



Participation Guide

# *The Shift is On.*

The World's Leading Food Processing Expo

**FOOMA**  
**JAPAN** FOOD PROCESSING  
TECHNOLOGY EXPO

Organized by : The Japan Food Machinery Manufacturers' Association

**2026**

Tokyo Big Sight

**June 2** Tue. **5** Fri. 10 a.m.  
5 p.m.



# The Shift is On.

As the food processing landscape evolves,  
exhibitors and visitors come together to explore and shape  
the next standard in food processing.

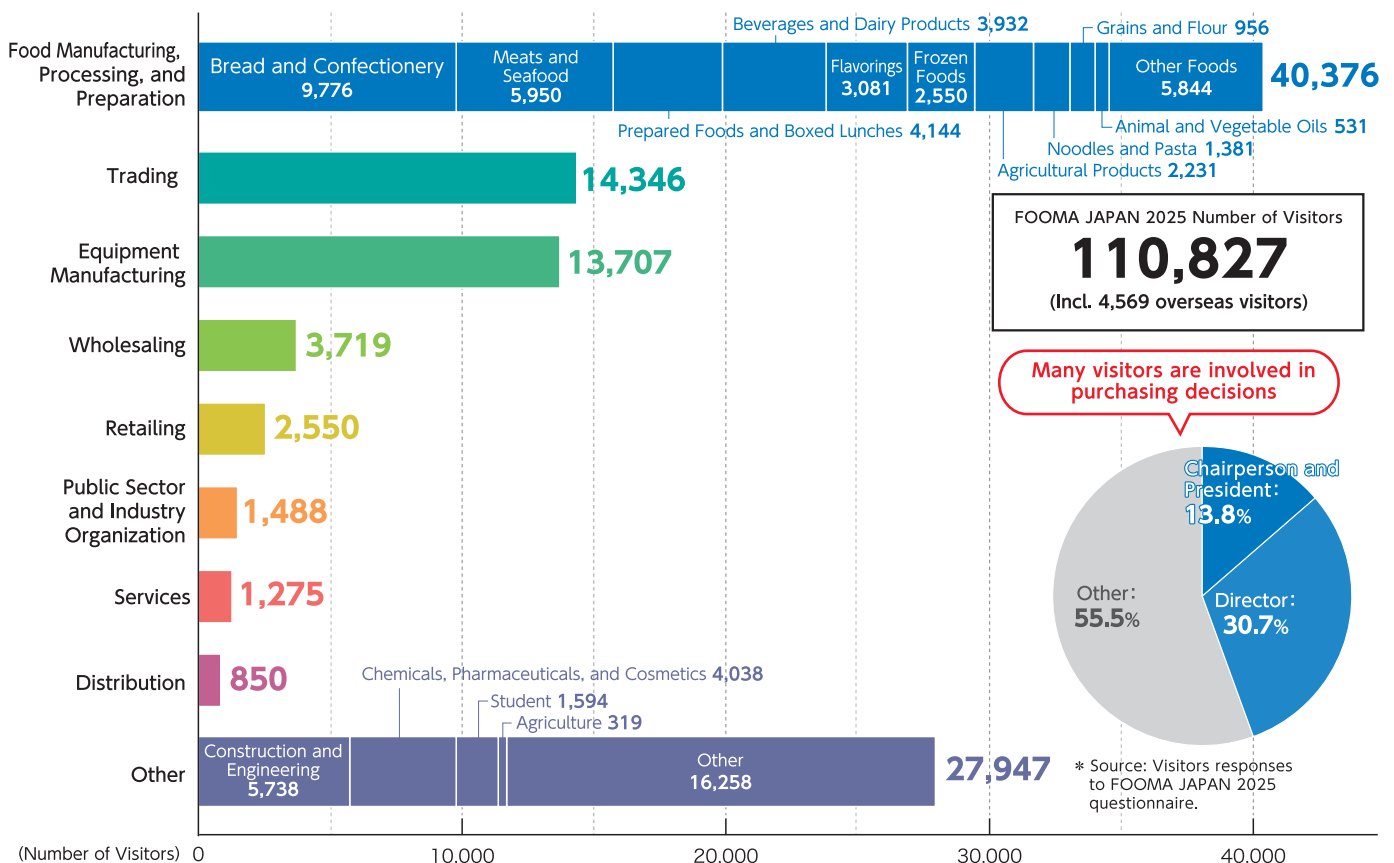
Experience cutting-edge technologies and fresh insights—  
solutions for the next generation.

