

Participation Guide

THANKS
50th

**CREATE
THE
FUTURE
WITH
FOOMA!**

The World's Leading Food Processing Expo

FOOMA **2027**
JAPAN FOOD PROCESSING
TECHNOLOGY EXPO

Tokyo
Big Sight

Organized by : The Japan Food Machinery Manufacturers' Association

June **8** **Tue.** **11** **Fri.** 10 a.m.
5 p.m.

CREATE THE FUTURE WITH FOOMA!

Bringing together every field of food processing,
where technology, people, and ideas converge to create fresh value and business.
New connections and challenges open up possibilities for the future of the food industry.

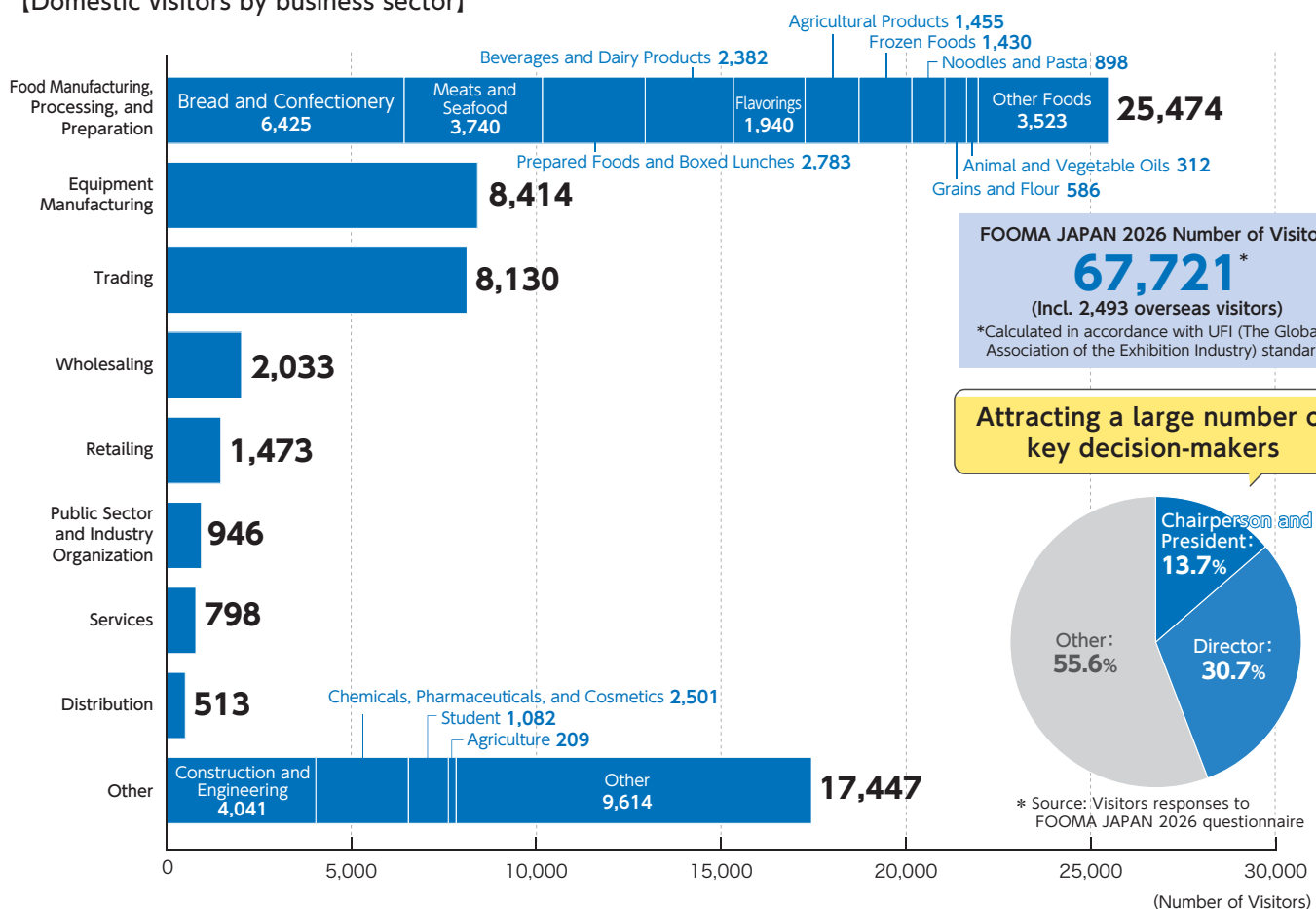
The food industry is evolving beyond change.
Together, we create the future of food.

