

# Japan's Largest Food Ingredients & Additives Event!!

Discoveries with  
a real food  
business is here!

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

Call for exhibitors

第28回

**ifia** 国際食品素材/添加物展・会議  
**JAPAN 2023**

International Food Ingredients & Additives Exhibition and Conference

第21回

**HFE** 健康/機能性食品素材展・会議  
**JAPAN 2023**

Health Food Exposition & Conference

Show Date & Venue

**May 17 (Wed.) to 19 (Fri.), 2023**

10:00-17:00pm Tokyo Big Sight South Hall 1・2 / Conference Hall

**May 17 (Wed.) to 19 (Fri.), 2023**  
**Tokyo Big Sight**  
**(South Hall 1&2 / Conference Hall)**  
**Organizer:**  
**Food Chemicals Newspaper, Inc.**

**CALL FOR EXHIBITORS**  
**Closing date : Jan. 31, 2023**



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

# Welcome to ifia/HFE JAPAN!



## The Gateway into the Japanese Food Industry Market!



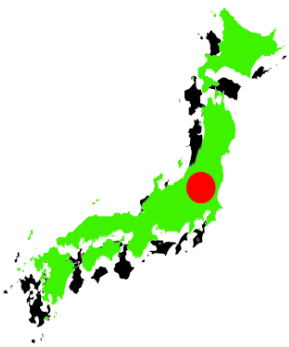
### Why ifia/HFE JAPAN?

- *ifia/HFE JAPAN* is the leading functional food, ingredients and additives event in Japan.
- The three day event brings together over 25,000 manufactures and suppliers from all areas of the food industry to explore new opportunities and discover the latest products, techniques, and technology the industry has to offer. *ifia/HFE JAPAN creates a strong and reliable platform to launch into the Japanese market*, showcasing your products and services to key decision makers in the industry.
- With Japanese consumers now heavily shifting towards functional, healthy and nutritious foods, opportunities for the functional food, ingredients and additives industry are greater than ever.

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

## Five Reasons to exhibit:

1. Japan's largest event covering food ingredients, additives and the health functional food sector.
2. Over 25,000 expected food developer and technician from across Japan and abroad researching for your products and services.
3. An aggressive audience promotion campaign ensuring you the right audience at the right time.
4. A high-level, three-day educational forum attracting senior-level buyers and decision-makers.
5. Cultivate new business and develop strategic partnerships with Japanese and international companies.



## TOKYO BIG SIGHT

Venue

### South Hall 1&2 / Conference Hall

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



## What is ifia JAPAN?



## International Food Ingredients & Additives Exhibition & Conference

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

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

#### Exhibitor Profile

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

## What is HfE JAPAN?



## Health Food Exposition & Conference

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

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

#### Exhibitor Profile

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



## Trend in the number of visitors

### Number of Visitors at ifia/HFE JAPAN 2022

Date	Weather	Number of Visitors
May 18(Wed.)	Fine	7,086 (2021:2,510)
May 19(Thu.)	Fine	7,327 (2021:2,554)
May 20(Fri.)	Fine	8,284 (2021:3,008)
<b>Total</b>		<b>22,697 (2021:8,072)</b>

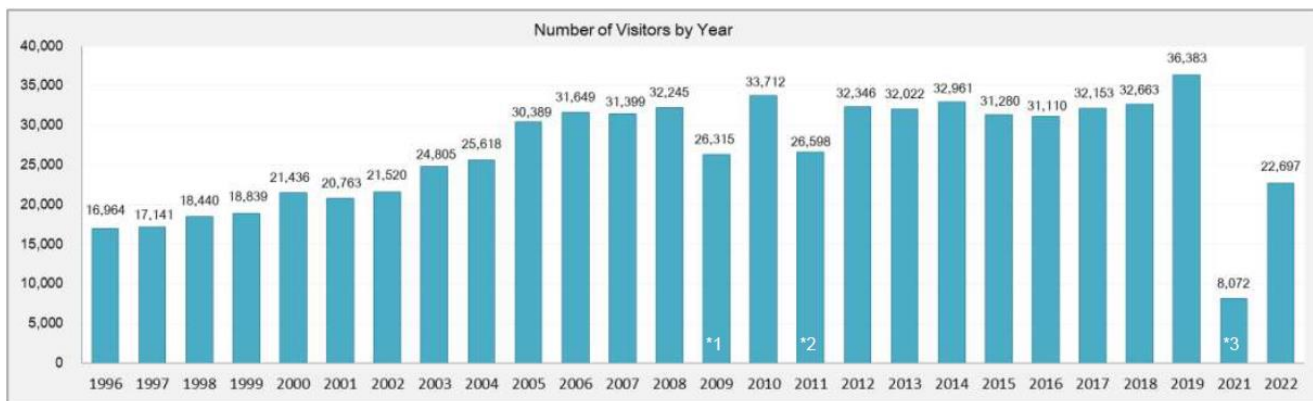
Canceled in 2020 to prevent the spread of COVID-19 infection



