

The fermentation experts



Knowledgeable team: Shingo Fujioi, sales manager; Dr Tapan Mazumder, general manager; Yusuke Hasegawa, sales director; Hideaki Uehara, managing researcher and Dr Yong Jin Chang, managing researcher

Exhibiting at HiE for the first time, the Japanese company Yaegaki is traditionally a rice brewing company known for making sake. Today Yaegaki combines modern and traditional methods of fermentation to produce

a range of health ingredients. These include Evinal, a polyphenol from Japanese wild grapes; Algan, an algae with a β -glucan concentration of 60-70%; Profiber, a rice-resistant protein and dietary fibre valued for

relieving constipation; agaricus fermented mycelia, a β -glucan which helps boost the immune system; fermented agaricus GABA, an amino acid designed to help reduce blood pressure and promote stress relief; a fermented garlic extract used in the prevention of type-II diabetes; and YJK-13, a lactic fermented soybean peptide which is said to be good for constipation relief and boosting the immune system.

Yaegaki also has a range of natural colours – reds, yellows, and blues – made from fermented plant extracts including red rice, sufflower, paprika, marigold, carmine and butterfly pea flower. "Our aim at the show," said Shingo Fujioi, the company's marketing manager, "is to introduce Yaegaki to the world and to the customers of Europe." Visitors wanting to learn more about Yaegaki's offering will find a knowledgeable team of experts on hand to guide them through the company's range of products. **S16**