THANKS
50th

Thanks to your continued support, FOOMA JAPAN will celebrate its 50th edition in 2027. Transforming our gratitude into the driving force for the future, FOOMA JAPAN will continue to be a place where we come together to create the future of food.

Bringing together every area of food processing to create business opportunities and shape the future of food

[Domestic visitors by business sector]





Yukio Okawara

The Japan Food Machinery Manufacturers' Association
Chairperson

FOOMA JAPAN is the largest project undertaken by the Japan Food Machinery Manufacturers' Association. Since the first edition in 1978, it has continued to evolve as a place where technology, equipment, and information related to food processing gather, and 2027 will mark the milestone of its 50th edition. I would like to express my sincere gratitude for the generous support of the exhibitors, visitors, all those involved, and the organizations that have provided their support and sponsorship, who have endorsed the role that FOOMA JAPAN has played under the philosophy of "contributing to the provision of safe, secure, and abundant food."

Thanks to everyone's support, in 2026 we were able to hold a highly successful event, with a record-breaking 1,056 exhibitors and many visitors from both Japan and abroad. With an array of cutting-edge food machinery and processing equipment gathered in one place, and technological innovations in food processing, including the use of AI, being showcased throughout, this exhibition has solidified its position as truly one of the world's leading international food processing exhibitions.

FOOMA JAPAN 2027 will build upon the strong foundation of the achievements accumulated over its long history and serve as a starting point towards the 100th edition, aiming to be an exhibition where we create the future together with our exhibitors.

At this exhibition, we aim to respond to the growing social expectations surrounding the food industry as the nation begins to take action toward the future of food, while also supporting ambitious companies that aspire to compete on a global scale. We sincerely hope that all exhibitors will take this opportunity to showcase a world-class "future created by food technology."

We sincerely look forward to the participation of many of you at FOOMA JAPAN 2027.



Junichi Hayashi

FOOMA JAPAN 2027
Exhibition Committee
Chairperson

The theme for the 2027 edition of FOOMA JAPAN, which has continued to evolve into the world's leading comprehensive food processing exhibition, will be "CREATE THE FUTURE WITH FOOMA!"

To mark the 50th edition of the exhibition, and in order to further evolve towards the future, we have infused this theme with our strong determination to aim for an exhibition where exhibitors, visitors, and the organizers come together as one to "create the future of food together."

Today, Japanese food innovation is entering a new stage. In Japan, food processors are collaborating with partners such as universities and government agencies across the country to create new products, sales channels, and brands that utilize local ingredients and food technology. Meanwhile, food tech has been positioned as one of the strategic areas in Japan's growth strategy, and efforts to co-create technologies across companies and industries have begun.

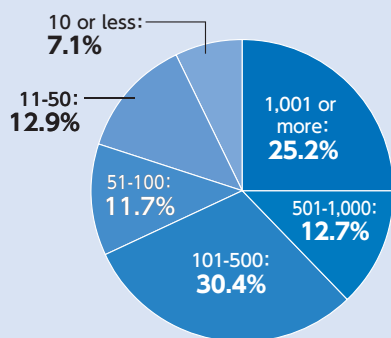
Therefore, looking 50 years ahead into the future of food, we are committed to making FOOMA JAPAN 2027 a platform for solving challenges and creating new solutions for the next generation, enabling exhibitors and visitors to create the future together.

Participating at FOOMA JAPAN will not only be an excellent opportunity to widely showcase your company's superior technologies and products, but also to open up new possibilities in the food industry and create future markets. As FOOMA JAPAN celebrates its 50th edition, we will do our utmost to ensure that exhibitors can achieve the greatest possible results, with the exhibition serving as a starting point for creating innovation in the future of food processing.

