





















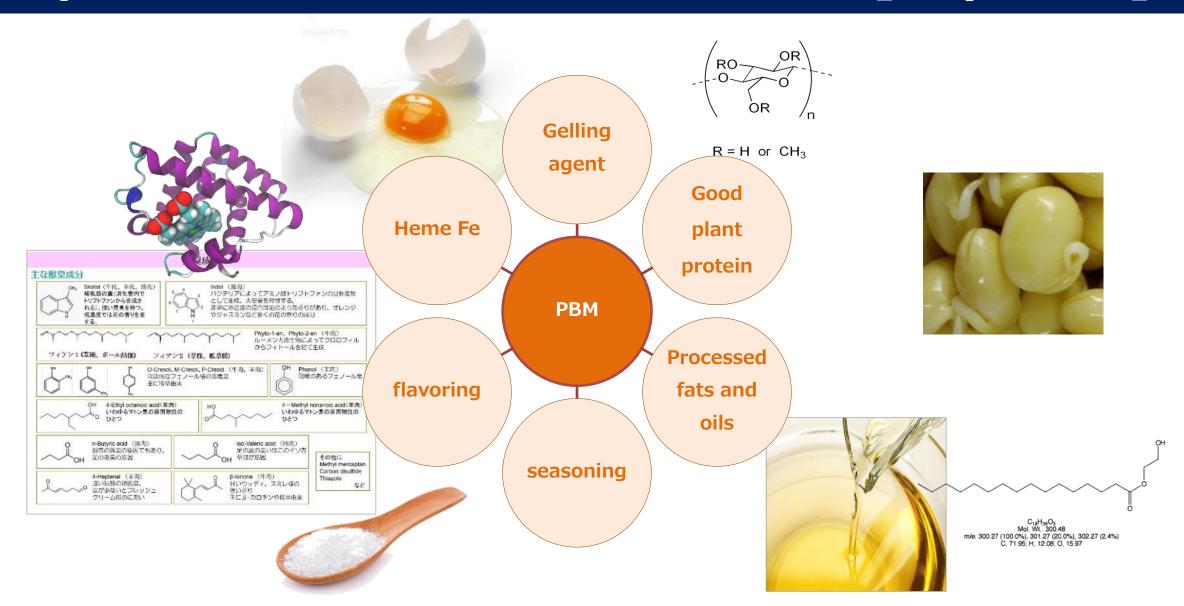




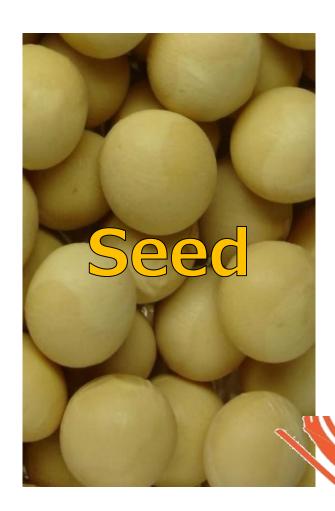


Company name	DAIZ Inc. (Formerly known as DAIZ Energy, Inc.)	
Business Descriptio n	Development, manufacturing and sales of plant-based meat Development, manufacturing and sales of food products that use functional substances derived from soybeans	
Date of Establishm ent	December 1, 2015	
Capital	1,240 million yen (cumulative capital of 3.75 billion yen)	
Shareholders	Founder Kajitsudo Co., Ltd. The Norinchukin Bank Nichirei Foods Inc. Ajinomoto Co., Inc. NIPPON STEEL TRADING CORPORATION Kanematsu Corporation KANEMATSU FOODS CORPORATION ENEOS Innovation Partners LLC. KICHIRI HOLDINGS & Co., Ltd. T.HASEGAWA CO., LTD. Mitsubishi Chemical Holdings Corporation	
Representative	Tsuyoshi Ide (Founder), President and Representative Director	

Japan must not be late Food Tech [Soy Meat]

