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F2F Health Matters

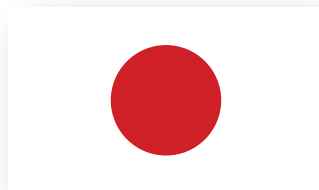
International development of innovative European healthy food,
and sustainable bio-based techno-functional ingredients and solutions,
and bio-solutions in new global markets

June 19th - 23th 2023

International Mission to JAPAN



F2F | HEALTH MATTERS





AGENDA

Program of the F2F Health Matters International Mission to JAPAN

17th - 23th
June 2023

Sat	Sun	Mon	Tue	Wed	Thu	Fri
17 Arrival Tokyo	18 Arrival Tokyo	19 Meetings Tokyo	20 Meetings Tokyo	21 Meetings Tokyo	22 Meetings Tokyo	23 Departure Tokyo

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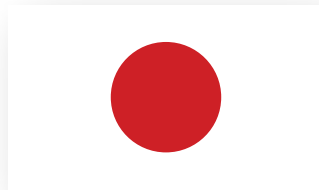
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Innovative Food & Feed Supplement or Ingredients



BioXtract



Catherine Petit

Business Development
Director



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About Us

BioXtract is a B-to-B developer and manufacturer of innovative food supplements and ingredients for pharmaceutical and food supplement industries for Belgian and export Markets.

More particularly, BioXtract's expertise lies in the development, production and marketing of finished products and active ingredients from natural origin, innovative or improved, with high added value.

These active ingredients are presented in the form of formulated extracts that can be used as ingredients for the manufacture of food supplements, but also as ready-to-use finished dosage forms (capsules or tablets, in bulk or in blister and complete packaging under our customers' brand).

The elaborated finished products are standardized in natural active ingredients rigorously selected for their activities in specific pathologies (arthritis, metabolic syndrome, allergic rhinitis, IBS and gastrointestinal disorders, inflammatory diseases, anxiety, cholesterol, cough and cold,...). All our products are backed-up by positive clinical trials on humans.

Our products are accompanied by a complete and detailed clinical and regulatory package, which makes it possible to obtain a Food Supplement status but also more complex statuses such as Traditional Herbal Medicine in the Middle East and Asia.

BioXtract has acquired a particular know-how of 20 years in the development and management of products based on the active ingredient "Curcumin" (from Turmeric) and is the leader in Belgium for this asset, having developed several Patented Innovative formulations that are number 1 since more than 10 years in the osteoarthritis market.



Dairypet SL

DAIRY PET

YowUp!



Pablo Gomez Gonzalez

CEO Dairypet SL



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About Us

We are a European Dairy Company focused on the world of pets.

We develop and market the best dairy products for dogs and cats, with natural ingredients, custom formulas and easy-to-use formats. We focus on THE LAND, HEALTH AND TASTE. We manufacture only with babyfood quality.

YowUp!, the first natural, gauze-free and lactose-free yoghurt in Europe, ingredients such as omega 3 and 6, collagen and chondroprotectors are added to its original, natural formula with prebiotics and digestive functionality, providing- on a daily basis- multiple benefits for animal wellbeing. The furry ones will reinforce their intestinal flora, improve their joints and enhance the shine of their fur and skin. In addition, each yoghurt has a different flavour: salmon for the coat and skin and chicken for the joints.

Naturally, they'll love YowUp! and they'll feel good too!

Its adapted formula-for dogs and cats from 3 months of age-, with a 100% recyclable packaging and with which you can dose the portions. It is easy to use, with a cap, does not need to be refrigerated, has a shelf life of 18 months and can be taken to the ends of the earth.



Polaris

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C.O.O



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About Us

“In order to preserve our ecosystem, it is now more than ever essential to find sustainable alternatives to be included in our consumption practices.”

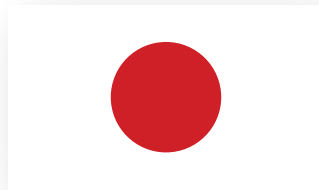
During the past few years, Polaris has chosen to focus on the source of tomorrow's Omega-3: microalgae.

The growing scarcity of marine resources and the increasing demand for Omega-3 by the world's population will be a major challenge over the next two decades. Polaris has always been committed to the use of fisheries co-products and raw materials from sustainable fisheries, but today we need to go further, this is the reason why, we have focused our strategic development on microalgae. We are therefore proud to be able to offer you Omega-3 solutions produced in France, guaranteed free of allergens fish tastes and odours, vegan, and with no impact on marine resources.





