

BOOK YOUR STAND TODAY!

Exhibit Options

★ Option ① [Space Only] ...JPY360,000/ 8.1sqm (min. 16.2sqm)

The boundaries of the booths will be walls made of system panels that are included in the "Space Only" fee.

Exhibitors who take Space Only must arrange fascia & company name board, spotlights and carpet at their own expense.

★ Option ② [Package Booth] ...JPY480,000/ 8.1sqm (min. 8.1sqm)

★ Option ③ [Package Booth] ...JPY510,000/ 8.1sqm (min. 8.1sqm)

Includes: space fee, wall panels, fascia with company name, carpet, information counter, 2 chairs, 4 spotlights, electrical outlet, electrical supply up to 1.5kW, waste basket, and daily stand cleaning.

★ Option ④ [Package Booth] ...JPY960,000/ 16.2sqm (min. 16.2sqm)

★ Option ⑤ [Package Booth] ...JPY1,020,000/ 16.2sqm (min. 16.2sqm)

Includes: space fee, wall panels, fascia with company name, carpet, information counter, display table, business card box, 4 chairs, 6 spotlights, stock room, electrical outlet, electrical supply up to 2.0kW, waste basket, and daily stand cleaning.

★ Option ⑥ [Package Booth] ...JPY1,440,000/ 24.3sqm (min. 24.3sqm)

Includes: space fee, wall panels, 2 round walls, fascia with company name, carpet, information counter, 2 chairs, 2 cafe sets, wall rack, 8 spots lights, socket, electrical supply up to 2.0kW, waste basket, and daily stand cleaning.

Corner Booth Premium...JPY30,000/ Corner

Note: * 1 booth = 8.1 sqm (3m x 2.7m).

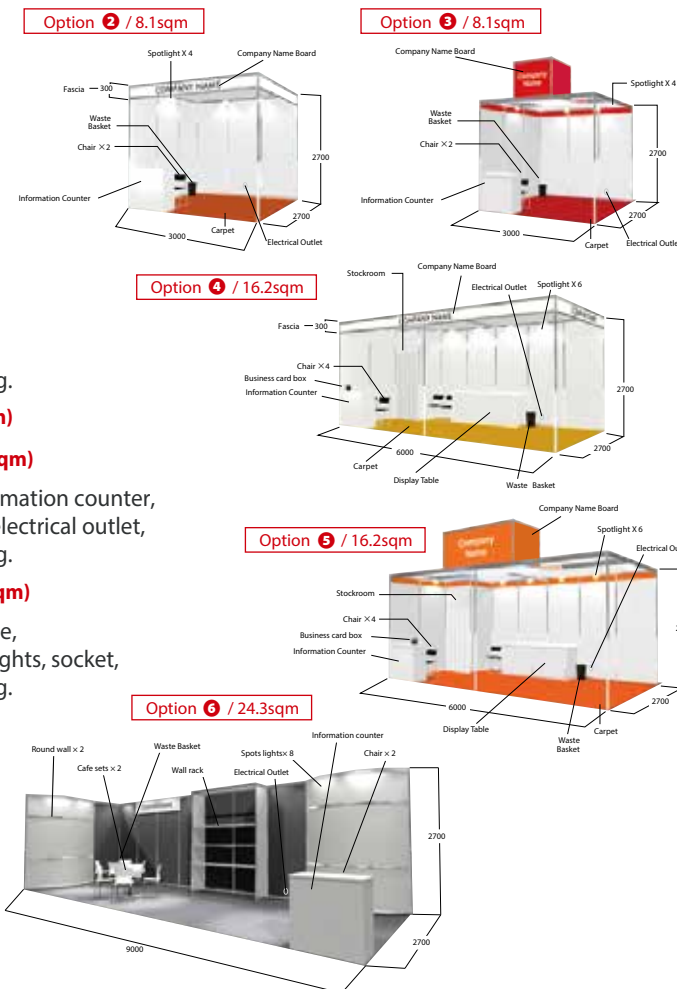
* All prices do not include Japanese consumption tax.
The current applicable tax rate is 10% on the prices.

Exhibitor Presentation

JPY37,000/ 20 minutes < 10% tax excluded >

* The reservation will start from May 2020.

* Interpreter service is not included.

