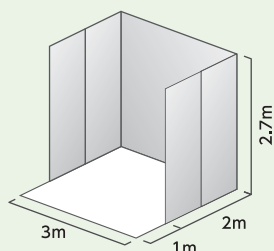


Booth

Standard Booth:

9sqms, 3m (W) × 3m (D) × 2.7m (H) / Booth

- Single
- Double (4 booths or more)
- Island (12 booths or more)
- <Packaged Equipments>
- Side and back panels



*FSJ Management Office reserves the right to decide booth allocation taking the following into consideration: the type and scale of exhibits, demonstration plans, application date, etc.

Fees & Payment

1) Exhibit Space Fee (Unit Price)

Standard

1 – 3 booths	JPY 378,000 / booth
4 booths or more	JPY 345,600 / booth

*Japanese 8% consumption tax is included.

Corner Booth Reservation

A corner booth can be reserved with additional fee.

JPY 108,000 (8% Japanese consumption tax is included)

* Fee is same regardless of the number of booths applied.
* A corner booth is provided for four or more booth space in principle without this reservation fee.
* Without corner booth reservation, location will be allotted based on the booth size and date of application.

2) Application Deadline

Application Deadline: May 31, 2019

3) Payment Deadline

Payment Deadline : June 28, 2019

4) Payment Procedure

The management office will issue an invoice after confirming the application form. Applicants must complete payment to the account informed below by June 28, 2019.

[Bank Account Information]

A/C Name : **FOOD SAFETY JAPAN Management Office**
A/C Number : 2928114
Name of Bank : Mizuho Bank, Ltd.
Name of Branch : Shinbashi Branch
SWIFT Code : MHCBJPJT

*Bank Charge is to be paid by the applicant additionally.
(Chargeable JPY 10,000 for each bank remittance.)

5) Exhibit Space Fee Includes:

- ① Booth space
- ② Back & side panels (not for corner booth)
- ③ Exhibitor name on floor map and official website
- ④ Invitation tickets (the quantity of tickets are limited based on the booth space)
- ⑤ Operation and promotion expenses including official website and floor map

6) Exhibit space fee does NOT include:

- ① Additional booth decoration and operation expenses
- ② Installation and usage fees of electricity, plumbing, gas, etc.
- ③ Damage insurance for the exhibits, etc.
- ④ Expenses for injuries arising during exhibition or while transporting equipments, etc.
- ⑤ Renovating exhibits and decorations, etc. required by regulations and exhibition rules.
- ⑥ Other expenses not mentioned at Booth Type.

7) Cancellation of Application

In case an applicant needs to cancel, the application may be withdrawn with the following charge. (Cancellation request must be submitted in a form of writing.)

Date of Cancellation (in writing)	Cancellation Fee
Before June 28, 2019.	50% of total exhibit space fee
On and after June 29, 2019.	100% of total exhibit space fee

Application Procedure

1) How to Apply

Please fill out the application form and submit to:

FSJ Management Office

Within ATEX Co., Ltd. 4F. Daido Seimei Kasumigaseki Bldg.,
1-4-2 Kasumigaseki, Chiyoda-ku, Tokyo 100-0013, Japan
Phone : +81-3-3503-7827 Fax : +81-3-3503-7620
Email: office@f-sys.info

2) Withhold or Rejection of Application

The application will be withheld or rejected by the management office in case it deems the planned exhibit(s) is not suitable for the exhibition.

3) Other

Exhibit manual and floor layout plan will be released in the end of July.

Schedule & Contact Us

December 2018	Application starts
May 31	Application deadline
July	Distribution of exhibitor manual & Release of floor plan
September 9&10	Move-in & Setup
September 11-13	Exhibition opens

FSJ Management Office

Within ATEX Co., Ltd. 4F., Daido Seimei Kasumigaseki Bldg.,
1-4-2 Kasumigaseki, Chiyoda-ku, Tokyo 100-0013, Japan

TEL: +81-3-3503-7827 FAX: +81-3-3503-7620

Email: office@f-sys.info

www.f-sys.info

FOOD SAFETY JAPAN

Guide to Exhibit

FOOD SAFETY JAPAN 2019

Sep. 11, wed. - Sep. 13, Fri.,
Tokyo Big Sight Aomi Halls

Organizer : Japan Food Industry Association / Japan Food Hygiene Association
Co-Organizer : ATEX Co., Ltd.
Sponsors (Expected) : Ministry of Health, Labour and Welfare
Ministry of Economy, Trade and Industry (Expected)

www.f-sys.info



《An exhibition specializing in offering ways for food safety and security!》

Suggestion for Food Safety

Measures to prevent contamination Food Defense

Insecticide and rat poison Norovirus Food labeling

You can propose to food experts with some problems.



Approach to Quality Control Section

A number of managers who had visited past FSJ relate sections of food companies such as quality management and production. FSJ is proudly evaluated from the past exhibitors as "All visitors were our targets," "cannot be more effectively." FSJ, where professionals with food safety problems visit, helps your business in Japan expand.