Gourmet & Healthy Food Products



Cake Lucky



Sandrine Grente

CEO



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About Us

Cake Lucky offers to Japan to discover the Financiers Maison Fontaine. Financiers Maison Fontaine are Premium 15g almond and butter pastries. They are produced in France according to the traditional model: without chemical additives nor preservatives, while being exportable in frozen form and in volumes of up to 5 million units per customer per year.

The care given to the design and the refinement of the recipes make it a product intended for Premium luxury circuits such as 7-star hotels, First Class catering and luxury distribution circuits. In Japan, we offer the sale of our 2-carton Financiers which combine refinement of recipe and design.

We offer them in 6 different flavours which makes it a unique product: Caramel, Hazelnut, Raspberry and Rose, Pistachio, Litchi, and Orange. The boxes of 2 can be grouped in a luxury box for sale in hotel or airport shops for example.



Marie Morin



Damien Morcet

Export Salesman



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About Us

Marie Morin, a family story.

The story begins in 1992 when Alain and Marie Morin embarked on the adventure of yoghurts and desserts. Thanks to Alain's know-how and Marie's recipe book, they decided to share this project as a family with their three children. This is how the Marie Morin brand was born in 1994, with the desire to please consumers by offering them authentic and tasty desserts. Over the years, the family business has renewed its range and offers desserts "just like home", with fresh and mostly local products, made in the traditional way in its workshop in Côtes d'Armor (22000). She aims to pass on the simple pleasures of home-made products.

With a desire to develop internationally, the brand is innovating! The challenge of its short shelf life due to the non-use of preservatives is pushing the company to develop other product categories. A range of frozen products is already being tested, always, of course, keeping the taste of homemade and its superior quality.



Real Conservera Española, S.L



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Export Manager



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About Us

We are Real Conservera Española, a gourmet canned seafood company located in Galicia, a region in northwest Spain. Real Conservera Española continues a legacy with over 100 years of history in the industry. We make sure to use only the best products from the Galician estuaries at our cannery in Cambados, where we carefully manufacture our cans by hand, without additives, without artifices. Our philosophy is to work with raw materials of the highest quality and only during season, ensuring they are in prime condition.

All of our seafood comes from the Galician estuaries, a unique ecosystem with the perfect conditions for these species of fish and seafood to thrive. The combination of upwelling, nutrient rich waters, temperature, sand banks, etc... result in some of the greatest seafood in the world with superior taste, texture, size and color. We take great pride in our traditional canning process. All of our products are hand-packed. Each piece is carefully selected and placed by hand in the can, ensuring the best possible presentation at the time of consumption.

The love and care we dedicate into making each can results in canned fish and seafood products of the highest quality, having been recognized by awards such as 2021 World's 101 Best Canned Products from The Sea or Galicia Alimentación 2022 Excellent Product of the Year Award.



asaBE

SENSORY WELL-BEING CHOCOLATES



Isabelle Grommet

Administrator



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About Us

Sensory chocolates for a blissful experience.

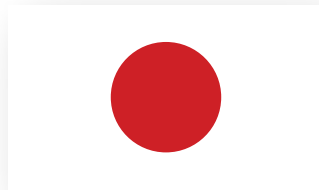
asaBE offers a range of chocolates (pralines and mini-tablets) with essential oils and ginseng inspired by the current values of sustainability and well-being. These artisanal chocolates are made with high-quality ingredients.

asaBE chocolates delight the palate without impacting body figure, by reducing the quantity of sugar and adding essential oils and ginseng which bring new flavors. Both these characteristics are what make asaBE chocolates a truly unique product made in Belgium.





Premium Beverages



Anta de Cima | Argilla Wines



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Owner
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Rita Tenreiro Jardim

Brand and Sales Manager



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About Us

At Anta de Cima, by the hands of Tenreiro's Family, the vineyards were planted in the "Serra de Montargil", with an area of 7.5 hectares. It is a new cycle that began in 2010, a family project that seeks to unite tradition and modernity and respect for the terroir. The agriculture system practiced in our farm aims the BALANCE between human action and the local ecosystem. We believe in the VALUE of diversified systems, ecological, social, and economically integrated. We work daily to promote the quality of our products, to improve our knowledge of production processes, to preserve natural resources, to develop circular micro-economies and to use manual and local labor.

