Japanese chicken and vegetable gyozas is a ready-to-cook meal of frozen Japanese dumplings with rich taste and flavor.

Ajinomoto's amino acids and seasonings increase the flavor and complexity of international dishes. 

Vessel: Securing the industrial sector at the most fundamental level since 1916

Vessel, headquartered in Mâcon, France, on the border of Burgundy and Beaujolais, specializes in the development of industrial goods and robotic solutions, enabling its clients to optimize their operations and achieve success. With a focus on the automotive, food, and medical sectors, Vessel’s solutions have been recognized for their productivity and quality, making the company a true industry leader. Since 1916, Vessel has dedicated itself to the pursuit of excellence, ensuring that its products are at the forefront of technological advancements.

Feral & Torachu: Trusted legal partners in France and Japan

Feral & Torachu has a long-standing reputation for excellence in providing comprehensive legal services to clients in France and Japan. With a team of experienced lawyers, the firm is dedicated to ensuring that clients receive the highest level of legal advice, tailored to meet their specific needs. Whether it is advising on business setup, contract drafting, or disputes resolution, Feral & Torachu ensures that clients have access to the most effective and efficient legal solutions.

From Japan to France, Ajinomoto Foods Europe is umami’s unwavering advocate

Ajinomoto’s unwavering commitment to the umami principle is exemplified by the company’s extensive research and development efforts. The company has dedicated significant resources to understanding the science behind umami and its role in enhancing the culinary experience. Ajinomoto’s innovation in food technology and its focus on sustainability have led to the creation of products that not only enhance flavor but also contribute to a healthier food system. The company’s dedication to umami, as reflected in its partnerships and collaborations, is a testament to its commitment to excellence in the realm of taste and culinary innovation.