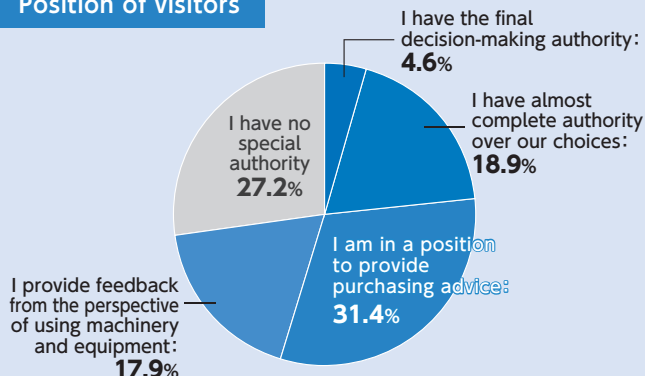
We sincerely look forward to your active participation as exhibitors.

Creating encounters that lead to new business opportunities

Company size (by number of employees)



Position of visitors



* Source: Visitors responses to FOOMA JAPAN 2026 questionnaire

Expand your opportunities at FOOMA JAPAN

Recognizing outstanding food processing machinery and equipment

The 6th FOOMA Awards 2027

- Showcase your products to the food industry and expand your business opportunities.
- Gain valuable PR exposure through coverage in newspapers and industry media.



A direct way to reach your target audience

Exhibitor Presentation Seminars

- Effectively showcase your products and technologies to highly engaged visitors.
- Reach a wider audience through pre-show promotion in media and newsletters.
- Continue promoting your products and reaching potential customers through archived on-demand distribution.



45 min session
(fee required)

A new challenge in the food industry starts at FOOMA JAPAN

Startup Zone

- A dedicated zone for startups founded within the past nine years seeking to enter the food industry.
- Creating new connections and collaboration opportunities to support startup growth and business development.



Turn visitor connections into business opportunities

FOOMA ID Reader

- Capture visitor information and identify promising leads for follow-up.
- Streamline lead collection and support sales and marketing activities.

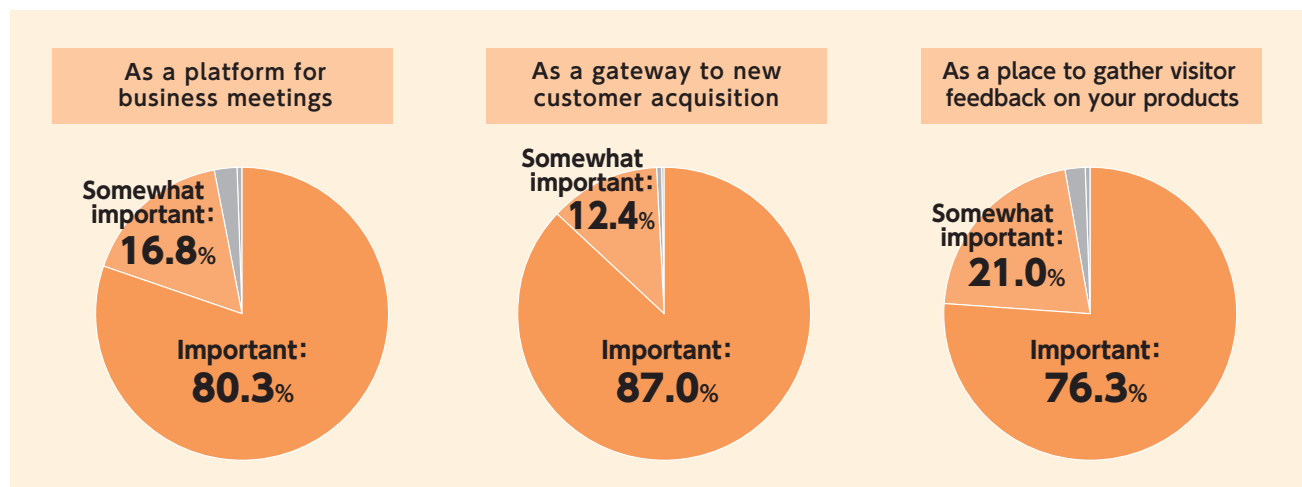
* This service is available in Japanese only.



