

14<sup>th</sup> CDTI - NEDO Joint Workshop  
“Food Technology”  
May 27, 2026 Bilbao (Spain)



# Unlocking the Full Potential of Microbes for Food

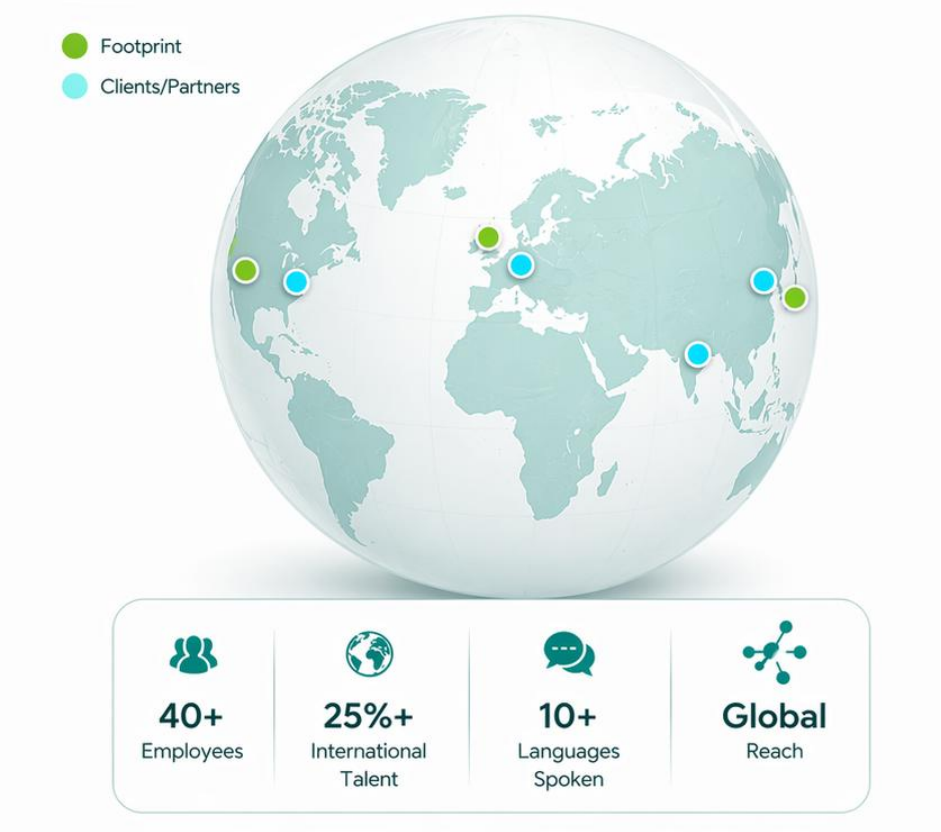
Yuko Amizaki

Director, Business Development

bitBiome



# bitBiome was founded to make the bioeconomy a reality



**Biotech company founded in November 2018**  
By a professor at Waseda University



**Headquartered in Tokyo, Japan**  
With presence in the US and the UK



**Unique proprietary platform addressing all forms of bio-manufacturing**  
Allowing flexibility towards the most efficient design



**State-of-the-art facilities in Tokyo**  
Significant cost advantage and operational excellence



# Backed by leading investors and partners





## Working with key industry partners in food industry supply chain

“We are confident that by integrating bitBiome’s **unique gene database and advanced *in silico* enzyme exploration** technologies, including surface feature analysis, with our AminoScience® technologies, we can unlock new value. This collaboration will **accelerate the development of innovative products** and solutions, delivering enhanced value to our customers and partners.”

**Shintaro Iwatani, PhD,**  
**The head of Biosolutions Labs.,**  
**Ajinomoto Co., Inc.**

bitBiome Announces Major Collaboration Agreement in **Commercial-Scale Bio-Manufacturing of Food-Grade Ingredient**

Mar 03, 2026

By leveraging our proprietary microbial genome database and discovery platform, together with proprietary AI-powered genome-scale bioengineering, we are enabling a commercially viable transition from conventional food production methods to a bio-based supply chain.



