We were established in February, 2003 as a Japanese first bio venture company to deal with the production and sales of food. With an aim to promote Hokkaido to become more prosperous area by capitalizing its academic and industrial resources, we conduct business in Hokkaido under the slogan of “to open up bio business”.

We currently produce and sell Natto (fermented soybeans) made of genetically engineered soy beans by traditional fermentation technology of Hokkaido University, Faculty of Agriculture — the achievement of biotechnology. We also developed technology to separate and purify cyclic double sugar, which promote the absorption of calcium, from chicory, the plant of northern area. In Japan, it has been commercialized with collaborative domestic company.

We proceed with expansion of it abroad. Moreover, the studies for development of new functional food-materials are progressive.

Our strengths are the technical competency and network of our technical advisors from Hokkaido University. We aim for the management with a view of collaborative research, product development, and consultation with overseas partners.

Major Product Lines: “Natto no Susume (recommendation of fermented soybeans)” (natto, dried natto, chocolate natto, etc.) and functional oligosaccharide (DFA III, etc.)*

* Lactic acid related substance (on the anvil), feeding inhibition substance (on the anvil)