

Fuji Nihon to form a Business Alliance Agreement with digzyme

~Aiming to create new value by practical use of enzyme development through bioinformatics~

Fuji Nihon Seito Corporation (“Fuji Nihon” Head office: Chuo-ku, Tokyo, President: Hidetoshi Soga) and digzyme Inc., (“digzyme” Head office: Minato-ku, Tokyo, President: Naoki Watarai) have entered into a business alliance agreement mutually and started joint development for Development and practical use of new functional food materials from carbohydrates raw materials by enzymes technology.

*Image of joint development with digzyme



※Bioinformatics is a field of research that views biology as informatics (information science) and uses computers to analyze life information about life (gene and protein sequences).

Fuji Nihon has more than 70 years experience as a sugar refinery with its roots in Fuji Sugar and Nihon Sugar, which had with a long history respectively. While the sugar business is our core business, also focusing on expanding non-sugar business by applying to technology and know-how cultivated in sugar refining technology. In the functional food material business, Fuji Nihon is the first company in the world to succeed in producing inulin, a water-soluble dietary fiber, with an enzyme method and has expanded sales channel to the world market with a central focus on Japan and Thailand following relocated our plant to Thailand in 2013. Fuji Nihon has recently formulated our long-term vision for the year 2040 as "NEXT VISION 2040". As part of this business alliance, Fuji Nihon will continue to develop our functional food materials business.

digzyme is a startup launched from Tokyo Institute of Technology whose core technology is enzyme development through bioinformatics. digzyme has a unique analysis platform that allows it to search and upgrade a wide variety of enzymes in a short time. The technology has been primarily applied to development of enzymes and bioprocesses in the chemical field, such as

production substitute of natural materials and waste decomposition so far.

Fuji Nihon and digzyme have agreed to form a business alliance to develop new functional food materials in tandem by applying digzyme's expertise in enzyme design technology to the food industry and combining those with Fuji Nihon's enzyme-based production process, R&D and marketing know-how. The companies have agreed to form a business alliance to develop new functional food materials. In this way, the parties bring know-how together to expedite the development of bioprocesses for which there has been time-consuming demand.

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(Reference)

Carbohydrates are compounds composed of carbon and hydrogen with a specific structure, which sugar, starch, and cellulose meet its definition. Sugar and starch are primary food sources, and cellulose is the raw material for paper, cotton, and other products, making it an extremely important key material that supports human life. It is said to be the largest biomass raw material on earth, and in recent years, it is also prospective chemical substance as an alternative raw material to petroleum-based raw materials. In the food sector, Carbohydrates are widely consumed as sugar which is an essential energy source for the brain and as a dietary fiber which is attracting attention for its various functional characteristics through improvement of the gut environment.

Carbohydrates are extremely abundant in nature and are a resource that can be circulated through plants and carbon, making them being extremely contribute to sustainable and stable society.

Upon creating new added value to sugars as raw materials, it leads to contribute to support people's sustainable and diverse dairy needs and even health as well as food sector.

Enzymes are a type of protein produced by organisms that facilitate the conversion of compounds. A wide variety of enzymes exist in nature, which have a different function respectively. Since the discovery of diastase in 1833, humans have utilized enzymes produced by plants, animals, and microorganisms in nature as industrial use. In recent years, from the perspective of sustainability, the development of enzymes with diverse catalytic properties has been attracting attention, and it is expected to be used for industries further in the future.

※The information contained in this release is true and accurate at the time of publication; however, it may be subject to change without prior notice.