# Both Spain and Japan have a long history of utilizing microbes to make food taste even better



**WINE**



**CHEESE**



**OLIVES**



**SOY SAUCE**



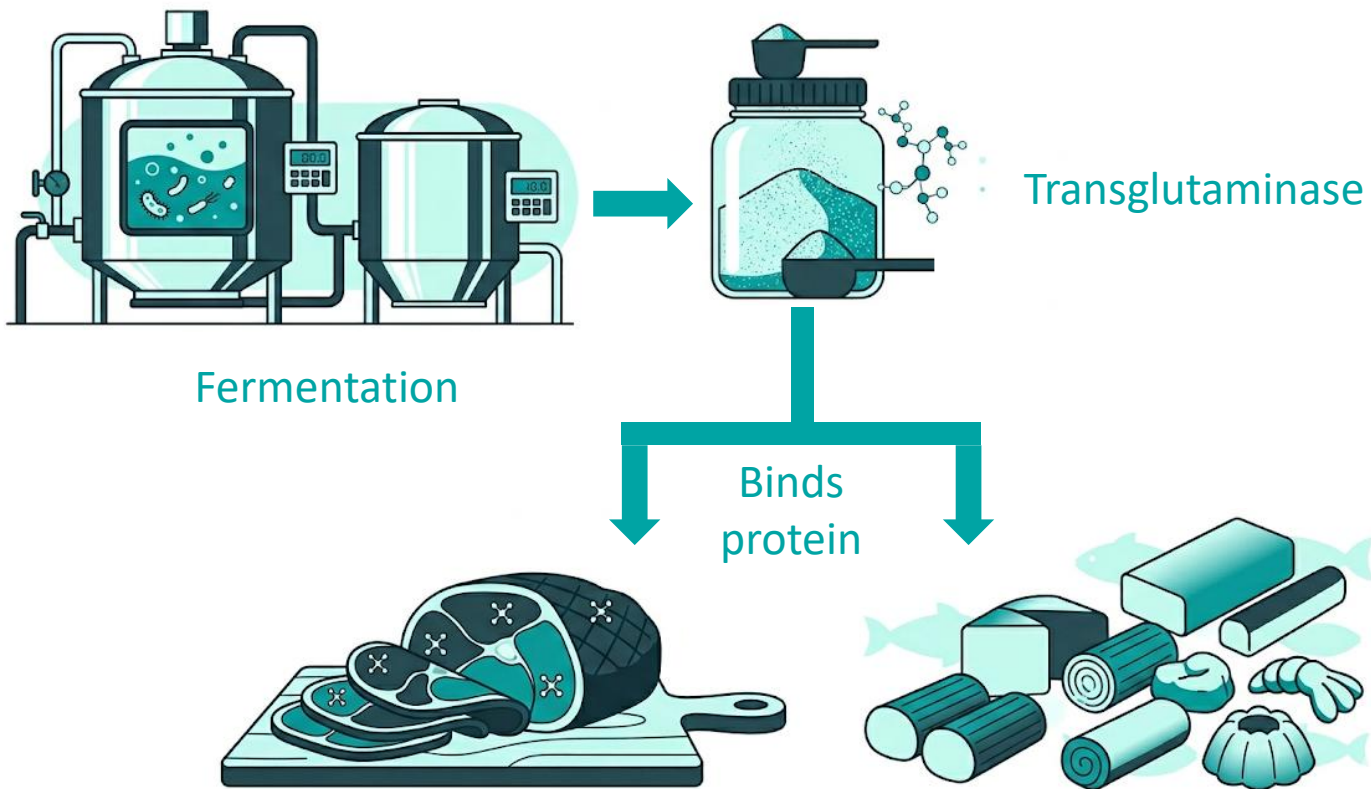
**MISO**



**SAKE**

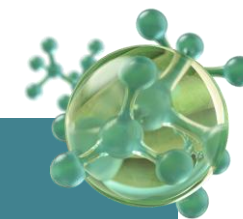


# Biotech is bringing more ways to add value in the food industry: transglutaminase





## bitBiome is unlocking the full potential of microbes



- AI can transform biology, but only with high-quality genome data
- Microbial genomes are earth's richest and most underutilized resources
- But humans have not been able to accurately sequence and analyze them.... Until now



# Turning "Impossible" Molecules into Profitable Products through Generative Bio-Design

## Platform

- bit-MAP@: **unique, patented single-cell whole-genome sequencing**

## Data and AI

- bit-GEM, **3 billion + diverse genomic sequences**
- SENS-AI, generative AI for biology with **prototype showing >15x prediction capability**

