

INTER HOLDINGS Inc.



The world's most advanced
vacuum technology
for global issues

OUR SLOGAN



Package Zero



Foodloss Zero

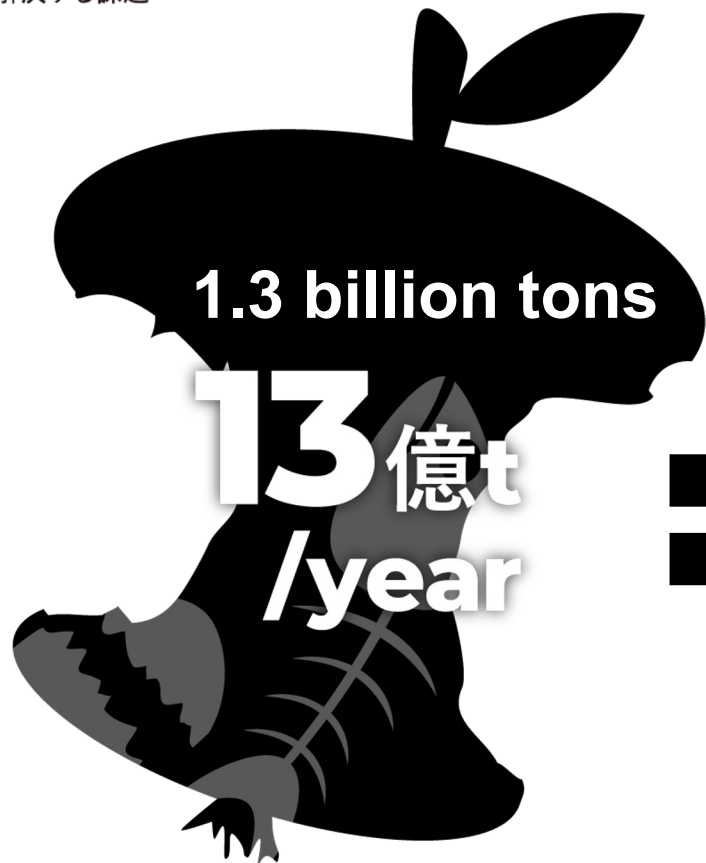


Carbon Zero

Zero Waste in the future.

