

**The 31th International Food Ingredients &
Additives Exhibition and Conference
The 24rd Health Food Exposition & Conference**

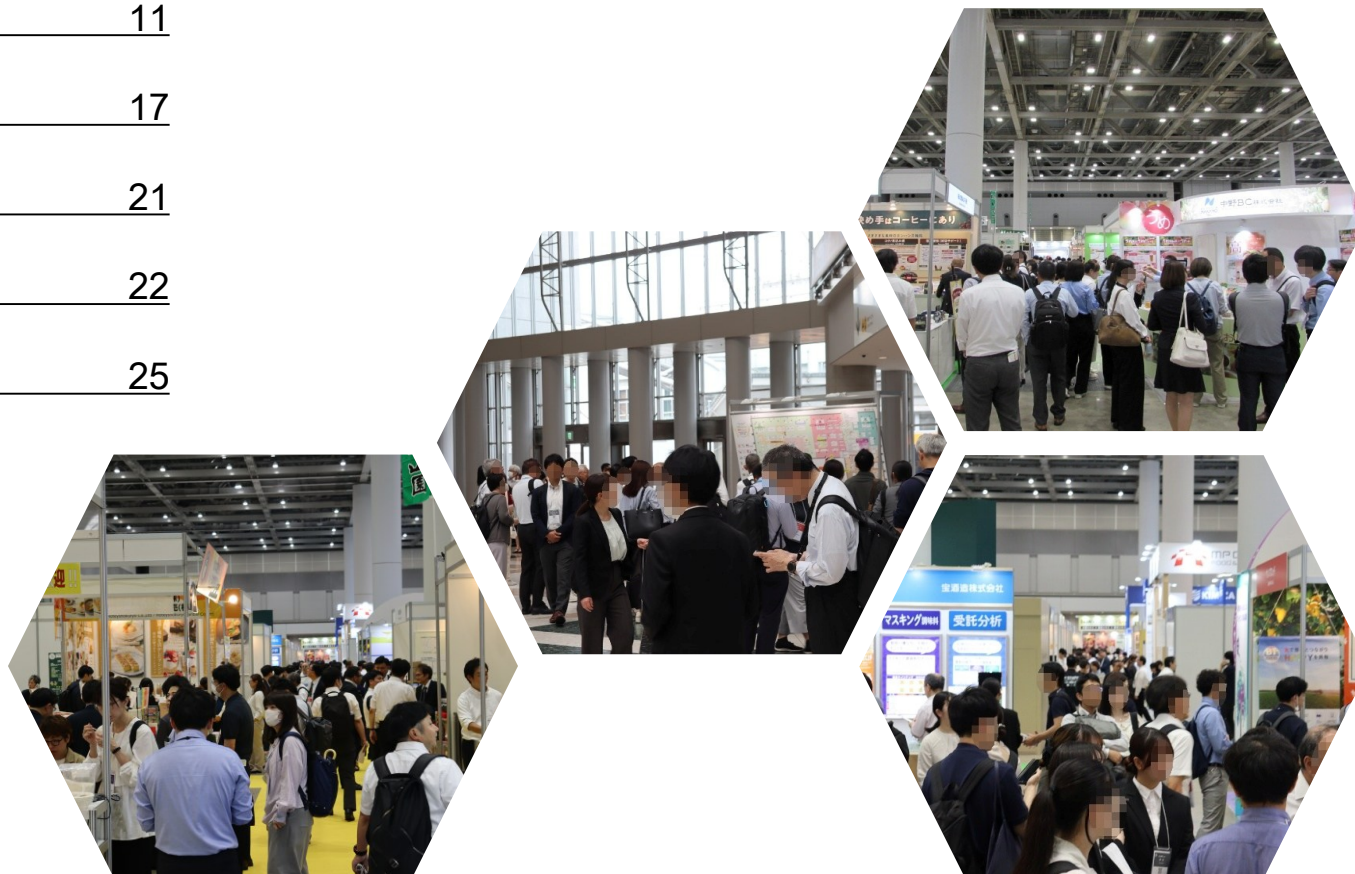
May 27 (Wed.) , 28 (Thu.) and 29 (Fri.), 2026 Tokyo
Big Sight

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 2026– The 31 th International Food Ingredients & Additives Exhibition and Conference HFE JAPAN 2026– The 24 th Health Food Exposition & Conference
Date :	May 27 (Wed.) , 28 (Thu.) and 29 (Fri.), 2026 10:00 a.m. - 5:00 p.m.
Venue :	Tokyo Big Sight West Hall 1, 2 / Tokyo in Japan
Organizer :	Food Chemicals Newspaper, Inc.
Endorsed by :	Ministry of Health, Labour and Welfare (MHLW) / Ministry of Agriculture, Forestry and Fisheries (MAFF) / Consumer Affairs Agency / Ministry of Economy, Trade and Industry (METI) / Food Safety Commission of Japan (FSCJ) / Tokyo Metropolitan Government / Japan External Trade Organization (JETRO) / U.S. Embassy / Delegation of the European Union to Japan / China Food Additives & Ingredients Association (CFAA) / China Health Care Association (CHCA)
Sponsored by :	Japan Food Additives Association (JAFA) / Japan Food Industry Center (JAFIC) / All Japan Coffee Association (AJCA) / Japan Health and Nutrition Food Association (JHNFA) / Japan Society of Nutrition and Food Science (JSNFS) / Japan Flavor and Fragrance Materials Association (JFFMA) / Japan Flavor & Fragrance Industries Association (JFFIA) / Japan Food Hygiene Association (JFHA) / Japanese Society for Food Chemistry (JSFC) / Japan Food Research Laboratories (JFRL) / Japan Direct Marketing Association (JADMA) / Japan Imported Food Safety Association (JIFSA) / Japan Association for Advancement of Phyto-regulators (JATAFF) / National Supermarket Association of Japan (NSAJ) / Council for Association of Health Food Industry (CAHFI) / Kawasaki City Sports Association / Japan Caramel Industry Association / Japan Frozen Food Association (JFFA) / Japan Food Safety Association
Supported by :	AOAC INTERNATIONAL JAPAN SECTION / The General Incorporated Association of International Foods and Nutrition / Rapid Hygiene Assessment Society / Stevia Industrial Association / Japan Sugar Refiners' Association / Japan Soft Drink Association (JSDA) / National Noodle Hygiene Technology Center / All Nippon Spice Association (ANSA) / Natural Coloring Sanshokukai / Tokyo Kenshikoyin Foundation / Umami Seasoning Association of Japan / Japan Extract Seasoning Association / Japan Care Food Conference / Japan Enzyme Association / Japan Association of Food Professional Engineers (JAFPEC) / Japan Health Food Authorization (JIHFA) / Food Hygienic Society of Japan / Japanese Society of Food Microbiology (JSFM) / Japan Vegetable Protein Food Association / Japan Ready-made Meal Association (JRA) / Japan Board for Accreditation (JAB) / Japan Dairy Industry Association (JDIA) / Japan Baking Industry Association (JBIA) / Japan Bento Promotion Association / Japan Society of Refrigerating and Air Conditioning Engineers (JSRAE) / Japan Electrolyzed Water Association (JEWA) / Slightly Acidic Hypochlorous Acid Water Association (SAHAWA) / Foundation for Promotion of Functional Water Studies / Fera Science Ltd.

Trend in the number of visitors

Number of Visitors at ifia/HFE JAPAN 2026

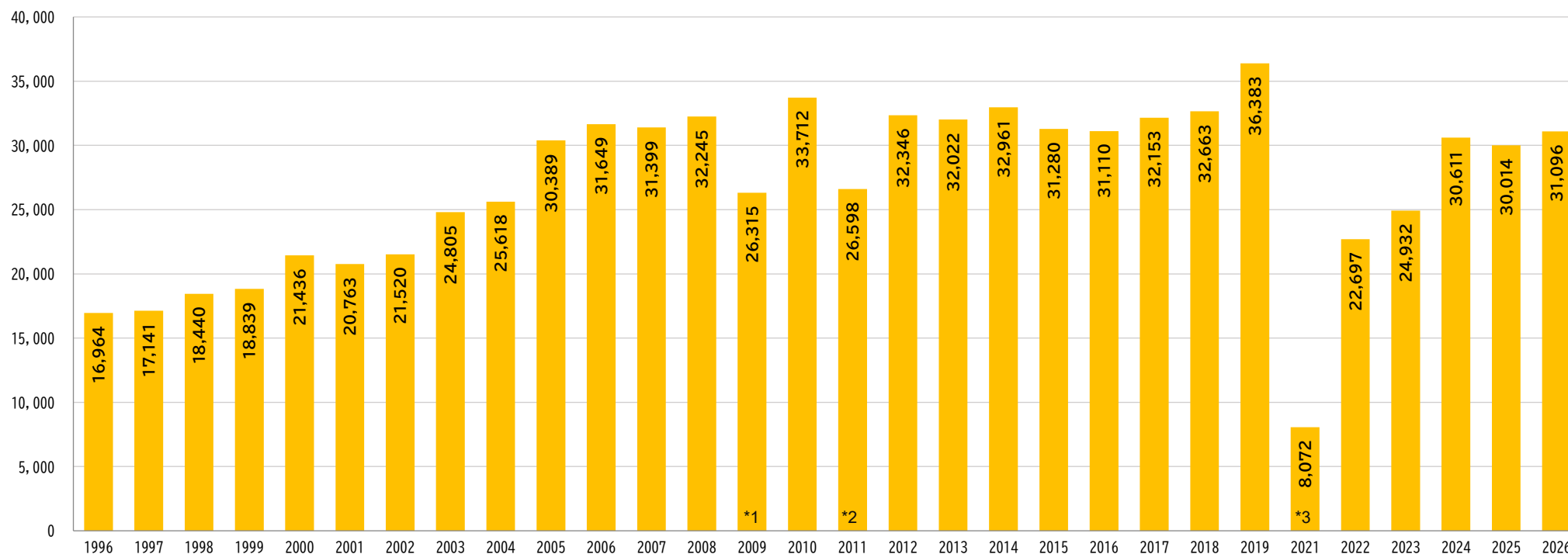
Date	Weather	Number of Visitors
May 27(Wed.)	Fine	9,113 (8,971)
May 28 (Thu.)	Fine	10,962 (9,762)
May 29 (Fri.)	Fine	11,021 (11,281)
Total		31,096 (2025 year 30,014)

ifia/HFE JAPAN 2026 Results

The number of Exhibitors	The number of booths
335 companies and organization	636.5 booths
399 companies and organization (2025)	653.5 booths (2025)

Changes in number of visitors

※HFE JAPAN has been held since 2003.



*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

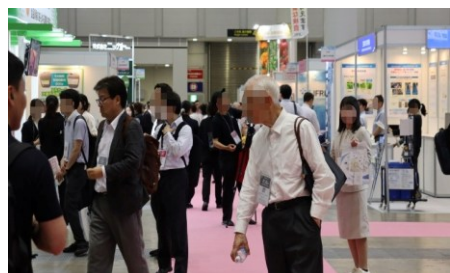
Canceled in 2020 to prevent the spread of COVID-19 infection

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

Manufacturers of food testing and analysis equipment and kits, contract analysis organizations, providers of food safety additives and cleaning agents, and food safety academic societies and organizations all gathered together. For three days, the venue was bustling with numerous quality control and R&D professionals. This year, winners of the ifia/HFE JAPAN Award (SDGs Award) were selected from this zone, indicating the growing attention this area is receiving. The highlight of the zone was the lineup of comprehensive sessions that would normally not be accessible for free. Many of the lectures were completely packed day after day. In particular, following the mandatory allergen labeling for cashew nuts that took effect this April, presentations related to allergen testing attracted a great deal of public attention this year.

Exhibitors : ACTAC. CO., LTD. / AOAC INTERNATIONAL JAPAN SECTION / ASAHI KASEI CORPORATION / Association for Confidence in Food Safety / Association for the Safety of Imported Food, Japan / BioMérieux Japan Ltd. / Bio-Theta, Ltd. / C.Gerhardt Japan Co.,Ltd. / CEM Japan K.K. / Central Scientific Commerce, Inc. / FASMAG CO.,LTD. / Fera Science Ltd. / Food Safety Information Network / Food Safety Kentei / Fritsch Japan Co.,Ltd. / Functional Water Foundation / IKARI SHODOKU CO.,LTD. / Incorporated Foundation Tokyo Kenbikyoin / Interscience / IWAKI CO., LTD. / 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. / Kyowa Medical Systems Co.,LTD. / Merck Ltd. / MicrotracBEL Corp. / MITSUBISHI GAS CHEMICAL COMPANY, INC. / Monthly Food safety Magazine HACCP/Keiran-niku joho center / Morinaga BioScience, Inc. / Nihon BUCHI K.K. / Nippon Becton Dickinson Company, Ltd. / Nipponham Foundation for the Future of Food / Nishinippon yakugyo / Osaka Research Institute of Industrial Science and Technology / Rapid Hygiene Assessment Society / R-Biopharm AG / Science of Food Safety & Security / SHIMADZU CORPORATION / Shimadzu Diagnostics Corporation / SIBATA SCIENTIFIC TECHNOLOGY LTD. / Spin Pride Co.,Ltd. / TOKYO UNIVERSITY OF AGRICULTURE FOOD SAFETY RESEARCH CENTER / Tsukuba Food Evaluation Center Co., Ltd. / Verder Scientific Co.,Ltd. / Yuzen Inc.



5月27日(水)	
10:10 ~ 10:40	【基調講演】なぜ「わかっているはずの検査」でミスが起きるのかー食品微生物検査の基本と現場運用ー (一財)東京農工大学食品衛生学研究所 佐藤 昌彦 氏
10:42 ~ 10:57	分析の前処理に目を向けてみよう アリッシュジャパン(株) 代表取締役 木村 英久 氏
10:59 ~ 11:14	食品微生物検査の効率化・検査における試料調製の効率化と迅速化 バイオリージョンジャパン(株) 営業推進部長 伊藤 大祐 氏
11:20 ~ 11:50	【基調講演】栄養成分分析の近年の動向と今後の予測 (一財)日本食品分析センター 理事長 藤原 孝 氏
11:52 ~ 12:07	栄養成分分析の効率化と迅速化(タンパク質と脂質に関して) アムノムジャパン(株) 営業部長 山本 浩二 氏
12:09 ~ 12:24	溶解不要の液状酵素法試薬による各種食品検査・海外の適応との比較 R-Biopharm AG Marketing and R&D Advisor (株) アズビオレーシング 代表取締役 田中 和之 氏
12:26 ~ 12:41	「早く・簡単に」栄養成分を見る化ー近赤外分析による迅速定量 日本エレクトロニクス(株) プロダクトマネージャー 松本 昌彦 氏
12:43 ~ 12:58	FOPNL 枠組みで求められる脂質分析の新提案 ORACLE NMR CEM Japan(株) 代表取締役 山本 浩二 氏
13:10 ~ 13:40	【基調講演】次亜塩素酸水(電解水)の近未来展望 (一財)機能性食品研究所 佐藤 昌彦 氏
13:40 ~ 14:10	食物アレルギー除去における次亜塩素酸水への期待 徳島大学 薬学部 薬学 渡辺 孝典 氏
14:10 ~ 14:30	ノロウイルス食中毒ゼロに向けた電解水の使用条件設定「アイデア・ノロウイルス不活化試験キット」の紹介ー (株)アズビオレーシング 代表取締役 田中 和之 氏
14:30 ~ 14:50	ヒスタミン食中毒予防とその迅速検査 キョーエーパナバイオサイエンス(株) 橋本 隆平 氏
14:50 ~ 15:10	アレルギー管理を見える化できる！簡易検査キットのご紹介 (株)森永製菓株式会社 営業 菅野 孝典 氏
15:15 ~ 15:55	【基調講演】食品安全委員会における食品健康影響評価の実現ーPFASを例にー 内閣府食品安全委員会 委員長 渡辺 孝典 氏
15:57 ~ 16:12	特異性に優れたカシューナッツアレルギー検査キットのご紹介 森永ダイアグノスティクス(株) 製品開発部 高橋 孝典 氏
16:15 ~ 16:45	遺伝子検査と食品の安全性評価とリスクコミュニケーションー食品安全委員会専門調査会の取り組みー 東京大学 生物科学部 伊藤 大祐 氏

5月28日(木)	
10:15 ~ 10:45	【基調講演】近年の環境変化による食品等へのカビ／カビ毒の影響は？ イカサカ食品(株) 顧問 小西 良子 氏
10:50 ~ 11:20	超安定化次亜塩素酸ナトリウムジェル化に成功ー黒カビなどの効率的な対策について 西日本産業(株) 代表取締役 山本 浩二 氏
11:25 ~ 11:55	香料の安全性 日本香料工業会 理事 友成 三郎 氏
12:00 ~ 12:40	冷凍食品の品質を支える「冷凍食品認定制度」(一財)日本食品分析センター 代表取締役 藤原 孝 氏
12:45 ~ 13:15	【基調講演】HACCPと一般衛生管理における迅速検査の意義と有用性 佐藤 昌彦 氏
13:17 ~ 13:32	微生物迅速検査システムのご提案 日本ペーパードイツランド(株) ダイアグノスティクス・ソリューションズ事業部 シニアプロダクトマネージャー 寺村 龍 氏
13:34 ~ 13:49	AOAC認定取得！アレルギーアイ(グルテン)検査キット アムノムジャパン(株) 代表取締役 山本 浩二 氏
13:51 ~ 14:06	迅速細菌検査キット BacNavii™ のご紹介 加代成(株) 研究開発本部 食品衛生プロジェクト 代表取締役 山本 浩二 氏
14:08 ~ 14:23	異物クレームゼロへ！異物除去サービスの活用 スピンブライド(株) 代表取締役 山本 浩二 氏
14:25 ~ 14:40	食品の微生物検査の課題解決:自動化・簡易迅速化および精度管理 バイオリージョンジャパン(株) 営業推進部長 伊藤 大祐 氏
14:42 ~ 15:12	【基調講演】食品の安全は検査データの活用が基本ー微生物検査を支える人材育成の方法ー (一財)日本食品分析センター 代表取締役 藤原 孝 氏
15:14 ~ 15:29	MC-Media Pad 環境検査手法と Jccos 最新情報 (株)ライオン食品事業部 食品衛生部 グループリーダー 小松 彰 氏
15:31 ~ 15:46	作業時間を大幅に短縮！複数検体を同時に測定できる多連式水分活性測定装置のご紹介 梅田食品(株) ユーザトレーニング課 代表取締役 山本 浩二 氏
15:48 ~ 16:03	食源グレード過酷ダイバワー FP のご紹介 三菱ガス化学(株) 機能性食品事業部 生産衛生ソリューションズ事業部 グループ 代表取締役 石井 仁 氏
16:05 ~ 16:20	食品成分の安定性を迅速予測・数値化 マクロテック(株) 代表取締役 山本 浩二 氏
16:22 ~ 16:37	高濃度塩素剤を手軽に測定。ポータブル残留塩素濃度計 (株)イワキ 代表取締役 山本 浩二 氏
16:39 ~ 16:54	食品細菌自動検査システム「DOX」による微生物検査の自動化・簡易迅速化 (株)バイオセンター 代表取締役 山本 浩二 氏