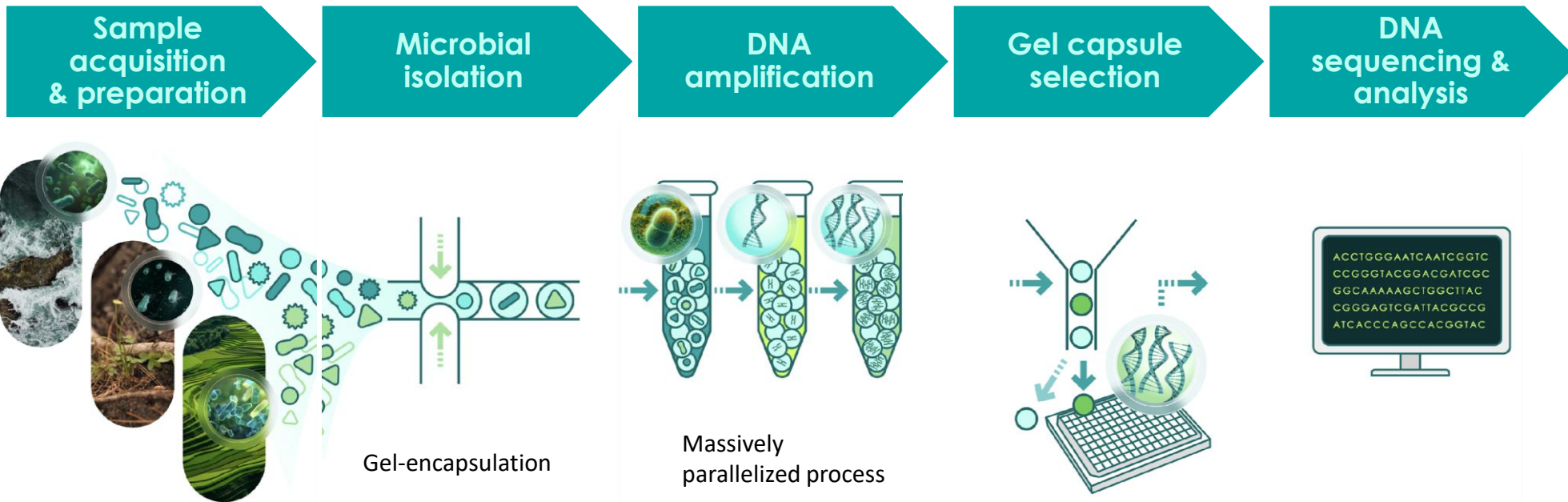
## IMPACT

Commercial Bio-Production

- Turning biology into **high-value, scalable products**
- 10x improvement in time-to-market



# We started with bit-MAP<sup>®</sup>, single-cell whole genome sequencing, to analyze natural microbes

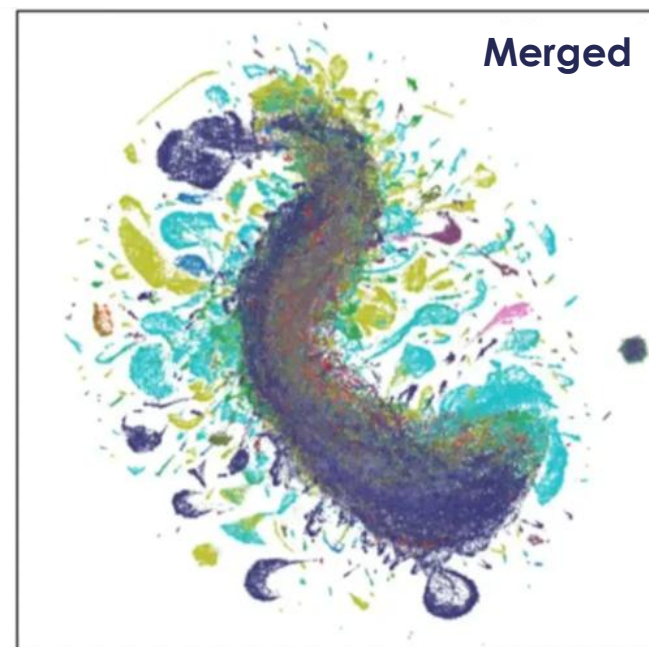


- Unculturable microbes can be sequenced
- Strain-level difference can be analyzed within the same species



