

YNK TIME Presentation

DAY1 5/15 (WED)

11:30-12:00

YNK PITCH

How will robots transform store operations and revitalize the retail industry.

by  MUSE



Yasutaka Kasagi



We develop robotics platforms integrating robots and data services to optimize operational efficiency in retail stores. The Store Robot, "Armo," is a multi-purpose robot which handles such as automated inventory transportation and shelf scanning.

12:00-13:00

Food Tech Startup Meetup in YNK

Six FOOD tech startups from the fields of 3D food printers, fermentation, sake, specialty sustainable coffee, and beekeeping will gather to introduce their businesses from a regenerative perspective.

Company

beeslow inc / Byte bites / enoch.Inc / F-EAT Inc. / Ferment Base Inc / GOOD COFFEE FARMS

MC

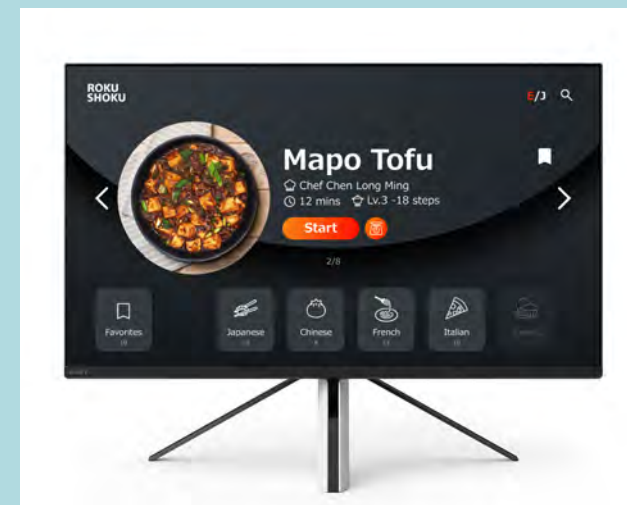
Rocky (Mr.Sawada Tokyo tatemono.inc) TBD (each company)

14:00-14:30

Food Tech Talk

by **SONY**

ABC ~ Atoms to Bits of Cooking ~
Time-machine food delivery? Let's create new entertainment industries with ROKU-SHOKU.



ROKU-SHOKU is an R&D project of Sony Group. Sony Group consists of the following segments: Game & Network Services, Music, Pictures, Entertainment Technology & Services, Imaging & Sensing Solutions, Financial Services, and all other businesses.

DAY2 5/16 (THU)

10:30-11:00

YNK PITCH

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by  MUSE



Yasutaka Kasagi



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11:00-11:30

Food Tech Talk

by  SEA VEGETABLE COMPANY

Revitalizing Seaweed Beds and Creating a New Food Culture and Industry of Seaweed.



Yuichi Tomohiro



Sea Vegetable is engaged in basic seaweed research, seedling production, land / sea cultivation, and cuisine development. We are revitalizing the marine ecosystem where seaweed is declining and creating a new seaweed food culture together with chefs.

12:00-12:30

Food Tech Talk

by **PLANTX**

A new plant factory that changes the common sense of food and agriculture



Kosuke Yamada

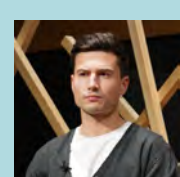


Plantx Corp., is a plant factory venture established in 2014, has unique technology that combines bio(plants) and engineering. Through the business, we aim to achieve both sustainable food production and improved dietary life.

13:00-13:30

Food Tech Talk

by  act culinary action
Basque culinary center



Ander López

Culinary Action! is an initiative created by Basque Culinary Center with the mission of promoting entrepreneurship and the generation of new businesses related to gastronomy and food, both locally and globally, by promoting startups in the areas of foodtech, agritech, restauranttech, delivery, food sciences...

Basque Culinary Center is the first and now the leading University in gastronomic sciences and food technologies in the world. It is a unique project and an international pioneer that boasts an exceptional ecosystem of individuals, activities, brands, actors and collaborators. It is focused on education and talent, generating knowledge and new initiatives throughout the whole gastronomy value chain.