5月29日(金)	
10:10 ~ 10:40	【基調講演】HACCPによる工程管理における微生物検査 東京農工大学食品衛生学研究所 センター 五十鈴 静彦 氏
10:42 ~ 10:57	公定法の大腸菌・大腸菌群検査を自動化する「Biopli」の活用 (株)協栄産業 代表取締役 佐藤 昌彦 氏
10:59 ~ 11:14	微生物を色で見る「酵素基質増強」 関化学(株) 代表取締役 佐藤 昌彦 氏
11:16 ~ 11:31	「存在する菌」から「生きていける菌」へー食品に対する生菌検査の活用ー (株)フタマツバイオテクノロジー 代表取締役 佐藤 昌彦 氏
11:33 ~ 11:48	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効率的なサンプリング手段) メルカ(株) ライフサイエンスバイオテクノロジー事業部 代表取締役 佐藤 昌彦 氏
11:50 ~ 12:05	食品安全を支える異物・微生物検査ーイカリ消毒が解決するポイントー イカリ消毒(株) 代表取締役 山本 浩二 氏
12:15 ~ 12:45	【基調講演】食品安全も品質管理も重要！ (一財)日本食品分析センター 代表取締役 藤原 孝 氏
12:47 ~ 13:02	異物管理の新定番！異物除去サービスの活用 スピンブライド(株) 代表取締役 山本 浩二 氏
13:04 ~ 13:19	設備投資ゼロで品質基準を突破する選別シェアリング戦略 (株)和歌山 代表取締役 山本 浩二 氏
13:21 ~ 13:36	【基調講演】アレルギー対策への多方面からの取り組みー対抗コソフハル食品の事例ー (株)和歌山 代表取締役 山本 浩二 氏
13:38 ~ 14:08	清流水を使用しない抽出方法が選べる！アレルギーの簡易食品検査 アムノムジャパン(株) 代表取締役 山本 浩二 氏
14:10 ~ 14:25	特異性に優れたカシューナッツアレルギー検査キットのご紹介 森永ダイアグノスティクス(株) 製品開発部 高橋 孝典 氏
14:27 ~ 14:42	食物アレルギー管理に役立つ検査キットのご紹介 (株)森永製菓株式会社 営業 菅野 孝典 氏
15:00 ~ 15:30	【基調講演】AOACにおける分析法の国際学会に向けた活動 AOAC INTERNATIONAL JAPAN SECTION 代表取締役 山本 浩二 氏
15:30 ~ 15:45	Fera 社の「HorizonScan」で食品安全に関する問題をモニタリング Fera Science Ltd. 営業 山本 浩二 氏
15:47 ~ 16:02	技能試験で働く高品質うらへのステップー(一財)日本食品分析センターー (一財)日本食品分析センター 代表取締役 藤原 孝 氏
16:05 ~ 16:20	食品試験における ISO/IEC 17025 認定のこれからーフレキシブル認定事例ー (一財)日本食品分析センター 代表取締役 藤原 孝 氏

Food development pavilion with functional claims

Once again, the event was a great success, serving as a venue to discover ingredients, equipment, and services beneficial for basic research, clinical trials, notifications, and quality control aimed at planning and developing products with highly unique health claims and functional ingredients.

At the Food with Functional Claims (FFC) Development Session venue located in the center of the pavilion, lectures were held daily on themes such as trends toward systemic and regulatory revisions, safety, and the authenticity of scientific evidence, all of which drew large audiences. The presentations covered a wide range of topics: on the first day, the utilization of health ingredient databases for FFC notifications, measures for PRISMA 2020, and a lecture on saw palmetto extract regarding urination disorders; on the second day, a mini-symposium on GMP and safety, and a lecture on the potential of omega-3 fatty acids in sports nutrition; and on the final day, a symposium on the classification of food and medicine. In addition, numerous presentations were given on brain and cognitive function, longevity, and insights contributing to the development of hit products.

The exhibition area featured a comprehensive lineup of highly novel ingredients, clinical trials, devices, CROs (Contract Research Organizations), and OEMs.

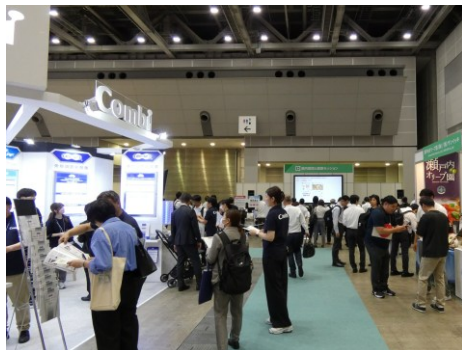
Exhibitors : Agricultural producers' cooperative corporation HAKUTAKEKAN / Cyfuse Biomedical K.K. / Faculty of Agriculture, Graduate School of Kyushu University Laboratory of Systematic Forest and Forest Products Sciences / FrieslandCampina Ingredients / Gelita Japan Inc. / Human Metabolome Technologies, Inc. / Japan Dietary Supplements CDMO Association / Karada Lab.,Inc. / Kobayashi Perfumery Co., Ltd. / Macromill, Inc. / Mintel Japan.Inc. / Morinaga & Co., Ltd. / Morishita Jintan Co.,Ltd. / Nakanihon Capsule Co.,Ltd. / ORTHOMEDICO Inc. / ORYZA OIL & FAT CHEMICAL CO.,LTD. / Pineapplehil company / ROBERTET JAPON Ltd. / Shinryo Corporation / Takama Co., Ltd. / The Chemical Daily Co., Ltd. / Tokiwa Phytochemical Co.,Ltd. / YUKI GOSEI KOGYO CO., LTD.

E- 機能性表示食品セッション会場 5月27日(水)		E- 機能性表示食品セッション会場 5月28日(木)		E- 機能性表示食品セッション会場 5月29日(金)	
「機能性表示食品届出資料における安全性情報収集の考え方について」ミニシンポジウム 主催：(一社)健康食品産業協議会(JACHF)		「GMPと安全性」ミニシンポジウム 共催：(一社)日本健康食品工業会、(一社)国際健康食品協会		「食薬区分」シンポジウム～食薬区分の正しい理解について～ 共催：(一社)日本健康食品協会、(一社)日本健康食品情報協会	
10:15	10:25	10:20	10:40	10:20	10:50
JAOHA活動の紹介 (一社)健康食品産業協議会 理事 西村 実作(山本製薬(株))		機能性表示食品のGMP義務化～現状と課題～ 消費者庁 食品表示課 保健表示室 室長 今西 保		食薬区分の制度の概要 厚生労働省 医薬品医療機器等部 薬政対策課 課長 岩瀬 博	
10:25	10:35	10:40	11:00	10:50	11:20
素材情報データベースに対する事業者アンケート結果 カイトライオン株式会社 松岡 佳穂(サントリービバレッジ&フード(株))		GMP認証「c GMP」と世界の実際 (一社)国際健康食品協会 理事 矢ヶ瀬 信(NEP JAPAN グローバルフード部門 マネージャー 高橋 佐輔)		天然物医薬品と食薬区分～非医薬品の改正を中心に～ 国立医薬品食品衛生研究所 医薬部 部長 伊藤 美千穂	
10:35	10:45	11:00	11:20	11:30	11:50
安全性情報の使い方と集め方 安全性評価 田口 智康(丸(株))		GMP体制構築と健康の安全性 (一社)日本健康食品工業会 健康食品推進委員会 委員長 文平 芳春(三井物産(株) 常務取締役 研究開発本部)		健康食品と食薬区分～医薬品と食品の境界領域の扱いを中心に～ (一社)日本健康食品協会 副理事長 GMP普及委員 岩瀬 高志	
10:45	10:55	11:20	11:50	11:50	12:00
機能性表示食品の臨床試験のあり方ワーキンググループの見解について エビデンス向上分科会 榎本 賢一(丸(株)ニッセイ)		パネルディスカッション		質疑応答	
10:55	11:20	スポーツニュートリションとしてのオメガ3セッション		ヒット商品関連セッション	
11:20	11:45	12:10	12:50	12:20	12:55
健康食品の安全性・有効性情報データベースの紹介 (国研)薬基研・健康・栄養研究所 食品健康情報研究センター 小嶋 真珠子		【基調講演】スポーツニュートリションとしてのオメガ3脂肪酸の可能性 法政大学 生命科学部・大学院スポーツ健康科学科 教授 藤智 英樹		後追い手作業の規制対応から脱却ー食品企業のためのAI規制モニタリング戦略 RegiCA Pvt. Ltd.	
特別講演 12:00		12:55	13:20	12:45	13:00
ノコギリヤシエキスの排泄障害に関する基礎と臨床 静岡県立大学 特別教授 医学部薬学系薬理学研究室センター長 山田 静雄		スポーツニュートリションとしてのクルルオイルの可能性～法政大学 藤智先生との対談を踏まえて～ アークル・バイオマテリアル(株)		13:10	13:25
PRISMA2020対策講演		脳機能～認知機能セッション		フェムケア担当者必見！成功確率を高めるフェムケア試験 (株)マクロミル	
13:00	13:45	13:20	14:05	13:35	13:50
【基調講演】PRISMA2020の観点で考える機能性食品臨床試験の透明性 (一社)JACHF 副会長 池小 萬弘		【基調講演】食品中のコリンの分析法開発と今後の展望 (一社)日本食品分析センター 平川 祥成		エビデンス更新！暖れない人ほど良く効く乳脂肪EC-12 (公)ニッセイ	
13:45	14:15	14:10	14:25	14:00	14:30
【特別講演】機能性表示食品の届出対応最新情報～制度改正と当協会の取り組み～ (公)日本健康食品協会 健康食品部 機能性食品部長 堀地 聡昭		運動系DHAがたぐなく、ヒトと海洋環境のサステナブルな関係 アークル・バイオマテリアル(株)		機能性表示食品 届出でつまづき理由を読み解くー事例から学ぶ実務対応の整理 (株)オクトメディア	
14:15	14:30	14:30	14:45	14:30	14:40
PRISMA2020対応 機能性表示食品 抗酸化酵素 SOD B [®] (スーパーオキシジスムターゼ) (株)ロハス		加齢・ストレス時代に備えるガナカブレインケア (株)セシヤバイオテクノロジー		日本食品化学会セッション	
ロシジェビティを実現する機能性素材とエイジング研究の社会実装		14:50	15:05	14:40	15:10
【基調講演】アクティブ・ニュートリションによるロシジェビティ制御 (一社)ASAM Lab 代表理事 早野 元		認知機能改善×睡眠改善で社会課題解決！カイコ冬虫夏草のご紹介 第一工業製薬(株)		地域産官学連携による機能性表示食品“河内晩柑果汁飲料”の開発 日本食品化学会 天倉 吉孝(岡山大学大学院農学系)	
15:25	15:40	15:10	15:25	15:10	15:40
人生100年時代を自分らしくバセノール™ 森永製菓(株)		脳波データ活用による新機能性開発の最前線 (株)マクロミル		日本食品化学会とCBD(カンナビジオール)の高品質検査の紹介 日本食品化学会 井之上 浩一(立命館大学大学院薬学系)	
15:45	16:00	15:35	16:10		
テロメア延長に桜の花、ミト活にマキベリー、AFにポリアミン オリザ徳化(株)		ヒット商品関連セッション エノキタケ木大自雪919等の機能性表示食品応用 みずからでん 株式会社 食品健康情報研究センター 理事 松本 浩一(自衛隊)			
		機能性R&D・探索・開発から機能性表示食品の品質管理まで (一社)日本食品分析センター			



In the keynote address, nine experts presented the latest findings on research and development trends. The corporate presentations featured announcements on contract analysis services such as gut microbiota profiling, coffee bean-derived oligosaccharides that improve the intestinal environment, agar oligosaccharides that suppress harmful bacteria, and MykinsoDB, which accelerates gut microbiota research. Additionally, presentations covered gut microbiota and short-chain fatty acid (SCFA) collection kits, green juice (aojiru) and supplement development, and proposals for personalized nutrition tailored to individual intestinal environments.

Exhibitors : Combi Corporation / Cykinso, Inc. / Ina Food Industry Co.,Ltd. / Kyodo International,Inc. / Metagen, Inc. / Movatype Biomaterials AG / Organo Food Tech Corporation / Setouchi Olive Farm Co., Ltd. / SUN IKKI / TechnoSuruga Laboratory Co.,Ltd.



D-腸内環境と健康セッション会場					
5月27日(水)					
10:10 ~ 10:50	【基調講演】腸内フローラと運動—運動トレーニングに必要な腸内フローラ・マネージメント— 大塚 幸司（国立研究開発法人理化学研究所 動物実験部門）				
10:55 ~ 11:30	【基調講演】腸内微生物と免疫・代謝の相互作用：多角的アプローチが可能な受入分析の紹介 藤田 大輔（大阪大学）				
11:35 ~ 11:50	AIを見据えた食品開発における研究DXの第一歩 ディーンエヌ(株)				
11:55 ~ 11:50	腸内環境を改善する健康機能素材：コヒービ由来オリゴ糖のご紹介 株式会社コヒービ				
11:55 ~ 12:30	寒天オリゴ糖「黒玉藻をおさる」新たなプロバイオティクス 伊勢屋食品工業(株)				
12:30 ~ 13:00	【基調講演】「細菌・脳」：腸内細菌と歯周病菌から展望する抗炎症の新時代 山本 浩二（東京大学）				
5月28日(木)					
10:10 ~ 10:50	【基調講演】腸内細菌から考えるヒトの健康と食料の可能性 佐野 真由美（東京大学農学部） 篠崎 孝一（独立行政機構 農業政策研究会）				
10:55 ~ 11:30	サイフーズの基礎技術紹介および革新的「ヒトDミミ菌賞」の開発 （株）サイフーズ				
11:35 ~ 11:50	MykinoSBを活用し、腸内細菌叢研究を高速化 （株）サイジンテック 東海建設エレクトロニクス 橋本 義典				
11:40 ~ 12:20	【基調講演】健康長寿を支える腸内細菌学の科学—京丹後県養老ホコリ研究の知見とあわせて— 森本 貴久（京都府立医科大学）				
12:25 ~ 12:40	様体探査が研究のカギ—腸内細菌叢・短鎖脂肪酸探検キットのご紹介 （株）インテグリティヘルスケアシステムズ				
13:55 ~ 14:25	外部資金×MGScreeningで共創！腸内環境研究の第一歩 （株）メタボユニ				
14:30 ~ 15:10	【基調講演】発酵性食物繊維の種類とそのプロバイオティクスとしての機能 大宮大学大学院食生活学専攻 食生活科 西村 昌子（筑波大学）				
15:15 ~ 15:30	瀬戸内産オリーブ製品の計・計・サプレメント開発 瀬戸内オリーブ園(株)				
15:40 ~ 16:20	【基調講演】腸・喉・唾液腺病：口腔粘膜免疫の強化と食料 中井 博樹（岡山大学） 齋藤 直一（日本獣医生命科学大学）				
5月29日(金)					
12:20 ~ 13:00	【基調講演】骨格筋とのコミュニケーション“筋腸相関”で代謝を変える 東京大学大学院理学系研究科生理学Ⅱ系准教授 斎藤 隆之 青井 洋平				
13:05 ~ 13:20	腸内環境研究の最前線 （株）メダシエ				
13:25 ~ 13:40	食物繊維原料（ポリデキストロース）腸消化性キシリトリンの機能と活用方法について サンマルクファーム				
14:40 ~ 15:00	【基調講演】プレバイオティクスのかたち 高橋 和夫（札幌学院大学） 堀江 亨（パナソニック生命健康研究所）（株）Mitsubishiケイメンシステムズ（株）バリエルファーマ（株）アノブ（株）SUNAO（株）三栄（株）アノブ（120名）お名前もご確認いただけます				
15:05 ~ 15:20	Organo Techinie社製「バプン」のご紹介 オルガノテクニクス(株) 富岡 賢哉				
15:25 ~ 15:40	ミルクエクゾソーム「BALexo」を初披露 （株）エム・デザイン				
15:45 ~ 16:00	グリミにあたる寒天・ゼラチン併用・新しい食感設計と耐熱性向上のアプローチ アイリス(株)				
16:10 ~ 16:40	【基調講演】サイエンスとビジネスを繋ぐ：腸内デザイン市場アップデート （株）サイエンス・デザイン・ラボ（株）サイエンス・デザイン・ラボ（株）サイエンス・デザイン・ラボ				

Four presenting organizations showcased seven topics proposing research seeds for the food industry. Synergies with the adjacent "Gut Environment and Health Area" and the "Food with Functional Claims Pavilion" helped keep each booth bustling from start to finish with visitors seeking the latest technical information, resulting in lively academic discussions. At the newly established, adjacent Joint Academy-Industry-Government Session venue, unique research outcomes were presented.

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



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Taste Exploration Area

Analytical instruments for various elements related to food palatability—including taste, aroma, and texture—were on display, featuring exhibits from companies such as the Macology Institute (Institute of Food Palatability Science) and the Taste and Aroma Strategic Research Institute.

For instance, when conducting sensory tests with multiple panelists to evaluate palatability, issues often arise regarding the panelists' skill levels and the standardization of terminology. This year, the exhibition featured sensory evaluation systems that can be operated on iPads, rheometers used for quantifying food texture, and taste sensors. Additionally, ultra-compact gas chromatographs (GC) were on display, and these instruments—suitable for use directly on factory floors—attracted significant interest from manufacturers. Furthermore, the lecture by Yoshimasa Yamano, Honorary Advisor to the Macology Institute, was a major draw again this year, becoming so popular that it was standing-room-only.

Exhibitors : Ball Wave Inc. / Institute of OISHISA Science / Intelligent Sensor Technology, Inc. / Media-eye.Co., Ltd. / Taste & Aroma Strategic Research / Institute Co.,Ltd. / YAMADEN Co., Ltd.