FOOMA JAPAN 2026 ignites transformation.

This is where new value begins.

## The Central Hub of Food's Future—Where Every Sector of the Industry Comes Together

### [Visitor Numbers by Business Sectors]





## Yukio Okawara

The Japan Food Machinery  
Manufacturers' Association  
Chairperson

The Japan Food Machinery Manufacturers' Association has been leading the development of the food machinery industry. Its largest project of all is the organizing of FOOMA JAPAN.

The 49th FOOMA JAPAN 2026 will be held from Tuesday, June 2 through Friday, June 5, 2026 at Tokyo Big Sight, on the theme "The Shift is On."

Currently, the food industry is facing various challenges such as labor shortages and securing workforces due to the declining population and market changes, as well as productivity improvement, labor-saving and automation, food globalization, reducing food waste, and lessening the burden on the global environment.

For the food machinery industry to envision a sustainable future and maintain its industrial foundation, it needs to perceive the current food environment as a "turning point," grasp and analyze the trends in the food industry accurately, further promote technological innovation including automation and labor-saving measures, and play a role in creating a new stage for the food industry.

The theme of the event reflects the recognition that "the food industry has entered a phase aiming for further development." FOOMA JAPAN 2026, meanwhile, sensing this change, expresses the organizers' determination to utilize it as a real crossroads to guide the growth of the food machinery industry.

While firmly maintaining "food safety and security," this exhibition will actively strive for the realization of a sustainable society, along with the display of innovative and cutting-edge technologies, products, and services such as AI and robots.

We, the organizers, are determined to unite as one to contribute even more to the steady development of the food machinery industry than ever before. We look forward to participation by many of you in FOOMA JAPAN 2026.



## Minoru Onoe

FOOMA JAPAN 2026  
Exhibition Committee  
Chairperson

FOOMA JAPAN continues to evolve as one of the world's largest comprehensive exhibitions for food processing, covering all areas of food production, and bringing together the latest technologies and knowledge. At the 2025 exhibition, which had a record 1,007 exhibitors, the number of visitors during the event exceeded 110,000, and it manifested into a place co-creating the "future of food processing" with over 5,000 diverse solutions on offer.

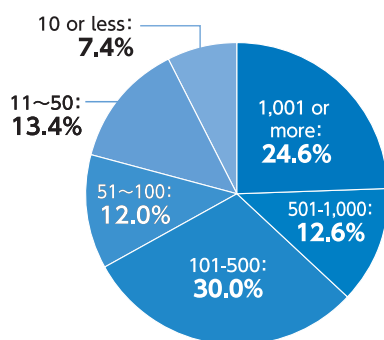
FOOMA JAPAN 2026 will face the ongoing changes in the industry head-on under the theme "The Shift is On." Automation and labor-saving, environmental considerations, the evolution of food tech, and the reevaluation of work styles are all interconnected movements that are forming new trends. Recognizing and responding to the interconnectivity of these changes will be the key to future competitiveness.

This exhibition will focus on both the "changing scene" and the "unchanging essence," serving as a place for exhibitors and visitors to discover and create the "next standard" together. For exhibitors, it will be a valuable opportunity that goes beyond promoting products and technologies, deeply connecting with the challenges and needs of the current scene; while for visitors, it will be a real experience to encounter the options for the next generation.

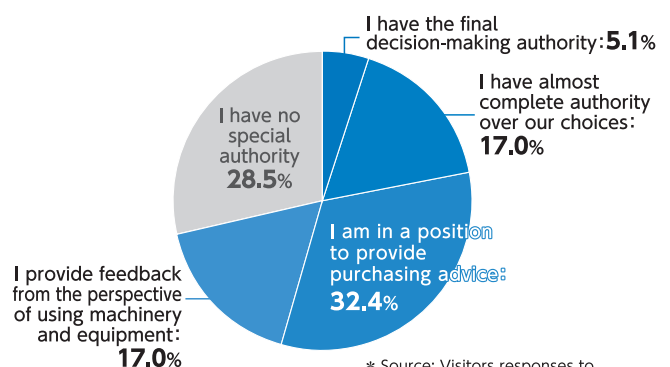
We will do our utmost in all aspects of planning and operation to ensure that your exhibition becomes a "starting point for change" demonstrating new value. Please consider exhibiting at FOOMA JAPAN 2026 as a place to paint the future of the food processing industry together. We sincerely look forward to your participation.