PROBLEM

私たちが解決する課題



=



OUR BUSINESS

私たちのビジネス

Licensing and Product business of patented Vacuum Technology

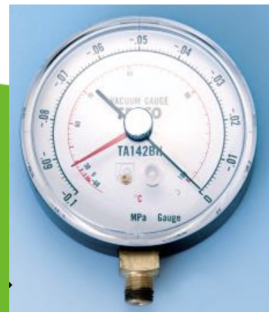


The best “ultra-high vacuum patented technology” on the planet



-0.095MPa

= 10^{-6}



FEATURE

1

特徴01

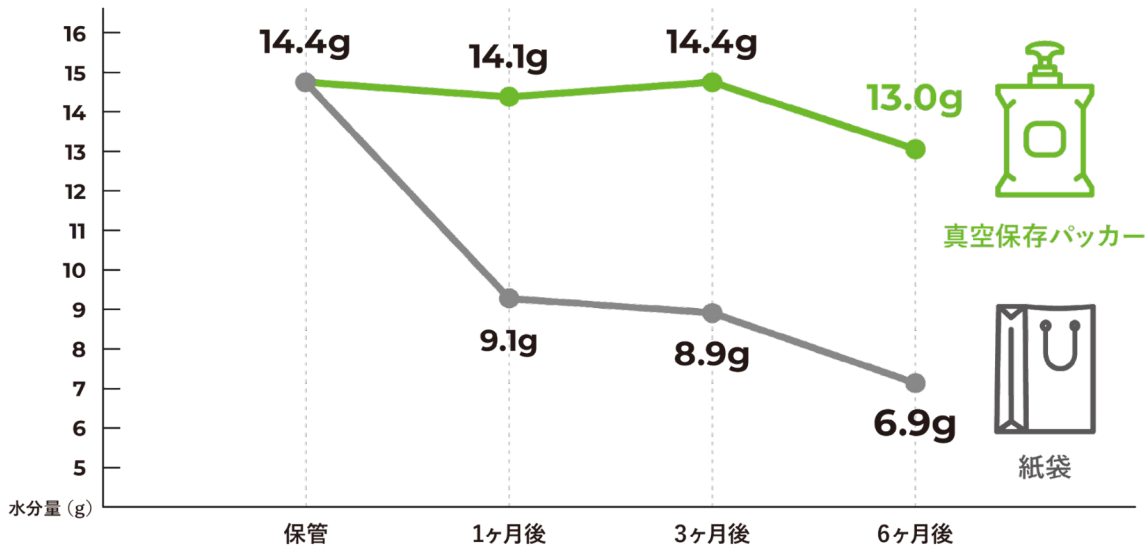


Largest vacuum rate in the world

99.5%

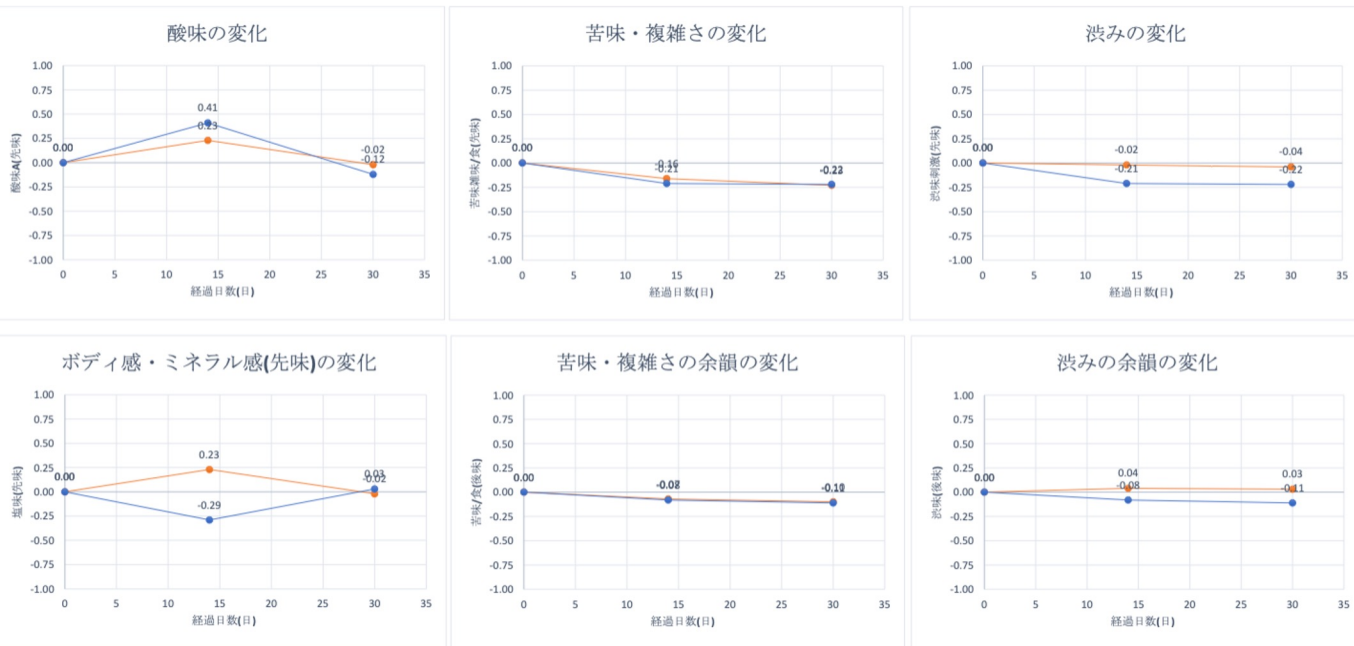
※bottle design is image

Rice stays fresh for 6 months!