おいしさ探究セッション	
11:15 ▶ 12:00	【基調講演】多様な側面からおいしさを観る (一社)おいしさの科学研究所 名誉顧問 山野 善正
12:02 ▶ 12:17	普及が進む嗅覚官能評価DX 風味・香りAI解析の導入事例紹介 (株)レボーン
12:19 ▶ 12:34	官能評価システムJ-SEMS.Cloudの紹介 (株)メディア・アイ
12:36 ▶ 12:51	味覚センサーが導き出す 味の見える化で示すビジネス活用例 (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
12:53 ▶ 13:08	ボールSAWガスクロマトグラフの開発と食品応用 ボールウェーブ(株)
13:15 ▶ 13:35	【特別講演】香料の有用性について 日本香料工業会 前田 航平(株)ヤクトマテリアル 研究開発部研究開発課



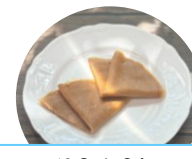
Special project [Aim for it! New Products] Collaboration project with Jumonji Gakuen Women's University Department of Food Development

In this year's collaborative tasting event with Jumonji University, titled "Aim for New Products!", samples of sweets devised by students were offered to visitors. These treats incorporated Seishin Enterprise's vegetable carbon black (bamboo charcoal powder) and domestically produced, fermented, and roasted 16-grain powder.

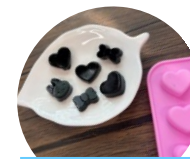
Leveraging its jet-black hue and flavor-neutral profile, the bamboo charcoal powder was used to create high-impact "Jet-Black Gummies" and "Monochrome Cookies" featuring a glossy black appearance. Meanwhile, the fermented and roasted 16-grain powder was applied to crepes and baby castella (bite-sized sponge cakes), capitalizing on its savory aroma and gentle sweetness. Many visitors stopped by the booth, enjoying the samples while listening intently to the students' presentations.



Mulberry Leaf Anpan



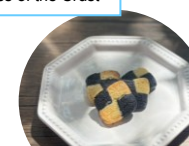
16-Grain Crêpe
Enjoy the Richness of the Crust



Jet-Black
Gummies



Savory and Chewy Bite-Sized
Sponge Cakes



Monochrome Cookies



Bamboo Charcoal &
"Fortune Mandarin" Rakugan



Inspiring Taste Street

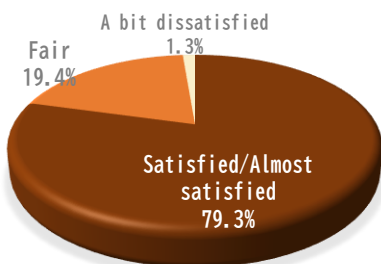
The "Inspiring Taste Street", held for the second time this year, was bustling with activity throughout its three-day run, emerging as one of the most popular featured areas of the exhibition.

This year, 21 companies participated, marking an increase from last year. Due to the nature of the project, many of the exhibits focused on flavors; however, the newly added livestock and seafood-based seasonings made a strong impression. Furthermore, as was the case last year, tastings and samplings of enoki mushroom broth, enoki mushroom extract, and fermented seasonings contributed significantly to drawing crowds. One company that attracted a large number of visitors noted, "We gave out about 1,000 samples in a single day."

Launched last year, "Inspiring Taste Street" was designed around the concept of conveying product appeal through tastings and samplings. Because visitors can experience product characteristics firsthand—which can be difficult to fully understand through product catalogs alone—the project has become highly popular among both exhibitors and attendees.

Exhibitors : Agri Quartet Co., Ltd. / Agro Ludens Inc. / ARIAKEJAPAN Co.,Ltd. / DAESANG JAPAN INC. / Essentia Protein Solutions / Gekkeikan Sake Company, Limited / Glanbia Japan K.K. / Hotey shokuryo Co.,Ltd. / Ing Stingless Bee Ltd. / Kowa Company.Ltd. / MANNS WINE CO.,LTD. / Mitani Sangyo Co.,Ltd. / Mitsubishi Corporation Life Sciences Limited / Multitech Foods Manufacturing Co.,Ltd. / Organo Food Tech Corporation / PREMIUMWATER / Rettenmaier Japan Co. Ltd. / Satake Food Business co.,Ltd. / Suzuhiro kamaboko / T.Akiyama & Co / Taiho Ltd. / The Japan Food Journal / VISUP Co., Ltd. / Xiang Heh Jia Biotechnology Co., Ltd. / YAIZU SUISANKAGAKU INDUSTRY CO.,LTD.

1. Are you satisfied with the area ?



- I was able to meet many people and had a very meaningful time.
- It's great that we can easily enjoy and try out food samples.
- Having food samples made everything easy to understand, and it was a wonderful experience.
- The scale of the event was just right.
- This is an excellent trade show.
- It was very interesting to hear informative presentations and taste food products made with rare ingredients.
- This was my first time attending. Thank you very much for the highly interesting and insightful presentations.
- There was a food sample I was interested in, but some exhibitors didn't have brochures. I hope they will provide them next time.

B-ifia セッション会場 5月27日(水)	
10:10 ~ 10:40	【基調講演】冷凍食品の新たな価値を生み出すニチレイフーズの商品開発最前線 (株)ニチレイフーズ 常務執行役員 食品開発部長 佐藤 大貴
グローバル市場に向けた輸出支援	
12:00 ~ 12:30	ハラルビジネスはグローバルニッチトップ戦略で世界を狙う!!【ビデオ講演】 (株)ハラルジャパン代表取締役 八木とく子/アハラー 佐々木 直樹
12:30 ~ 13:00	日本食品を世界へ! ~輸出で広がる新しい販路と可能性~ (株)中島食品産業取締役 中島 重夫/アハラー 佐々木 直樹
13:00 ~ 13:20	海外進出のハードルの変更と新たな追加-s GRAS 砂糖税 ニュートリション スコア- (株)H&B コンサルティング代表 赤星 貴一
5月28日(木)	
健康とおいしさを両立する食品原料	
10:10 ~ 11:00	【基調講演】プラントベースライフスタイルのススメ (株)Plant Based Food Japan 代表取締役 小嶋 幸子/アハラー 佐々木 直樹/小嶋 幸子/アハラー 佐々木 直樹/小嶋 幸子/アハラー 佐々木 直樹
11:10 ~ 11:30	【特別講演】植物性たん白食品と創立50周年を迎えた日本植物蛋白食品協会活動 (株)日本植物蛋白食品協会 代表取締役 松本 隆平
11:30 ~ 11:50	香味レセプターをブロックする発酵由来香料-Springer Maskによる香味・収量コントロール バイオスプリング by ルサワル
食から考えるSDGs・アップサイクル	
12:05 ~ 12:35	【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 代表取締役 佐藤 賢一
12:37 ~ 12:50	ポリリジンで実現! おいしさとフードロス削減の両立 JNC (株) 磯江 研二/アハラー 佐々木 直樹
12:54 ~ 13:00	脱脂米糠のアップサイクル ~清臭・抗酸化・エタノール代謝促進~ 食料産業工業 (株) 飯田 研二/アハラー 佐々木 直樹 村岡 博樹
13:11 ~ 13:30	In silico デザイン酵素による食品・食品関連の"制御工学":酵素で実現する分子のコントロール (株)Gigamon
進化する冷凍食品を支える素材力~第2部	
13:40 ~ 14:20	【基調講演】べんりとおいしその先へ~冷凍食品を語る~ (一社)日本冷凍食品協会 常務取締役 三浦 佳子
14:20 ~ 14:40	「おいしさ」と「効率」を両立する冷凍食品 品質改良剤 食品産業工業 (株) 飯田 研二/アハラー 佐々木 直樹 今村 花木
5月29日(金)	
おいしい減塩プロジェクト~スーパートリアル~	
10:15 ~ 11:00	減塩試食試飲イベント 減塩NPO法人減塩プロジェクト代表 森 真理
食品表示について	
15:15 ~ 15:45	【基調講演】改正食品表示基準の課題と展望 (一社)Food Communication Company 代表 森田 清海
15:55 ~ 16:25	【特別講演】パンの膨張ブースター:相乗増粘と各種酵素の併用技術 (一社)日本パン技術協会 伊賀 大八



【A】 Creating Delicious Foods Powered by Taste and Aroma Research

- **【Keynote】** Cration of palatable foods through visualization of taste and smell
- **【Keynote】** A scent visualization system ScentVista 400™ by all odorant receptors
- Visualizing Bitterness for Taste Design
- The "KORESUKI™" Index: Transforming Product Development with Consumer Taste Preferences.
- Food Development Driven by Taste Quantification: Business Applications and Latest Technologies of Taste Sensing System

【B】 Introductory Analytical Seminar — Current Status and Challenges in PFAS Analysis —

- PFAS standards for tap water
- Overview of Regulations on PFAS in Food
- Fundamentals of PFAS Analysis and Drinking Water Quality Testing Methods
- PFAS analysis in foods: global trends in risk management and analytical methods

【C】 Protein 101: Everything You Need to Know

- **【Keynote】** Fundamentals and Applications for Protein Higher-Order Structure in Texture Improvement of Processed Foods
- Characteristics of Wheat Gluten and Its Applications in Processed Foods
- Pea Protein: Pioneering the future - Sustainability + Diversification of Textures and Flavor Optimization
- Lallemand Bio-Ingredients Unveils the Yeast Protein Potential

【D】 Omega-3: An Update

- Fatty Acid Nutrition and Health: Fundamental Insights and Recent Research Trends
- Unraveling the metabolism and functions of omega-3 fatty acids through lipidomics
- Anti-inflammatory and Anti-allergic Effects of Omega-3 Fatty Acids Driven by Diet-Gut Microbiota Interactions
- Omega-3 Fatty Acids: Essential Even in the Perinatal Period — Are You Getting Enough?
- Krill Oil phospholipids support cellular and physical health-span
- Panel Discussion

【J】 Pectin & Citrus Fiber

- " Nutrition in Transition " Global Food Trends – Supported by Innovation in Pectins and functional Fibers.

【E】 The 25th Seminar & International Symposium of the Food Safety and Science Forum Theme: Sustainable Food Safety Initiatives

- **【Part1】** Domestic and international efforts to provide sustainable food Current situation and initiative for promotion of reduction Food Loss and Waste
- Understanding microplastic generation mechanisms through analytical approaches
- Cultivating Tomorrow: Sustainable Pathways for EU Agriculture and Food Production
- **【Part2】** Approaches to extending shelf life
- Food additives for control of microorganisms.
- Packaging Technologies for Keeping the Deliciousness and Quality of Foods
- Initiatives to food additives and food loss by Family mart

【F】 Seasonings Supporting Sustainable Food Systems

- Introduction to Extracts and Fermentation Seasonings by Mushroom and Microorganism.
- Health Beneficial Food Ingredients : Mushrooms
- Fermented seasonings that support sustainable food systems

【G】 The Carotenoid Forum

- Cellular Function-Regulating Activities of Carotenoid Cleavage Products: Formation, Distribution, and Biological Activity of Apocarotenoids in Animals
- Expanding the Effective Utilization of Carotenoids Through Metabolic Conversion Research
- The Functionality and Application of Red Paprika Xanthophylls
- Carotenoids Supporting Deliciousness Through Color: Expanding Potential via Emulsification Technology

【H】 Gummy Product Development Seminar

- 【Keynote】 The Evolution of Gummies in Japan -From the Early Days to Creating the Value of “Chewiness” and Future Perspectives-
- Innovative Functional Gummy Solutions — Powered by GELITA
- Designing the Texture of Gummies by Pectin and Carrageenan
- Approaches to the Diversification of Gummy Candy Textures
- 【Keynote】 Development of Nippon-Yell gummy products using Japanese fruits ingredients.
- Development Proposal for a Novel-Texture Gummy Using Palatinose and Palatinit
- Colorful Gummy Applications by Natural Food Coloring
- Introducing gummy-type supplements made by a supplement OEM manufacturer.

【I】 EP Mediate Seminar: Decoding the Aging Body Through Science: *Current Perspectives on Femtech, Gut Bacteria, Frailty, and Auditory Health*

- Diet-Derived Gut Microbiota Metabolites and the Regulation of Host Bioenergetics
- Why Companies That Understand Women's Bodies Thrive: PMS, Menopause, and the Future of Functional Foods
- Frailty and Sarcopenia in Older Adults and Their Preventive Measures
- The Role of Hearing in Dementia Prevention and Extending Healthy Longevity: Insights for Designing Clinical Trial Evaluation Systems

【K】 Delicious Salt Reduction Project 2026 — *Essential Flavor Technologies for Sustainable Salt Reduction* —

- Umami-Driven Salt Reduction: Focus on Older Adults
- Nutritional Factors for Longevity—Gift from 40 Years of World Health Examination by Urinalysis
- Challenging "Delicious" Salt Reduction through Clinical Practice, Food Chemistry, and Industry-Academia-Government Collaboration
- Who Leads Salt Reduction as a Business Strategy? — Transforming Delicious Low-Sodium into Sustainable Market Value — A New Perspective Linking Healthcare, Industry, and Consumers
- Innovation in Seasoning via the Umami of Monosodium Aspartate
- Delicious and gentle salt 「Nuchi Masu K」
- Discussion

【L】 Food Colorants 101: A Beginner's Guide for Global Export

- 【Keynote】 Food Colour Regulations in Japan and Worldwide: Regulatory Comparison and Industry Approaches for Global Markets
- U.S. Food Color Regulations and the San-Ei Blue® Series for the U.S. Market
- Export-friendly colorings and gardenia pigments
- Color for Global ~ Colorant Selection and Practical Insights for Global Market Entry ~

【M】 The 32nd Annual Meeting of the Society for Glycation Stress Research Program Theme: **Discovering the Benefits of Desserts!**

- Toward the Better Food Environment: Focusing on the Quality and Absorption Rate of Carbohydrates Instead of Restriction
- Slow-Calorie Proposal Using Palatinose® as a Functional Carbohydrate
- Postprandial Blood Glucose Response to Yokan: Exploring the Potential of Azuki Bean Paste
- "Gelatin Desserts for Extended Healthy Lifespan: Preventing Vascular Diseases and Dementia."
- Choose Healty Sweets: Health Benefits and Uses of Dietary Vinegar in Desserts
- How to consume sweets without inducing Aldehyde Spark.
- Desserts are universal! There must be something good about them!

Total:325 sessions



At the ifia/HFE JAPAN Awards, one of the 335 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 2026 ◆

Among the exhibitors, the best companies in products and technologies

KAMEDA SEIKA CO.,LTD.

Highlighting Plant-Based Lactic Acid Bacteria: Strong Acclaim for Rice-Derived Ingredients



Kameda Seika promoted its core products—Plant-Based Lactic Acid Bacteria K-1, Plant-Based Lactic Acid Bacteria K-2, and Rice-Derived Peptide KP-1—at a booth featuring its bright, distinct corporate slogan color, the same orange familiar from the packaging of Happy Turn and Kaki no Tane. These three products are ingredients compatible with Foods with Function Claims (FFC) and comply with the new PRISMA 2020 guidelines. After winning the Product Capability Award in 2024, the company has now captured its first Grand Prize (Most Outstanding Award).

This marks the first time in several years that a Grand Prize has been awarded at the HFE (Health Ingredients & Food Pastries International Exhibition).

As a "Rice Innovation Company," Kameda Seika develops rice-derived ingredients and is expanding sales of its FFC-compatible materials. These include brown rice-derived "Plant-Based Lactic Acid Bacteria K-1," which is effective for improving skin conditions, and sake-kasu (sake lees)-derived "Plant-Based Lactic Acid Bacteria K-2," which is effective for anti-obesity, immune stimulation, and relieving symptoms of hay fever and atopic dermatitis. Both ingredients are fine powders containing over one trillion bacteria (heat-killed) per gram. They feature excellent dispersibility in food, have no bitterness, harshness, or sourness, and do not produce lactic acid within the final product.

In February of this year, the company strengthened its promotions after "Rice-Derived Peptide KP-1"—refined from white rice protein with rice oligopeptide as the functional component—was accepted for its functionality in relieving temporary tension and anxiety. The number of notifications for products containing K-1, K-2 lactic acid bacteria, or KP-1 has now exceeded 150. Because these ingredients are effective even in small doses, the company is actively proposing them as commercial-grade functional materials for the food industry.

In their award acceptance statement, the company commented, "This was an excellent opportunity to showcase the inherent value of the ingredients themselves. For our booth design, we put a lot of effort into ensuring clarity and effectively communicating the value we wanted to convey, focusing heavily on visual accessibility."



◆ The Best Product Award ◆

~Products that visitors found particularly attractive~



San-Ei Gen F.F.I., Inc. Seamless US Compliance, Keeping the Exact Same Shade

San-Ei Gen F.F.I., Inc. showcased its colorant and flavor preparations, focusing on gardenia blue colorants. Its new formulation, "San-Ei Blue," complies with US FDA standards while delivering a color tone equivalent to "Art Blue," a conventional product for the Japanese market. The company received the Product Capability Award for the product's technological strength and market appeal. As gardenia blue colorant was recently FDA-approved, "San-Ei Blue" can be utilized in both the US and Japan. This enables the direct export of Japanese domestic products to the US without modification, driving future market expansion.

This year's exhibition booth was unified in a blue theme inspired by the product's bright color tone. To provide visitors with a clear image of practical applications, the company distributed blue beverages and displayed formulation samples combining "San-Ei Blue" with other colorants.

According to the representative, food color strongly influences flavor perception, and blue is critical for compounding shades like green, purple, and yellow. The exhibition successfully boosted awareness of "San-Ei Blue." Furthermore, by enabling direct exports of Japanese products to the US without modification, it is highly anticipated to drive market expansion.



Morinaga & Co., Ltd. "Passienol" Draws Attention for Its Ability to Activate Sirtuin Genes

Morinaga & Co., Ltd. attracted significant attention at the exhibition by winning the "Product Excellence Award" for "Passienol," marking its third consecutive year of receiving an award at this event.

Satoshi Uchida, the representative for the showcase, stated: "Having received the Best PR Award for the past two years, we actively aimed to win a product-focused award this year. We are delighted to receive the Product Excellence Award, and we aim for the Grand Prix next year. Passienol is our proprietary polyphenol extracted from passion fruit seeds, with three functional health claims registered in Japan. It has been primarily registered for beauty benefits, such as promoting fat burning and maintaining skin elasticity and moisture. At this event, we also presented new research findings on the suppression of eye wrinkles."

