd.
Oriental Yeast Co., Ltd.
Origin Co., Ltd.
Osaka Koryo Co., Ltd.
Osaka Sanitary Co., Ltd.
Osaki Suisan Co., Ltd.
OTA OIL CO. LTD.
Otafuku Brewing Co., Ltd.
Otafuku Sauce Co., Ltd.
Otaka Soy Sauce Co., Ltd.
Otsuka Foods Co., Ltd.
Otsuka Pharmaceutical Co., Ltd.
Ozeki Corporation

Pacific Industries Corporation
Pal System
PALACE HOTEL
Panex Co., Ltd.
PARCO CO., LTD.
PEARL ACE CORPORATION
Pharma Foods International Co., Ltd.
Plenus Co., LTD.
POKKA SAPPORO Food & Beverage Co., Ltd.
POLA Inc.

Pompadour Co., Ltd.
POPLAR. CO., LTD.
Popolamama Co., Ltd.
Premier Anti-Aging Co.,Ltd
Prima Meat Packers, Ltd.
Prime Delica Inc.
PT.AMBICO

Q'SAI CO., LTD.

Ribbon Foods Co., Ltd.
RIKYU Corporation.
ROCK FIELD CO., LTD.
ROHTO Pharmaceutical Co., Ltd.
Rokko Butter Co., Ltd.
Royal Thai Embassy
Ryohin Keikaku Co., Ltd.
RYUKAKUSAN Co., Ltd.

S&B FOODS INC.
S.T. CORPORATION
Saizeriya Co., Ltd.
SAKAE AROMATIC Co., Ltd.
Sakaeya Dairy Co., Ltd.
Sakagami Corporation
Sakamoto Koryo Co., Ltd.
Sake Matured
Sakuma Confectionery Co., Ltd.
Sakura Foods Industry Co., LTD.
SANCT Corporation
Sanjirsi Brewing Co., Ltd.
Sankai Co., Ltd.
SANKO SEIKA Co., Ltd.
Sanriku Corporation Co., Ltd.
SANRITSU CONFECTIONERY CO., LTD.
Santen Pharmaceutical Co., Ltd.

Sanuki Maruichi Seimen Co., Ltd.
Sanwa Food Co., Ltd.
Sanwa Kanzume Co., Ltd.
Sanwa Liquor Co., Ltd.
Sanyang Food Industry Co., Ltd.
SANYO FOODS Co., Ltd.
SANYO FOODS Corporation.
SANYU FOODS CO., LTD.
Sapporo Breweries Corporation
SASAKIKORYO CO., LTD.
Sato Pharmaceutical Co., Ltd
Satoen Corporation
Secoma Company. Ltd.
Seikatsu Club Consumers' Co-operative Union
SEIKODO-ISHIDA Co., Ltd.
SEIMIYA Corporation.
SEISHO FOODS CO., LTD.
Seven & i Holdings Co., Ltd.
Sharp Corporation
Shikishima Bakery Co., Ltd.
Shimadaya Corporation
Shimizu Bussan Corporation
SHIMOJIMA Co.,Ltd.
Shinano Kogen Foods Co., Ltd.
Shinei Foods
Shinjuku Takano Co., Ltd.
Shinmaru Tadashi Co., Ltd.
Shin-Shin Foods Co., Ltd.
Shinshu Ham Corporation
SHIONO KORYO KAISHA, LTD.
SHIONOGI HEALTHCARE CO., LTD.
SHIRAKO CO., LTD.
Shiseido Company, Limited
Shizuoka Mitsuuroko Foods Co., Ltd.
Shizuoka Prefectural Industrial Promotion
Foundation

SHODA SHOYU CO., LTD.
SHOEI FOODS CORPORATION
Shokuken Co., Ltd.
Shokuryu Co., Ltd.
Shokusai Kobo Co., Ltd.
Showa Sangyo Co., Ltd.
Shoyeido Co., Ltd.
SKYLARK HOLDINGS CO., LTD.
Smile Corp.
Snowden Co., Ltd.
Soda Aromatic Co., Ltd.
SODA NIKKA CO., LTD.
Sogo & Seibu Co., Ltd.
Sojitz Corporation
Sojitz Shanghai Co., Ltd.
Sokentei Co., Ltd.
Somi Foods Co., Ltd.
SONTON FOODS CO., LTD.
Soul-food, Inc.
Starbucks Coffee Japan K.K.
Starzen Co., Ltd.
Sugar Lady Cosmetics Co., Ltd.
Sugi Pharmacy Co., Ltd.
Sugiyu Co., Ltd.
Sumida Beverage Co., Ltd.
SUMITOMO CORPORATION
SUN HONEST. Co., Ltd.
Sun Mary Corporation
SUNDAICO, Inc.
SUNDELICA. CO., LTD.
SUNDRUG CO., LTD.
Sunfressai Inc.
Sunstar Inc.
Suntory Holdings Limited
Super Alps Corporation

List of visitors

*Partial list of major companies from visitors database

Super-Sanshi Co., Ltd.
Surf Beverage Inc.
Suzuhiro Kamaboko Corporation
Suzukatsu Corporation
SYOKUTSU Corporation

TableMark Co., Ltd.
Tada Flour Milling Co., Ltd.
TAGONOTSUKI CO., LTD.
Taihei Co., Ltd.
TAIHO PHARMACEUTICAL CO., LTD.
Taishi Food Inc.
Taisho Pharmaceutical Co., Ltd.
TAIYO A&F CO.,LTD
Tajimaya Corporation
Tajiri Town
Takaki Bakery Co., Ltd.
Takanashi Milk Products Co., Ltd.
Takanofoods Co., Ltd.
Takara Food Industry Co., Ltd.
TAKARA SHOYU Co., Ltd.
TAKASAGO INTERNATIONAL CORPORATION
TAKASAGO SPICE CO., LTD.
Takayamamengyo Co., Ltd.
TAKAYOSHI, INC.
Takefuseimen Co., Ltd.
TAKIZAWA HAM INC.
Tamamura Delica, Inc.
Tamanohada Inc.
Tamanoi Vinegar Co., Ltd.
TAMURASHOKUHN Co., Ltd.
TANAKA SEIAN Co, LTD.
Tarami Corporation
TEIJIN PHARMA LIMITED.
Tencho Food Industry Co., Ltd.