### Changes in number of visitors

※HFE JAPAN has been held since 2003.

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



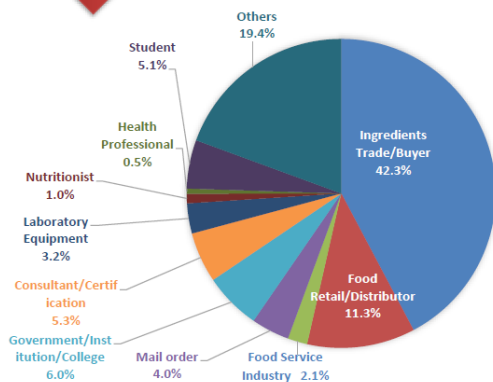
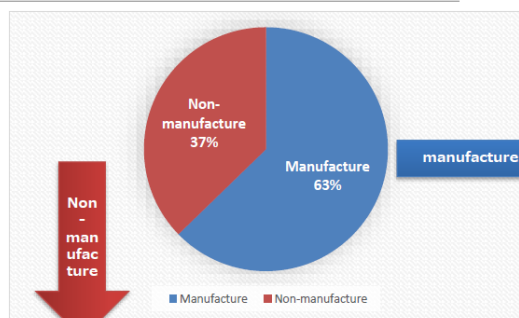
\*1: outbreak novel influenza \*2: The Great East Japan Earthquake \*3: Significant decrease in the number of visitors due to the influence of COVID-19 infection