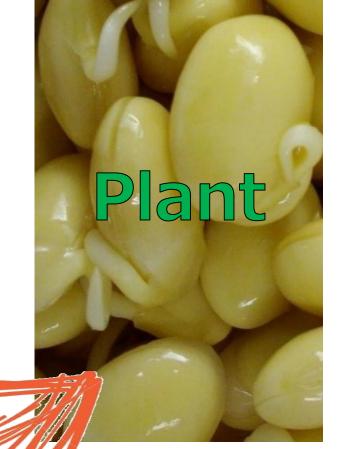


Seed germination platform



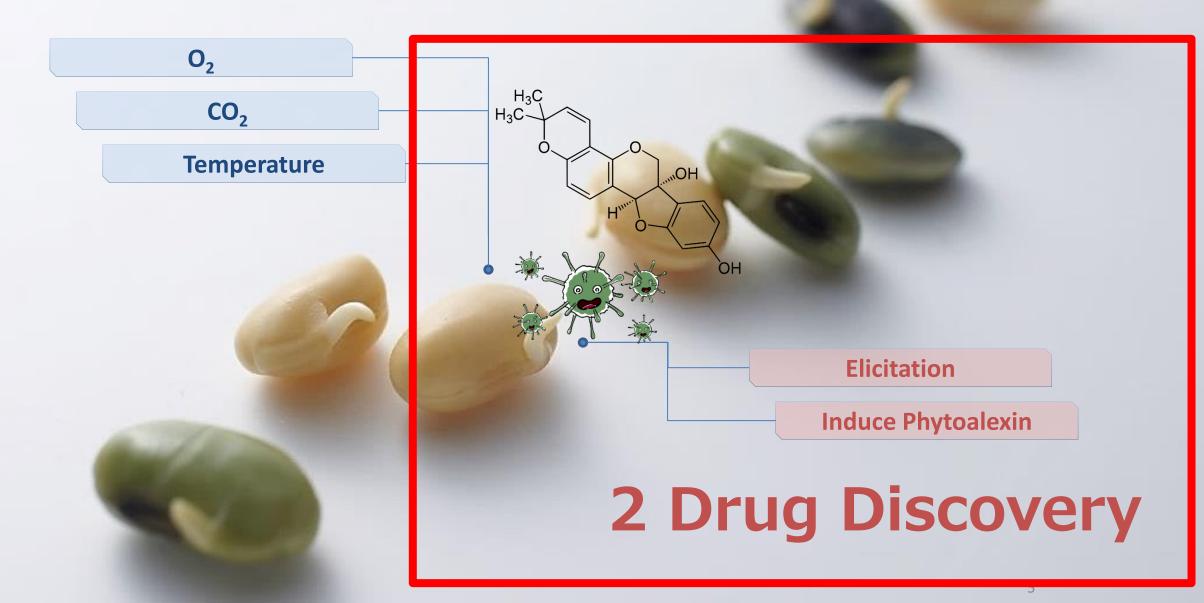
Core technology

(Ochiai germination method)

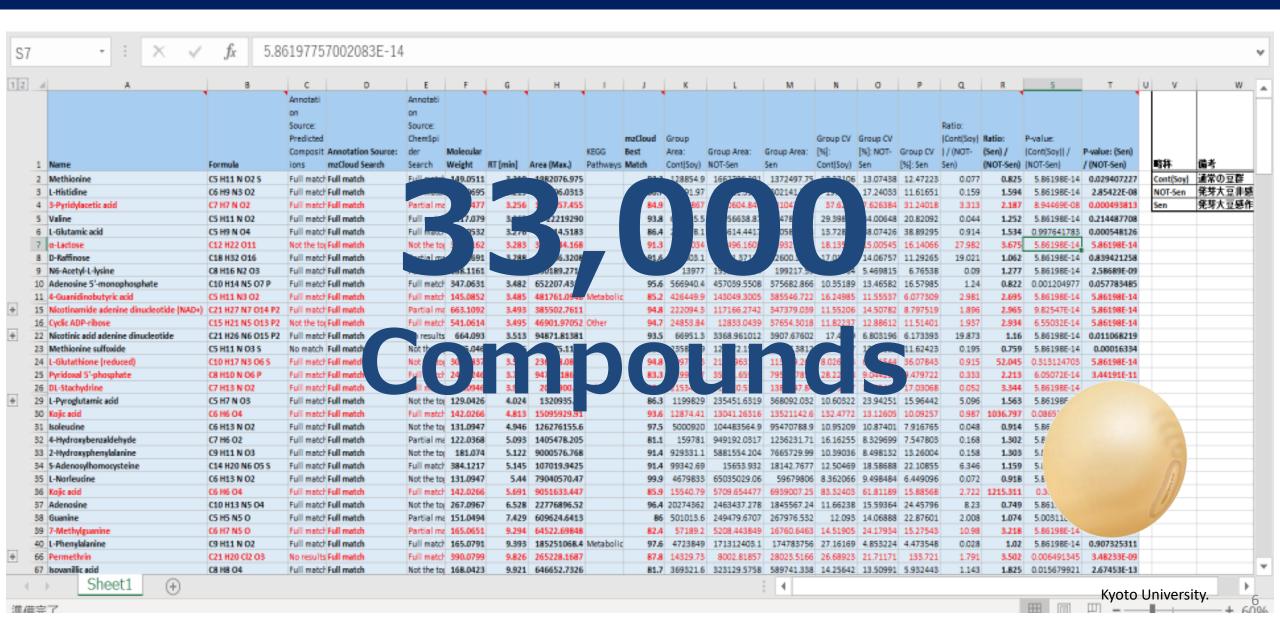


Patented

1 Food Tech



Composition formula of induced secondary metabolites 30,000 compounds



Reagents for cancer research



Nature/ Scientific Reports Published 2018.10.12



SCIENTIFIC REPORTS

Endocrine therapy-resistant breast cancer model cells are inhibited by soybean glyceollin through *Eleanor* non-coding RNA

Authors:

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- #These authors equally contributed to this work.



