



## 【Press Release】

To news media representatives:

June 24, 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 hold CULTIVATED MEAT JOURNEY 2025 in the Osaka Healthcare Pavilion at the Osaka-Kansai Expo on July 8**

At the Reborn Stage in the Osaka Healthcare Pavilion at the 2025 World Exposition in Osaka, Kansai (hereinafter the "Osaka-Kansai Expo") on July 8, the "Consortium for Future Innovation by Cultured Meat" is going to hold a special event titled "CULTIVATED MEAT JOURNEY 2025—Discover, Taste, and Imagine. The Future of Food Shaped by Cultivated Meat." (Six parties take part in the consortium as operating partners, namely, The University of Osaka Graduate School of Engineering, Shimadzu Corporation, Itoham Yonekyu Holdings Inc., TOPPAN Holdings Inc., SIGMAXYZ Inc., and ZACROS Corporation.) This event will offer a program through which visitors will get to explore the future that cultivated meat is opening up for food. Together with fellow members, Consortium representative Professor Michiya Matsusaki from The University of Osaka Graduate School of Engineering will hold an input session to convey the potential of cultivated meat produced using 3D bioprinting technology. Other highlights they are planning for the event include an interactive experience in which selected visitors will get to smell the aroma of grilled cultivated meat, and future declarations by the Speakers with a view toward practical use of cultivated meat in society.

Event name: CULTIVATED MEAT JOURNEY 2025—Discover, Taste, and Imagine. The Future of Food Shaped by Cultivated Meat

Date and times: July 8 (Tue), Session 1: 11:00 a.m. – 11:45 a.m., Session 2: 2:30 p.m. – 3:40 p.m.,  
Session 3: 4:30 p.m. – 5:15 p.m.

Venue: Osaka Healthcare Pavilion Reborn Stage\*

Agenda:

### **Sessions 1 and 3 (45 minutes)**

Opening remarks

Input session: "What is cultivated meat?"

Grilled cultivated meat aroma experience

Interviews with participants

Closing remarks

### **Session 2 (70 minutes)**

Opening remarks

Input session: "What is cultivated meat?"

Panel discussion with high school students

Grilled cultivated meat aroma experience

Future declarations with a view toward  
practical use of cultivated meat in society

Interviews with participants

Closing remarks

\*The Reborn Stage is an outdoor stage located next to the Osaka Healthcare Pavilion. No reservation will be required to take part in this event, but seating will be limited to around 150 seats per session. Also, the times, agenda, and number of seats may change.



Photo: Cultivated meat on display at the "Homemade Marbled Meat" exhibit in the Osaka Healthcare Pavilion

The Osaka Healthcare Pavilion is one of the most popular, and broke through the million-visitor mark on May 28. A premium partner in the pavilion, the "Consortium for Future Innovation by Cultured Meat" has exhibited a meat maker (concept model) and actual cultivated meat produced using 3D bioprinting at a booth titled "Homemade Marbled Meat." Through this exhibition, the consortium is working with the concept of changing meat from "something you buy at a store" to "something you make at home," and expressing a vision of a "kitchen of the future" in which "everyone has a meat maker in their home that can create marbled steaks tailored to their individual health and preferences."



Photo: The Consortium for Future Innovation by Cultured Meat's exhibition booth in the Osaka Healthcare Pavilion

The "Consortium for Future Innovation by Cultured Meat" was established in 2023 by The University of Osaka Graduate School of Engineering, Shimadzu Corporation, Itoham Yonekyu Holdings Inc., TOPPAN Holdings Inc., and SIGMAXYZ Inc. (ZACROS Corporation joined in 2024). Cultivated 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. The consortium is collaborating to bring cultivated meat production technology using 3D bioprinting to and the exhibition at the Osaka-Kansai Expo is part of those activities.

"Consortium for Future Innovation by Cultured Meat" website: <https://cficm.jp/>

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

Name	Homemade Marbled Meat
Location	" Cities in the Future" on the Reborn Experience Route in the Osaka Healthcare Pavilion at the Osaka-Kansai Expo
Event period	April 13 (Sun) to October 13 (Mon), 2025
Exhibition contents	Cultivated meat, a meat maker (concept model), etc.
Website	<a href="#">Homemade Marbled Meat</a>   <a href="#">Exhibition Contents</a>   <a href="#">Osaka Healthcare Pavilion</a>

[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](mailto:m-matsus@chem.eng.osaka-u.ac.jp)

Media Inquiry form: <https://forms.office.com/r/7dq9mBvSWb>

- Shimadzu Corporation

Automation of 3D bioprinting technology; analysis and evaluation of taste and aroma of cultivated 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](mailto:pr@group.shimadzu.co.jp)

- Itoham Yonekyu Holdings Inc.

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

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

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 cultivated 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/>

Inquiry form: <https://www.holdings.toppan.com/en/contact-us.html>

- 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](mailto:sxpr@sigmaxyz.com)

- ZACROS Corporation

Development of mass cell culture technology, which is essential for bringing cultivated 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/en/contact/>