Research by the Saga Prefecture Environmental Science Inspection Association

Teste of wine doesn't change after 1 month!

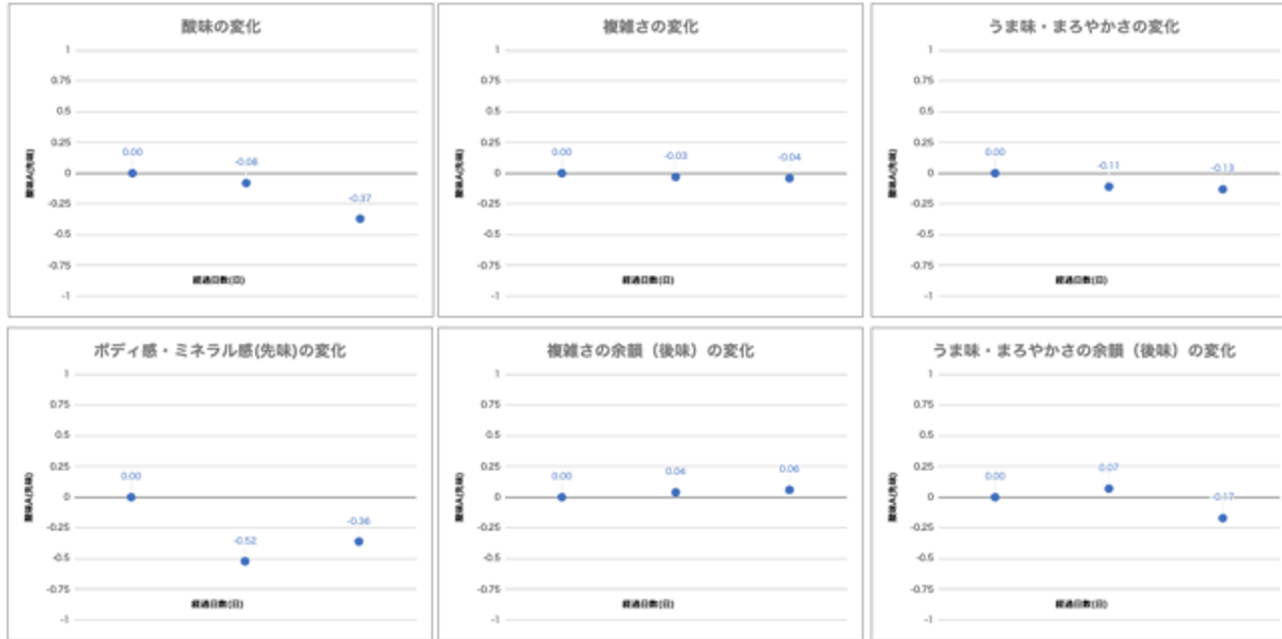


※A difference of 1.0 or more is a value that most people would feel as a significant difference.

※調査機関：株式会社味香り戦略研究所

調査時期：Measurement data from December 2022 to January 2023.

Milk can get extended shelflife 1 month !