Published Journal AGRICULTURAL FOOD CHEMISTRY/ PLOS ONE and so on

AGRICULTURAL AND FOOD CHEMISTRY

pubs.acs.org/JAFC Article

Visualization Analysis of Glyceollin Production in Germinating Soybeans by Matrix-Assisted Laser Desorption/Ionization Mass Spectrometric Imaging Technique

Chizumi Abe, Ye Zhang, Kazuhiro Takao, Kuni Sasaki, Koji Ochiai, and Toshiro Matsui*

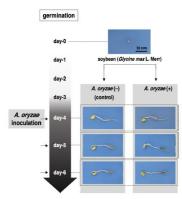


Figure 1. Protocol for A. oryzae inoculation in germinating soybean. The fungus, A. oryzae (0.05 g/g soybean), was inoculated on day 3 of the soybean germination.

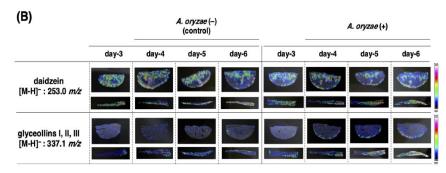


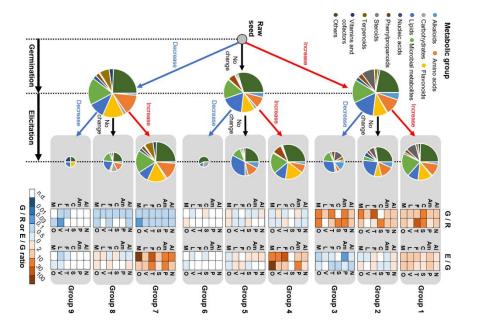
Figure 3. Visualization analysis of glyceollins in A. $\sigma ryzae$ -inoculated soybean seed and root by the MALDI-MS imaging technique. (A) Sectioning of soybean seed and root for MALDI-MS imaging analysis. (B) MALDI-MS imaging analyzes of glyceollins I-III and their precursor, daidzein, in the middle part of the seed and root of soybean inoculated with or without A. $\sigma ryzae$. Daidzein ($[M - H]^-$, 25.10 m/z) were visualized by MALDI-MS imaging in the negative ion-linear mode at a spatial resolution of 100 μ m. Further, 1,5-DAN (10 m/z) mere visualized by MALDI-MS imaging in the negative ion-linear mode at a spatial resolution of 100 μ m. Further, 1,5-DAN (10 m/z) mere visualized by MALDI-MS imaging in the negative ion-linear mode at a spatial resolution of 100 μ m. Further, 1,5-DAN (10 m/z) mere visualized by MALDI-MS imaging in the negative ion-linear mode at a spatial resolution of 100 μ m. Further, 1,5-DAN (10 m/z) were visualized by MALDI-MS imaging in the negative ion-linear mode at a spatial resolution of 100 μ m. Further, 1,5-DAN (10 m/z) were visualized by MALDI-MS imaging in the negative ion-linear mode at a spatial resolution of 100 μ m. Further, 1,5-DAN (10 m/z) were visualized by MALDI-MS imaging in the negative ion-linear mode at a spatial resolution of 100 μ m. Further, 1,5-DAN (10 m/z) were visualized by MALDI-MS imaging in the negative ion-linear mode at a spatial resolution of 100 μ m. Further, 1,5-DAN (10 m/z) were visualized by MALDI-MS imaging analyzes of glyceollins I-III (m/z) were visualized by MALDI-MS imaging analyzes of glyceollins I-III (m/z) were visualized by MALDI-MS imaging analyzes of glyceollins I-III (m/z) were visualized by MALDI-MS imaging analyzes of glyceollins I-III (m/z) were visualized by MALDI-MS imaging analyzes of glyceollins I-III (m/z) were visualized by MALDI-MS imaging analyzes of glyceollins I-III (m/z) were visualized by MALDI-MS imaging analyzes of glyceollins I-III (m/z) were visualized by MALDI-MS imaging analyzes of gl



RESEARCH ARTICLE

Metabolome analysis revealed that soybean– Aspergillus oryzae interaction induced dynamic metabolic and daidzein prenylation changes

Haruya Takahashi ¹, Koji Ochiai², Kuni Sasaki², Atsushi Izumi², Yu Shinyama², Shinsuke Mohri¹, Wataru Nomura^{1,3}, Huei-Fen Jheng^{1,4}, Teruo Kawada^{1,3}, Kazuo Inoue^{1,3}, Tsuvoshi Goto^{1,3}*