## Fostering Encounters That Drive Business

### Company Size (by Number of Employees)



### Position of Visitors



\* Source: Visitors responses to FOOMA JAPAN 2025 questionnaire.

## Expand Your Opportunities at FOOMA JAPAN

Celebrating outstanding food machinery and equipment

### The 5th FOOMA Award 2026

- Boost your visibility across the food industry and unlock new business leads
- Award-winning products gain widespread media exposure and high promotional impact



Showcase your solutions directly to visitors

### Exhibitor Presentation Seminars

- Deliver effective presentations in a seminar setting.
- Gain broad exposure through various promotional channels.
- Continue to share your message after the show through archived on-demand distribution.



Each session is 45 minutes  
(fee required)

Co-creating the future standard of food

### Startup Zone

- An ideal platform for startups established within the past 9 years to showcase cutting-edge technologies and services.
- Connects startups with co-creation and collaboration partners.



Connect seamlessly with visitors and accelerate your sales activities

### FOOMA ID Reader

- Instantly collect visitor information on-site —effortless one-tap digital business card exchange.
- Send thank-you messages or product catalogs on the spot for immediate follow-up.
- Utilize visitor registration data to develop effective sales strategies.

\* This service is available in Japanese only.



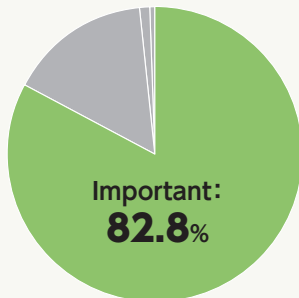
# Exhibitor Feedback

Satisfaction reflected in their voices

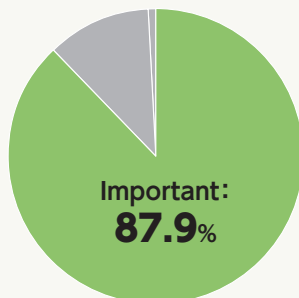


## A Trusted Platform for Business-Driven Exhibiting

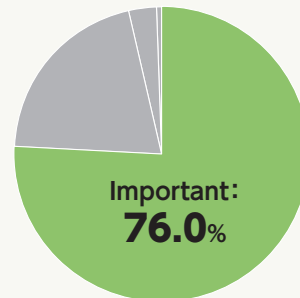
As a platform for business meetings



As a gateway to new customer acquisition

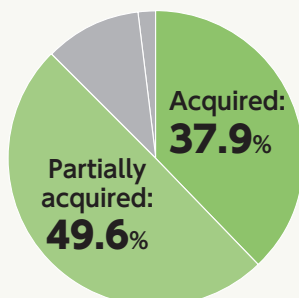


As a place to gather visitor feedback on your products

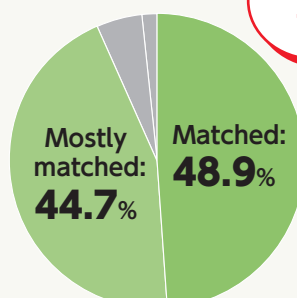


## Connect with your ideal customers with precision

Were you able to acquire new customers?



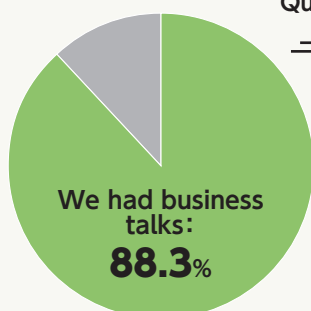
Did the visitor profile match your target market?