※調査機関：株式会社味香り戦略研究所
調査時期：2022年12月~2023年1月測定分

FEATURE

2

特徴02



**Anyone can vacuum
and seal as many
times as they want.**

※ボトルはイメージ

Pull the nozzle

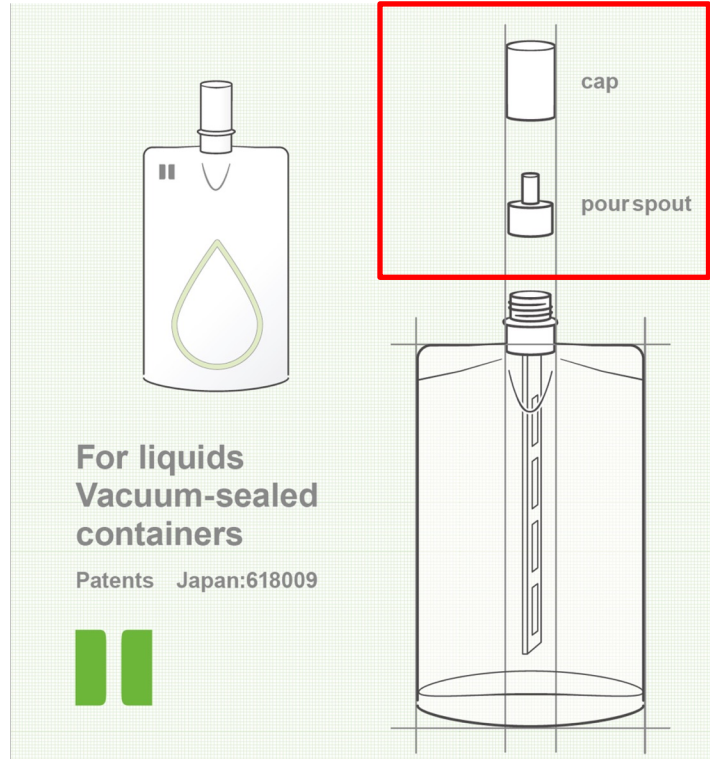


Easily re-vacuum by hand

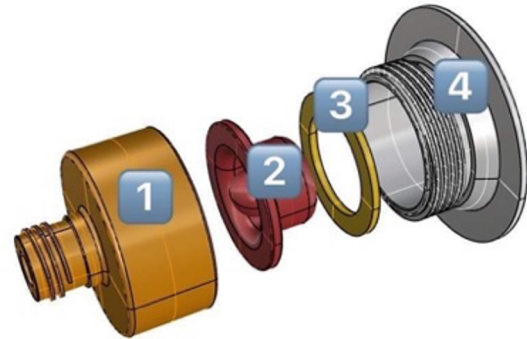
FEATURE

3

特徴03



Our products are made of simple parts.



It has a simple structure that prevents air from flowing back.

※bottle design is image

Japanese inventor spent **30 years**

developing



Developer :

Hagy Tech Co., Ltd
Tadashi Hagiwara (91)



Succeeded in **transfer of patent ownership rights!!!**

: Business Model



INTER

真空サブライソリューション【INTER】

By integrating this vacuum container/weighing machine into the entire supply chain,
we accomplish reduction of food loss and GHG reduction at the same time



一次生産



メーカー



物流



小売



消費者

STEP 1



Commercial Vacuum Containers
100kg

STEP 2



Vacuum automatic weighing machine
100kg ⇔ 500ml

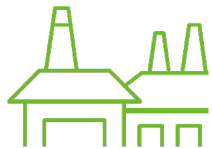
STEP 3



Vacuum My Bag 500ml



Primary production



Manufacturer



Logistics



1-500kg/£



1-500kg/£



1-500kg/£



Retail





Consumer





Daily Essentials

**covers average
60%**

General retail store products



Alcohol
Beverages



Seasonings



Farm Produced





Package Zero

Vacuum containers in various shapes utilizing patented vacuum technology.



Medium-sized vacuum container for liquids, 5L capacity.



"Vacuum My Bottle" container for liquids, with a capacity of 0.4-3L, plus an original outer casing container.



"Vacuum container for solids, with a capacity of 1kg or 5kg, suitable for rice, coffee beans, and other similar items.



Automatic vacuum liquid dispensing machine.

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真空サプライソリューション【INTER】



The image of use in
the backyards of
restaurants

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真空サブライソリューション【INTER】

Case study of Japanese sake container and sake server

Now, we replace sake bottles to vacuum sake container, These containers maintain freshness. There are already Japanese restaurants and retailers that use vacuum container as sake Server. And, this also can be used as wine containers



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真空サプラインソリューション【INTER】



KAMINOKUNI
WINERY
ワイナリー&サテライトオフィス



Case study of Kaminokuni Winery in Hokkaido on the implementation of vacuum technology.



国内初上ノ国ワイナリーより 真空パックでの販売開始

業界初、フードロス削減や長期保存に適した、適正サイズでワインが楽しめる

INTER
Holdings Co.,Ltd.