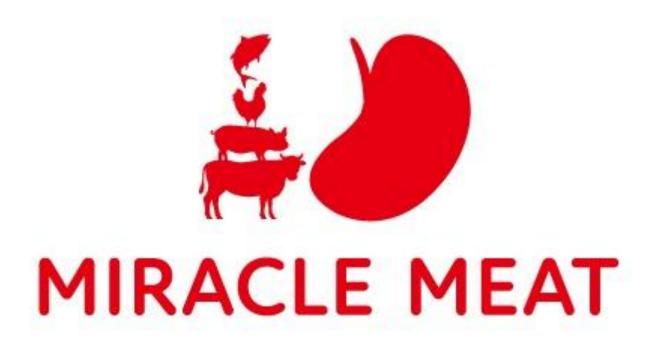


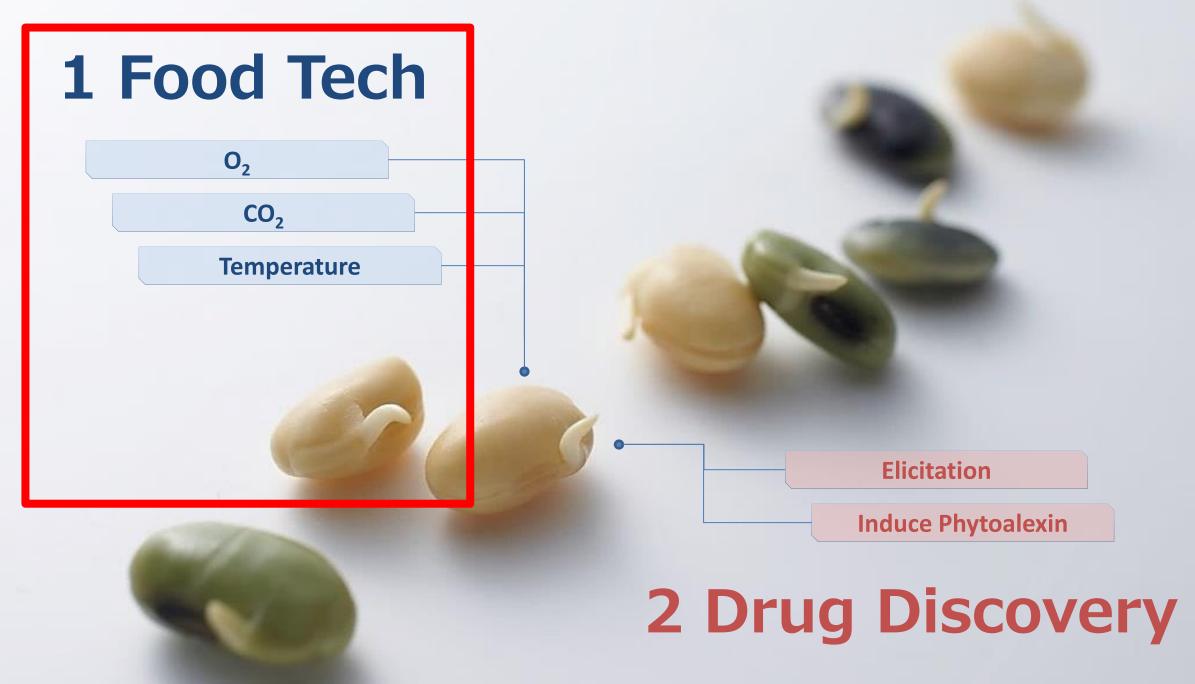


Cambridge Innovation Center | Kendall Square 510 Kendall Street Cambridge, MA 02142























Meat section of Japan's major mass retailer "AEON"









今話題の『植物図』 ミラクルミートを使用!!

ギョーザを含むセットメニューのご注文でも、 「ミラケルミートのギョーザ」1個付いてまます。

19607639

ミラクルミートとは、「大豆ミート」の一種です。通常使われる豆の状態の「穀物の大豆」では なく、芽を出して「植物になった瞬間の大豆」を使用しています。

通常の大豆ミートと違いアミノ酸・ビタミン・ミネラルがとっても豊富で栄養豊富! さらに、 皆味に関するアミノ酸が牛肉よりも高く、 お肉さながらの食感も再現されています。 「まるで本物のお肉!」をお試し下さい!





AN 60 W 88

Technology required by large food companies



(Alternative protein)