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

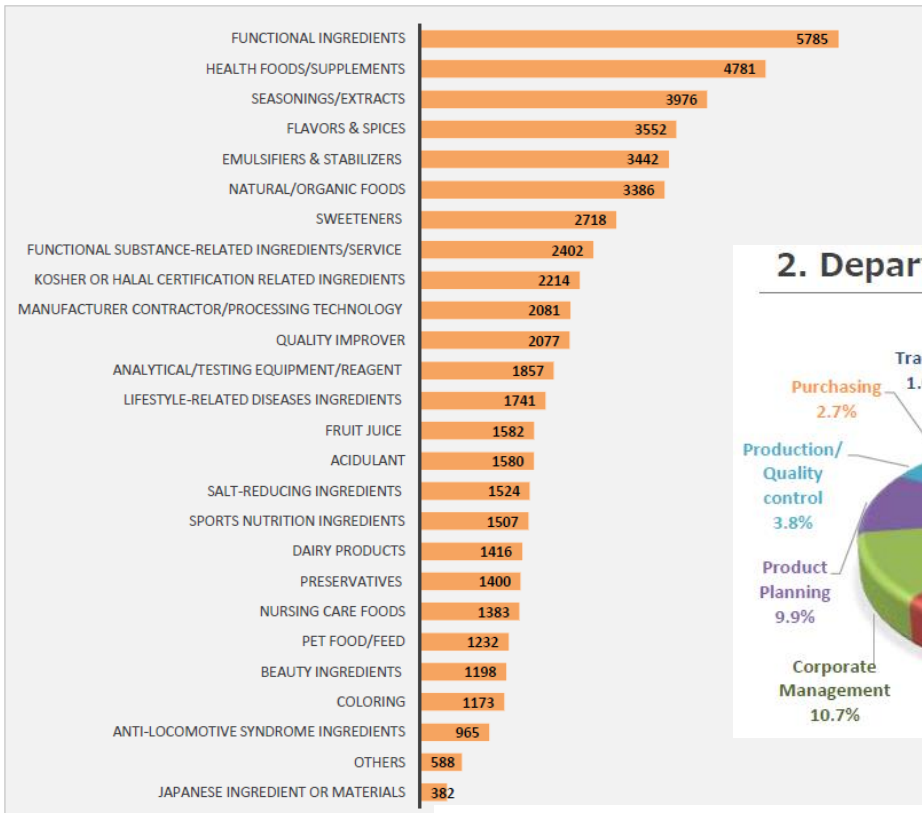
## Visitor Questionnaire

### 1. Industrial Classification

#### Breakdown



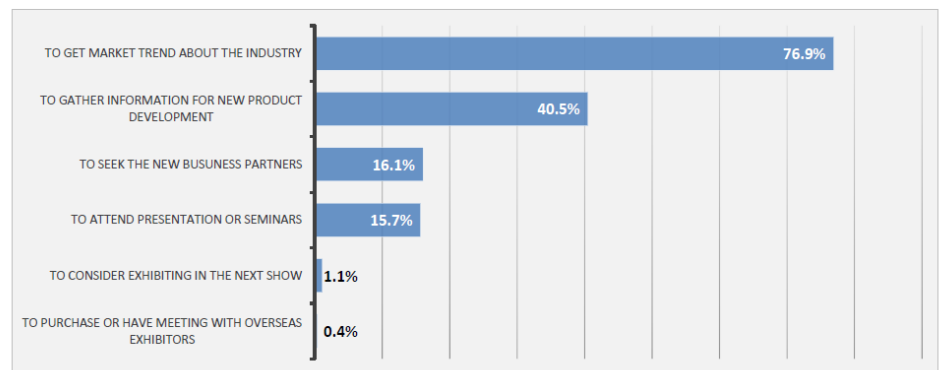
## 4. Exhibit products you are interested (multiple answers allowed)



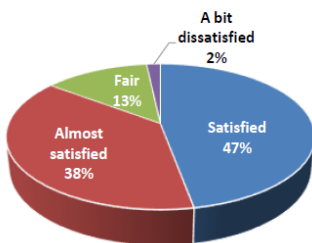
## 2. Department



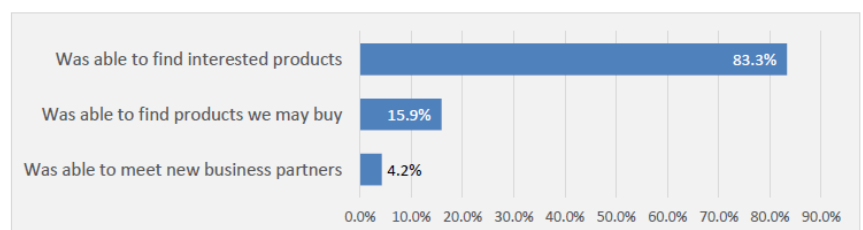
## 8. Purpose of visit (multiple answers allowed)



## 9. Are you satisfied with this show ?



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



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

# List of Exhibitors

ADM Japan Ltd.  
 Agilent Technologies Japan, Ltd.  
 Ajinomoto AGF, Inc.  
 Ajinomoto Co., Inc.  
 Aker BioMarine Japan K.K.  
 AKITA MEIJYO CO., LTD.  
 Alpha M.O.S. Japan K.K.  
 Amano Enzyme Inc.  
 AOAC INTERNATIONAL JAPAN SECTION  
 ARKRAY Group Karada Lab  
 ASAI GERMANIUM RESEARCH INSTITUTE Co., Ltd.  
 Association for the Safety of Imported Food, Japan  
 Association of Monascus color  
 Atlas Japan G.K.  
 AZmax, Co., Ltd.  
 Azuma  
 Ball Wave Inc  
 BANSYU CHOMIRYO CO., LTD  
 BIO ACTIVES JAPAN CORPORATION  
 Biocon Japan Ltd.  
 BIOFAC (JAPAN) LTD.  
 bioMerieux Japana Ltd.  
 Bonito Foods Co., Ltd  
 Bussiness Information Technology Co., Ltd  
 CBC Co., Ltd.  
 CBC Corporation India Pvt. Ltd.  
 CEM Corporation  
 Chemicaldaily Regulatory Info-Center Co., Ltd.  
 Combi Corporation  
 Corbion Japan K.K.  
 CSM Ingredients  
 DAESANG JAPAN INC.  
 Dai-Nippon Meiji Sugar Co., Ltd  
 DAN FOODS CO., LTD.  
 DHQ Co., Ltd.  
 DIC Corporation  
 Dole Asia Holdings Pte. LTD.  
 DSM Japan K.K.  
 EP Mediate Co., Ltd.