Uchida noted that the core focus moving forward is branding its ability to activate sirtuin (longevity) genes. "Our main challenge is establishing this brand identity. This requires multifaceted cooperation, and we seek co-creation with multi-sector partners." Looking ahead, Uchida expressed strong ambitions for international growth: "As we evolve into a global enterprise, we aim to capture overseas attention and accelerate the global expansion of Passienol."





◆ The Best SDG's Award ◆

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

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



Ajinomoto AGF, Inc.

**Acclaimed Coffee Extraction Technology
Showcased Through Intuitive Displays**

Ajinomoto AGF, winner of the Technology Award, develops coffee-derived flavoring and functional ingredients by leveraging extraction technologies cultivated through instant coffee manufacturing. At the exhibition, the company offered tastings of "Sorevo Bitterness," an instant coffee specialized in bitterness, and "Coffee Bean Mannooligosaccharides," which support intestinal health and body fat reduction.

"Sorevo Bitterness" adds bitterness and a roasted flavor to processed foods. Using a small amount in stewed dishes like curry enhances richness and depth, helping reduce salt content. "Coffee Bean Mannooligosaccharides," which the company was the first to commercialize from post-extraction coffee grounds, are proven to improve intestinal health, suppress fat absorption, and boost metabolism. Mr. Iyoda from the Solution Business Department and booth manager, commented: "We enhanced our presentation this year, including larger panels. Coffee Bean Mannooligosaccharides recently achieved functional food notification acceptance for a new benefit—promoting calcium absorption—expanding its potential. Customers familiar with our Blendy brand trust our quality, and we aim to expand applications for this highly reliable ingredient."



第24回 HFE 健康/機能性食品素材展・会議
Health Food Exposition & Conference

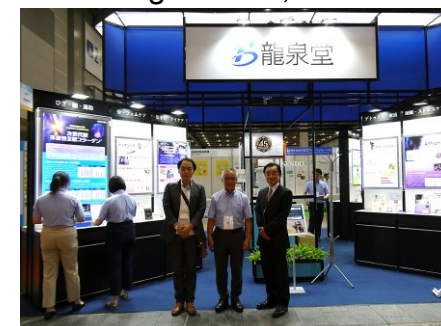


RYUSENDO CO., LTD.

**Driving Initiatives in Domestic Clinical
Trials and Methodology: Celebrating
45 Years and Future Growth**

Marking its 45th anniversary, Ryusendo Co., Ltd. is expanding its workforce and infrastructure to aggressively deliver innovative ingredients, scientific evidence, and safety data to the health food sector. At the exhibition, the company utilized a highly visible, four-sided X-shaped booth to showcase its unique premium portfolio. Key highlights included "Collavant n2," Europe's leading undenatured type II collagen; "Affron," a saffron extract clinically proven to enhance sleep quality, reduce stress, and improve cognitive function; and "DyglyoFit," a *Dichrostachys glomerata* extract powder backed by clinical data for stimulating GLP-1 secretion and lowering LDL cholesterol.

"We are honored to receive the Technological Excellence Award," commented President Yoshiaki Shiojima. "In our ingredient business, we go beyond standard trading intermediary roles. We have dedicated ourselves to independent R&D and establishing strict quality control systems to add genuine value within Japan. Moving forward, we will continue conducting clinical trials on Japanese subjects and establishing robust analytical methods. By bridging the gap between domestic and international regulations, we remain committed to delivering truly innovative ingredients to the market."





◆ The Best Technology Award ◆

~Among the exhibitors, companies with particularly good promotion~

第31回 ifia[®]JAPAN2026
国際食品素材/添加物展・会議
International Food Ingredients & Additives Exhibition and Conference



ASAHI KASEI CORPORATION

Rapid Bacteria Detection Kit Highly Evaluated for
Contributing to Food Loss Reduction and CO2 Mitigation

"BacNavi," a rapid bacterial testing kit launched last year by Asahi Kasei, is designed primarily for hygiene and quality control. At the exhibition booth, it drew significant attention for its simplicity, speed, innovative principle, and future potential.

Developed using Asahi Kasei's expertise in infectious disease diagnostics, BacNavi utilizes a globally unique principle that detects microbial ribosomes via antigen-antibody reactions. The procedure requires no specialized knowledge or equipment, allowing anyone to obtain results easily in about 30 minutes.

Hiroshi Maehana of the Research & Development Division stated: "With labor shortages challenging the hygiene management sector, BacNavi offers a simple, fast solution. Continuous implementation will ensure food safety, improve hygiene, and address labor shortages and food loss. Furthermore, unlike conventional culture methods, it requires no

electricity, helping reduce CO2 emissions. As an unprecedented testing kit, we hope its widespread use will contribute to solving various social issues."



第24回 HFE[®]JAPAN2026
健康/機能性食品素材展・会議
Health Food Exposition & Conference



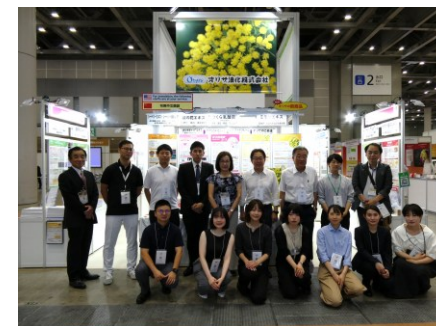
Oryza Oil & Fat Chemical Co., Ltd.

Streamlined R&D Evaluation: Featuring Mimones,
Sakura Lactic Acid Bacteria, and other developments

Oryza Oil & Fat Chemical attracted significant attention with its diverse and unique plant-derived ingredients, including "Mimones (Mimosa Extract)" launched last fall, "Sakura Lactic Acid Bacteria," and "Seaberry Extract," which recently achieved functional food notification acceptance. Mimones, in particular, offers a novel anti-aging approach by promoting the secretion of oxytocin—the "happiness hormone"—to support social health, providing a highly differentiated solution.

Research is also expanding for Sakura Lactic Acid Bacteria, a multi-functional ingredient targeting gut health, beauty, immunity, and femcare. At the exhibition, visitors highly praised a clinical study showing that women who previously did not produce equol began producing it after consuming the ingredient.

Upon receiving the award, President Hiromichi Murai shared his vision: "We have long pursued sustainable research and upcycling, initially using rice bran byproducts like γ -oryzanol, ceramide, and polyamines without waste. Applying this same philosophy to explore the bioactivity of other materials, we aim to contribute to SDGs while supporting people's beauty and health."





◆ The Best Promotion Award ◆

~Among the exhibitors, companies with particularly good promotion~

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International Food Ingredients & Additives Exhibition and Conference



Ina Food Industry Co., Ltd.

Unlocking New Possibilities for Agar, with a Growing Focus on Ice Slurry Applications

Ina Food Industry Co., Ltd. showcased its range of agar products, hydrocolloids, and formulations, proposing innovative applications such as ice slurries and baked goods. The bright, open booth was consistently bustling with visitors, making for an exhibition that truly demonstrated the vast potential of agar.

In its functional "Ultra Agar Series," the company featured "TR-100" for highly transparent, elastic jellies, and "USV-100" to prevent cracking in baked goods. They also introduced other hydrocolloids, including the low-odor "Tara Gum CT" and the "Ultra Konjac G Series," a konjac powder that gels without coagulants. Water-swollen samples allowed visitors to easily visualize each product's texture. Additionally, they showcased applications for ice slurries using thickeners, as well as "Agaro-Oligo" (Agar Oligosaccharides), highlighting its prebiotic effects against harmful bacteria and its benefits for reducing joint pain.

Mr. Maeda from the Sales Promotion Department remarked, "We demonstrated the diverse possibilities that hydrocolloids have to offer. The ice slurry concepts attracted significant interest from visitors, and we expect this to lead to promising business discussions."



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健康/機能性食品素材展・会議
Health Food Exposition & Conference



KANEKA CORPORATION

Generating Buzz with "Cell Balloons" and Showcasing the Latest Research on Reduced CoQ10

Kaneka, following its Technology Award last year, won the Best PR Award. Under the theme "Engaging with Cells: The Power of Reduced Coenzyme Q10," the booth attracted many visitors with a large, eye-catching cell-shaped balloon. Upon entering the booth, visitors were greeted by a large panel reading, "Why not consider your future health starting from the cell level?" Staff members explained that Reduced CoQ10 is naturally produced within the human body and is an essential component for generating energy inside cells. They also touched upon body changes associated with aging, introducing its role in health maintenance alongside research findings. To help visitors better understand the component, the company distributed cell-shaped sticky notes as well as functional samples such as Reduced CoQ10-infused gummies and soft capsules. Kaneka has long focused on the research and development of Reduced CoQ10, accumulating extensive expertise in stabilization technologies and other areas. Commenting on the award, Mr. Sumika Yonehara stated, "This was a meaningful opportunity to clearly communicate the role of Reduced CoQ10 at the cellular level and its potential for extending healthy life expectancy. We will continue working to promote the value of our research insights."



◆ The Jury's Special Award ◆

Exhibitors with exceptional potential for exhibiting items



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International Food Ingredients & Additives Exhibition and Conference

EHIME PAPER MFG CO.,LTD.

Solving Raw Material Issues: Effective Use of Citrus Peels

Ehime Paper Co., Ltd., winning the Judge's Special Award for the second time since 2023, showcased "MaCSIE." This upcycled raw material converts underutilized resources, like citrus peels left over from juicing, into nanocellulose. This process unlocks new physical properties and flavor profiles absent in the original material, expanding its applications across both food and cosmetics.

The exhibit that attracted the most visitor attention this time was the "Liquefiable Yuzu Peel Paste 3D," which serves as a partial substitute for yuzu juice—a commodity currently seeing soaring prices due to rising overseas demand. When diluted and used in place of concentrated yuzu juice, it delivers the rich flavor profile and pulpy texture of actual citrus peel.

A representative remarked, "Our yuzu peel paste is highly price-competitive against standard juice, and we plan to increase production while continuing to develop high-value-added products."



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MP Gokyo Food & Chemical Co., Ltd.

Solving Issues with Pectin & Fiber via Clear Demonstrations

MP Goko Food & Chemical Co., Ltd. showcased its lineup with a primary focus on products from H&F. The exhibit was highly praised for effectively communicating the usage and textures of these materials in a realistic, hands-on manner.

The company offered three distinct tastings at its booth, hosting live cooking demonstrations to feature apple pectin "Classic AB902" used in bake-stable fillings, apple pectin "Amid AF015" in milk desserts, and citrus fiber "Herbacel AQ Plus" in smoothies.

Manager Shibamura of the Planning & Promotion Department remarked, "Pectin gelation relies heavily on sugar and pH, requiring different grades for different uses, which can seem difficult. To clear up that misconception, we focused on live demonstrations and tastings, while showcasing new products and applications that succeed where conventional pectin falls short."



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International Food Ingredients & Additives Exhibition and Conference

Agro Ludens Inc.

New Potential of Rice: Healthy and Delicious with Traditional Tech

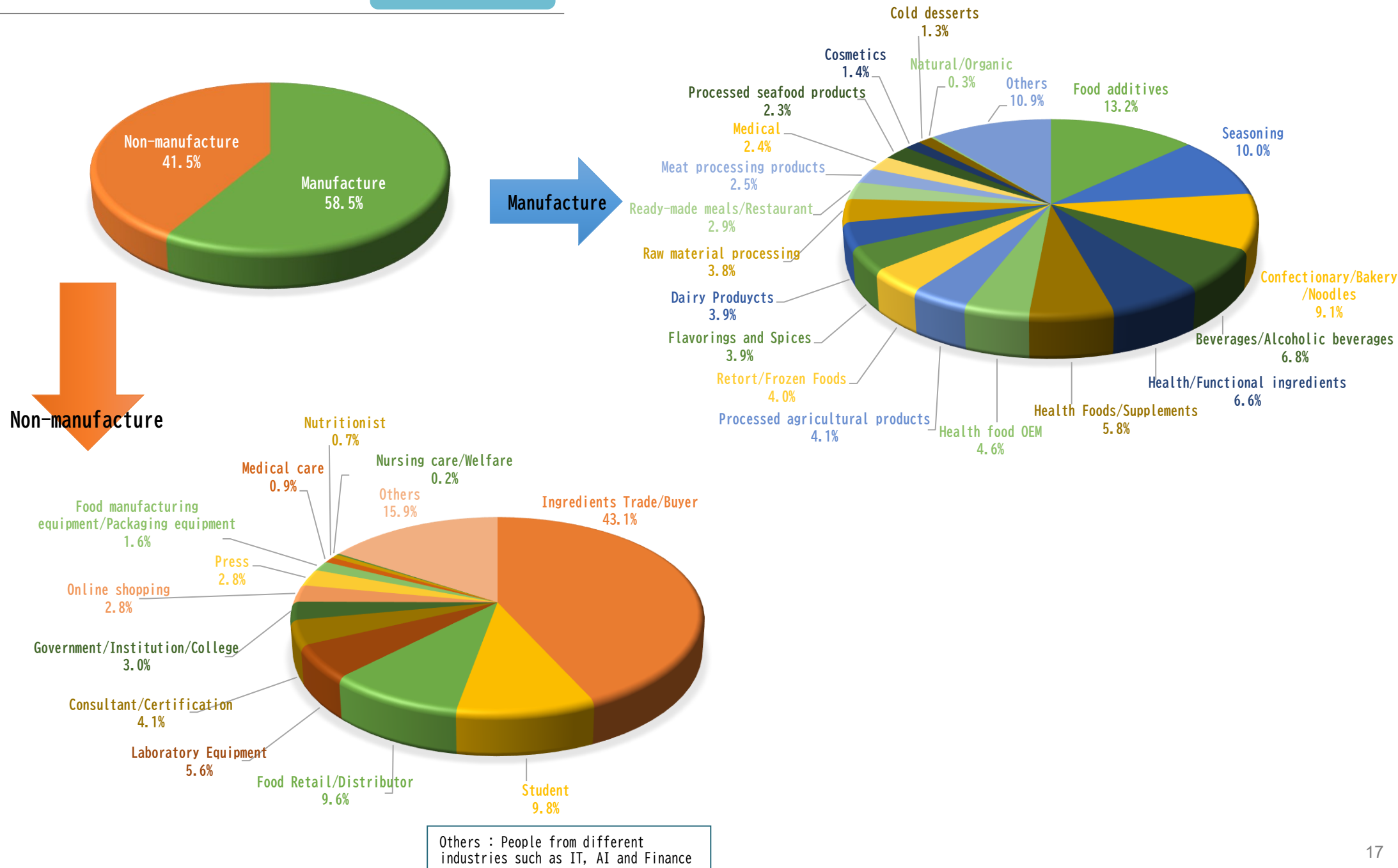
Agro Ludens Inc. exhibited products utilizing rice-derived mycoprotein, alongside syrups made from "rice honey" (rice-mitsu)—a byproduct generated during the mycoprotein manufacturing process. Having previously exhibited at the "Hirameki Ajiwai Street" last year, where they drew a massive response by serving 4,000 portions over three days, the company maintained high visitor interest this year as well, serving well over 2,000 portions despite narrowing down their product lineup.

Michiko Honma, a representative at the booth, remarked, "Since last year's exhibition, we can really feel that awareness of our company and business is gradually expanding. Even within the niche market of mycoprotein, visitors are drawn to the unique nature of our material, finding the concept of a 'rice-derived' source to be highly innovative. As a startup, we look forward to continuing our hard work and growth."