Nearly 90% said they met their target customers

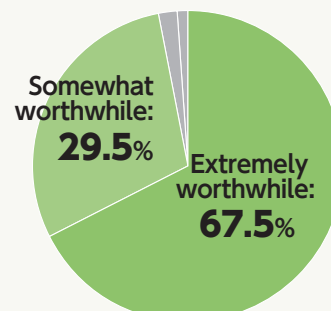
## Numerous business opportunities contributing to sales growth and market expansion

Over 90% of exhibitors engaged in business conversations during the exhibition



Contract signed...7.9%  
Quotations submitted...39.0%  
etc.

Over 90% of exhibitors felt the exhibition was beneficial





# Exhibit Fields

Products, technologies, and services from all fields are eligible for exhibits

Please select the exhibit category most relevant to your products or services

## Food Materials Processing

Mixers, Blenders, Kneading mixers, Hammer mills, Sorters, Granulators, Sifters, Sieves, Dryers, Germicidal equipment, Heat exchangers, Dewatering equipment, Kneaders, Homogenizers, Bag openers

## Food Manufacturing, Processing, and Preparation

### [ Baked Goods and Confectionery ]

Ovens, Mixers, Burners, Molders, Depositors, Dough conditioners, Steamers, Equipment for making and packaging azuki bean-jam products, Coating equipment, Tempering equipment, Slicers, Bread-making lines

### [ Meats and Seafood ]

Slicers, Cutters, Choppers, Dicers, Tenderizers, Mixers, Molders, Sausage and ham fillers, Hamburger molders, Injectors, Stuffers, Tumblers, Fish-processing equipment, Smoking equipment, Ripening chambers

### [ Noodles and Pasta ]

Noodle-making equipment, Instant noodle manufacturing systems, Pasta-making equipment, Equipment for making dumplings, Boilers

### [ Deli and Prepared Foods ]

Ovens, Fryers, Pan fryers, Roasters, Steamers, Burners, Hot blenders, Rice cookers, Molders, Flouring equipment, Sushi makers, Rice-ball molders

### [ Beverages and Dairy Products ]

Beverage manufacturing systems, Filtering equipment, Fruit juice processing equipment, Juicers, Filling equipment, Juice-sterilizing equipment, Concentrators, Emulsifiers

### [ Agricultural Produce ]

Vegetable and fruit washers, Rice polishers, Rice rinsers, Cutters, Slicers, Root-vegetable choppers, Peelers, Corers, Sorters, Equipment for removing foreign objects

### [ Tofu ]

Tofu manufacturing systems, Soymilk manufacturing systems, Deodorizers, Fryers, Equipment for making deep-fried tofu slices, Equipment for making yuba (tofu skin), Equipment for making grilled tofu, Tofu molds, Natto processing equipment

### [ Fermented and Distilled Products ]

Distillation equipment, Compressors, Homogenizers, Emulsifiers, Fermentation tanks, Fermentation room, Equipment for making koji (malted rice)

### [ Other Foods ]

Egg-breaking equipment, Boiled-egg shellers, Oil filter, Oil coating equipment, Food printers, High pressure processing equipment

## Engineering

Plant design, Equipment engineering, HACCP control, Plant factories, RFID, Traceability systems

## Robots, IT, IoT, and Food Tech

Picking robots, Palletizing robots, Collaborative robots, Autonomous mobile robots, Robotic arms and hands, System controllers, IO-Link, AI, IoT/M2M, Software systems for food-processing plants, System integrations, Smart kitchen, Kitchen OS, Food loss system, Alternative food technology, Food data

## Quality Maintenance

Precooling equipment, Cooling and freezing equipment, Freezing equipment, Defreezing equipment, Chillers, Cold-storage equipment, Storage equipment, Ultraviolet and ozone applied equipment, Germicidal equipment, Sterilizing equipment, Air conditioning unit

## Packaging and Filling

Packaging equipment, Filling equipment, Counters, Scales, Binders, Sealer, Ink-jet printers, Other printers, Labelers, Packaging materials

## Storage, Handling, and Logistics

Containers, Conveyors, Belts, Chains, Lifts, Sorters, Conveyance systems, Hoses, Pumps, Tanks

## Measurement, Analysis, and Inspection

Measurement equipment, Analyzers, Inspection equipment, Detectors, Test equipment, Image processing equipment, Sensors, Foreign-object detectors, Removal equipment

