

【Press Release】

To news media representatives:

April 7, 2025

National University Corporation, The University of Osaka
Shimadzu Corporation
Itoham Yonekyu Holdings Inc.
TOPPAN Holdings Inc.
SIGMAXYZ Inc.
ZACROS Corporation

The "Consortium for Future Innovation by Cultured Meat" will exhibit actual cultured meat as "homemade marbled meat" and a meat maker at the Osaka Healthcare Pavilion at the Osaka-Kansai Expo

The "Consortium for Future Innovation by Cultured Meat" participated in by the six parties, i.e., the Graduate School of Engineering, The University of Osaka, Shimadzu Corporation, Itoham Yonekyu Holdings Inc., TOPPAN Holdings Inc., SIGMAXYZ Inc., and ZACROS Corporation as operating partners will exhibit actual cultured meat and a meat maker (concept model) at the booth titled "Homemade Marbled Meat" in the "Future City" area of the Osaka Healthcare Pavilion at the 2025 World Exposition in Osaka, Kansai (hereinafter referred to as the "Osaka-Kansai Expo"). This Consortium is a premium partner of the Osaka Healthcare Pavilion.

The Osaka-Kansai Expo is an international exposition with the theme of "Designing Future Society for Our Lives." The Osaka Healthcare Pavilion has a theme of "REBORN" and will exhibit a vision of urban life that aims to become a reality in the future. In an exhibition corner named the Reborn Experience Route, visitors can "reborn" their own avatars in areas such as "Future Healthcare" and "Future City." Through this exhibition, the Consortium for Future Innovation by Cultured Meat will work with the concept of changing meat from "something to buy at a store to something to make at home," and will express the image of the "future kitchen" in which "everyone has a meat maker in their home that can create marbled steaks tailored to their individual health and preferences." In addition, during this period, on July 8, an event will be held at the Osaka Healthcare Pavilion "Reborn Stage" where you can experience the aroma of grilled cultured meat.



Visualized exhibition booth of the "Consortium for Future Innovation by Cultured Meat"

The "Consortium for Future Innovation by Cultured Meat" was established in 2023 by the Graduate School of Engineering, The University of Osaka, Shimadzu Corporation, Itoham Yonekyu Holdings Inc., TOPPAN Holdings Inc., SIGMAXYZ Inc. (ZACROS Corporation participated in May 2024). Cultured meat has the potential to be one of the solutions to protein supply shortages caused by population growth and environmental problems such as greenhouse gas emissions. This Consortium is collaborating to bring cultured meat production technology using 3D bioprinting to practical use in society, and the exhibition at the Osaka-Kansai Expo is part of those activities. For more information, please visit the website (<https://cficm.jp/>) of the "Consortium for Future Innovation by Cultured Meat".



Photo: The exhibition booth of the Consortium for Future Innovation by Cultured Meat at the Osaka Healthcare Pavilion

Exhibition Overview of the "Consortium for Future Innovation by Cultured Meat" at the Osaka Healthcare Pavilion

Name	Homemade Marbled Meat
Location	Osaka Healthcare Pavilion at the Osaka-Kansai Expo "Future City" on the Reborn Experience Route
Event period	April 13 (Sun) to October 13 (Mon), 2025
Exhibition contents	Cultured meat and a meat maker (concept model), etc.
Website	Homemade Marbled Meat Exhibition Contents Osaka Healthcare Pavilion



[Roles and Contact Information of the Operating Partners of the Consortium for Future Innovation by Cultured Meat]

- Graduate School of Engineering, The University of Osaka

Development and promotion of 3D bioprinting technology

URL: <http://www.chem.eng.osaka-u.ac.jp/~matsusaki-lab/>

E-mail: m-matsus@chem.eng.osaka-u.ac.jp

- Shimadzu Corporation

Automation of 3D bioprinting technology; analysis and evaluation of taste and aroma of cultured meat produced by 3D bioprinting technology; promotion of peripheral technology development, such as analysis of culturing technology; development of a medium suitable for automated production; organization and maturation; and monitoring and feedback of culturing processes

URL: <https://www.shimadzu.com/>

E-mail: pr@group.shimadzu.co.jp

- Itoham Yonekyu Holdings Inc.

Provision of high-quality meat cells that are to be the basis for cultured meat; sensory analysis of cultured meat produced by 3D bioprinting technology; and promotion of peripheral technology development such as organization and maturation

URL: <https://www.itoham-yonekyu-holdings.com>

Inquiry form: <https://www.itoham-yonekyu-holdings.com/inquiry/index.html>

- TOPPAN Holdings Inc.

Optimization of muscle and fat fiber structure produced by 3D bioprinting cultured meat production technology; development of extracellular matrix materials (bioink and binding materials); and promotion of peripheral technology development that contributes to primary packaging, etc.

URL: <https://www.holdings.toppan.com/en/>

E-mail: kouhou@toppan.co.jp

- SIGMAXYZ Inc.

Accelerating collaboration as a Project Management Office by promoting the partnerships with companies and organizations that have peripheral technologies and expertise and by managing activity plans, progress and challenges.

URL: <https://www.sigmaxyz.com/sx/en/>

E-mail: sxpr@sigmaxyz.com

- ZACROS Corporation

Development of mass cell culture technology, which is essential for bringing cultured meat to practical use in society, utilizing cell scale-up technology cultivated in the cultivation of human cells for regenerative medicine

URL <https://www.zacros.co.jp/en/>

Inquiry form: <https://www.zacros.co.jp/contact/>