FOOMA JAPAN Newsletter

For Immediate Release May.28, 2025

The World Meets Japan's Leading Food Tech at FOOMA JAPAN 2025

Explore the innovation driving the global rise of Japanese food at the world's largest food machinery expo



As global attention to the Japanese food business grows worldwide, international events featuring food and technology are increasing, and interest in Japanese "food" and "monozukuri(craftmanship)" is expanding. This event is being held for the 48th time, and FOOMA JAPAN 2025 will take place at Tokyo Big Sight for 4 days from June 10 (Tuesday) to 13 (Friday), 2025.

FOOMA JAPAN is attracting attention as a valuable venue for overseas companies considering entry into the Japanese food business and for food, beverage, and food-related businesses aiming to expand overseas, to actually see and learn about the latest manufacturing technologies and machinery. 113,777 people, the largest number ever, will visit the show in

2024. FOOMA JAPAN was highly acclaimed by many visitors as "the only place where visitors can compare and examine equipment and solutions related to Japanese food at once. For food business professionals around the world, the event is becoming increasingly important as a foothold for understanding the Japanese food business and building strategies.

Sushi and fried rice made by robots! A large gathering of robots that support Japanese food products





Japanese food such as sushi, rice balls, ramen, curry, and gyoza are now popular in many countries. Interest in the Japanese food business overseas is growing year by year, and a new movement in the food business is emerging!

At FOOMA JAPAN, many manufacturing machines that support the production of "Japanese food" will be exhibited. In addition to sushi robots and rice serving machines, there will also be automatic cooking robots for mass production of fried rice, stir-fried dishes, Chinese side dishes, and boxed meals, as well as total solutions for freezing, packaging, inspection, labeling, and quality control to support food factory shipments.

Food products sold in Japanese supermarkets and convenience stores are highly valued overseas for their high quality and wide variety.

FOOMA JAPAN is one of the few trade shows where visitors can experience "real machines in the action" and learn how they are used to produce food products efficiently, safely, in large quantities, and deliciously. FOOMA JAPAN is one of the few exhibitions where visitors can experience "real machines installed in the field," and is a valuable place to learn about the behind-the-scenes of the food industry.



Introducing cutting-edge food processing technologies such as AI, robotics, and 3D printers

At FOOMA JAPAN 2025, under the theme of "Touch FOOMA, Taste the Future," food processing solutions equipped with cutting-edge technologies such as AI, robotics, and IoT will appear one after another. AI for cooking automation, 3D food printers for three-dimensional food molding, and sustainability-conscious manufacturing technologies are just some of the "future technologies" that are beginning to be introduced in the field. In addition to these practical technologies, FOOMA JAPAN 2025 will also present systems that optimize overall production and offer new solutions to social issues such as environmental impact and labor shortages.

Growing Global Interest in Japanese Food and Food Manufacturing Innovation

1: Over 30 Embassies Join Tokyo-Based Programme Co-hosted with UNIDO to Explore Japanese Food Technology Innovations

As part of its global outreach, FOOMA JAPAN 2025 will present the "Embassy Programme," organized in collaboration with the United Nations Industrial Development Organization (UNIDO). This initiative will host embassy representatives from over 30 countries, with strong participation from emerging economies in the Middle East and Africa, for guided tours of the exhibition.

The participating diplomats and government officials will explore how Japanese food processing technologies could support industrial growth and modernize local food systems. In many developing countries, strengthening food supply systems and fostering industrial

growth remain key national priorities—areas where Japanese food machinery is increasingly viewed as a valuable solution.

Interviews with attending ambassadors can be arranged upon request. For scheduling and inquiries, please contact the PR Office in advance.

2: Minister from Royal Thai Embassy to Speak at Seminar on Overseas Market Opportunities

A special seminar on overseas market opportunities will be take place at 1:00 PM on Wednesday, June 11, and will featuring Ms. Kanopporn Chotiparn, Minister of Economic and Investment Affairs at the Royal Thai Embassy. Titled "Thailand: Plenty Opportunity for Food Machinery," the session will highlight prospects for Japanese food machinery manufacturers in the Asian market.

This event, along with growing global interest, highlights the vital role Japanese food manufacturing technology plays in global food systems and industrial development.

FOOMA JAPAN will feature a variety of exhibits that allow visitors to experience the "future of food" in a realistic manner. This is one of the few opportunities to observe how Japanese food is actually made.

We warmly invite you to visit the venue and see it for yourself.

Exhibition Outline

Name: FOOMA JAPAN 2025 FOOD PROCESSING TECHNOLOGY EXPO

Dates: June 10 (Tue.) - 13 (Fri.), 2025, 10:00 - 17:00 (JST)

Venue: Tokyo Big Sight (East Halls 1-8)

Exhibitor scale: 1,007 companies

Organizer: Japan Food Machinery Manufacturers Association

Visitors: 113,777 (actual number in 2024)
Official website: https://www.foomajapan.jp

English website for overseas visitors: https://www.foomajapan.jp/int/

Official YouTube channel: https://www.youtube.com/@foomajapanmovie

Web magazine: https://www.foomajapanplus.jp

Instagram: @FOOMAJAPAN_GLOBAL

Contact for inquiries and media requests

Please note that advance application is required for media coverage of FOOMA JAPAN 2025.. To apply for coverage, please contact the Public Relations Office at the e-mail address below or fill out the application form.

Application form for media coverage *Japanese only

https://forms.gle/Cm9Dr9XYGXkb7tzs7

If submitting an application in Japanese is difficult, applicants may send their application to the PR Office via email.

Contact:

FOOMA JAPAN 2025 Public Relations Office (in Kartz Media Works) contact@kartz.co.jp

*Those wishing to cover FOOMA JAPAN are requested to send an email stating their intent to do so, along with the name of the media outlet, the applicant's name, contact information (email/phone), and the preferred date and time for coverage.