## Hygiene

Facility cleaning equipment, Vessel-cleaning equipment, Utensil-cleaning equipment, Functional water-supply equipment, Clean rooms, Sheet shutters, Uniforms, Equipment for detecting and removing foreign material, Insect-repellent equipment, Cleansers, Hygienic materials and equipment

## Environmental Protection, Energy Saving and Recycling

Drainage-processing equipment and technology, Energy-efficiency systems, Processing equipment for food waste, Energy saving equipment and facility, Energy saving technology, Energy saving solution, Composting equipment and systems, Dryers, Recycling equipment, Compactors, Sludge-processing equipment and technology

## Equipment and Components

Boilers, Valves, Couplings, Nozzles, Tanks, Hoses, Motors, Lubricants, Additives, Hot air generating equipment, Membranes and membrane-application equipment, Filters, Flooring materials, Surveillance camera, LED illumination

## Consulting and Intellectual Property

Product development, Hygiene control, Food-processing facilities, Food-product indications, Quality indications, HACCP, Waste disposal, Food safety, Distribution of energy and patent information, Patent transfer, Latest patent disclosure

## Information Services and Industry Organizations

Newspapers, Magazines, Books, Videos, Surveys, Research, and testing, Industry organizations, National government agencies, and local governments

# Visitor Attraction Programs

Proactive campaigns to engage global and domestic visitors



## Joint Programs

- Seminars and Symposiums
- The Academic Plaza
- The Safety and Hygienic Design for Food Processing Machinery Information Corner
- Networking Events



## Global and domestic promotional activities

- **Official Website**  
Available in Japanese, English, and Chinese, the official website provides the latest updates. It features exhibitor profiles and product highlights to strongly support booth traffic before the exhibition.
- **FOOMA App**
- **Email Newsletter**  
Regularly disseminate information about seminars and exhibitors, accurately reaching over 240,000 readers. (Total number of deliveries in 2025: 3,158,344 / Number of subscribers: 246,700)
- **Advertising / PR**  
Advertisements, banners, and articles will be published in economic and industrial magazines, specialized newspapers and magazines, and specialized digital media that are highly relevant to visitors.
- **Distribution of Exhibition Brochures**  
Exhibition brochures are sent to domestic food manufacturers, key industry professionals, and overseas industry associations.
- **Press Conference**  
Held in early April for media representatives.
- **PR at Other Related Exhibitions**
- **SNS Promotion**  
Delivering updates through video-centered content across multiple SNS channels. Followers are steadily increasing.

YouTube channel  
"FOOMA JAPAN ch."  
(Subscribers: 68,100)



Official Instagram account  
for Japan  
"foomajapan\_official"