EU-Japan Center for Industrial Cooperation  
 FASMAC CO., LTD.  
 FERA Science., LTD.  
 FINE SINTER Co., Ltd  
 Food Chemicalnews Paper Inc.  
 Food Forum Tsukuba  
 "Food materials" from the perspective of "dining table"  
 Food Processing Consultants Center  
 Food Safety Commission of Japan  
 Food Safety Information Network(FSIN)  
 Food Safety Kentei Org.  
 Food Touch Co., Ltd.  
 Foodservice Industry Research Institute.  
 FUJIFILM Wako Pure Chemical Corporation  
 Foundation of Food Safety and Security  
 Functional Water Foundation  
 FUTAMURA CHEMICAL CO., LTD.  
 FUTURENAUT Inc.  
 GELITA Japan Inc.  
 GENUINE R&D Co., Ltd.  
 GL Sciences Inc.  
 GODO SHUSEI CO., LTD.  
 Golden Kelly Pat. Flavor Co., Ltd.  
 Graduate School of Dentistry, Kanagawa  
 Deutal University  
 GSI Creos Corporation  
 HANDYWARE JAPAN INCORPORATION  
 HAYASHIBARA Co., LTD  
 HBI Enzymes Inc.  
 Healthy Navi Co., Ltd.  
 Higuchi Inc.  
 Hokkaido Association for Bio-Business  
 Hong Kong Trade Development Council  
 Human Metabolome Technologies, Inc.  
 Hyakunen Biochemical Institute Co., Ltd.  
 ICS-net Inc.  
 IKEGAMI NOU-JOU  
 IMURAYA FOODS CO., LTD.  
 INA FOOD INDUSTRY CO., LTD.  
 Incorporated Foundation Tokyo Kenbikyo-In  
 INHOP Company, Limited

And more....

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

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

# List of visitors

\*Partial list of major companies from visitors database

Kewpie Egg Corporation	Morishita Jintan Co.,Ltd.
KIBUN FOODS INC.	Musashino Co.,Ltd.
Kirin Holdings Company, Limited	MYOJO FOODS CO.,LTD.
Kodama Foods Co., Ltd	NADAMAN inc.
koidebussan co.ltd,	Nagatanien Co.,Ltd.
KOIKE-YA Inc.	Nakano Syouji Co.,Ltd.
KOIWAI DAIRY PRODUCTS CO., LTD.	NAPOLI ICE CREAM CO.,LTD
KOSÉ Corporation	Narikoma Group
Kowa Company, Ltd.	National Institute of Maritime, Port and Aviation Technology
Kracie Holdings,Ltd.	new tokyo seika
KUBARAHONKE CO.,LTD.	NH Foods Ltd.
Kyodo Milk Industry Co.,Ltd.	Nichirei Corporation
KYOWA HAKKO BIO Co., Ltd.	Nichirei Fresh inc.
Lawson, Inc.	Nihon Shokken Holdings Co.,Ltd.
LB Co., LTD.	NIHON_YAKUSHI_DO LTD.
Lion Confectionery Co.,Ltd.	Nippon Kabaya Ohayo Holdings Inc.
LOTTE CO., LTD.	NIPPON PAPER INDUSTRIES CO., LTD.
LSI Medience Corporation.	Nippon Shinyaku Co., Ltd.
MARTO,Co.,Ltd	NISSEY DELICA CORP.
MARUDAI FOOD CO., LTD.	Nisshin Seifun Group Inc.
Maruha Nichiro Corporation	Nisshin Seifun Welna Inc.
Maruhachi Muramatsu,Inc/	NISSO SHOJI CO., LTD.
Marukyo Co.,Ltd.	Nitta Corporation
Marutatsu Co.,Ltd.	Nitta Gelatin Inc.
MATSUDA SANGYO CO.,LTD.	Nittocone Arm Co.,Ltd.
MEGMILK SNOW BRAND Co.,Ltd.	NOF CORPORATION
Meiji Co., Ltd.	ODAWARA CHEMICAL
Melodian Co. Ltd.	Oji Holdings Corporation.
Mikaku Corporation	OK Food Industry Co.,Ltd
Mitsubishi Chemical Corporation.	Okumoto Flour Milling Co., Ltd.
Mitsubishi Corporation Life Sciences Limited.	OKUNO CHEMICAL INDUSTRIES CO.,LTD.
Mitsubishi Corporation.	ORGANO CORPORATION
MITSUI & CO., LTD.	Oriental Yeast Co., ltd.
Mitsui Chemicals, Inc.	Origin Co.,Ltd.
MIYATASEIKA	OSAKA HAMAMIYA GROUP CO.,LTD.
Monde Winery Co.,Ltd	OTAFUKU SAUCE CO.,LTD.
MORANBONG KOREA	Otsuka Foods Co., Ltd.
MORIMURA BROS., INC.	Otsuka Pharmaceutical Co., Ltd.
Morinaga & Co., Ltd.	Panasonic Corporation
MORINAGA MILK INDUSTRY CO.,LTD.	Prima Meat Packers, Ltd.