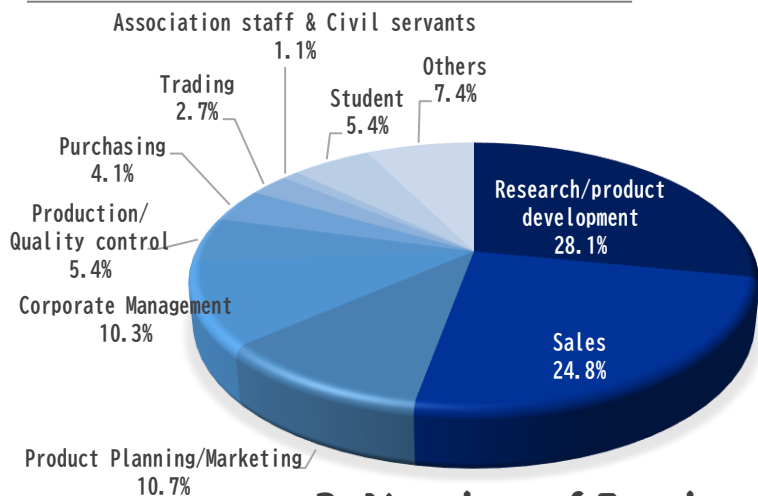


1. Industrial Classification

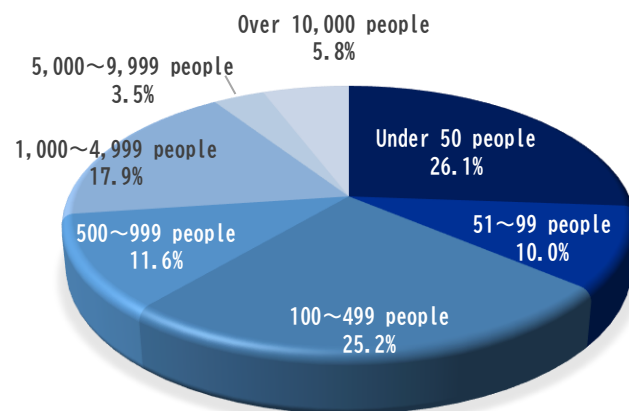
Breakdown



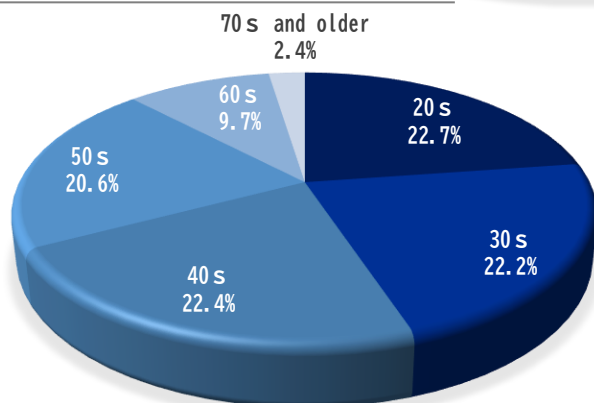
2. Department



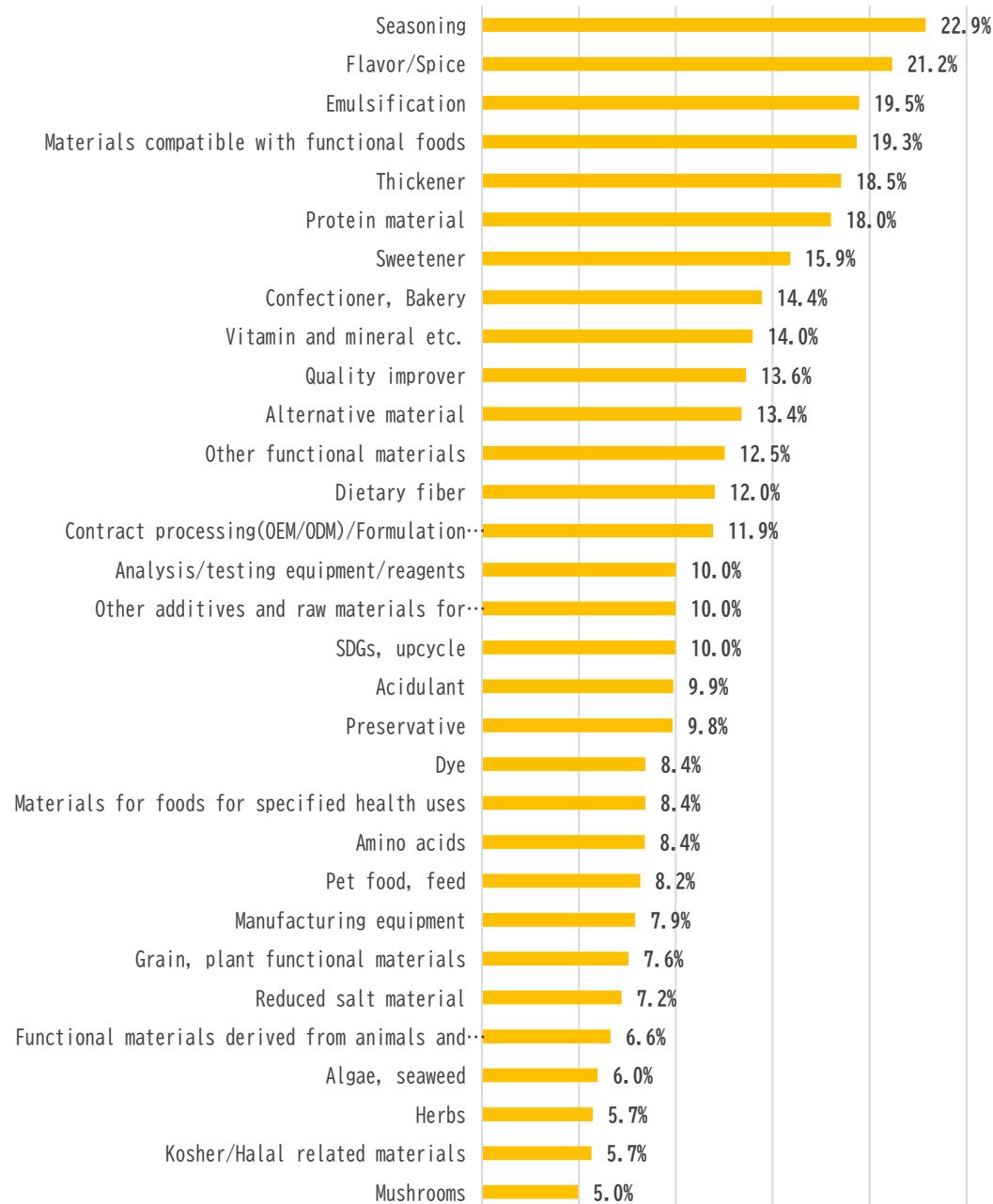
3. Number of Employees



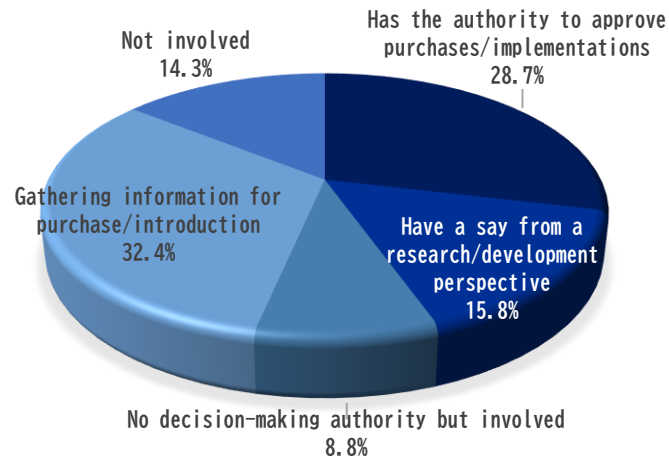
4. age group



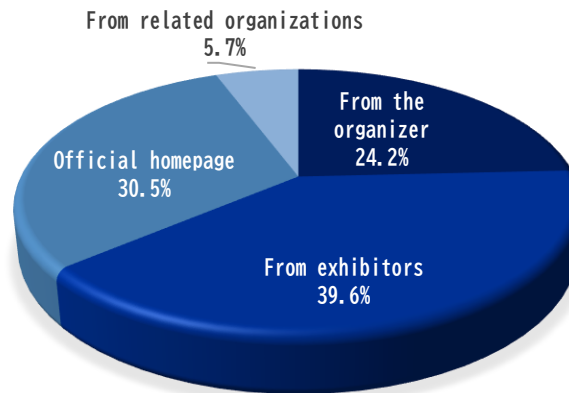
5. Exhibit products you are interested (multiple answers allowed)



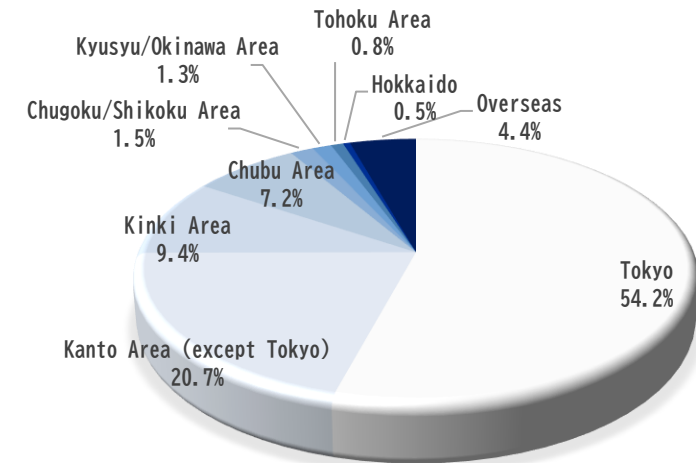
5. Are you involved in introducing new products/services of your company?



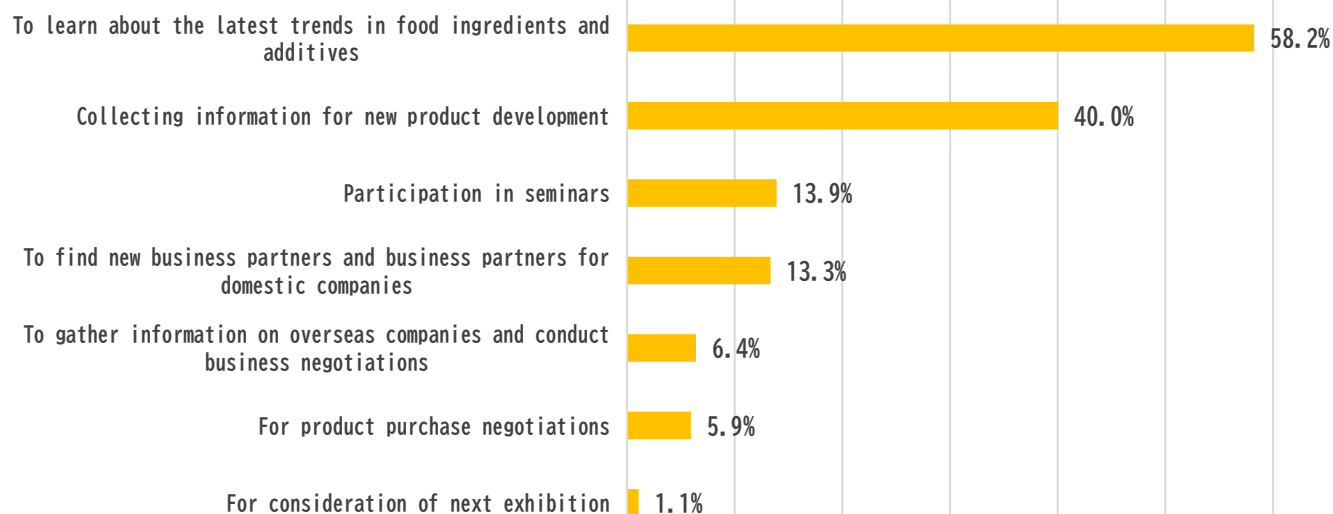
6. How did you get your admission ticket?



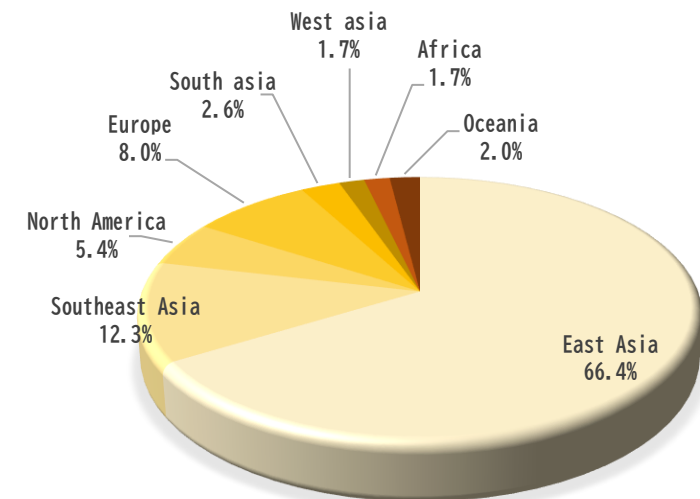
7. Area



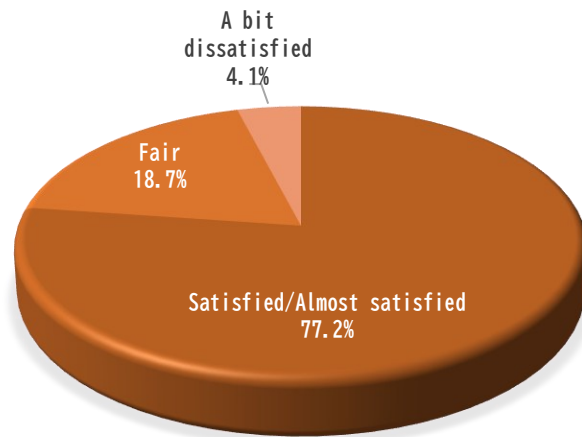
8. Purpose of visit (multiple answers allowed)



Overseas Breakdown



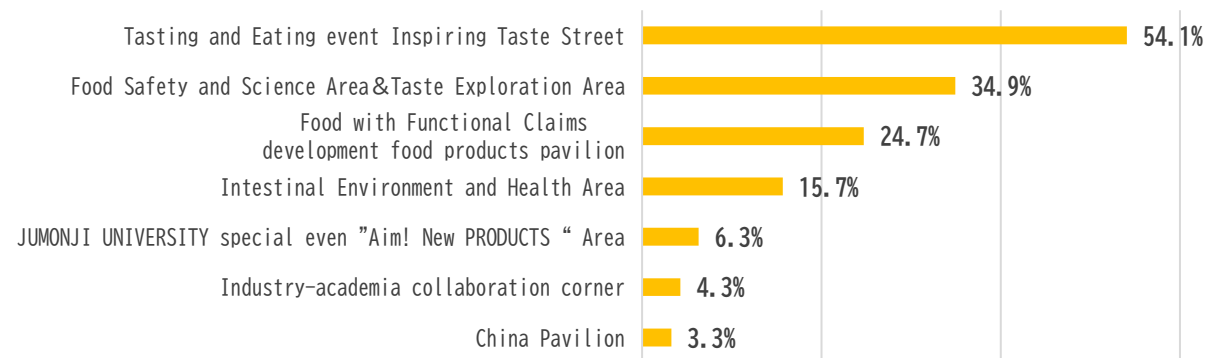
9. Are you satisfied with this show ?



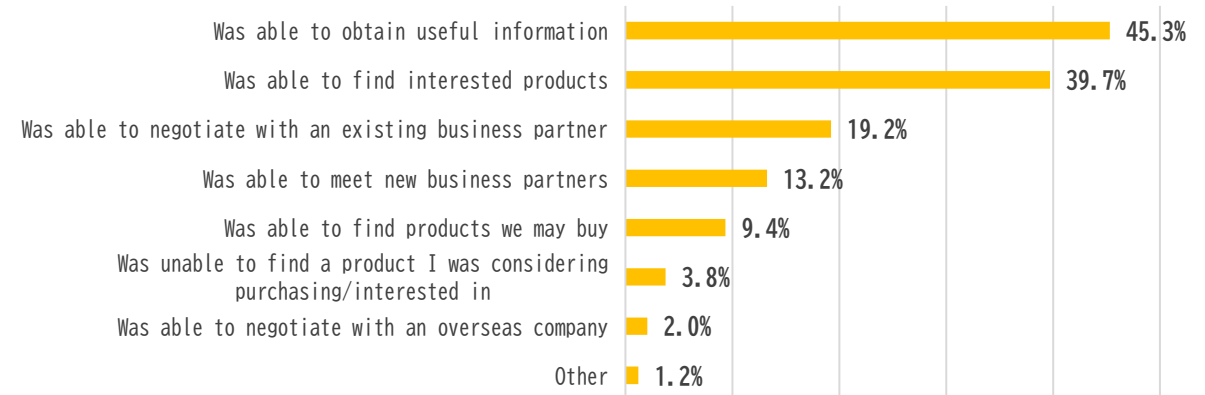
10. Visitor's comment (Excerpt)

- ✓ It was a very valuable time with a lot of highly informative content.
- ✓ It would be helpful if exhibitors distributing samples could display a sign indicating so.
- ✓ I am looking forward to the next time.
- ✓ I would like the seminar program to be easier to read/view.
- ✓ It was great to see food additives from various fields.
- ✓ I wished there had been better guidance/directions to the venue of the paid seminars.
- ✓ I was able to achieve my objective.
- ✓ I felt that having seminars on longevity and anti-aging would contribute to the development of the senolytics field.
- ✓ It was nice to be able to take my time at the exhibition and food-tasting booths.
- ✓ Please continue to ensure a great lineup of exhibitors.

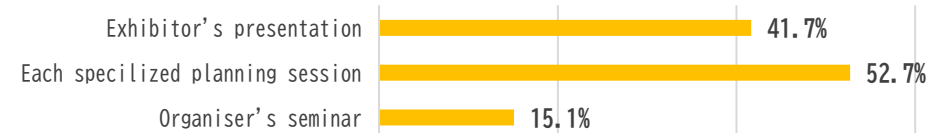
11. Specialized zone you were satisfied with? (multiple answers allowed)



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



13. An effective presentation? (multiple answers allowed)



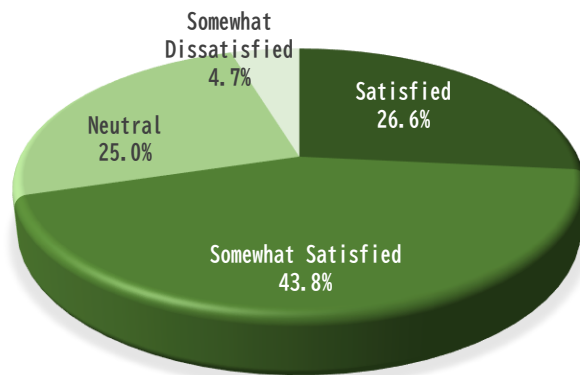
Seminar Satisfaction



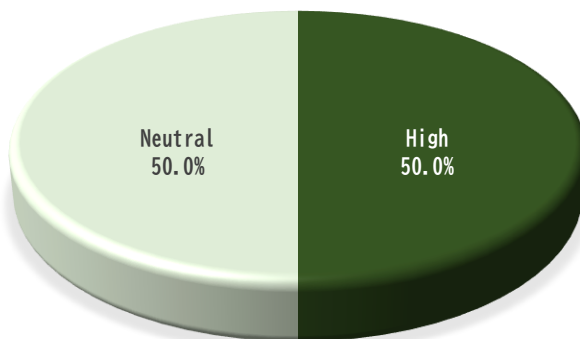
How many seminars did you attend?