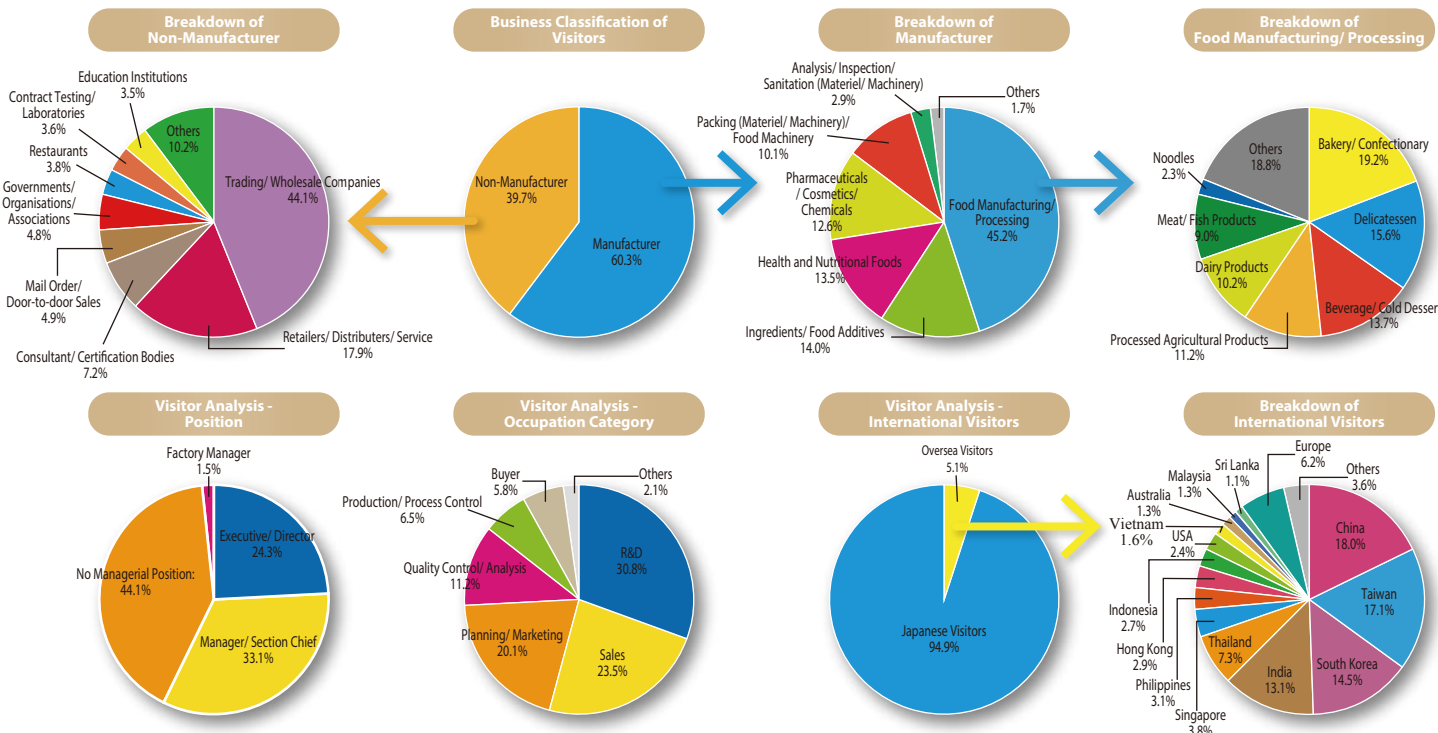


Show Results/ Visitor Profile of Hi/ FiT/ S-tec Japan 2019

• Number of Exhibitors ... 570

• Number of Booths ... 880

• Number of Visitors ... 39,663



ORGANISER: UBM Japan Co., Ltd.

Europe Contact: Ms. Emi Kashiwara Tel: +31-20-708-1722 E-mail: emi.kashiwara@informa.com
De Entree 73 Alpha Tower, 1101 BH - Amsterdam Z., The Netherlands

World's first exclusive exhibition, featuring solutions for taste

Innovation Technology and Solutions for Taste, Flavour, Texture and Colour Get Together



Food ingredients for Taste Japan 2020

16 MON - 18 WED November 2020

Tokyo Big Sight Exhibition Center, West Halls 1, 2 and Atrium

Organised by Informa Markets

Co-located Exhibition



DISCOVER THE MOST ADVANCED FOOD INGREDIENTS FOR TASTE MARKET IN THE WORLD



Food ingredients for Taste Japan 2020



FiT Japan - INNOVATION TECHNOLOGY & SOLUTIONS FOR TASTE, FLAVOUR, TEXTURE AND COLOUR GET TOGETHER!

As consumers give attention to their health, the food industry has developed technologies and solutions to create a new taste, flavour, texture, colour and better taste.

FiT Japan features a unique ingredients technology that can create better tastes, and solutions to keep these tastes fresh, and FiT Japan is the perfect place to promote such ingredients and technology to food and beverage manufacturers, food service provider and distributors.