(株)インターホールディングスと
共同開発しました!!

ワインの場合、ビールなどと違い1日1缶という飲み切りサイズのワインは種類も少なく、小さいサイズであるほど単価も高くて毎日買うのは難しい状況がある。テイスリー用のワインの場合、フルボトルだと開栓したら酸化が始まる為、栓をしても早く飲まなくてはいけない、などが課題となっている。毎日少しずつ飲むことができ、常にフレッシュさが保たれる高品質なワイン専用真空容器があれば自社だけでなく業界全体に、ニーズがあると考えられる。

容量	内容量	価格
400ml	内容量:400ml	価格:2,000円(税別)
1ℓ	内容量:1ℓ	価格:5,000円(税別)
2ℓ	内容量:2ℓ	価格:9,500円(税別)
5ℓ	内容量:5ℓ	価格:22,000円(税別)

ちよい飲みワインできる
お手軽サイズ

保存にも適した
じっくり飲めるサイズ

飲食店での取りまわしが
便利な大容量サイズ

飲食店のフードロスや、ワインが
ずっと楽しめる大容量サイズ

INTER

真空サプライソリューション [INTER]

Case study of exporting black pepper in Cambodia.



large-capacity vacuum pack

INTER

真空サプライソリューション【INTER】

Case study of Licensing business in Japan

We are providing vacuum patents to packaging manufacturers and developing vacuum paper packs. It will be introduced by a Japanese olive oil manufacturer next year.

We can give a part of our patent to the companies who are interested in, and receive some license fee.



sealing < vacuum



INTER

真空サプライソリューション【INTER】

About Competitors

The strength of our products is realizing a vacuum rate of 99.5%, which is the highest level on earth. Due to this vacuum rate, it can be expected to have better preservation than regular household vacuum packs. The Japanese market for containers for seasonings only for soy sauce is 30 billion yen.



Market size
30 billion yen



sealing < vaccm

We plan to replace half of the market.

OUR BUSINESS

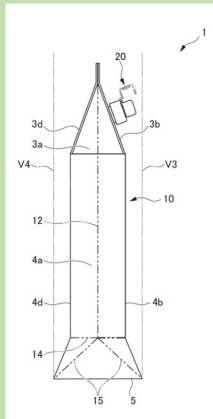
私たちのビジネス

We have two different targets to make profit.

① For the food industry Product sales and license fees



Selling vacuum containers to food manufacturers and retailers



Receive license fee from packaging manufacturer

② For the logistics industry Reusable vacuum cushioning material



Selling reusable cushioning materials and realizing carbon-free

INTER Vacuum Solutions List

Case study of vacuum cushioning for Logistics companies.

packing material



vacuum cushioning



Vacuum Foam Beads



Surround the thing and pump the air out.



Vacuuming will hold the foam beads in place. When air is returned, they return to their original state. So it can be used as a reusable cushioning material.

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真空サブライソリューション【INTER】

Entry into the carbon credit market.

carbon credit consultant



C A R B O N
O F F S E T



INTER

We act as a proxy for carbon credit application for companies that provide services.