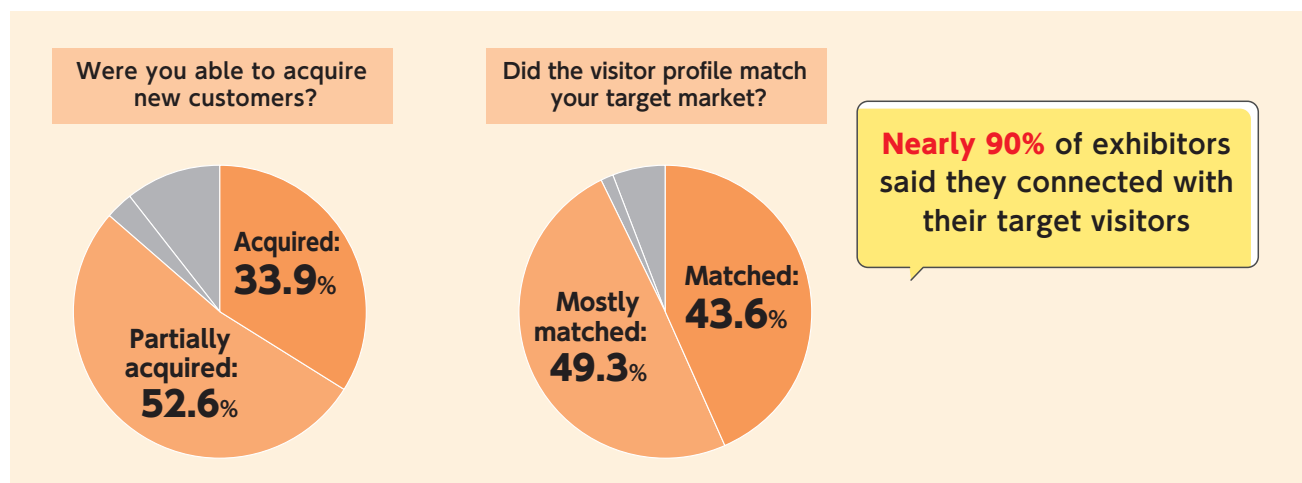
Exhibitor feedback

Exhibitors share how their FOOMA JAPAN experience led to tangible results

Widely recognized as a platform for results-driven business meetings



Connect with key decision-makers who drive business



Abundant business opportunities to expand sales and reach new markets

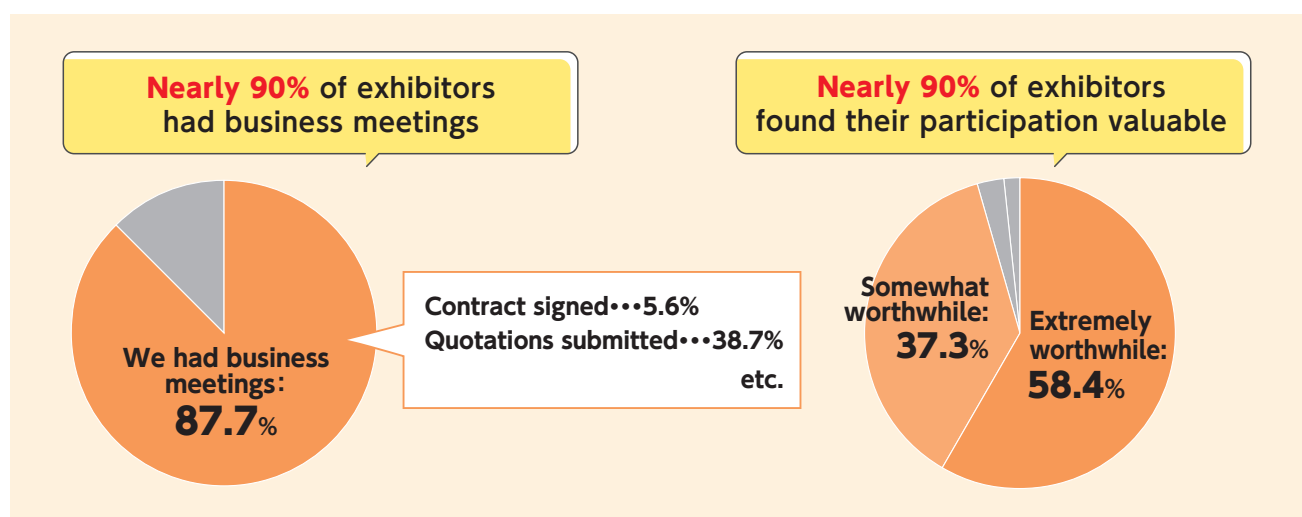


Exhibit fields

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

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

An exhibit category name has changed!

Robots, IT, IoT, and Food Tech



FoodTech, AI, Digital Transformation and Robotics

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
- Academic Plaza
 - Industry-Academia Collaboration Lab –
- Overseas business consultation corner
- Safety and hygienic design for food processing machinery and EHEDG corner
- Networking events



Global and domestic promotional activities

- **Official website**
Available in Japanese, English and Chinese, the official website showcases exhibitor profiles and product highlights to build visitor interest before the exhibition and drive booth visits.
- **FOOMA App**
- **Email newsletters**
