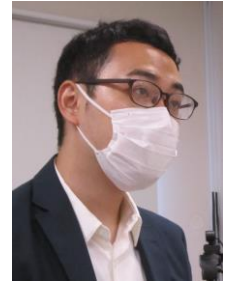


239th Business Plan Presentations Held on July 12, 2022**SHINYOKOHAMA-3CHOME-DAIHOI****1. ECOLOGGIE INC. President Mr. Seiya Ashikari, Presenter Mr. Kensuke Ikeda, COO**<https://ecologgie.com/en/>

Established in December 2017 Capital stock: USD \$ 350,000

ECOLOGGIE is a university-born venture firm; it was founded on the basis of the results of research on crickets in Waseda University. Its vision is the creation of a sustainable ecosystem in which both the earth and life become healthy through food. It is engaged in development of applications for insects as an unused resource. At present, it is mass-producing crickets in Cambodia, and selling food products and feed made from them in the markets of Southeast Asia and Japan.

【Re-Cap】 At present, prices for protein-rich foods are soaring, partly under the influence of the pandemic. In this context, crickets are coming to the fore as a next-generation source of protein. They have the following advantages: 1) made through an original hydrolysis process, the products contain quality protein as well as iron, zinc, and other minerals, and have a delicious shrimp-like flavor free of peculiarity; 2) the production entails few emissions of greenhouse gases; and 3) production can be carried out even within a small space. Mr. Ikeda said that women in their 20s or 30s were the main consumers of insect foods in 2021, and that recognition of such foods as beneficial for health and beauty was widening. He brought along some sweet bean confections made with cricket powder, for sampling by the participants. The confections had a nice scent and were quite tasty.

**2. LAB Biotech Co.,Ltd. President Mr. Takao Mori <https://lab-biotech.co.jp/>(Japanese)****Presenter Dr. Tadaaki Miyazaki, Director ,Mr. Atsushi Saito, Director**

Established in March 2020 Capital stock: USD \$ 310,990

Last year, LAB Biotech was certified as a venture firm launched at Hokkaido University, and concluded a contract for joint research with that university's Institute for Genetic Medicine. It is working to unearth lactic acid bacteria effective for increasing immunity to Covid-19, and to isolate and identify types that could be applied for prevention and treatment various diseases. It ultimately intends to market these bacteria in the form of probiotic functional food products.

Tadaaki Miyazaki, one of the corporate directors, is the leading Japanese authority in research on lactic acid bacteria functionality, and has long been conducting research on these bacteria at Hokkaido University. Many products containing lactic acid bacteria that resulted from joint research with him have been marketed by pharmaceutical firms and major dairy product manufacturers.

The company's biggest feature is its ability for swift and accurate screening of any effects of lactic acid bacteria. Going forward, it is making efforts to develop lactic acid bacteria that will activate the "happiness hormone" and help to suppress depression and other conditions.

【Re-Cap】 Lactic acid bacteria have captured the leading position in end-market rankings of materials, and are attracting attention as a market that is going to continue expanding. LAB Biotech's research objective is to support the attainment of 150-year life spans. As targets for prevention and treatment based on lactic acid bacteria, the presenters cited a wide range of diseases, including cancer, diabetes, and liver diseases.

**3. COOL FRYER Co.,Ltd. President Mr. Kouji Yamada <https://coolfryer.co.jp/>(Japanese)**

Established in July 2014 Capital stock: USD \$ 480,500

Deep-fried foods are favorites in Japan and other countries around the world, but making them is tied to many problems, such as the spattering of hot oil, risk of fire, generation of oil smoke and mist, swift degradation of the oil, and cleaning difficulties. The situation has been worsened in recent years by the grain shortage that triggered a jump in prices. Cool Fryer has developed a fryer (Cool Fryer) that resolves these issues at a single stroke, solely by the combination of a simple cooling structure and heating control. The fryer has proven its delivery of a high performance in curtailing oil degradation and other aspects. The company has already obtained four patents for it.

Cool Fryer launched sales of a business-use product last year, and is going to bring out different types directed to different kinds of industries and business models. Because the equipment can easily be made more compact, it would also be able to develop models for use in the home. There are also good possibilities for application of the technology in the huge food product industry.

The company's goal is to induce synergistic effects in various fields and make a contribution to food culture in Japan and the rest of the world as well as to achievement of SDGs.

【Re-Cap】 A test conducted with Cool Fryer and an ordinary fryer showed that the former did not need a change of oil midway and kept frying with the oil in good condition. As there are reportedly almost no spattering, scorched residue, and other drawbacks associated with deep-frying, the kitchen can be quickly cleaned up after the cooking.



《Impressions》 There was lively communication even among the representatives of the companies making presentations at this Business Plan Presentations meeting, because it so happened that all of them are involved with "food" concerns.

The companies which made presentations this time were bringing about innovations in different fields and striving to create new markets. We are looking forward to their future activities.

We have recently received a number of requests from companies wishing to present at the conference. If you are interested in presenting, we would appreciate it if you could contact us as soon as possible.