Attractive Seminars

Seminars designed to attract visitors will be offered, by inviting the general manager of the quality assurance department of a leading food maker, for instance. Through a program that covers the industry's latest cases and initiatives, the seminars will meet the needs of visitors.



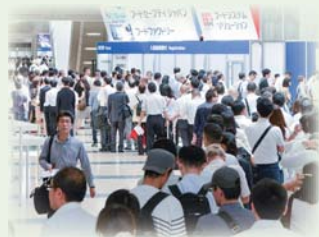
Number of Visitors & Breakdown Analysis (2018)

Sep.26,wed. - 28,Fri., 2018

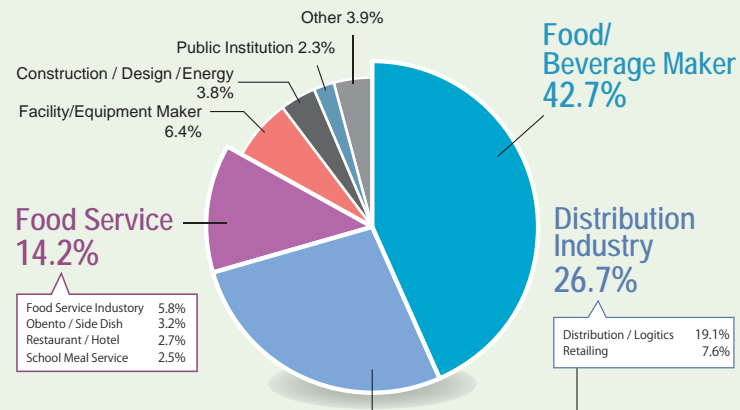
Number of Visitors

46,085

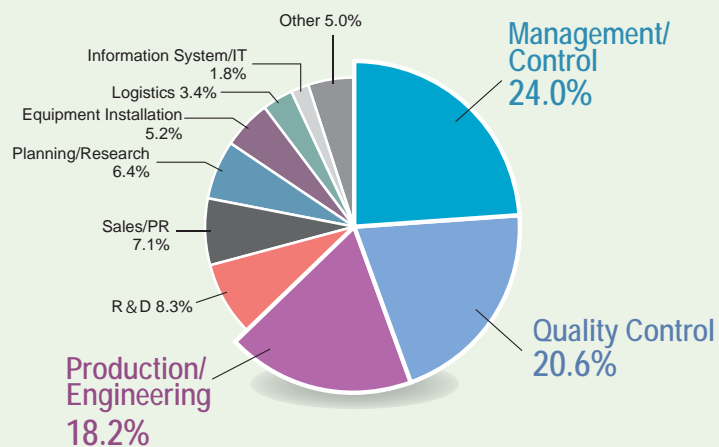
(incl. Visitors of co-located show)



Business Category



Job Category



Target Exhibits

Support equipment for Food hygiene

- ◆ Detector & Removal system
- ◆ Temperature & Bacteria control system
- ◆ Cleaning equipment
- ◆ Measures for insect
- ◆ Air shower / Sticky mat
- ◆ Compatible products for HACCP etc

Hygiene materials

- ◆ Uniform, apron, mask, gloves, cap & shoes
- ◆ Cleaning supplies & Tool (brush, sponge etc)
- ◆ Antibacterial materials, Consumable things etc

Sanitary equipment

- ◆ Valve / Fitting / Nozzle
- ◆ Piping / Pump
- ◆ Handle / Knob etc

Food Defense

- ◆ Access control system
- ◆ Surveillance camera
- ◆ ICT
- ◆ Food traceability etc

Washing and Sterilization

- ◆ Detergent / Fungicide
- ◆ Electrolyzed water, Ozone water, Hypochlorous acid water
- ◆ Mold countermeasure
- ◆ Hand washing products etc

Inspection & Analysis

- ◆ Analytical instruments, kit & service
- ◆ Data logger & Thermometer
- ◆ Members of association of registered inspection agency on food hygiene
- ◆ Print inspection machine etc

Safety measures for employees and environmental improvement

- ◆ Fatigue-reducing clothes and flooring materials
- ◆ Energy savings in cleaning and inspection
- ◆ Measures for heat
- ◆ Measures for cold
- ◆ Danger detection education
- ◆ Support for HACCP system building, and cloud computing services for factories etc

Target Visitors

Food Manufacturing

- Meat processing
- Seafood processing
- Dairy Products
- Milling
- Bread & pastry
- Seasoning
- Noodles
- Frozen food
- Beverage etc

Food wholesaler & Distribution

- Processed food
- Fresh
- Vegetable and fruit
- Refrigerated
- Ingredient etc

Retail & Food service

- Supermarket
- GMS
- CVS
- Process center
- Department store
- Franchised restaurant
- Restaurant
- Hotel etc