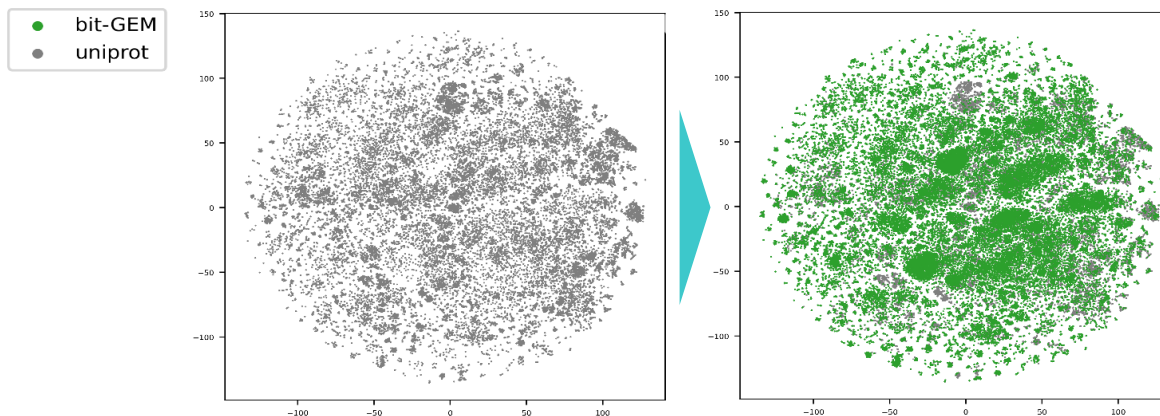
# bit-GEM's unmatched microbial dataset is redefining the frontier of genome-driven innovation

## Comparison of genome clusters





# bit-GEM has 3x of enzymes that work on breaking down carbohydrates

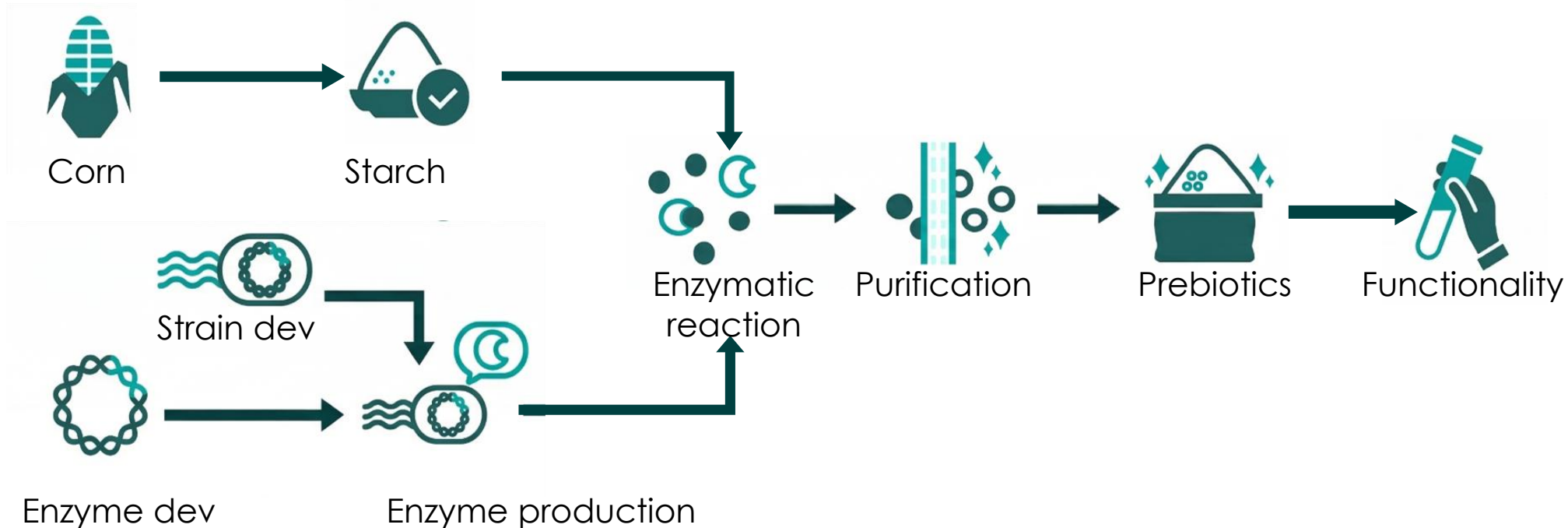


Enzyme	Uniprot	+ bit-GEM
GH13_2 CGTase	551	<b>698</b>
GH13_5 $\alpha$ -amylase	5,929	<b>13,772</b>
GH13_9 Branching enzyme	27,448	<b>88,810</b>
GH13_11 Isoamylase	20,240	<b>60,609</b>
GH13_14 Pullulanase	10,654	<b>40,480</b>
GH13_20 Neopullulanase	6,143	<b>21,666</b>