■ Reduction of Off-flavor

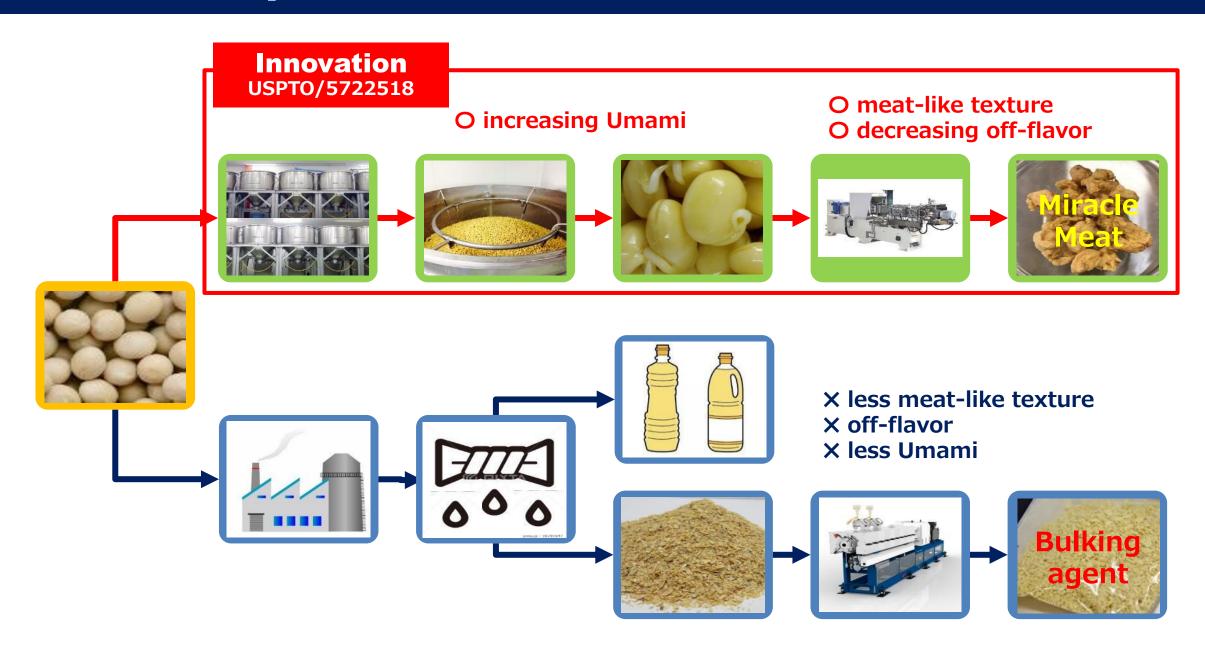
■ Reproduction of meat-like texture

What is Miracle-meat[®]?

Neither oil pomace nor starch pomace

How do we make Miracle meat ?

Soy-Oil Pomace VS Miracle meat

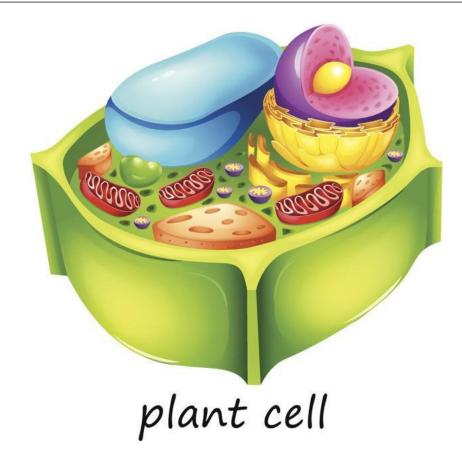


Look at beef and soy cells

Animal cells Beef, Pork, Chicken	Plant cell Ochiai-stayle germinated soy
Protein 16%	Protein 18%
Carbohydrate 0.3%	Carbohydrate 3%
Lipid 12%	Lipid 9%

