

# Presentation and exhibition of Yaegaki's original materials "Multi-Grain Koji" and

## "Profiber" at the 5th PPCA (Probiotics and Prebiotics Congress Asia).

Yaegaki Biotechnology, Inc. (Himeji City, Hyogo Prefecture, Japan; President/CEO: Yusuke Hasegawa) made a presentation and exhibited a booth at the 5th PPCA, an international probiotics and prebiotics conference held from 26 to 27 April this year.





(Scene of our conference presentation: around 70 people from various Asian countries attended the presentation.)

#### Yaegaki Biotechnology in the field of probiotics and prebiotics research.

Yaegaki Biotechnology has a 350-year-old sake brewery in its parent company and has conducted screening, cultivation technology research and functional research on useful micro-organisms such as yeast, *koji* mold and lactic acid bacteria. We have demonstrated that the 'enzymes' of *koji* bacteria are useful for improving the intestinal microflora and anti-inflammatory effects (probiotic or postbiotic effects), and have also demonstrated the prebiotic effects of upcycled materials made by re-fermenting sake lees. Usage of these materials is interesting from the point of Sustainable Development Goals (SDGs), as it promotes the production of various short-chain fatty acids (SCFA) from upcycled materials. Our first Asian international presentation was made at the Congress (see photo above).

#### [Presentation title]

"Profiber and Multi-Grain Koji- fermented prebiotic and probiotic materials". *Proceedings* of 5<sup>th</sup> Probiotics and Prebiotics Congress Asia., 2023

Compared to lactic acid bacteria, the health effects of *koji* mold and sake lees two-step-fermented materials are still unknown overseas, and we believe that this conference provided a valuable opportunity for probiotic and prebiotic researchers in Asian countries to recognise their usefulness. During the conference, many researchers from Asian countries visited our booth and expressed their great interest in our materials.

### Overseas development of "Multi-Grain Koji" and "Profiber"

Japan plays a globally advanced role in the academic fields of probiotics and prebiotics, and we would like to develop functional materials using *koji* mold and sake lees, which are unique Japanese materials, overseas and utilise them for the health of people around the world. We presented health benefit evidence of these materials for the first time at this international conference, and would be glad to promote collaboration with overseas companies and universities in the future. If you have any interest or questions regarding this article, please contact us by the email address below.

e-mail: mktgbio.jp@yaegaki.com





(Our booth and the poster presentation area)