MARKET SIZE

市場規模

Global Retail Market

480 trillion JPY

Carbon Credit Traded

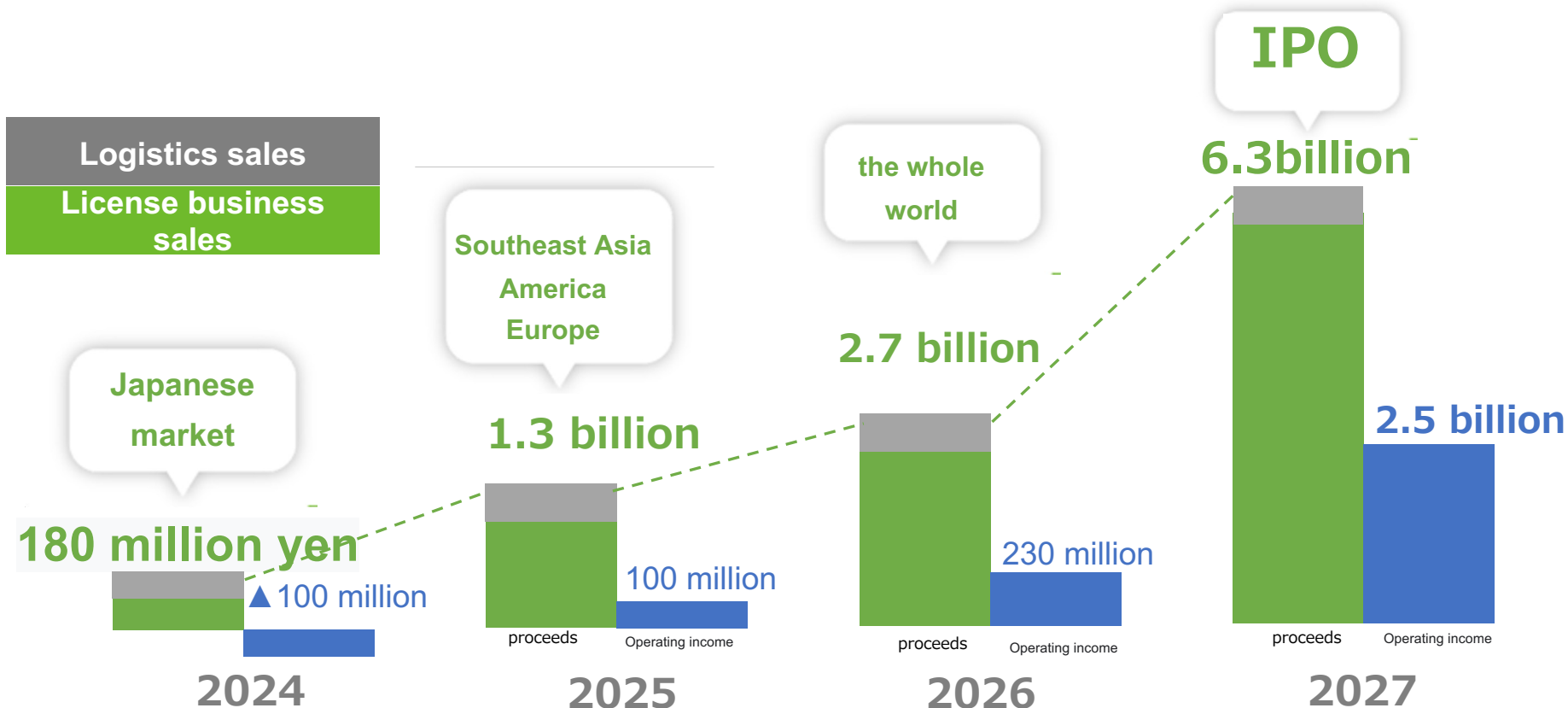
100 trillion JPY

Container Manufacturing Business

14 trillion JPY

SALES PROJECTIONS

We will expand globally and increase sales in preparation for IPO in 2027.



OUR TEAM

Secondary business established: April, 2022

私たちのチーム



President and CEO Ikumi Narui

Female entrepreneur, Serial entrepreneur, DeNA/Vector subsidiary CEO



Board member and COO Taro Nomura

New Business Creator
Former experience: Initial member at DMM, Clean Energy Board member



Board member and CBO Sho Yamaguchi

Business Creator
Former experience::
Macromill, Inc., antenna, PAN for you
Board member



Honorary Chairman Tadashi Hagiwara

Developer, Hagi Tech CEO



Board member and CTO Takashi Nakamura

Creative Director, Hagi Tech Board Member



Executive Officer and CFO Ryo Kato

Certified Public Accountant, IPO/Financial affairs professional

OUR GOAL

私たちの目標

Reduce foodloss



PHASE 1

Food lasting longer

➡ Expansion of weigh-and-pay

PHASE 2

Less waste

PHASE 3

Global warming
prevention

**For a future where people can live happily in a
sustainable environment**