1. Are you satisfied with the show ?

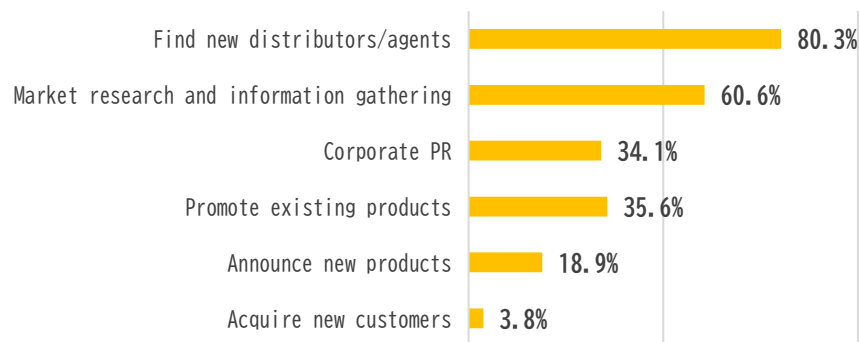


2. How interested are visitors to your booth?

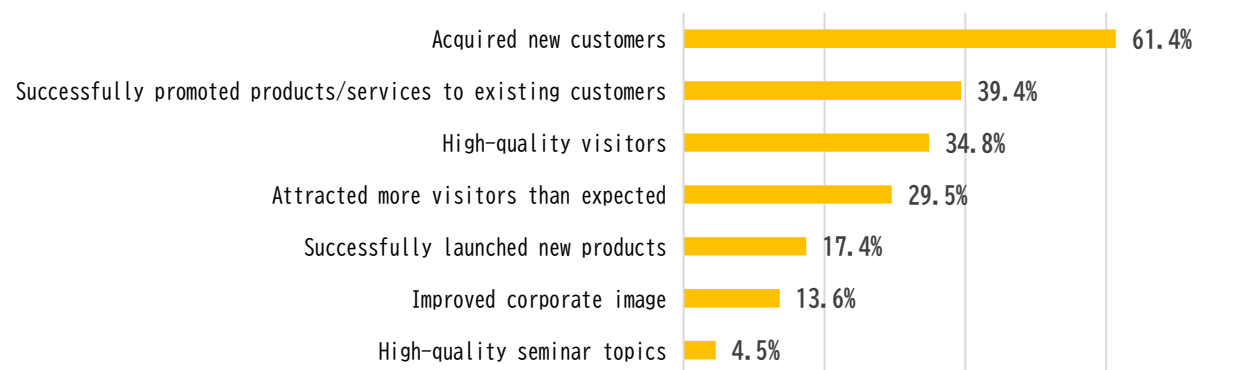


3. Purpose of your exhibiting

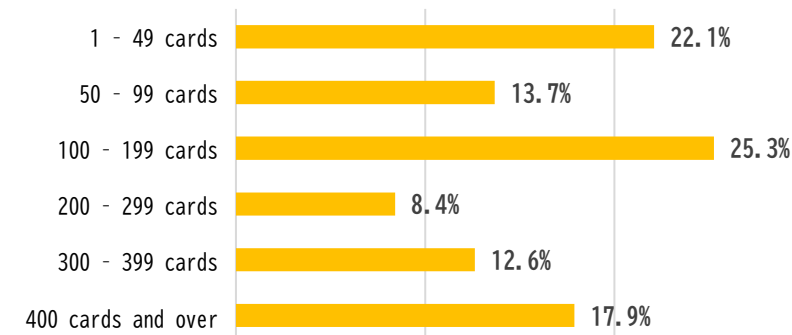
(multiple answers allowed)



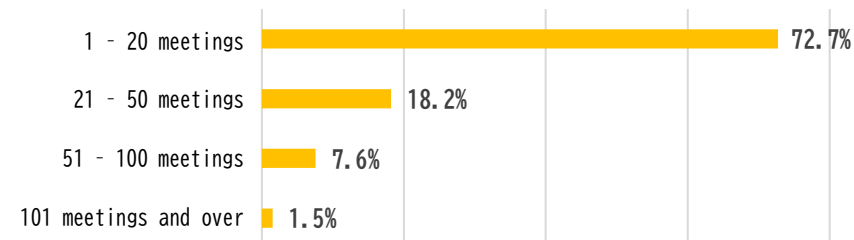
1-1. Reason of satisfaction (multiple answers allowed)



4. Business cards collected Average of 260 cards over 3days



5. Business meetings Average of 25 meetings over 3days



- ◆ ACTAC. CO.,LTD.
- ◆ ACTAS, AB
- ◆ Agri Quartet Co.,Ltd.
- ◆ Agricultural producers' cooperative corporation HAKUTAKEKAN
- ◆ Agro Ludens Inc.
- ◆ Aji-21 Company
- ◆ AJINOMOTO AGF,INC.
- ◆ Ajinomoto Co.,Inc.
- ◆ AkerBioMarineJapan.K.K.
- ◆ AKITAMEIJO CO.,LTD.
- ◆ Allive Europe, UAB
- ◆ Angel Yeast Co.,Ltd.
- ◆ AOAC INTERNATIONAL JAPAN SECTION
- ◆ API Co.,Ltd.
- ◆ AQAS Corporation
- ◆ ARIAKEJAPAN Co.,Ltd.
- ◆ ASAHI KASEI CORPORATION
- ◆ ASMBR TECHNOLOGIJS, UAB
- ◆ Association for Confidence in Food Safety
- ◆ Association for the Safety of Imported Food, Japan
- ◆ B Food Science Co.,Ltd.
- ◆ Ball Wave Inc.
- ◆ BANSYUCHOMIRYO CO.,LTD.
- ◆ BinhAn Japan Inc.
- ◆ BioMérieux Japan Ltd.
- ◆ Biospringer by Lesaffre
- ◆ Biossyd, UAB
- ◆ Bio-Theta,Ltd.
- ◆ Bollard Co.,Ltd.
- ◆ BT Trading Co.,Ltd.
- ◆ C.Gerhardt Japan Co.,Ltd.
- ◆ CEM Japan K.K.
- ◆ Central Scientific Commerce, Inc.
- ◆ CHOCO group, UAB
- ◆ CHOHO CO.,LTD.
- ◆ Combi Corporation
- ◆ Corbion Japan K.K.
- ◆ Cyfuse Biomedical K.K.
- ◆ Cykinso,Inc.

- ◆ DAESANG JAPAN INC.
- ◆ DAIKIN INDUSTRIES, LTD.
- ◆ Dashi Corporation Co.,Ltd.
- ◆ Dashi Trading Co.,Ltd.
- ◆ De Zhou Lanli Biotechnology Co.,Ltd.
- ◆ Digzyme Inc.
- ◆ DKS Co.Ltd.
- ◆ EHIME PAPER MFG CO.,LTD.
- ◆ EKKO LT, UAB
- ◆ Ekoagros, PI - LitFOOD
- ◆ ENSHI HUAZHISHAN ECOLOGICAL AGRICULTURE CORPORATION
- ◆ EP Mediate Co.,Ltd.
- ◆ Essentia Protein Solutions(BHJ A/S)
- ◆ Faculty of Agriculture, Graduate School of Kyushu University Laboratory of Systematic Forest and Forest Products Sciences
- ◆ FASMAG CO.,LTD.
- ◆ Fera Science Ltd.
- ◆ Fermentstation Co.,Ltd.
- ◆ FINE JAPAN CO.,LTD.
- ◆ Fisheries Technology Institute
- ◆ Flavor Consultants Inc.
- ◆ FOOD CHEMICALS NEWSPAPER INC.
- ◆ Food Development Japan Co.,Ltd.
- ◆ Food Safety Information Network
- ◆ Food Safety Kentei
- ◆ FrieslandCampina Ingredients
- ◆ Fritsch Japan Co.,Ltd.
- ◆ Frusela, UAB
- ◆ Fuji chemical Industries Co.,Ltd.
- ◆ Fuji Foods Corporation
- ◆ Functional Water Foundation
- ◆ Fuzhou Farwell Import & Export Co.,Ltd.
- ◆ GANSU GUANGYUANLONG BIOTECHNOLOGY CO.,LTD.
- ◆ Gekkeikan Sake Company, Limited
- ◆ Gelita Japan Inc.
- ◆ Genuine R & D Co.,LTD.
- ◆ Glanbia Japan K.K.

- ◆ Glico Nutrition Co.,Ltd.
- ◆ GODO SHUSEI CO.,LTD.
- ◆ Golden Kelly Pat.Flavor Co.,Ltd.
- ◆ Grainmore, UAB
- ◆ Groward Group, UAB
- ◆ Hanpoong Pharmaceutical Co.,Ltd.
- ◆ HIGUCHI INC.
- ◆ Hokkaido Association for Bio-Business
- ◆ Home Run Biotechnology Co., Ltd.
- ◆ Hotey shokuryo Co.,Ltd.
- ◆ Hotey shokuryo hanbai Co.,Ltd.
- ◆ Howa International Co.,Ltd.
- ◆ Hubei Plantbased Biotechnology Co.,Ltd.
- ◆ HUBEI YOUFENGLAI SELENIUM ECOLOGICAL AGRICULTURE TECHNOLOGY CO.,LTD.
- ◆ Human Metabolome Technologies, Inc.
- ◆ ICS-net Co.,Ltd.
- ◆ IKARI SHODOKU CO.,LTD.
- ◆ IKEDA YAKUSOU Co.Ltd.
- ◆ IMURAYA FOODS CO.,LTD.
- ◆ Ina Food Industry Co.,Ltd.
- ◆ Incorporated Foundation Tokyo Kenbikyo-in
- ◆ Ing Stingless Bee Ltd.
- ◆ Institute of Food Research, NARO (NFRI)
- ◆ Institute of OISHISA Science
- ◆ Intelligent Sensor Technology, Inc.
- ◆ Interscience
- ◆ ISORA K.K.
- ◆ IWAKI CO.,LTD.
- ◆ 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 Dietary Supplements CDMO Association
- ◆ 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 Buesiness Association
- ◆ Japan Health and Nutrition Food Association
- ◆ Japan Stevia Association
- ◆ Japanese Society for Food Hygiene and Safety
- ◆ Japanese Society of Food Chemistry
- ◆ Japanese Society of Food Microbiology
- ◆ JC Shoji Co., Ltd.
- ◆ JNC CORPORATION
- ◆ Joetsu Starch Co.,Ltd.
- ◆ Kakogawa Lab, Ritsumeikan University
- ◆ KAMEDA SEIKA CO.,LTD.
- ◆ KANEKA CORPORATION
- ◆ KANTO CHEMICAL CO.,INC.
- ◆ Karada Lab.,Inc.
- ◆ KAWASAKI KIKO CO.,LTD.
- ◆ Kewpie-jyozo.Ltd.
- ◆ KIMICA Corporation
- ◆ KIMITEX Corporation
- ◆ Kobayashi Perfumery Co.,Ltd.
- ◆ KOBE CHEMICAL CO,LTD.
- ◆ KOEI science laboratory Co.,Ltd.
- ◆ Kowa Company.Ltd.
- ◆ KOYO MERCANTILE CO.LTD.
- ◆ Kvalitetas, Ltd.(Urbanfood)
- ◆ Kyodo International,Inc.
- ◆ KYOSHIN-BIO Co.,Ltd.
- ◆ Kyowa Medical Systems Co.,LTD.
- ◆ LIVES INC.
- ◆ Lu Ye Food Co.,Ltd.
- ◆ Macromill, Inc.
- ◆ MANNS WINE CO.,LTD.
- ◆ MARINE SCIENCE CO.,LTD.
- ◆ Marukei Katsuobushi Inc.
- ◆ Marusan-AI CO.,LTD.
- ◆ MARUZEN FOOD INDUSTRY CO.,LTD.

- ◆ Media-eye.Co.,Ltd.
- ◆ Medicinal Chemistry Pharmaceutical, Co.,Ltd.
- ◆ MEIHUA GROUP JAPAN OFFICE
- ◆ Merck Ltd.
- ◆ Metagen, Inc.
- ◆ MicrotracBEL Corp.
- ◆ Mintel Japan.Inc.
- ◆ Mitani Sangyo Co.,Ltd.
- ◆ MITSUBISHI GAS CHEMICAL COMPANY, INC.
- ◆ Mitsui DM Sugar Co.,Ltd.
- ◆ Monthly Food safety Magazine HACCP/Keiran-niku joho center
- ◆ Morinaga BioScience, Inc.
- ◆ Morinaga & Co.,Ltd.
- ◆ Morishita Jintan Co.,Ltd.
- ◆ MovaType Biomaterials AG
- ◆ MP Gokyo Food & Chemical Co.,Ltd.
- ◆ MSC Co.,Ltd.
- ◆ MTC LLC
- ◆ Multitech Foods Manufacturing Co.,Ltd.
- ◆ Nakanihon Capsule Co.,Ltd.
- ◆ Nakano BC co.,Ltd.
- ◆ NANZAN-EN TEA CORPORATION
- ◆ National Institute of Advanced Industrial Science and Technology (AIST)
- ◆ Naturus, UAB
- ◆ New Gaia Energy Co., Ltd.
- ◆ NexusLink LLC.
- ◆ NIHON BERUMU CO.,LTD.
- ◆ Nihon BUCHI K.K.
- ◆ NIHONDAIU CO,LTD.
- ◆ NIKKATO CORPORATION
- ◆ Nippon Becton Dickinson Company, Ltd.
- ◆ Nippon Paper Industries Co.,Ltd.
- ◆ Nipponham Foundation for the Future of Food
- ◆ Nishinihon yakugyo
- ◆ NISSHO TRADE Co.,Ltd.
- ◆ Nizona Corporation
- ◆ Nonprofit Organization World Health Frontier Institute (WHFI)

- ◆ NTS Inc.
- ◆ Ogawa & Co.,Ltd.
- ◆ OHTSUKI & CO.,LTD.
- ◆ OKUNO CHEMICAL INDUSTRIES CO.,LTD.
- ◆ OMNICA CO.,LTD.
- ◆ Organization for Small & Medium Enterprises and Regional Innovation, JAPAN
- ◆ Organo Food Tech Corporation
- ◆ ORTHOMEDICO Inc.
- ◆ ORYZA OIL & FAT CHEMICAL CO.,LTD.
- ◆ Osaka Gas Chemicals Co.,Ltd.
- ◆ OSAKA GAS LIQUID Co.,Ltd.
- ◆ Osaka Research Institute of Industrial Science and Technology
- ◆ Panevėžio aruodas, ŽŪK
- ◆ Pineapplehil company
- ◆ PREMIUMWATER
- ◆ QINGDAO AHEAD TECHNOLOGY CO.,LTD
- ◆ Rapid Hygiene Assessment Society
- ◆ Ravico Japon Corporation.
- ◆ R-Biopharm AG
- ◆ RDB-Consulting LLC.
- ◆ RegASK Pte Ltd.
- ◆ Rettenmaier Japan Co. Ltd.
- ◆ REVORN Co.,Ltd.
- ◆ ROBERTET JAPON Ltd.
- ◆ RYUSENDO CO.,LTD.
- ◆ SABINSA Japan Corporation
- ◆ SAI MANAGEMENT Inc.
- ◆ Samyang Corporation
- ◆ San Soon Seng Food Industries Sdn Bnd
- ◆ San-Ei Gen F.F.I.,Inc.
- ◆ Sansho Co.,Ltd.
- ◆ SANWA SHOJI CO.,LTD.
- ◆ Sanwa Starch Co.,Ltd.
- ◆ Satake Food Business co.,ltd.
- ◆ SCETI K.K.
- ◆ Science of Food Safety & Security
- ◆ Sea Act Co.,LTD.
- ◆ SEIKAI SYUPPAN Co.,Ltd.

- ◆ SEISHIN ENTERPRISE CO.,LTD.
- ◆ SEIWA & CO.,LTD.
- ◆ Setouchi Olive Farm Co.,Ltd.
- ◆ Shan Dong Dong Liang Sheng Wu Ke Ji
- ◆ Sheng Xin International Marketing Co.,Ltd.
- ◆ SHIKIBO LTD.
- ◆ SHIMADZU CORPORATION
- ◆ Shimadzu Diagnostics Corporation
- ◆ Shin-Etsu Chemical Co.,Ltd.
- ◆ Shinryo Corporation
- ◆ Shinsei Sangyo Co.,Ltd.
- ◆ SHOKO CO.,LTD.
- ◆ SHOWA CHEMICAL INDUSTRY CO.,LTD.
- ◆ Showa Trading Co.,Ltd.
- ◆ SIBATA SCIENTIFIC TECHNOLOGY LTD.
- ◆ SICHUAN XIANGZHEN ENTERPRISE CO.,LTD.
- ◆ SN BIOTECH CO.,LTD.
- ◆ SOBOL Co.,Ltd
- ◆ Society for Functional Food Research
- ◆ Society for Lymphatic and Blood Vessels Study Related to Tie2
- ◆ Spin Pride Co.,Ltd.
- ◆ SSSFoods JAPAN
- ◆ SUMITOMO CHEMICAL Co.,Ltd.
- ◆ SUN BRIGHT CO.,LTD.
- ◆ SUN IKKI
- ◆ SUNDIA Co.,Ltd.
- ◆ SunProd
- ◆ Suzuhiro kamaboko
- ◆ T.Akiyama & Co.
- ◆ Taihei Chemical Industrial Co.,Ltd.
- ◆ Taiho Ltd.
- ◆ Taiki Bussan Co.,Ltd.
- ◆ TAISHO TECHNOS CO.,LTD.
- ◆ Takama Co.,Ltd.
- ◆ TAKARA SHUZO CO.,LTD.
- ◆ Taste & Aroma Strategic Research Institute Co.,Ltd.
- ◆ TechnoSuruga Laboratory Co.,Ltd.
- ◆ The Chemical Daily Co.,Ltd.
- ◆ The Japan Food Journal

- ◆ The Locorice Industrial Association
- ◆ THE OYAMA COMPANY LIMITED
- ◆ TOKI Co.,Ltd.
- ◆ Tokiwa Phytochemical Co.,Ltd.
- ◆ Tokyo Metropolitan Industrial Technology Research Institute
- ◆ Tokyo Sekken Shohosha
- ◆ TOKYO UNIVERSITY OF AGRICULTURE FOOD SAFETY RESEARCH CENTER
- ◆ Touhokumiyoshi Industry CO.,LTD.
- ◆ TOYO SHINYAKU CO.,LTD.
- ◆ Toyo Sugar Refining Co.,Ltd.
- ◆ TSUJI OIL MILLS CO.,LTD.
- ◆ Tsukuba Food Evaluation Center Co.,Ltd.
- ◆ Tsuno Food Industrial Co.,Ltd.
- ◆ Tsuruya Chemical Industries Ltd.
- ◆ V WIN TECH CORP.
- ◆ Vanileco, UAB
- ◆ Verder Scientific Co.,Ltd.
- ◆ Vičiūnai ir Ko, UAB
- ◆ Vinexad National Trade Fair and Advertising Company
- ◆ VISUP Co., Ltd.
- ◆ VOYAGE CO.,LTD.
- ◆ WELLNEO SUGAR Co.,Ltd.
- ◆ WORSO LTD.
- ◆ Xiamen Weikang Ocean Technology Co.,Ltd.
- ◆ Xiang Heh Jia Biotechnology Co.,Ltd.
- ◆ YAIZU SUISANKAGAKU INDUSTRY CO.,LTD.
- ◆ YAMADEN Co.,Ltd.
- ◆ YAMATO SANGYO Co.,Ltd.
- ◆ Yantai Shuangta Food Co.,Ltd.
- ◆ YUKI GOSEI KOGYO CO.,LTD.
- ◆ Yuzen Inc.
- ◆ Žemaitijos pienas, AB

China Pavilion

- ◆ ANHUI HEGENG BIOTECH ENGINEERING CO.,LTD.
- ◆ China Food Additives & Ingredients Association (CFAA)
- ◆ DEOSEN BIOCHEMICAL (ORDOS) LTD.
- ◆ Hangzhou Levinthal Biotechnology Co.,Ltd.
- ◆ HEBEI GRANRAY BIOPRODUCTS CO.,LTD.
- ◆ HENAN JINDAN LACTIC ACID TECHNOLOGY CO., LTD.
- ◆ HENAN TIANMIMI SUGAR INDUSTRY CO.,LTD.
- ◆ Hubei Xingfa Chemicals Group Co.,Ltd.
- ◆ Jiangsu Jiangshan Pharmaceutical Co.,Ltd.
- ◆ JIANGSU KOLOD FOOD INGREDIENTS CO.,LTD.
- ◆ JINXIANG GOLDEN PROFIT FOOD CO.,LTD.
- ◆ LIANYUNGANG TIANtian SEAWEED INDUSTRY CO.,LTD.
- ◆ LINYI HENGMAO FOODS CO.,LTD.
- ◆ NINGXIA QIYUAN PHARMACEUTICAL CO.,LTD.
- ◆ QINGDAO GATHER GREAT OCEAN ALGAE INDUSTRY GROUP CO.,LTD.
- ◆ QINGDAO SHENGDA COMMERCIAL & TRADE CO.,LTD.
- ◆ Shaanxi Hongda Fragrance Technology
- ◆ Shandong Bailong Chuangyuan Bio-tech Co.,Ltd
- ◆ SHANDONG GUOHONG BIOTECH CO.,LTD.
- ◆ SHANDONG JIEJING GROUP CORP
- ◆ Shandong Runhan Biotechnology Co.,Ltd.
- ◆ SHANDONG SANYUAN BIOTECHNOLOGY CO.,LTD.
- ◆ Shandong Sunbow Biotech Co.,Ltd.
- ◆ Shanghai Weishui Huanglong Industrial Co.,Ltd.
- ◆ SINOGEL AMINO ACID CO.,LTDBIOCHEMICAL CO.,LTD.
- ◆ SUNRISE FOOD INGREDIENTS (HUAINAN) CO.,LTD.
- ◆ Synceres Biosciences (ShenZhen) Co.,Ltd.
- ◆ WEIHAI HANMI BIOCHEM CO.,LTD.
- ◆ Weihai Puyuan Food Co.,Ltd.
- ◆ XinKailian Biotechnology (Hainan) Co., LTD.
- ◆ YANTAI HENGYUAN BIOENGINEERIN CO.,Ltd.
- ◆ YTR Technology Inc.
- ◆ Yunnan Maoduoli Group Food Co.,Ltd.
- ◆ YUSWEET CO., LTD.
- ◆ Zhejiang GOLDEN-SHELL Pharmaceutical Co.,Ltd.
- ◆ Zhucheng Huayuan Bioengineering Co.,Ltd.