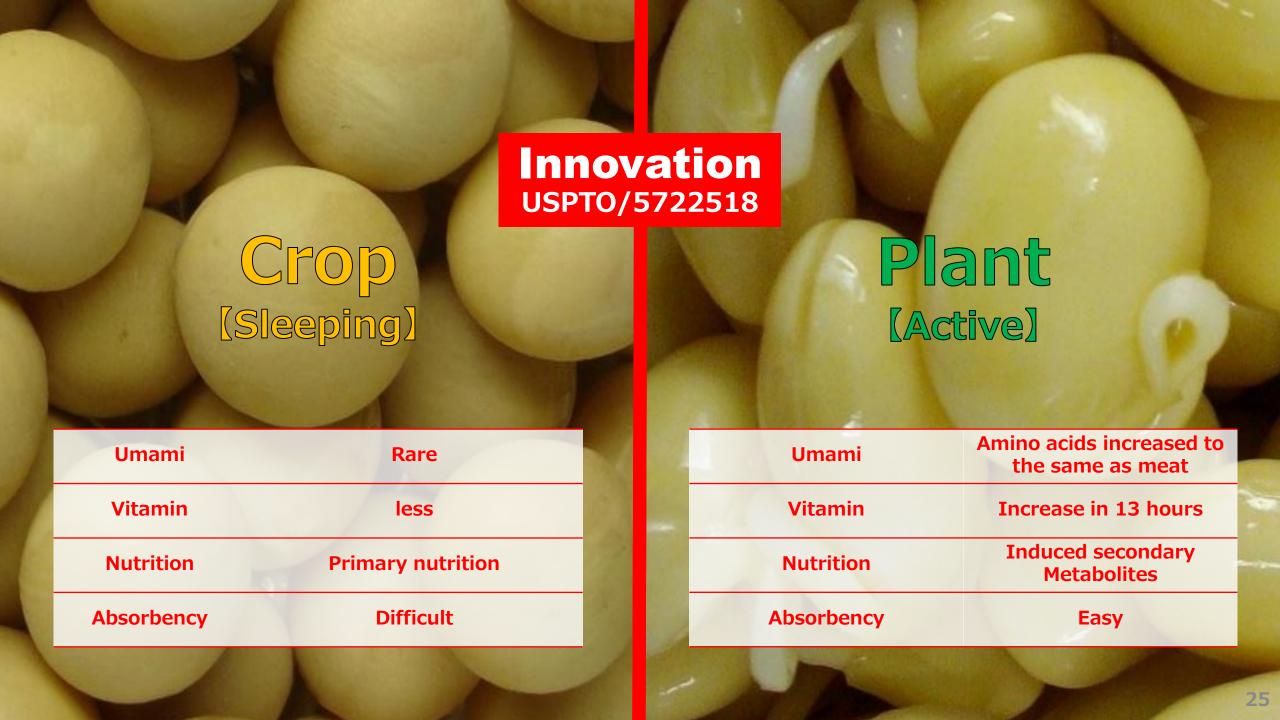


animal cell





Mechanism



OGM/Ochiai Germination Method

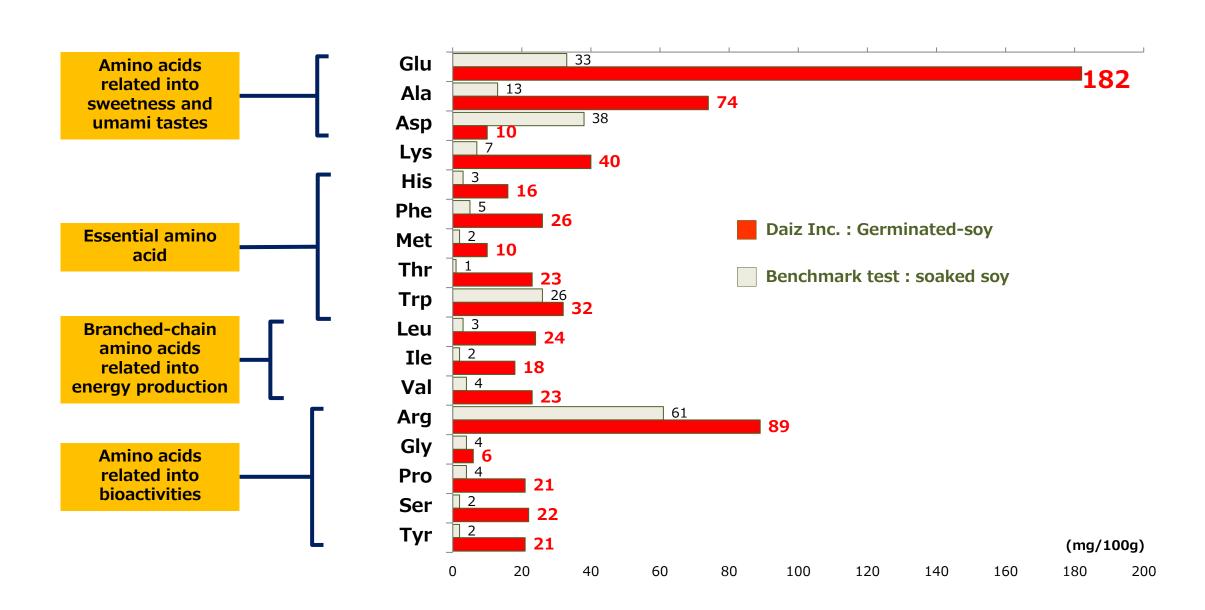




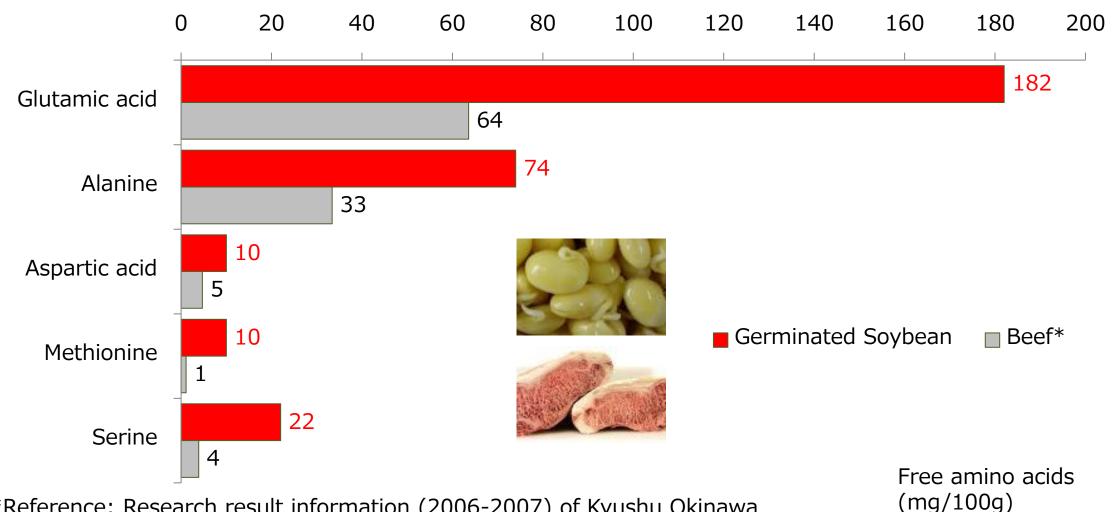


UMAMI

"Ochiai style germination method" is inducing Free amino acid (mg) in 100 g of soybean seed



Comparison of free amino acids related to taste (umami, sweetness)



^{*}Reference: Research result information (2006-2007) of Kyushu Okinawa Agricultural Research Center, NARO.

http://www.naro.affrc.go.jp/org/karc/seika/kyushu_seika/2007/2007119.html



No off-flavor

Breeding of soybean rich in oleic acid by using a non-GMO technology.