Exhibitor products and seminar information are promoted to more than 266,000 subscribers worldwide through multiple email campaigns. (2026 total: 3,667,142 emails delivered)
- **Advertising & PR**
Exhibitor information is promoted through advertisements, banners, and articles in leading business, industry, and specialized digital media.
- **Distribution of exhibition brochures**
The exhibition brochures are sent to food processing companies, key industry professionals in Japan, and overseas industry associations.
- **Press conference**
A press conference is held in early April for specialized food industry media.
- **News releases**
Multiple news releases are distributed before the event to more than 300 domestic and 600 international specialized media outlets.
- **Social media promotion**
The latest information is shared worldwide through social media, featuring videos that showcase the technology and strengths of food processing machinery.



Media coverage in Japan and abroad



Featured on TV news programs

YouTube channel "FOOMA JAPAN ch."
(122,000 subscribers)



Official Instagram account for Japan
"foomajapan_official"

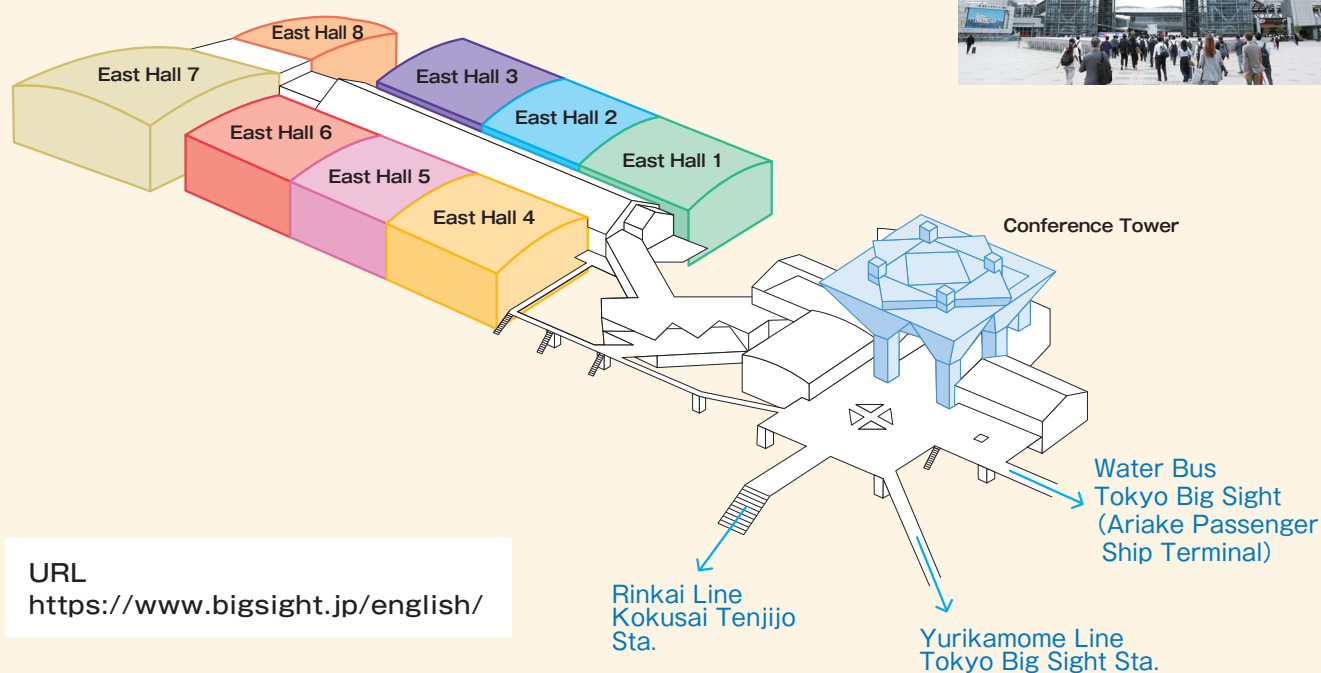
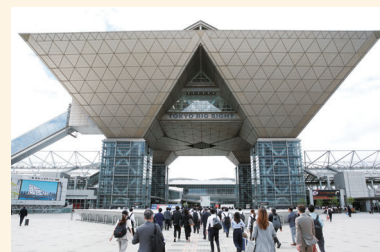