Tenshindo Corporation
Tenyo Takeda co., Ltd.
Teramoto Confectionery Materials Co., Ltd.
Tervis. Inc.
The Higashi-Nippon Bank, Limited
THE LOFT CO.,LTD.
The Marine Foods Corporation
The Minister of Foreign Affairs of Lithuania
The Mitsuhashi,Inc.
The Nisshin OilliO Group, Ltd.
THE TORIGOE CO., LTD.
TIPNESS INC.
Toasu Co., Ltd.
Tohato Inc.
Tokachi Daifuku Honpo, Inc.
TOKAI DENPUN CO., LTD.
TOKATSU FOODS CO., LTD.
TOKIWA Pharmaceutical Co., Ltd.
Tokyo Fugetsudo Co., Ltd.
Tokyo Metropolitan Government
Tombow Beverage Co.Ltd.
Tomioka Foods Co., Ltd.
Tomoe Dairy Processing Co., Ltd.
TOMOMASU BEVERAGE CO., LTD.
TORIDOLL Holdings Corporation
Torii Bread Flour Co., Ltd.
Tottori Prefecture
TOYO REIZO Co., Ltd.
Toyo Rice Co., Ltd.
Toyo Suisan Kaisha, Ltd.
Toyosai Corporation
TREE OF LIFE Co., Ltd.
TSUKISHIMA FOODS INDUSTRY CO., LTD.
Tsukuba Dairy Products Co., Ltd.
Tsukuba Foods Co., Ltd.
Tsumura Corporation

TSURUHA HOLDINGS INC.
Tsuruhei Inc.
Turkish Embassy in Tokyo
Tysons & Company

U.S. Embassy
UCC UESHIMA COFFEE CO., LTD.
Uchibori Vinegar, Inc.
Ueman Ryoshoku Seifunsho Co., Ltd.
Ueno-Fugetsudo Co., Ltd.
UMAMI UNITED JAPAN Ltd.
UMEKEN Co., Ltd.
Umenohana Co., Ltd.
UMENOYADO BREWERY Co., Ltd.
Unicafe Inc.
Unicharm Corporation
UNIMAT LIFE CORPORATION
Universe Co., Ltd.
UNLOG K.K
Utsunomiya City

WARABEYA NICHIOYO HOLDINGS Co., Ltd.
Wishing for Food Safety and Everyone's Health
Wismettac Foods, Inc.

YAEGAKI Sake & Spirits, Inc.
Yagai Corporation
Yakult Honsha Co., Ltd.
Yamaboshiya Co., Ltd.
Yamachu Food Industry Co., Ltd.
Yamachu Wasabi CO., LTD.
Yamada Bee Farm
Yamada Foods.
YAMAEHISANO Co., Ltd.
YAMAGATAYA NORITEN Co., Ltd.
Yamaki Co., Ltd.

List of visitors

*Partial list of major companies from visitors database

Yamamori inc.
 Yamamoto Kanpo Seiyaku Co., Ltd.
 Yamasa Corporation
 Yamazaki Baking Co., Ltd.
 YAOKO CO., LTD.
 Yasuma Corporation
 YATSUGATAKE MILK INDUSTRY CO., LTD.
 Yayoi Sunfoods Co., Ltd.
 Yokoi Brewing Industry Co., Ltd.
 YOKU MOKU CORPORATION
 YOMEISHU SEIZO CO., LTD.
 Yonekyu Delica Foods Corp.
 Yonekyu Kagayaki Corp.
 YONEYA CO., LTD.
 Yoshimura Food Holdings K.K.

Yoshinotomo Sake Brewery Ltd.
 YOSHINOYA HOLDINGS CO., LTD.
 Yotsuba Milk Products Co., Ltd.
 YOUKI FOOD Co.,Ltd.
 Yuasa Funashoku Co., Ltd.
 YUMEMIKOUBOU
 Zefuco Co., Ltd.
 Zen-Noh
 ZENSHO HOLDINGS CO., LTD.
 ZERIA Healthway Co., Ltd.
 Zojirushi Corporation



Schedule until the event	
2025	Jul. 31 (Thu.) Super early discount application deadline
	Oct. 31 (Fri.) early discount application deadline
	Dec. 31 (Wed.) Super early bird/early discount available Exhibition fee payment deadline
	Jan. 30 (Fri.) Regular exhibition application deadline
	Middle of February Exhibitor briefing session
2026	From March Start of submission of various application documents
	Mar. 31 (Tue.) Regular exhibition fee payment deadline
	May 25 (Mon.) ? May 26 (Feb.) Delivery / setup
	May 27 (Wed.) ? May 29 (Fri.) May 29 (Fri.) Carrying out / removal
	ifia HFE Held from 10:00 to 17:00