The exploration of our vineyards and in the production of our wines we incorporate agronomic and oenological knowledge guided by integrated production criteria, in a minimalist perspective of intervention in the production process. Our wine project has the clay as the main material in the production of our wines. The micro-oxygenation and thermal stability are attributes that give the "talhas" (Portuguese name for Amphoras) an unequaled ability to promote a balanced evolution of the wine, preserving in all it's character, inherited from the grapes that gave it life.

Walking on foot, steeping maceration, recourse to indigenous yeasts, natural stabilization, are normal practices of our winemaking process. The result it's Argilla and Talha de Argilla, wines of terroir with a unique character, which honestly witnesses the potential of our region.



Wild Bunch & Co.

WILD BUNCH & CO PORTUGAL



Mark Walker

Director & Founder



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About Us

Wild Bunch & Co. is passionate about working locally with the forests of Central Portugal to make only sustainably harvested and naturally-made products that satisfy the taste, style, and beliefs of conscious consumers in Japan.

Distillery

WB&CO Distillery produces herbal distillates from wild seasonal herbs freshly picked from the forest outside our distillery. Award-winning Liqueurist Mark Walker blends these distillates into WB&CO Aromatics, Extracts, Liqueurs, and Spirits of The Forest.

Products

Liqueurs: Aperitivos & Digestivos

Spirits: Zero & Low Alcohol

Extracts: Bitters & Tinctures

Aromatics: Scents & Room Sprays

Media

New York Times, Straits Times, The Guardian, Channel 4, CNBC, Wallpaper, Monocle



Vino Peter Lisicky



About Us

Premium Wines from The Heart of Europe. Peter Lisicky comes from a Slovakian winemaking family. Winemaking craftsmanship has been passed down for three generations. VINO Peter Lisicky is a company following traditions and the family legacy over time to bring the best quality wines to their clients all over the world. In Europe, it is common that the family's craft is passed to the oldest son. Peter Lisicky is the oldest of three, and he took on this responsibility to prolong the family tradition. "Being born to a winemaking family is a privilege", an obligation and finally, combined with hard work, he thrives to pass on the legacy with each bottle he releases.

The company makes unique, world recognized wines, rated as outstanding by the top wine critiques. It's being served in high-end restaurants due to its interesting assemblages of richness, complexity, unforgettable taste and aromas. The company produces also 100% natural grape juice. It is made from native Slovak grapes, carefully brewed using traditional techniques and bottled in Slovakia.



Peter Lisicky

General Director



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Facebook & Instagram
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SPACElab Ltd.



Dipl. Ing. Ivan DUCKO

Owner, CEO



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About Us

Family-owned company which was one of the first companies in the world opening a new segment in the beverage industry – natural **Functional Beverages** based on holistic principles. With its own scientific research based on medicine, pharmacy, Chinese traditional medicine and Ayurveda, it entered the world market with natural detoxication drink ALCOHOL KILLER which, according to 3 clinical studies carried out in USA, has proven to eliminate alcohol from the body by 62% faster, supporting the immune system at the same time.

Its own top premium brands **betaG KILLER**, **BANÇAÍ**, **Bioactive water74** and **aliver** represent its philosophy of **MAKES YOU FEEL BETTER™** beverages, have been exported to 32 countries on all continents offering also full-service private label developments and production.

The vision of building up international network of distributors for healthy high-quality beverages and food supplements is supported by the **mission** to positively influence people by improving their health, life's, families, work and so positively influence the society.

Health is what really matters™



Opre' Brothers



About Us

As brothers, we were lucky that we did not have to take time to get on the same page. We put our heads together, and after a year of successful and unsuccessful attempts, we started to produce craft drinks according to our original recipe. We are glad that we succeeded and that our craft ciders, lemonades, syrups, and juices proudly stand at the forefront of Slovak craft drinks today. In the meantime, our small family business, Opre' Brothers, has grown to include new like-minded enthusiasts, and we hope it will continue to do so.

Together, we believe that today's world deserves uniqueness and quality concerning our health and the environment. That is why we produce craft drinks from quality raw materials in environmentally friendly packaging. An honest craftsmanship approach and drinks of known and unknown, yet unconventional flavours. We manufacture in our own factory craft ciders, natural lemonades, organic syrups, and juices under our own brands Opre', mellos, and STEGO.