Official Instagram account for overseas
"foomajapan_global"



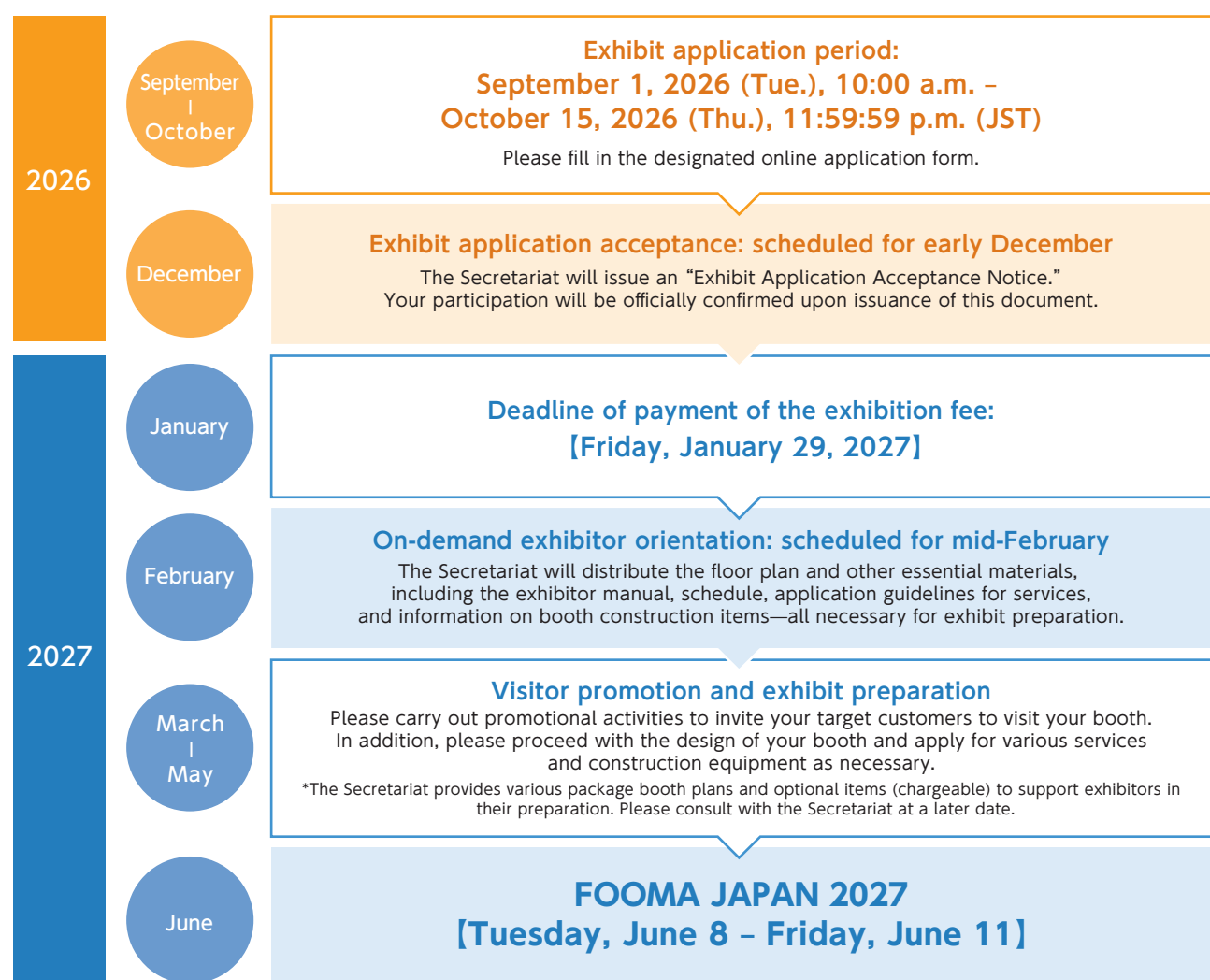
[Venue]

