

Sign an Exclusive Agency Agreement in Vietnam with Nanox Co.,Ltd
Strengthen business of ultra- fine bubbles (UFB) in Vietnam

YZSIDE.COM PTE., LTD (headquarters: Singapore, CEO: Ajima Yukinao) has signed an exclusive agency agreement to sell products of Nanox Co., Ltd in Vietnam (headquarters: Kyushu city, Fukuoka province), which is a powerful ultra- fine bubble producer in Japan.



The patented, ultrafine, invisible 「NANO=1/1 billion of 1m」 Ramond-nano technology with wonderful functions is applied for various fields by Nanox Co., Ltd. Even in Japan, the technology is also recognized to effectively maintain freshness of raw fish in the long time and put into use at fish markets or aquatic and seafood processing companies.

In YZSIDE.COM, a wide range of products applying such patented technology has been used to invest in various projects in Vietnam in future as well as to develop our product lines.

■ Ultra fine bubbles

Ultra fine bubbles were formerly so-called as nano bubbles. For the international standardization, [Fine Bubble Industry Association](#) has proposed to call as “ultra fine bubbles”. UFB (nano bubbles) are tiny bubbles as implied by its name. Generally, bubbles in nanometer units (nm) from less than 1 micrometer (1/1000mm) are collectively referred to as UFB (nano bubbles). Although UFB (nano bubbles) generating bubbles are tiny, they are still visible by naked eyes in transparent water. 1nm is equivalent to 1/1 million of 1mm. Assuming that the diameter of the Earth is 1m, 1 nanometer is equivalent to the size of 1 ball (diameter of 1.3cm). Thence, nano bubbles are seen as so tiny that they can't be compared with bubbles visible by naked eyes.

■ Cleaning effect of ultra fine bubbles

Ultra fine bubbles are characterized by negative charge (-) so the positively charged (+) small dirty substance floating in water shall be attracted. Ultra file bubble- based cleaning is applied for cleaning pipe/CIP (Cleaning in Place) in food plants

■ Bactericidal effect of ultra fine bubbles

Ultra fine bubbles are extremely effective in inhibiting coccal growth and preventing fungal growth, which are the interesting points of ultra fine bubbles. It is free radicals produced when the ultra fine bubbles are destroyed that attack viruses or bacteria to limit their growth.

■ Prevention of oxidization

Ultra fine bubble containing water is characterized by the oxidation-reduction property. We can see that the oxidation-reduction property of water is gradually reduced.

The oxidation-reduction property (ORP) is a criterion to represent a substance in a state that it easily oxidizes another substance or in a state, susceptible to oxidization. Therefore, fishes cleaned by nano bubble containing cold salt water, are unlikely to be oxidized, successfully maintaining the freshness.

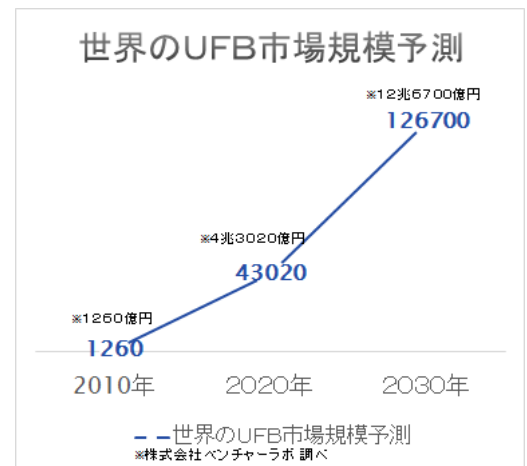
■ Inhibition of the fish meat's discoloration into brown

By inhibiting the oxidization process, it is possible to limit the conversion of Oxygen type myoglobin in fish meat into Meta type, restricting the fish meat's discoloration.

(※1) Myoglobin is a protein which decides the color of fish meat.

(※2) In the state that the heme iron of Myoglobin has been oxidized, brown metmyoglobin in dead fishes will increase

Ultra fine bubble technologies are not just restricted to core products such as bubble generators, but also expected to be applied in a wide range of systems or services. The current key market is Japan which leads in technology. However, along with the international standardization, I think that the market will quickly expand into the world scale market in future. According to the latest survey, the scale of this market (the world) is likely to expand up to 4 thousand billion Yen by 2020 and 13 thousand billion Yen by 2030.



We, YZSIDE.COM, apply ultra fine bubble technology and have signed a exclusive sales contract with Nanox Co., Ltd to invest in many projects and develop a wide range of products in Vietnam.

【Overview of YZSIDE.COM PTE LTE】

YZSIDE.COM was incorporated as a joint stock company in 2014. Subsequently when IT is considered as a key focus by the company, it has deployed the strategic investment in licensing IOT peripheral technologies such as seafood hygiene management and organic farming techniques in ASEAN region such as Singapore, Vietnam and Japan.

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