And more....

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

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



## Seminars / International Symposiums

**One of our great attractions** – Our world-class workshops and educational forums bring together influential speakers and individuals who address key topics and debates within the food ingredients industry. The speakers address fundamental issues and highlight new products and solutions within the industry. The educators bring ifia/HFE unique experiences, studies and theories, and inspire a mutual respect amongst industry peers who wish to stay abreast of the latest market developments. In 2022, we will offer practical seminars including export and import procedures on food products, and its future prospects on food industry at global level, etc. Check our official website for up-to-date information on seminar programs.

Vegetable Protein Foods: History, Utilization, Nutritional and Physiological Functions
Various functions of nobiletin as a functional material for healthy longevity
Usefulness of flavorings
Use and Validity of Subjective and Objective Indicators
Usability of US Wheat in Japanese wheat flour market
Trend of global harmonization on food additive standards
Trend of B2C product development using cricket protein
The use of vegetable protein sources will solve social challenges for sustainability in three respects.
The taste improvement effects of protein-containing products using stevia
The latest information on sports supplement from the International Society of Sports Nutrition (ISSN) Tokyo Congress 2022
The function of sophorose lipid on the action of lactoferrin to the skin
The essence of sustainability learned from JAPAN SDGs Award Winning company
The 10th Annual Meeting of the Japanese Association for Lactoferrin
Sustainable Development aspects of the Farm to Fork Strategy
Social implementation of Autophagy with AutoPhagyGO Inc.
SDGs for Business Activities in our Lakanka production
Saliva and Health
Forecasting the Oral Health Care Industry in the New Normal
Safety of flavorings
Roles of Blood and Lymphatic Vascular Systems in the Maintenance of Total Health
Roles of Autophagy in Skin
Regulation of Autophagy by Food Ingredients and Its Application to Functional Food Development
Recent Trends for Component Analysis in Food with Function Claims and Food Additives
Recent Topics of Codex Committee on Food Additives
Recent Advances in Research and Development of Oral Function.
Prospects for the Development of Functional Foods Contribute to Health and Longevity
Processing technology for sustainable and tasty plant-based meat & seafood
Prevention of food poisoning of the spore forming bacteria by HACCP system
Potential of konjac products in plant-based meats
Potent anti-obesity effect of enteric-coated lactoferrin: Decrease in visceral fat accumulation in Japanese men and women with abdominal obesity and its possible mechanisms

\*The number of all sessions is 196 sessions in 2021.