Toyoaki ANAI/ Professor Faculty of Agriculture, Saga University

Purposes

- Development of oil seed without trans fatty acids.
- non-GMO soybean rich in oleic acid
- Canada productionHigh oleic acid『HO Canada』

Variety registration Done Start on 2019

Saga productionHigh oleic acid『HO Saga』

Variety registration Done Start on 2020

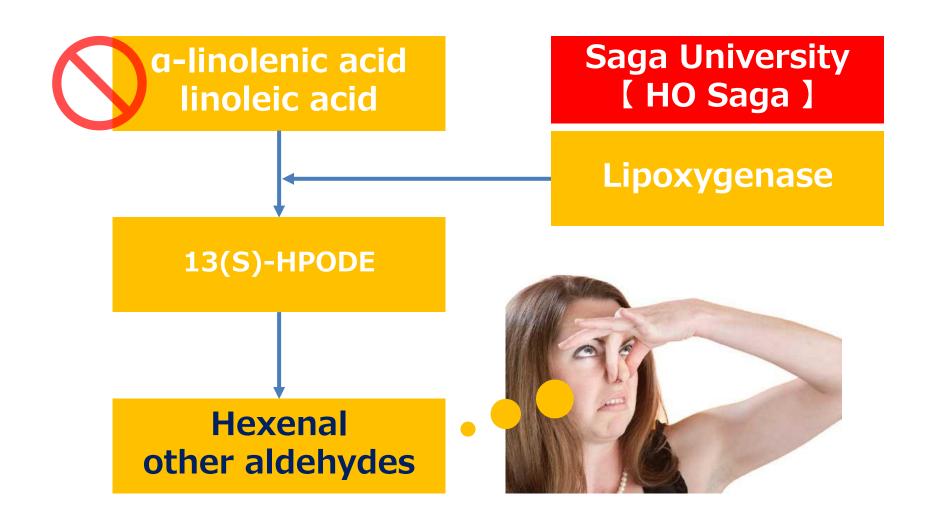








a-linolenic acid and linoleic acid are precursors of beany flavor

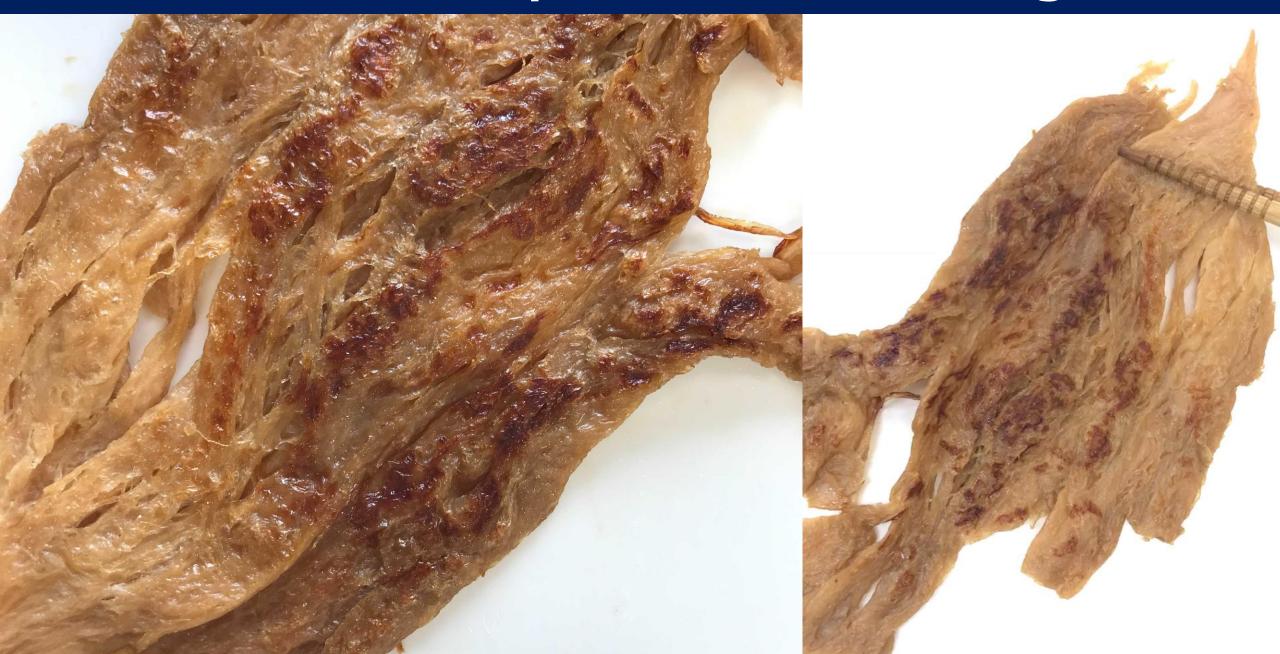




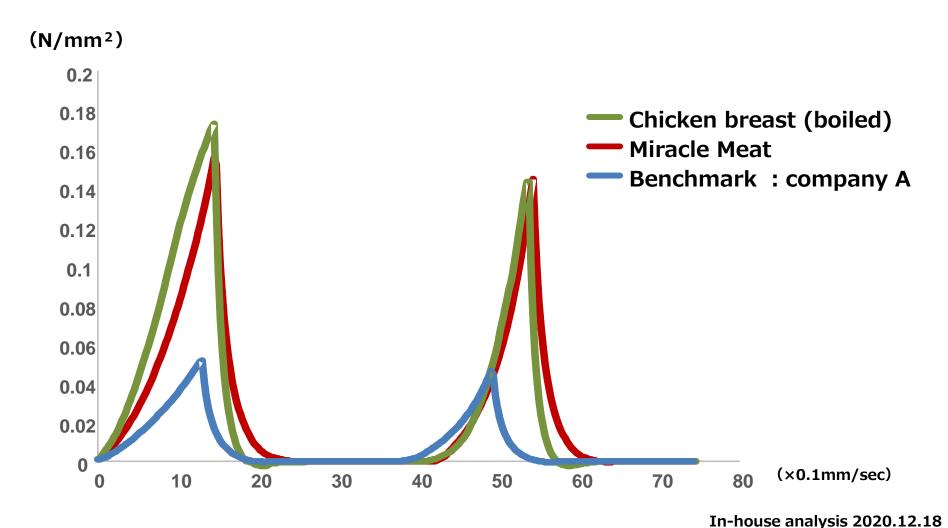
Meat-like texture



Sliced meat development / new strategic item



Improved texture



Comparison of stress per area = elasticity

Rheometer manufactured by Yamaden Co., Ltd. (Model: RE2-33005B)

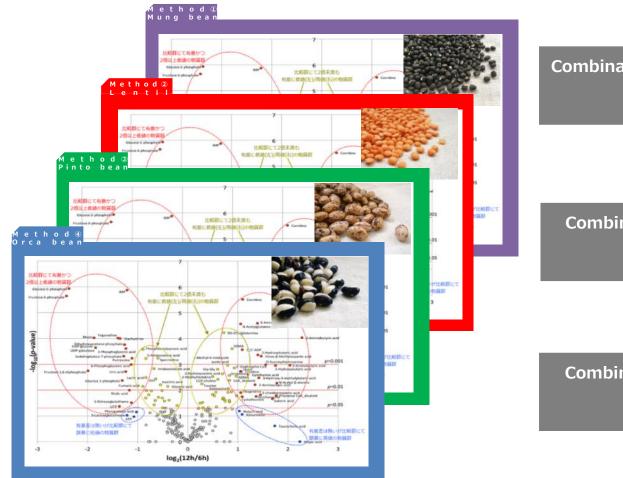


OGM R&D



The Future of MIRACLE MEAT Reproduce the taste as close to meat as possible