Gabriel Oprendeck

CEO & Founder



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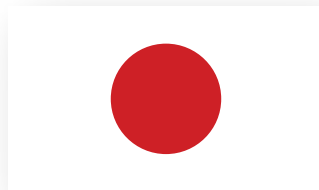


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Clusters



Clusaga



About Us

The Galician Food & Drink Cluster (Clusaga) is a non-profit association made up of more than 130 members, including the main production and processing companies in the Galician food sector, as well as universities and technology centers in the community. Its objective is to contribute to the strengthening, empowerment, sustainable growth and improvement of the competitiveness and internationalization of the food and beverage sector in the region.

The food industry is one of the strategic sectors in Galicia, both due to its dimension, and its economic and social significance. Clusaga articulates an organised structure of this industry, in a broad sense, integrating food, innovation and research companies and other organisations, in cooperation processes. making it possible to reap benefits from the implementation of actions and collaborative projects and reaching a critical mass, strengthening the international competitiveness and visibility of the sector.

The leadership of Clusaga is based on transforming visions and plans into actions, finding the means and energy to develop new ideas, and creating practical solutions taking advantage of opportunities to improve the competitive position of its partners, with the consequent increase in profitability in a sustainable way.



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Wagralim



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About Us

Located in the heart of Europe, Wallonia (part of the Kingdom of Belgium), is a high potential and strategic region for business located at 55 kilometers of the capital, Brussels. Especially in the agri-food area, the largest industrial sector of the country has build-up a strong innovative ecosystem which stimulates growth in export and turnover as well as investment and attraction of foreign investors.

For a few years, global companies chose to set-up subsidiaries and/or forge partnerships with local actors.

Created in 2006, Wagralim is the Agri-Food Innovation Cluster of reference in Wallonia. Wagralim participates and stimulates local agri-food SMEs to be part of international activities and European initiatives.



Valorial



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International Affairs Manager



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About Us

Valorial is the number one network devoted to agri-food innovation through a collaborative approach, Valorial brings together almost 400 members and a community of more than 5,000 innovators focusing on smarter food since 2006. Factories of the future, marketing 4.0, innovation management, new food uses... with Valorial you are on the brink of a full-blown revolution! Between “industrial operational excellence” and “better use value for the client”, Valorial tackles the main challenges facing the agri-food sector against a backdrop of digital transformation and ecological transition.

We have opted to funnel our skills into 6 strategic areas of innovation to support businesses and researchers (Water, climate, soil, Farms & factories operational excellence, Food supply for better eating, sustainable plant & animal production, Biomass full valorisation, and Innovative food uses & services. Our actions to encourage ideation, provide support (project development, labelling...) and promote innovation projects that are shaped around this mesh.



Bioeconomy Cluster



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About Us

Bioeconomy Cluster (BEC) creates an innovation ecosystem for the knowledge and technology transfer between research and agri-food industry (SMEs) including relevant policies through mutual cooperation.

BEC was established in 2015 as a result of bottom-up networking pressure of agri-food and other bio-based stakeholders in Slovakia. It is actively engaged in European and national policies in agricultural innovation, in supporting and networking of SMEs, as well as in connecting the entities of knowledge triangle. The members of BEC are SMEs operating mainly in the agri-food sector, with horizontal focus on bioeconomy and bio-based solutions. Strategic members are represented by agricultural university, agri-food research centre and education.

BEC facilitates a good interconnection of different partners in the area of bioeconomy at national level and it is strong in agri-food and bioeconomy policy research, rural development research, cluster development and value chain development.



InovCluster



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About Us

InovCluster – Associação do Cluster Agro-Industrial do Centro is headquartered at the Agro-Food Technological Support Center in Castelo Branco. Inovcluster's contribution focuses on increasing the competitiveness of local and regional production systems. It also aims at distinguishing the Central Region of Portugal at a national and international level. For this purpose, it establishes a cooperation platform amongst the key players of this sector. It provides companies support through innovation processes, RTD, knowledge transfer, training, new product development, services and processes, marketing and internationalization.

Currently, InovCluster has 184 associates of which 148 are companies and entities such as: Associations / Cooperatives, Higher Education Institutions, R & D institutions linked to the agribusiness and agro-food sector, and several municipalities of the Portuguese Centro region.

InovCluster has been supported by the Municipality of Castelo Branco and funded by COMPETE – Operational Competitiveness Factors Program, by the National Strategic Reference Framework and by the European Union through the European Regional Development Fund.



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