**Total:283 sessions**



# Seminars / International Symposiums

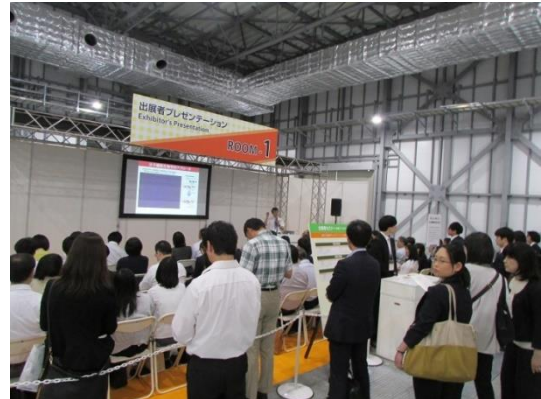
Phospholipid type Omega-3 from Krill oil as a countermeasure against frailty
Palatinose® for nutrition and health care
Overview of 15th International Conference on Lactoferrin
Our vision of Strategic Initiative for a Healthy and Sustainable Food Environment
On the evaluation and expression of the parameters of the foods with function claims from the viewpoint of the customers
Nutrients for the countermeasure of frailty for all ages: Expectations for astaxanthin
New Mentality of Hygiene Practices introduced by HACCP
Method of claiming efficacy with significant differences in change from baseline by comparison between groups
Lactoferrin's function to protect the body and efforts of Morinaga Milk Industry.
Lactoferrin neutralizes chondroitin sulfate-E, an inhibitor of nerve regeneration in spinal cord injury
Introduction of "Attaka cook" ,a gelling agent for processing elderly food.
Improving the living environment with tree fragrances
How to create tasty optimum salted food? - Importance of evidence-based nutrition
Growing Expectations for Reducing Salt and the Role of Umami Seasonings
Greetings from the chairman of Japanese Association for Lactoferrin
Greetings from the chairman of Japanese Association for Lactoferrin
Food Quality Control and Microbial control for High value-added food system
Expectations for frailty for the valuable functional ingredient "paramylon" made only by Euglena
Effects of taurine supplementation on energy metabolism during exercise and post-exercise recovery.
Effects of lactoferrin on plasmacytoid dendritic cells in peripheral blood mononuclear cells ex vivo
Diet and exercise in youth, middle age, and old age for extending healthy life expectancy
Development of foods with functional health claims for maintaining locomotor function and elucidation of nutrients affecting sarcopenia and frailty.
Development of Food Environment for Promoting Healthy Longevity — Lessons from World-wide Studies —
Current and future prospect of oligosaccharides and polysaccharides as prebiotics
Coaching the Female Athletes to Win and Health at the Same Time
Body mass-based resistance training for locomotive syndrome, sarcopenia and frailty prevention in the COVID-19 pandemic
Autophagy: the cellular guardian holding the key to health span extension
Approach to frailty syndrome using hyaluronan
Approach for Plant-Based Food Market and Alternative Protein
Application of cricket protein for foods and beverages and its R & D trend
Activities of AOAC INTERNATIONAL and JAPAN SECTION
About efforts for swallowing and nutrition support foods
A comprehensive analysis of aroma and volatile compounds involved in food & health (Non-Targeting Omics)
"Lactoferrin-Meets-Albumin" shows enhanced intracellular delivery
"Applications of functional carbohydrates to candies and perspective for the future"

# Speaking Opportunities

## Exhibitor's Presentation / Private Seminar Conference

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

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



## Schedule

<b>January 31(Tue.),2023</b>	Exhibition Application Deadline
<b>The middle of February.,2023</b>	Exhibitor Briefing Session
<b>From March, 2023</b>	Start submitting various application documents
<b>May 15(Mon.) to 16(Tue.),2023</b>	MOVE - IN and Set up
<b>May 17(Wed.) to 19(Fri.),2023</b>	SHOW DATE *May 19(Fri.) MOVE - OUT

Price

Raw space

▶ ¥394,900

/booth (3m x 3m 9sqm)

Corner location charge

▶ ¥22,000

Mini Booth

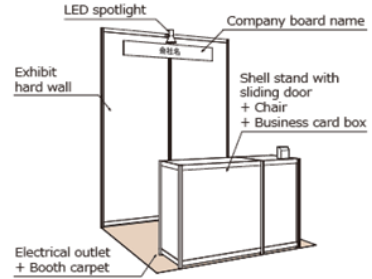
▶ ¥231,000

(W2m x D2m x H2.7m)

Mini Booth:

Exhibit space, Exhibit hard wall, shell stand, Booth carpet Company board name, Business card box, Chair, LED spot light, 1 Electrical outlet(100v/800w, included power rate 1 kw), Mini booth cleaning

\*not panel production expenses.