Tokyo Big Sight / East Hall 1-8 Map



URL
<https://www.bigsight.jp/english/>

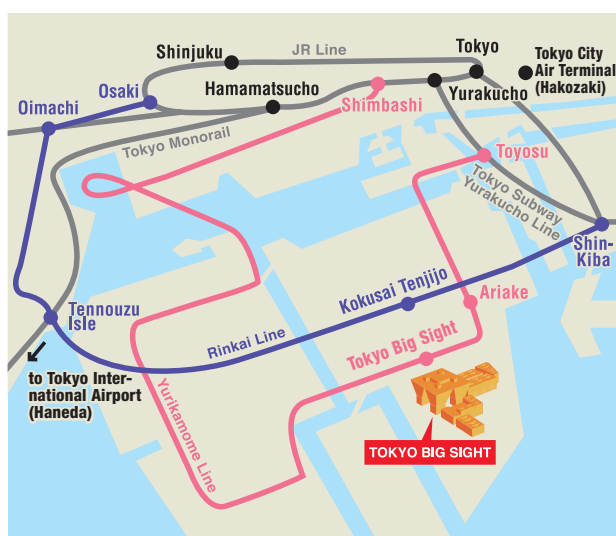
Schedule to FOOMA JAPAN



FOOMA JAPAN 2027 in Brief

When	10 a.m. to 5 p.m., June 8 (Tuesday) to 11 (Friday), 2027
Where	Tokyo Big Sight East Hall 1-8
Theme	CREATE THE FUTURE WITH FOOMA!
Organizer	The Japan Food Machinery Manufacturers' Association
Cooperation	52 food-related industry organizations (scheduled)

Access



Train

[Yurikamome Line]

Shimbashi Sta. (JR, Tokyo Metro)about 23 minutes
 Toyosu Sta. (Tokyo Metro)about 9 minutes

[Rinkai Line]

Shinkiba Sta. (JR, Tokyo Metro)about 5 minutes
 Osaki Sta. (JR)about 14 minutes

Bus

[BRT]

Shimbashi Sta. (JR, Tokyo Metro)about 17 minutes

[Toei Bus]

Tokyo Sta. (JR, Tokyo Metro)about 40 minutes
 Monzennakacho (Tokyo Metro)about 35 minutes

[JR Bus Kanto] (JR, Tokyo Metro)

Tokyo Sta., Yaesu South Exitabout 35 minutes

Limousine Bus

Narita Airportabout 80 minutes

Haneda Airportabout 25 minutes

About a 3-minute walk from the station

Tokyo Big Sight Sta.

About a 7-minute walk from the station

Kokusai Tenjijo Sta.

About a 3-minute walk from the hotel

Tokyo Bay Ariake Washington Hotel

Tokyo Big Sight

For further
information

FOOMA JAPAN Secretariat

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