# Case study 1: Prebiotics produced with bitBiome's enzymes

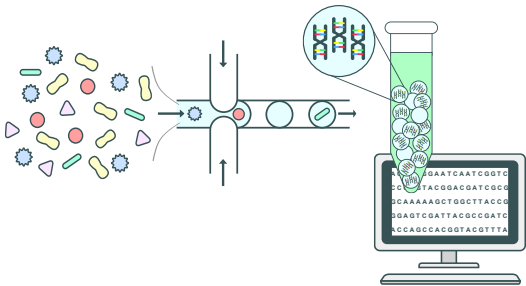
Converting starch into prebiotic fiber can reduce the caloric impact and blood sugar spikes, while providing essential "fuel" to nourish and diversify beneficial gut bacteria



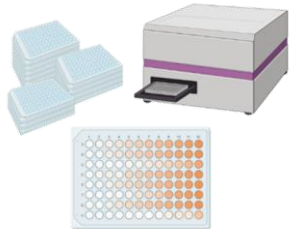


# Case study 2: endolysins - enzymes that break down cell walls of target bacteria

Endolysins can rapidly eliminate pathogens and biofilms without harming beneficial microbes



EL genes searched from bit-GEM database




High throughput screening

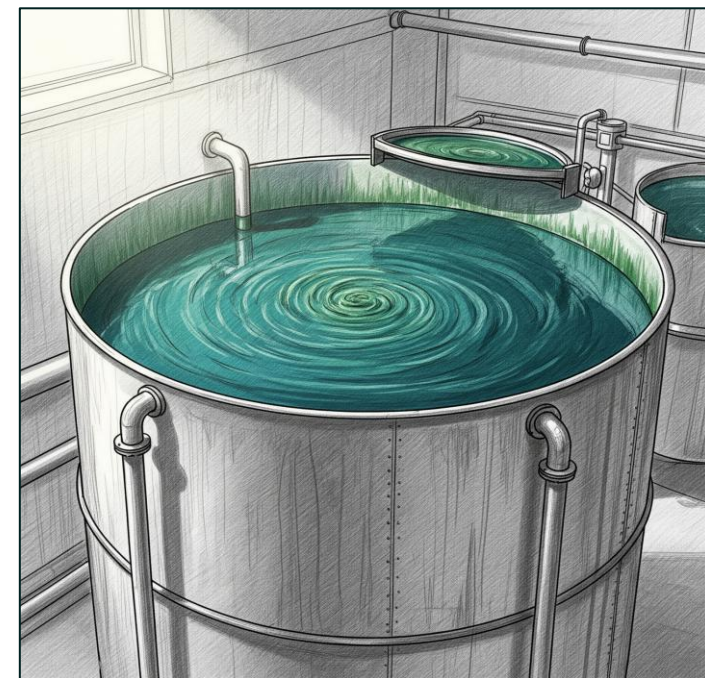


Lyse cell walls



## Case study 3: phycocyanin - natural blue coloring

- ❑ Consumers are increasingly interested in natural food colorings
  - ❑ Spirulina is a source of phycocyanin, a natural blue coloring but it is expensive and inconsistent
  - ❑ Phycocyanin is sensitive to heat and acid
- 
- ❑ Natural homologs identified from bitBiome's database
  - ❑ >100 sequences with full genomic context
  - ❑ Adaptation to heat expected in sequences collected from hot springs





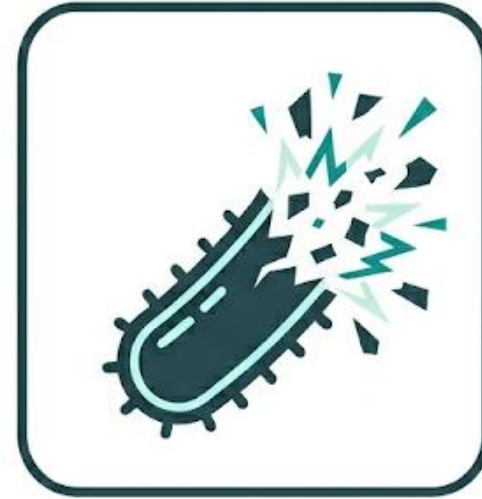
## Collaboration ideas



- ✓ Soil enhancing microbes
  - Drought resistance
  - Nitrogen fixation



- ✓ Fermented peas
  - Spanish version on natto



- ✓ Endolysin
  - Target diseases in olives, tomatoes, kiwis
  - Food spoilage



# Thank you for your attention

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