FiT Japan is the first exclusive exhibition in Japan, featuring such solutions for taste. In the food industry, the pursue for taste is an eternal theme, and FiT Japan 2019 was the 2nd edition, about 100 suppliers showcased new tastes, flavours, textures and colours, in addition to focusing on consumers' health. More than 40% of visitors showed the highest interests in this area. Together with Hi Japan (focusing on health and functional ingredients) and S-tec Japan (on safety and quality), the three important themes in the food industry, "health", "taste" and "safety and quality", will come together during Asia's biggest food development show.



Global Exhibition-International Pavilions

Hi / FiT / S-tec / LL Japan is now established as a global event with strong international participation. Hi / FiT / S-tec / LL Japan 2019 featured exhibitors from 27 countries & regions, including Belgium, Brunei, Canada, Chile, China, Czech, France, Germany, India, Ireland, Italy, Madagascar, Malaysia, Norway, Peru, Poland, Singapore, South Korea, Spain, Sweden, Switzerland, Thailand, Ukraine, UK, USA, Vietnam, Taiwan and Japan.

Regarding international visitors, many come to Hi / FiT / S-tec / LL Japan not only from nearby Asian countries such as China, Taiwan and South Korea, but also countries from Oceania, North America and Europe. The number of representative countries reached to 50.

WHY EXHIBIT?

Together with **Food ingredients for Taste Japan** (featuring food ingredients for better taste), **Health ingredients Japan** (focusing on health and functional ingredients) and **Safety and Technology Japan** (on safety and quality), the three important themes in the food industry, "health", "taste" and "safety and quality", will come together during Asia's biggest food development show.

Furthermore, **Food Long Life Japan** will be newly launched in 2020 (gathering a variety of **long-shelf-life technologies** for food loss reduction), and will bring more stakeholders in food manufacturing into one place.

Exhibitor Presentations

Exhibitor Presentations are programmes where exhibitors present papers introducing new products, research results and new business development announcements. One of the hot topics involves evidence-supported ingredients, which more exhibitors are likely to introduce at the presentations. A total of 370 presentations, including several English presentations, were given by exhibitors during Hi Japan 2019, and they had about 10,000 audience in total.



- ◆ Showcase New Ingredients ◆ Support Existing Clients ◆ Find New Clients
- ◆ Promote Your Branding ◆ Establish a Position for Your Functional Ingredients
- ◆ Give Seminar ◆ Consult Product Developments ◆ OEM/ODM ◆ Sampling
- ◆ Present Evidences to the Market

Exhibitor Profile

Food additives

- Seasoning
- flavour
- Sweetener
- Acidulant
- Gelling agent/ Thickening stabilizer
- Natural pigment
- Enzyme
- Quality improver
- Taste improving agent

Natural ingredients

- Vegetable/ Fruit
- Cereals
- Beans
- Seeds
- Herbs
- Spices
- Flavour oil
- Fats and oils
- Fermented food
- Brewed goods
- Milk
- Egg
- Meat
- Seafood
- Seaweed

Evaluation

- Taste sensor
- Odor sensor
- Aroma analyser
- Color meter
- Evaluation software for taste
- Contract evaluation for taste

Manufacturing

- Vacuum distillation
- Freeze concentration
- Low temperature drying
- Freeze drying
- UHT
- High pressure treatment
- Freeze impregnation
- Ice temperature technology
- Contract cooking processing

Packaging

- Vacuum packaging
- Gas replacement packaging
- Barrier packaging
- Oxygen absorbing packaging material
- Oxygen scavenger/ Freshness-keeping packaging
- Aseptic packaging

Fermented ingredients Pavilion

Fermented food is traditional Japanese food that is prepared with much knowledge and experiences. For a country whose natural resources are limited, Japan has truly perfected the food fermentation technology. Recently, in addition to traditional food fermentation, it has been determined that with the process of fermentation, fermented ingredients are very effective in promoting good health with their new tasty and functional components and natural rare ingredients. The attention for tasty and functional food and ingredients with fermentation is increasing. Food ingredients for Taste (FiT) Japan 2020 will expand the Fermented Ingredients Pavilion, to promote tasty and healthy fermented foods. The pavilion will be the best place to exhibit and promote your fermented ingredients to food manufacturers, health food manufacturers, food services and nutritionists in Japan.

<Exhibitor Profile>

- Fermented Food Ingredient
- Food Fermentation Technology
- Contract Manufacturer for Fermented Food and Ingredient

Visitor Profile

- Food/ Beverage manufacturers ● Health food/ Supplement/ Nutritional food manufacturers
- Trading companies/ Distributors ● Wholesale companies ● Retailers ● Mail order/ Door-to-door sales
- Contract manufacturers/ laboratories ● Education institutions ● Consultant/ Certification bodies