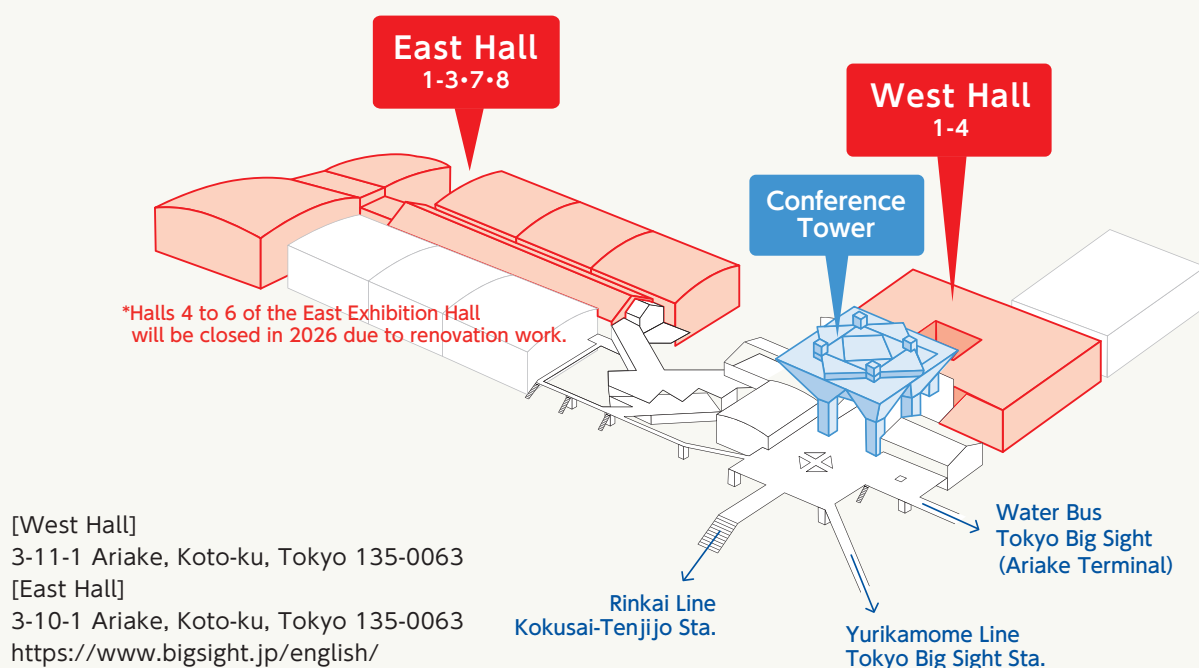


Official Instagram account  
for overseas  
"foomajapan\_global"





**FOOMA JAPAN 2026 will be held**  
**at Tokyo Big Sight West Exhibition Hall 1-4 and East Exhibition Hall 1-3, 7, and 8.**  
Tokyo Big Sight East Exhibition Halls 4-6 will be closed due to renovation work.



The exhibition area will be approximately the same as in 2025

## Schedule to FOOMA JAPAN

2025	October	<b>Application closing date:</b> <b>Until 23:59:59 on Monday, October 20, 2025 (JST)</b> Please fill in the designated online application form.
	December	<b>Exhibit Application Acceptance Notice: Scheduled for early December</b> The Secretariat will issue an "Exhibit Application Acceptance Notice." Your participation will be officially confirmed upon receipt of this document.
2026	January	<b>Deadline of payment of the exhibition fee: Friday, January 30, 2026</b>
	February	<b>On-demand Exhibitor Orientation: Scheduled for mid-February</b> The Secretariat will distribute the floor plan and other essential materials, including the exhibitor manual, schedule, application guidelines for services, and information on booth construction items—all necessary for exhibit preparation.
	March ~ May	<b>Visitor promotion and exhibit preparation</b> Please carry out promotional activities to invite your target customers to visit your booth. In addition, please proceed with the design of your booth and apply for various services and construction equipment as necessary. <small>*The Secretariat provides various package booth plans and optional items (chargeable) to support exhibitors in their preparation. Please consult with the Secretariat at a later date.</small>
	June	<b>FOOMA JAPAN 2026 Tuesday, June 2 – Friday, June 5</b>

# FOOMA JAPAN 2026 in Brief

When	10 a.m. to 5 p.m., June 2 (Tuesday) to 5 (Friday), 2026
Where	Tokyo Big Sight West Hall 1-4/ East Hall 1-3, 7 and 8
Theme	The Shift is On.
Organizer	The Japan Food Machinery Manufacturers' Association
Cooperation	52 food-related industry organizations (scheduled)

## Access



Train	
<b>[Yurikamome Line]</b>	
Shimbashi Sta. (JR, Tokyo Metro)	about 22 minutes
Toyosu Sta. (Tokyo Metro)	about 8 minutes
<b>[Rinkai Line]</b>	
Shinkiba Sta. (JR, Tokyo Metro)	about 5 minutes
Osaki Sta. (JR)	about 14 minutes
Bus	
<b>[BRT]</b>	
Shimbashi Sta. (JR, Tokyo Metro)	about 17 minutes
<b>[Toei Bus]</b>	
Tokyo Sta. (JR, Tokyo Metro)	about 40 minutes
Monzennakacho (Tokyo Metro)	about 35 minutes
<b>[JR Bus Kanto]</b> (JR, Tokyo Metro)	
Tokyo Sta., Yaesu South Exit	about 30 minutes
Limousine Bus	
Narita Airport	about 80 minutes
Haneda Airport	about 25 minutes

Tokyo Big Sight

For further  
information

## FOOMA JAPAN Secretariat

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