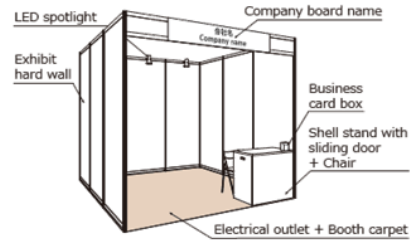
Package Booth (For 1 booth)

▶ ¥539,000

/booth (3m x 3m 9sqm)

Package Booth :

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



Additional Option:

▶ ¥77,000

A-1 Plan:  
Package booth + the following options;Exhibition shelves, LED Company name board

▶ ¥110,000

A-2 Plan:  
Package booth + the following options;Exhibition shelves, LED Company name board, Upper decorate tower, Wall panel color can be selected



[Option A-1]



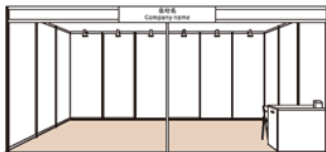
[Option A-2]

Package Booth(For 2 booths)

▶ ¥1,056,000 / booth (18 sqm)

Package Booth :

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

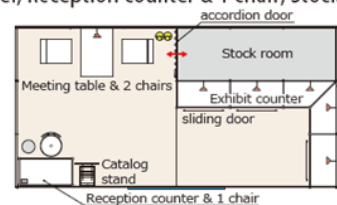


Semi-Designed Booth(2 Booths Model)

▶ ¥1,276,000 / booth (18 sqm)

Semi-Designed Booth(2 Booths Model) :

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



Remote Exhibitors Option Plan

Raw Space + Decoration + Remote Exhibit Option

Mini Booth (W2m x D2m x H2.7m) : JPY 495,000.-

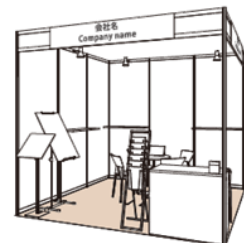
Raw space, Back panel, 1 Spot light, Company's name board, Exhibition shelf with sliding door, 1 Business card, 1 Tablet, 1 chair, Catalog stand, Carpet, Sign panel written "We are exhibiting remotely.", Panel stand for A1 size, Internet Fee, Tablet Set up Fee, Exhibitor support (preparation support / installation / removal support), Exhibited product layout confirmation, Installation / removal of goods on the day, etc.

Package Booth (9 sqm) : JPY 724,900.-

Raw space, Back panel, 3 Spot lights, Company's name board, 1 Reception Desk with 2 chairs, 1 Business card, 1 Meeting set, 1 Tablet, Catalog stand, Carpet, Sign panel written "We are exhibiting remotely.", Panel stand for A1 size, Internet Fee, Tablet Set up Fee, Exhibitor support (preparation support / installation / removal support), Exhibited product layout confirmation, Installation / removal of goods on the day, etc.

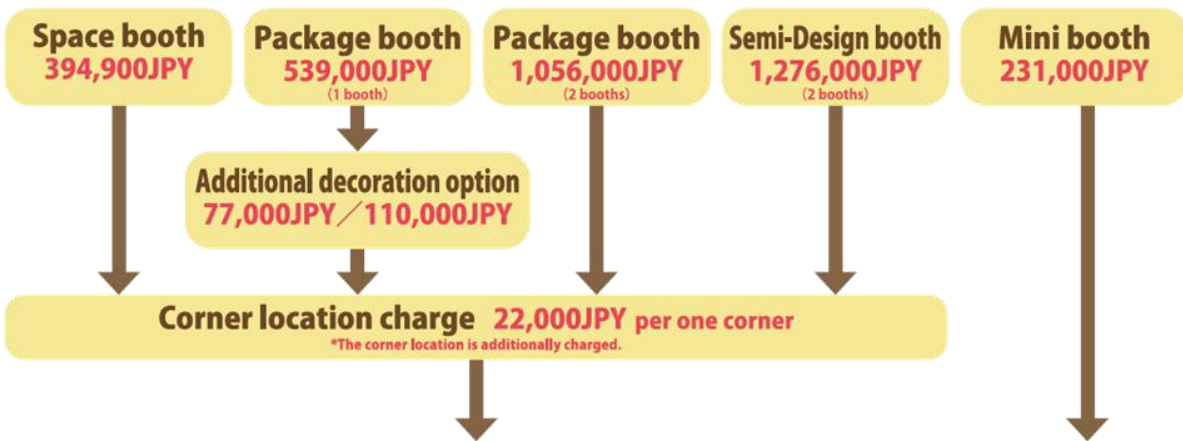
▶ ¥495,000

▶ ¥724,900



※(Installation / removal costs for exhibited products, etc. It will change depending on the contents of the exhibited products.)  
(It may cost extra to get an account for the web conferencing system)