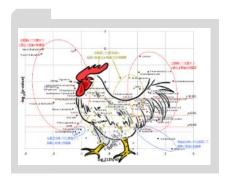
- We perform germination and metabolome analysis of beans and grains.
- With the help of AI, factors related to taste and texture are characterized.

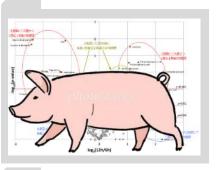


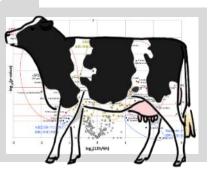
Combination like-chicken taste

Combination like-pork taste

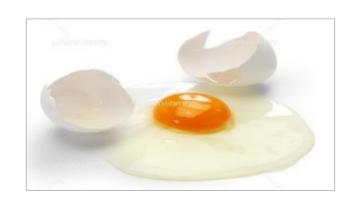
Combination like-beef taste







Application of food tech using OGM



1. Plant-based egg



2. Plant dairy products



3. Fish bait



■乾燥

■牛解体

Our SDGs / Life Cycle Assessment

丸紅株式会社 経済研究所産業調査チームによるLCA評価

■牛飼養+輸送

◆LCA結果概要 [GHG排出量(g-CO2eq / kg-meat)] 30,000 牛の排泄物処理時の一酸化二窒素 や腸内発酵ガス(げっぷ)に含まれ 25.000 るメタンの影響大 eq / kg-meat 20,000 15,000 96%減 10,000 5,000 ミラクルミート(挽肉状) 牛挽肉·経済 Allocation後 Allocation後 ■大豆粉製造+輸送 ■作物栽培+輸送 ■大豆搾油 ■大豆たんぱく製造+輸送 ■発芽 Extrusion

■浸水・風味付

■ 挽肉製造

一般社団法人サステナブル経営推進機構による確認完了・2021年5日

