

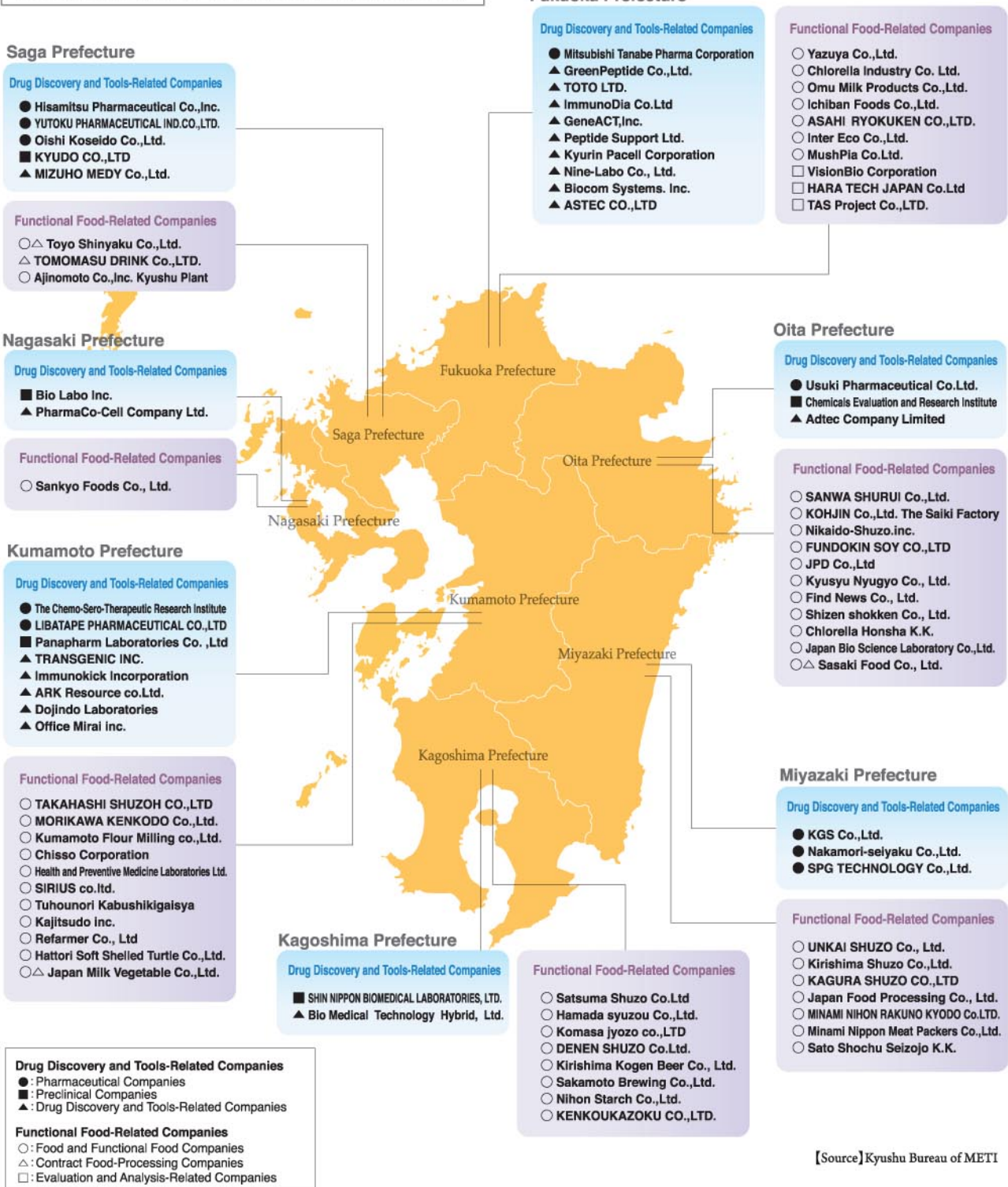
Biotechnology Industry in Kyushu

Business Environment in Kyushu 2009

In Kyushu, which is blessed with a mild climate and rich nature, the agricultural and fisheries industries have long flourished; Kyushu's farm output accounts for some 20 percent of the domestic total. Industries producing fermented food-including Japanese sake, shochu (distilled liquor) and soy sauce-from rice, potatoes and soybeans, have ancient roots in Kyushu.

To encourage such industries to make optimal use of Kyushu's geographical advantages, the "Kyushu Bio Cluster Project" has been promoting the creation of new business through research and development, financial assistance, human resources development and management, evaluation of product functionality and market expansion activities, with the aim of developing both functional and healthy foods and creating a hub for mass production.

The Map of Major Bio-related Companies in Kyushu



【Source】Kyushu Bureau of METI