### A shared hand – washing area

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

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

### Exhibitor's presentation

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

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

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

### Private seminar

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

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

### Barcode system

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



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

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

## ifia / HFE eye 2022

出展社のご紹介



### 機能性表示制度対応素材のご紹介

スペイン発のヒト由来Floradapt乳酸菌、還元型コエンザイムQ10をご紹介します。ワ...

ifia JAPAN

株式会社カネカ

## realize

技術探索に、発見と創造を

### 食品・食品添加物業界向け技術探索プラットフォーム realize

最新の自然言語処理技術と当社のお客様から得たインサイトを元に独自開発した検索...

ifia JAPAN

丸紅株式会社



### 食品素材を有効活用したハミガキ・化粧品の商品開発をご提案いたします。食品会社とのコラボ実績多数！

貴社の食品素材が化粧品やハミガキに生まれ変わる！食品素材の新たな可能性について。

ifia JAPAN

日本ゼトック株式会社



### ISO/IEC 17025 (JIS Q 17025) 試験所・校正機関認定 (フレキシブル認定)、ISO/IEC 17065 (JIS Q 17065) 製品認証機関認定

公益財団法人日本適合性認定協会 (JAB) は、国際標準による認定サービスを通じてSD...

ifia JAPAN

公益財団法人日本適合性認定協会



### 無添加粉末品

食品添加物や合成添加物を使用しない貴重な無添加粉末2タイプの商品化。海鮮：...

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日本化工食品株式会社

製品価値を高めるヒントを見つけませんか？

- ✓ 食品成分の網羅解析
- ✓ 製造プロセスの最適化
- ✓ 呈味・風味の数値化

ヒューマン・メタボローム・テクノロジー株式会社

### 測定対象物質は1,000種以上！GABAやクエン酸などの機能性成分も測定できます

【特設ページ公開中！「豆腐のメタボローム解析」の紹介動画を

ifia JAPAN

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Utilize ONLINE to increase the effect of exhibiting!

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

株式会社キミカ

コンタクトをとる

コンタクトをとる (学生用)



ifia / HFE eye 2022

### 天然の海藻から抽出したサステイナブルでエンカルな素材、豊かな海の恵み「アルギン酸」。

「アルギン酸」の基本特性から、パンや麺への利用、植物性食品 (代替肉、ベジミート、プラントベースミート) への応用、機能性・生理活性効果などのアプリケーションを開発。『キミカキサンタン』や『キミカCMC』など、アルギン酸以外の素材も取り揃えております。今までにない新しい商品開発、商品の差別化などを行っていただけるよう、幅広く御提案いたします。

資料PDF

カタログダウンロードページ

PR MOVIE



No. / ソーン	1419
住所	東京都中央区八重洲2-4-1 住友不動産八重洲ビル5F
TEL	03-3548-1941
FAX	03-3548-1942
URL	<a href="https://www.kimicajp/">https://www.kimicajp/</a>
出展品目	分類: 多糖類及び増粘安定・ゲル化剤/海藻多糖類/その他乳化剤/乳化剤/その他多糖類 名称: 『昆布酸』シリーズ、アルギン酸、アルギン酸塩、アルギン酸エステル、キサンタン、CMC
共同出展	大版アルギン

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



第26回 ifia JAPAN 2021 国際食品素材/添加物展・会議  
第19回 HfE JAPAN 2021 健康・機能性食品素材展・会議  
Health Food Exposition & Conference  
ヘルスフードエキスポ

**ONLINE**  
**出展者プレゼンテーション動画**

5月12日・14日にイベント会場で行われた出展者プレゼンテーションの一部を、動画でご覧いただけます。  
希望者の方限定となりますので、下記よりお申し込みください。  
自動返信メールにて、閲覧URLとパスワードをお伝えします。

**プレゼンテーションを見る**  
お申し込みはこちら



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

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

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

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

### Official website listing

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



### Advertisement slot in e-mail newsletters

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



### Aggressive advertising in Food Chemicals Newspaper and related magazines!

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



For further information, please contact us.

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