- ◆ ABE FLOURMILLING CO. LTD.
- ◆ Acacia-No-Ki Co., Ltd.
- ◆ ACE BAKERY Co., Ltd.
- ◆ ACECOOK CO., LTD.
- ◆ Acera Co.,Ltd.
- ◆ ADEKA CORPORATION
- ◆ AEON Co., Ltd.
- ◆ AEON FOOD SUPPLY CO., LTD.
- ◆ AEON TOPVALU CO., LTD.
- ◆ Aichi Prefecture Economic Agricultural Cooperative Federation
- ◆ Aichi-yoke co., ltd.
- ◆ AIM SERVICES CO., LTD.
- ◆ Ain Foods Co., Ltd.
- ◆ Air Water Agriculture & Foods Inc.
- ◆ AIXIA CORPORATION
- ◆ AJINOMOTO BAKERY CO.,LTD.
- ◆ AJINOMOTO FROZEN FOODS Co., Inc.
- ◆ Ajisho
- ◆ Akagi Nyugyo Co.,Ltd
- ◆ Akimoto Foods Co., Ltd.
- ◆ AKITA FOODS CO.,LTD.
- ◆ Akita Konno Shoten Co., Ltd.
- ◆ Akita research institute of food and brewing
- ◆ AKO KASEI CO., LTD.
- ◆ Akutagawa Confectionery Co.,Ltd.
- ◆ ALMADO, INC.
- ◆ ALPHA FOODS CO., LTD.
- ◆ Amijiri Food Industry Co., Ltd.
- ◆ ANA Catering Services co.,ltd.
- ◆ ANA FOODS CO.,LTD.
- ◆ ANA Trading Co., Ltd.
- ◆ anchor co,ltd
- ◆ ANGFA Co.,Ltd.
- ◆ AOHATA Corporation
- ◆ ART COFFEE CO.,LTD.
- ◆ AS ONE CORPORATION
- ◆ Asabikiwakadori Co., Ltd.
- ◆ ASADAAME co.,ltd.
- ◆ ASAHİ BREWERIES, LTD.

- ◆ Asahi Godo Inc.
- ◆ Asahi Group Foods, Ltd.
- ◆ Asahi Group Holdings ,LTD.
- ◆ Asahi Quality & Innovations, Ltd.
- ◆ Asahi Soft Drinks co., ltd.
- ◆ Asahi Trust Foods Co.,Ltd.
- ◆ Asahico Corporation
- ◆ ASKUL Corporation
- ◆ Australian Embassy Tokyo
- ◆ Azbil Corporation
- ◆ Azuma Shokuhin co.,ltd.
- ◆ Azumino Food Co.,Ltd.
- ◆ Bandai co.,ltd.
- ◆ BASE FOOD Inc.
- ◆ Bean Stalk Snow Co., Ltd.
- ◆ Beisia Co., Ltd.
- ◆ Belc co.,ltd.
- ◆ bellfoods.co.ltd.
- ◆ Bingotukemono Co.,Ltd.
- ◆ BML Food Science Solutions, Inc.
- ◆ Boston House Co., Ltd.
- ◆ Bourbon Corporation
- ◆ B-R 31 ICE CREAM CO., LTD.
- ◆ British Embassy Tokyo
- ◆ BRONCO BILLY Co., LTD.
- ◆ BULL-DOG SAUCE CO.,LTD.
- ◆ Calbee, Inc.
- ◆ Chateraise Co.,Ltd.
- ◆ Chiba Flour Milling Co., Ltd.
- ◆ Chiba Prefectural Government.
- ◆ chiba prefecture
- ◆ Chiba Shoyu Co.,Ltd.
- ◆ Chichiyasu Corporation
- ◆ Chihaya Co., Ltd.
- ◆ Chitose Food Sales Co., Ltd.
- ◆ CHUGAI CHEMICAL INDUSTRIAL CO.,LTD.
- ◆ CHUO GYORUI co.,ltd.
- ◆ Coca-Cola Tokyo R&D center
- ◆ Coca-Cola(Japan)Company, Limited
- ◆ Colombin Co., Ltd.

- ◆ CONFEXco.,ltd.
- ◆ Cook Deli Co., Ltd.
- ◆ COSMO FOODS Co.,Ltd.
- ◆ Cosmohealth co.,ltd.
- ◆ Create restaurants holdings inc.
- ◆ Curves Japan Co., Ltd.
- ◆ DAIEI FOODS CO.,LTD.
- ◆ daiichisankyohealthcare co.,ltd.
- ◆ Daily Foods Corporation
- ◆ DAILY HAYASHIYA CO., LTD.
- ◆ Daimaru Matsuzakaya Department Stores Co., Ltd.
- ◆ DAISHO Co., Ltd.
- ◆ Daisho Corporation
- ◆ DAITO CACAO co.,ltd
- ◆ DELICA CHEF CORPORATION
- ◆ Delica Inc.
- ◆ DELSOLE Corporation
- ◆ Denroku Co., Ltd.
- ◆ Deria Foods Co.,Ltd.
- ◆ Derico Corporation
- ◆ DHC Corporation
- ◆ DMM.com Group
- ◆ Dole Holdings 2010 (Thailand) Ltd.
- ◆ Dole Japan Inc.
- ◆ Domremy co.,ltd.
- ◆ Doutor Coffee Co., Ltd.
- ◆ Dover Distilleries Ltd.
- ◆ DyDo DRINCO, INC.
- ◆ Earth Corporation
- ◆ East Japan Salt Co., Ltd.
- ◆ EBARA Foods Industry, Inc.
- ◆ Eco's Co., Ltd.
- ◆ EHIME BEVERAGE INK
- ◆ Eisai Co., Ltd.
- ◆ EitaroShonpo Co.,Ltd.
- ◆ Embassy of Canada in Japan
- ◆ Embassy of Peru in Japan
- ◆ GURUNAVI, INC.
- ◆ Häagen-Dazs Japan, Incorporated.
- ◆ HABA LABORATORIES,INC.

- ◆ Hachi Foods Co.,Ltd.
- ◆ HAGOROMO FOODS CORPORATION.
- ◆ HAIKY FOODS Corporation.
- ◆ Hakubaku Co.,Ltd.
- ◆ HAKUGEN EARTH CO.,LTD.
- ◆ hanamaruki.co.ltd.
- ◆ HANKYU HANSHIN DEPARTMENT STORES, INC.
- ◆ Hidaka Fresh Co., Ltd.
- ◆ hidayahidaka corp.
- ◆ Higashimaru Shoyu Co.,Ltd.
- ◆ Higeta Shoyu Co.Ltd.
- ◆ Hikari Miso Co., Ltd.
- ◆ Hinomoto Cereals Milling co.,ltd
- ◆ HIRANOYA
- ◆ hiroohyougetudou
- ◆ HOKKAIDO COCA-COLA BOTTLING CO., Ltd.
- ◆ Hokkaido Milk Company
- ◆ HOKO Co.,Ltd.
- ◆ Homedelica Co., Ltd.
- ◆ Housai Co., Ltd.
- ◆ House Foods Group
- ◆ House Gaban Corporation
- ◆ HouseFoodsCorporation
- ◆ HRADA TEA PROCESSING CO.,LTD.
- ◆ Ibaraki Prefectural Federation of Agricultural Cooperatives
- ◆ ICHIBAN FOODS CO.,LTD.
- ◆ ICHIBANYA CO., LTD.
- ◆ Ichibiki Co., Ltd.
- ◆ Ichimasa Kamaboko Co., Ltd.
- ◆ IKEDA CORPORATION
- ◆ IMPEX CHEMICALS (KENSHIN YOKO) LTD.
- ◆ Imuraya Food Service Co., Ltd.
- ◆ INABA Foods Co.,Ltd.
- ◆ Industrial Technology Center of Tochigi Prefecture.
- ◆ Investment NSW
- ◆ IOWA Economic Development Authority
- ◆ Embassy of the Netherlands in Japan
- ◆ Embassy of the Republic of Indonesia in Japan
- ◆ Embassy of the Republic of Malawi in Japan
- ◆ Endo Foods.co.,ltd.

- ◆ Endo Seian Co., Ltd.
- ◆ endohshokaico.,ltd.
- ◆ ENSUIKO Sugar Refining Co., Ltd.
- ◆ Eskimo Café
- ◆ euglena Co., Ltd.
- ◆ Ezaki. Glico Co., Ltd.
- ◆ FamilyMart Co., Ltd.
- ◆ FANCL CORPORATION
- ◆ FEED ONE CO., LTD.
- ◆ FIRST BAKING CO., LTD.
- ◆ Foodie Lab Inc.
- ◆ Forica Foods co.,ltd.
- ◆ FOUR SEEDS CORPORATION
- ◆ Fruta Fruta inc,
- ◆ Fuji BAKING group co.,LTD.
- ◆ FUJI BAKING Group.
- ◆ FUJI FOODS, INC.
- ◆ Fujicco.co
- ◆ Fujifilm Corporation
- ◆ fujimibeehouse co.,ltd.
- ◆ Fujisangyo Co.,Ltd.
- ◆ FUJIYA CO., LTD.
- ◆ Fukuoka Prefecture
- ◆ fukushima prefecture
- ◆ fukuyamasujouzou co.,ltd.
- ◆ Furuya Dairy Co., Ltd.
- ◆ FV Japan co.,Ltd.
- ◆ Gifu Prefectural Government
- ◆ GINBIS Co., Ltd.
- ◆ GINZA COZY CORNER CO.,LTD.
- ◆ Ginza Stefany Inc.
- ◆ GOLD PAK CO., LTD.
- ◆ Goshoku Co., Ltd.
- ◆ GRAPESTONE.CO.,Ltd.
- ◆ greenhouse.co.ltd.
- ◆ IRIS OHYAMA Inc.
- ◆ Isesou co ltd.
- ◆ Isetan Mitsukoshi Ltd.
- ◆ ISHIKAWA DISTILLERY INC.
- ◆ ISHIKIRIYAMA TOSHITSUNE SHOTEN

- ◆ Italian Chamber of Commerce in Japan
- ◆ Ito Biscuits Co., LTD.
- ◆ ITO EN, LTD.
- ◆ Itochu Corporation
- ◆ ITOCHU Food Sales and Marketing Co., LTD.
- ◆ ITOCHU-SHOKUHHIN Co., Ltd.
- ◆ ITOH KANPO PHARMACEUTICAL Co., Ltd.
- ◆ Itoham Foods Inc.
- ◆ ITOHAM YONEKYU HOLDINGS
- ◆ IWASAKI SEISHICHI SHOTEN Co., Ltd.
- ◆ IZU FERMENTE CO., Ltd.
- ◆ Izutsu Maisen.Co.,Ltd.
- ◆ JA KUMAMOTO KAJITSUREN
- ◆ JA Zennoh Seika Center
- ◆ jaaichikeizairen
- ◆ JAL Royal Catering Co., Ltd.
- ◆ JALUX Inc.
- ◆ Japan Airport Delica Inc.
- ◆ Japan Chocolate Industrial Cooperative
- ◆ JAPAN FOOD SUPPLY co.,ltd.
- ◆ Japan Tobacco Inc.
- ◆ Japanese Consumers' Co-operative Union
- ◆ japangreentea co.,ltd.
- ◆ Joias Foods Inc.
- ◆ J-OIL MILLS, INC.
- ◆ Joyfull Co., Ltd.
- ◆ JR East Marketing & Communications,Inc.
- ◆ Jupiter Shop Channel Co., Ltd.
- ◆ JURAKU CO., LTD.
- ◆ Kabaya Foods Corporation
- ◆ Kadoya Sesame Mills Incorporated
- ◆ Kagawa Industrial Technology Center
- ◆ kagawakenntyuu
- ◆ Kagome co., ltd.
- ◆ Kagoshima Prefectural Government
- ◆ Kaigen Pharma Co.,Ltd.
- ◆ Kakoh co.,ltd.
- ◆ Kamikochi Gosen Co., Ltd.
- ◆ kandabussan co.,ltd.
- ◆ Kaneka foods cooperation

- ◆ kanematsu corporations
- ◆ Kanemi Co., Ltd.
- ◆ KANESHICHI Co., Ltd.
- ◆ Kanetetsu Delica Foods, Inc.
- ◆ KANEZEN Co.,Ltd.
- ◆ KANMON ZAKKOKU CORPORATION
- ◆ Kanro Co., Ltd.
- ◆ Kanto Pack Co., Ltd.
- ◆ Kanto Sugar Co., Ltd.
- ◆ kao corporation
- ◆ Karashiya Sharafuku Co., Ltd.
- ◆ KASUGAI SEIKA CO., LTD.
- ◆ Kato Brothers Honey Co., Ltd.
- ◆ KATO SANGYO CO., LTD.
- ◆ Kato Yoko Corporation
- ◆ Katoseika Co., Ltd.
- ◆ Katsuki Kenji Shouten co., ltd.
- ◆ Kawamitsu shouji co.,ltd.
- ◆ KAWASHIMAYA JAPAN STORE
- ◆ KAWASHO FOODS CORPORATION
- ◆ KDDI CORPORATION
- ◆ Kellogg Japan G.K.
- ◆ Ken Hotels & Resorts Holdings Ltd.
- ◆ KENKO Mayonnaise Co., Ltd.
- ◆ Kewpie Corporation
- ◆ Kewpie Egg Corporation
- ◆ KEY COFFEE INC.
- ◆ Kibun Foods Inc.
- ◆ Kida Flour milling Co., Ltd.
- ◆ Kikkoman Corporation
- ◆ KIKUCHI FOODS CO., LTD.
- ◆ kikusui sake co.,ltd.
- ◆ Kimuraya Sohonten Co., Ltd.
- ◆ kingzyouzou co.ltd.
- ◆ KINJIRUSHI Co., Ltd.
- ◆ Kinjirushi Wasabi Co., Ltd.
- ◆ Kinoene Shoyu Co., Ltd.
- ◆ KINOKUNIYA Co., Ltd.
- ◆ Kirin Beverage Company, Limited
- ◆ Kirin Holdings Company, Limited

- ◆ KISCO CORPORATION
- ◆ Kiyoken Co., Ltd.
- ◆ Kobayashi Pharmaceutical Co., Ltd.
- ◆ Kobayashi Raw Noodle Co., Ltd.
- ◆ kobe fugetsudo co.,ltd
- ◆ Kobeya Baking Co., Ltd.
- ◆ KOH-ITTEN IWATA Co.,Ltd.
- ◆ Koh-Ittetsu Co., Ltd.
- ◆ koikeya co.,ltd.
- ◆ Koikai Dairy Products Co.,ltd.
- ◆ KOKUBU GROUP CORP.
- ◆ Konishiyasu Co., Ltd.
- ◆ KOSÉ Corporation
- ◆ Koshin Milk Industry Co., Ltd.
- ◆ koshinmilk.co.ltd.
- ◆ KOTOBUKI FOOD INDUSTRY CO., LTD.
- ◆ Kozen Co., Ltd.
- ◆ Kracie co,ltd.
- ◆ KUBARAHONKE CO., LTD.
- ◆ KUBOTA Corporation
- ◆ Kumamoto Prefecture Dairy Cooperative Federation
- ◆ KUNITARO CO., LTD.
- ◆ Kurita Shokuhin Co., Ltd.
- ◆ Kuze Co., Ltd.
- ◆ KYOCERA Corporation
- ◆ KYODO MILK INDUSTRY CO.,LTD.
- ◆ Kyoei Seicha Co., Ltd.
- ◆ KYOKUYO CO., LTD.
- ◆ kyokuyo fresh
- ◆ Kyoritsu Seiyaku Corporation
- ◆ Kyoshin Confectionery Co., Ltd.
- ◆ kyotaru co.,ltd.
- ◆ Kyoto Prefectural Government
- ◆ LAWSON,Inc.
- ◆ LB Co., Ltd.
- ◆ LOTTE Holdings Co., Ltd.
- ◆ LOTTE.co.,ltd
- ◆ MaeueiGroupCo., Ltd.
- ◆ MANDA FERMENTATION CO., LTD.
- ◆ Mannanlife co., Ltd.

- ◆ Marinefoods Corporation
- ◆ Marubeni Corporation
- ◆ Marubeni Foods Corporation
- ◆ marugen inryo industry co., ltd.
- ◆ MARUI CO., LTD.
- ◆ Maruidai Food Co.,Ltd.
- ◆ Marumiya Corporation
- ◆ Marumo Aoki Miso Co., Ltd.
- ◆ Maruyama Seimen Co., Ltd.
- ◆ Maruzen Co., Ltd.
- ◆ Matsumaru Co., Ltd.
- ◆ MATSUMOTO TRADING CO., LTD.
- ◆ MATSUYA FOODS HOLDINGS CO., LTD.
- ◆ Max Foods Co., Ltd.
- ◆ MAYEKAWA MFG.CO.,LTD.
- ◆ MEGMILK SNOW BRAND Co., Ltd.
- ◆ MEIJI CO., LTD.
- ◆ Meijiza Co.,Ltd. All Rights Reserved.
- ◆ Meito Sangyo Co., Ltd.
- ◆ Mercian Corporation
- ◆ Mimatsuseika co.,ltd.
- ◆ Minami Nippon Ham Co., Ltd.
- ◆ MINISTOP CO., LTD.
- ◆ Ministry of Health, Labour and Welfare
- ◆ Mita Beverage co., Ltd.
- ◆ Mitake Food Manufacturing Co.,Ltd.
- ◆ Mitsubishi Chemical Aqua Solutions, Co., Ltd.
- ◆ Mitsubishi Corporation
- ◆ Mitsubishi electric company
- ◆ Mitsubishi Shokuhin Co., Ltd.
- ◆ Mitsui & Co. Foods Co., Ltd.
- ◆ Mitsui & Co., Ltd.
- ◆ Mitsui Chemicals, Inc.
- ◆ Miyazaki Prefectural Government
- ◆ Mizkan Co., Ltd.
- ◆ Mizuho Bank, Ltd.
- ◆ Momoya Co., Ltd.
- ◆ Monde Wine Co., Ltd.
- ◆ MONTEROZA CO., LTD.
- ◆ Monteur Co., Ltd.

- ◆ Moranbong Co., Ltd.
- ◆ MORINAGA MILK INDUSTRY CO., LTD.
- ◆ Morinaga Shoji Co., Ltd.
- ◆ Moriroku Co., Ltd.
- ◆ MORIYAMA MILK INDUSTRY CO.,LTD.
- ◆ MOS FOOD SERVICES, INC.
- ◆ MUFG bank
- ◆ MUSASHI SEIKA CO., LTD.
- ◆ Musashino Co., Ltd.
- ◆ Musashino Foods Co.,Ltd.
- ◆ Musashino Holdings Corporation
- ◆ Myojo Foods Co., Ltd.
- ◆ Nacx Nakamura Co., Ltd.
- ◆ Nagano Industrial and Commercial Encouragement Organization
- ◆ nagatanien co.,ltd.
- ◆ Nagoya Dairy Co., Ltd.
- ◆ Nakajima Suisan Co., Ltd.
- ◆ Nakamura co.,ltd.
- ◆ Nakayama Farmaceutical.Co.,ltd.
- ◆ Nakazawa Dairy Co., Ltd.
- ◆ NAMISATO co.,ltd.
- ◆ Nanacoba Co., Ltd.
- ◆ NARUMIYA co.,ltd
- ◆ National Federation of Agricultural Cooperative Associations (JA Zen-Noh)
- ◆ Naturally Plus Co., Ltd.
- ◆ Nature Life co.,ltd.
- ◆ New Zealand Trade and Enterprise
- ◆ NEXT MEATS Co.,Ltd.
- ◆ NH Foods Ltd.
- ◆ Nichifutsu Shoji Co., Ltd.
- ◆ NICHIMO CO.,LTD.
- ◆ Nichinichi pharmaceutical Co., Ltd.
- ◆ Nichirei Corporation
- ◆ Nichirei Foods Inc.
- ◆ NIHON SHOKKEN HOLDINGS CO.,LTD.
- ◆ Nihon Yakuken Co., Ltd.
- ◆ Nihonkaimiso Inc.
- ◆ NIHONSHURUIHANBAI CO., LTD.
- ◆ Ninben Corporation
- ◆ 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 Delica Co., Ltd.
- ◆ NIPPON LUNA, INC.
- ◆ NIPPON PETFOOD co.,ltd.
- ◆ Nishiki Foods Co., Ltd.
- ◆ Nishimoto Co.,Ltd.
- ◆ NISSEI Co.,Ltd.
- ◆ nissen.co.,ltd.
- ◆ NISSHIN FLOUR MILLING INC.
- ◆ Nisshin Seifun Welna Inc.
- ◆ Nisshin Shokai Co., Ltd.
- ◆ NISSIN FOODS HOLDINGS CO., LTD.
- ◆ NISSIN HEALTHCARE FOOD SERVICE CO.,LTD.
- ◆ Nissin Seifun Group Inc.
- ◆ NISSIN YORK CO.,LTD.
- ◆ Nissui Corporation
- ◆ NITORI Co., Ltd.
- ◆ Nitto Best Corporation
- ◆ Nitto Fuji Flour Milling Co., Ltd.
- ◆ NOBEL Confectionery Co., Ltd.
- ◆ Noevir Co., Ltd.
- ◆ NOF CORPORATION
- ◆ Norwegian Embassy
- ◆ NTT DOCOMO, INC.
- ◆ ODANI KOKUFUN CO., LTD.
- ◆ OHAYO DAIRY PRODUCTS CO., LTD.
- ◆ Ohkura Seika Co., Ltd.
- ◆ ohtaisan.co.ltd.
- ◆ Oisix ra daichi Inc.
- ◆ Oji Foods Inc.
- ◆ Okinawa Prefecture
- ◆ Okumoto Flour Milling Co.,Ltd.
- ◆ Onisi Foods Co.,Ltd
- ◆ Ono Pharmaceutical Co., Ltd.
- ◆ Oriental Land Co., Ltd.
- ◆ Origin Toshu Co., Ltd.
- ◆ ORIGIN TOSHU Co.,Ltd.
- ◆ ORION BREWERIES, LTD.
- ◆ ORIX Corporation
- ◆ Osaka Sanitary Co.,Ltd.
- ◆ OSAKANAFODDS LLC
- ◆ Osaki Suisan Co., Ltd.
- ◆ OTA OIL CO. LTD.
- ◆ Otafuku Holdings Co., Ltd.
- ◆ Otafuku Vinegar Brewery Co., Ltd.
- ◆ Otsuka Foods Co., Ltd.
- ◆ otsuka pharmaceutical co., ltd.
- ◆ OZEKI Corp.
- ◆ pacific yoko co.,ltd.
- ◆ PALACE HOTEL
- ◆ Palsystem Consumers' Co-operative Union
- ◆ Panasonic Corporation
- ◆ Pasco Shikishima Corporation
- ◆ PEARL ACE CORPORATION
- ◆ Pharma Foods International Co., Ltd.
- ◆ POKKA SAPPORO Food & Beverage Ltd.
- ◆ Pola Inc.
- ◆ Pompadour Co., Ltd.
- ◆ Prima meat packers, LTD.
- ◆ Primadelica Co., Ltd.
- ◆ Q'sai Co., Ltd.
- ◆ rakuou kyodo Milke Industry Co., Ltd.
- ◆ repast Corporation
- ◆ Resona Bank, Limited
- ◆ Ribbon Foods Co., ltd.
- ◆ Rikyu Co., Ltd.
- ◆ ROCK FIELD co.,ltd
- ◆ ROHTO Pharmaceutical Co., Ltd.
- ◆ Rokko Butter Co., Ltd.
- ◆ Ryohin Keikaku Co., Ltd.
- ◆ Ryukakusan co.,Ltd.
- ◆ S&B FOODS Inc.
- ◆ S. ISHIMITSU & CO., LTD.
- ◆ S.T. CORPORATION

- ◆ Saizeriya Co., Ltd.
- ◆ SAKAE aromatic.,LTD
- ◆ Sakaeya Nyugyo Co., Ltd.
- ◆ Sakamoto Koryo Co., Ltd.
- ◆ Sakata Nobuo Corporation
- ◆ Sakuma Confectionery Co., Ltd.
- ◆ SANCT CO., LTD.
- ◆ Sankai co., ltd.
- ◆ SANKO SEIKA Co., Ltd.
- ◆ sanko-shokuhin.
- ◆ SANMERRY Co., Ltd.
- ◆ Santen Pharmaceutical Co., Ltd.
- ◆ Sanwa Food Co., Ltd.
- ◆ Sanwa Kanzume Co., Ltd.
- ◆ SANYO FOODS Co., Ltd.
- ◆ sanyo foods co.,ltd.
- ◆ Sapporo Breweries Corporation
- ◆ SASAKIKORYO CO., LTD.
- ◆ sato pharmaceutical co.,ltd.
- ◆ Satoh & Co., Ltd.
- ◆ Satoshi Shokuhin Co., Ltd.
- ◆ SATOTOUFUN CORPORATION
- ◆ SBI ALApromo Co., Ltd.
- ◆ SC Foods Co., Ltd.
- ◆ Seicomart Co., Ltd.
- ◆ SEIJO ISHII CO., LTD.
- ◆ SEIMIYA Co., Ltd.
- ◆ SEISHO FOODS CO., LTD.
- ◆ Seiyu Co., Ltd.
- ◆ senjakuamehonpo co.,ltd.
- ◆ Seven & i Holdings Co., Ltd.
- ◆ Shaklee Japan Co., Ltd.
- ◆ SHEFCO Co., Ltd.
- ◆ Shimadaya Corporation
- ◆ Shinano kogen foods co.,Ltd.
- ◆ shinshin co.,ltd.
- ◆ Shinshu Ham Co., Ltd.
- ◆ SHIONOGI HEALTHCARE CO.,Ltd.
- ◆ Shiseido.co.,ltd.
- ◆ Shizuoka Prefecture

- ◆ Shoda Shoyu Co., Ltd.
- ◆ SHOEI FOODS CORPORATION
- ◆ SHOKUKEN CO., LTD.
- ◆ Showa Kosan Co., Ltd.
- ◆ Showa Sangyo Co., Ltd.
- ◆ SKYLARK HOLDINGS CO., LTD.
- ◆ Snowden Co., Ltd.
- ◆ SODANIKKA CO.,LTD.
- ◆ Sogo & Seibu Co., Ltd.
- ◆ Sojitz (Shanghai) Corporation
- ◆ Sojitz Corporation
- ◆ SONTON FOODS CO.,LTD.
- ◆ Soukentei Co., Ltd.
- ◆ S-PAR Co., Ltd.
- ◆ Starbucks Coffee Japan K.K.
- ◆ Starzen Co., Ltd.
- ◆ Sugi Pharmacy Co., Ltd.
- ◆ SUMIDA DAIRY CO., LTD.
- ◆ SUMITOMO CORPORATION
- ◆ Sumitomo Mitsui Banking Corporation
- ◆ SUNDAICO, Inc.
- ◆ SUNDELICA. CO., LTD.
- ◆ SUNDRUG
- ◆ sunfressai co.,ltd
- ◆ Sunstar Inc.
- ◆ Suntory Beverage & Food Limited
- ◆ Suntory Holdings Limited
- ◆ Suntory Wellness Limited
- ◆ Super Alps Co., Ltd.
- ◆ Supplement Japan Co.,Ltd.
- ◆ Suzuhiro Kamaboko Co., Ltd.
- ◆ Suzuhiro Seafoods Co., Ltd.
- ◆ Suzukiseian.inc.
- ◆ SYOKUTSU Corporation
- ◆ TABLELAND CO.,LTD.
- ◆ TableMark Co.,Ltd.
- ◆ Tada Seifun Co., Ltd.
- ◆ taihei co.,ltd.
- ◆ TAIHO PHARMACEUTICAL CO., LTD.
- ◆ Taisho Pharmaceutical Co., Ltd.

- ◆ Taiyo A&F Co., Ltd.
- ◆ Tajima Citrus Farm & Processing Plant
- ◆ TAKACHIHO KOHEKI CO., LTD.
- ◆ Takaki Bakery Co., Ltd.
- ◆ takanashi milk products co.,ltd
- ◆ TAKANO CO., LTD.
- ◆ TAKANO Co.,Ltd.
- ◆ Takanofoods Co., Ltd.
- ◆ TAKARA SHUZO INTERNATIONAL CO., LTD.
- ◆ Takayoshi co.,ltd.
- ◆ takizawaham co ltd.
- ◆ TAMAMURA DELICA CO., LTD.
- ◆ Tamanoi Vinegar Co., Ltd.
- ◆ TAMURASHOKUHN Co., Ltd.
- ◆ Tanaka Seimitsu Co., Ltd.
- ◆ Tarami Corporation
- ◆ Tenshindo.co.,ltd.
- ◆ Teramoto Confectionery Materials Co., Ltd.
- ◆ TERVIS CO.,LTD
- ◆ The Japan-Belgium Society
- ◆ THE LOFT CO.,LTD.
- ◆ The Maruetsu, Inc.
- ◆ The Ministry of Agriculture,Forestry and Fisheries
- ◆ The Mitsuhashi,Inc.
- ◆ The Nisshin OilliO Group, Ltd.
- ◆ The South African Embassy
- ◆ THE TORIGOE CO., LTD.
- ◆ TIPNESS Recreational Club Inc.
- ◆ TIROL CHOCO CO., LTD.
- ◆ TOASHINRYO CO., LTD.
- ◆ Toasu Co., Ltd.
- ◆ Tohato Inc.
- ◆ Tohnichi Co., Ltd.
- ◆ TOKACHI DAIFUKU HONPO, Inc.
- ◆ Tokai Denpun Co., Ltd.
- ◆ Tokai Pickling Co.,Ltd.
- ◆ Tokatsu Foods Co., Ltd.
- ◆ TOKIWA Pharmaceutical Co., Ltd.
- ◆ Tokyo Airport Restaurant Co., Ltd.
- ◆ Tokyo Fugetsudo Co., Ltd.

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

- ◆ Tokyo Metropolitan Small and Medium Enterprise Support Cente
- ◆ Tokyo Salt Co., Ltd.
- ◆ tokyu store chain co.,ltd.
- ◆ Tombow Beverage Co.Ltd.
- ◆ TOMIOKA FOODS co.,ltd.
- ◆ Tomoe Dairy Processing Co., Ltd.
- ◆ TOMOMASU BEVERAGE CO., LTD.
- ◆ Toraya Confectionery Co., Ltd.
- ◆ TORIDOLL Holdings Corporation
- ◆ TORISHIN CO., LTD.
- ◆ Tottori Prefecture
- ◆ Toukatsu Foods Co., Ltd.
- ◆ toyo capsule,co.,ltd.
- ◆ TOYO HAKKO Co.,Ltd.
- ◆ Toyo Seikan Group Holdings, Ltd.
- ◆ Toyo Suisan Kaisha, Ltd.
- ◆ Toyota Tsusho Corporation
- ◆ Toyotsu Chemiplas Corporation
- ◆ Trade Representative of the Russian Federation in Japan
- ◆ Treeoflife.co.ltd.
- ◆ Tsukishima Foods Industry Co., Ltd.
- ◆ TSUKUBA DAIRY PRODUCTS CO.,LTD.
- ◆ tsukubafood co,ltd.
- ◆ TSUMURA&CO.
- ◆ TSURUHA HOLDINGS INC.
- ◆ U.S. Embassy
- ◆ U-CAN,Inc.
- ◆ UCC UESHIMA COFFEE CO.,LTD.
- ◆ Uchibori Vinegar,inc.
- ◆ UDAGAWA CO., LTD.
- ◆ Ueman Ryoshoku Seifunsho Co., Ltd.
- ◆ Ueno-Fugetsudo Co., Ltd.
- ◆ UMAMI UNITED JAPAN Co., Ltd.
- ◆ UMEKEN CO., LTD.
- ◆ UMENOHANA GROUP CO.,LTD.
- ◆ Umenoyado Brewery Co., Ltd.
- ◆ Umios Co., Ltd.
- ◆ UNICAFE INC.
- ◆ Unicharm Corporation

- ◆ unimatlife co.,ltd.
- ◆ UNITED FBS Inc.
- ◆ Unlog Co., Ltd.
- ◆ Upwell Co., Ltd.
- ◆ Utsunomiya City
- ◆ WAKAMOTO PHARMACEUTICAL CO., LTD.
- ◆ WARABEYA DELICA CO., LTD.
- ◆ Warabeya Nichiyo Holdings Co., Ltd.
- ◆ Wismettac foods., Inc.
- ◆ YAGAI corporation
- ◆ Yakult Honsha Co., Ltd.
- ◆ Yamaboshiya Co., Ltd.
- ◆ Yamada Bee Farm Co., Ltd.
- ◆ Yamada Foods Co., Ltd.
- ◆ Yamae Hisano Co., Ltd.
- ◆ Yamagataya Noriten Co., Ltd.
- ◆ Yamaki co.,ltd.
- ◆ Yamamori inc.
- ◆ Yamamoto Kanpo Seiyaku Co., Ltd.
- ◆ YAMASA CORPORATION
- ◆ Yamazaki Baking Co., Ltd.
- ◆ YAMAZAKI BISCUITS CO.,LTD.
- ◆ Yamdai Food Corporation
- ◆ YAOKO CO., LTD.
- ◆ Yasuma Corporation
- ◆ YATSUGATAKE MILK INDUSTRY CO.,LTD.
- ◆ Yayoi Sunfoods Co., Ltd.
- ◆ yokoi vinegar co.,ltd.
- ◆ YOKUMOKU Co., Ltd.
- ◆ YOMEISHU SEIZO CO.,LTD.
- ◆ Yoneya Co., Ltd.
- ◆ Yoshimura Food Holdings K.K.
- ◆ Yoshinoya Holdings co.,ltd.
- ◆ Yotsuba Milk Products Co.,Ltd.
- ◆ YOUKI FOOD Co.,Ltd.
- ◆ Yuasa Funashoku Co., Ltd.
- ◆ YUKIGUNI FACTORY CO., LTD.
- ◆ Zenrakufoods co.,ltd.
- ◆ ZENSHO HOLDINGS CO., LTD.
- ◆ Zeria Pharmaceutical co.,ltd.
- ◆ zeriahealthway co.,ltd.

Schedule until the event	
2026	May. 27 (Wed.) Applications for exhibiting in 2027 are start
	Jul. 31 (Fri.) Super early discount application deadline
	Oct. 31 (Sat.) early discount application deadline
	Dec. 31 (Thu.) Super early bird/early discount available Exhibition fee payment deadline
2027	Jan. 30 (Sun.) Exhibition application deadline
	Middle of February Exhibitor briefing session®istration of exhibitor information
	From March Acceptance of various application forms are start
	Mar. 31 (Wed.) Exhibition fee payment deadline
	May 17 (Mon.) May 18 (Feb.) Delivery / setup
	May 19 (Wed.) May 21 (Fri.) ifia HfE Held from 10:00 to 17:00 May 21 (Fri.) Carrying out / removal



