

New technology development for food processing

In order to contribute to our daily life, we will develop new technologies to change food ingredients.

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Food Science and Human Nutrition



Research Overview

1. Matters concerning aged meat

Background and Purpose

- The commercial value of aged meat is increasing, and meat preservation and aging techniques are attracting attention. Focusing on electromagnetic fields, it will be used as a food processing technology.

Main Results

- The flavor and color of the meat changed due to storage using an electric field.
- In addition, the utility value of the electric field devices was examined.

2. Water used to make delicious rice

Background and Purpose

- Sales of take-out lunch boxes and other items are increasing, and it is expected that new technologies will be developed to easily make delicious rice.

Main Results

- The water content and the taste of rice were investigated.
- We have developed low-cost equipment that can stably supply high-quality water.

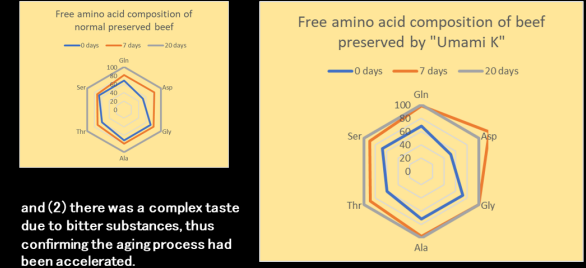
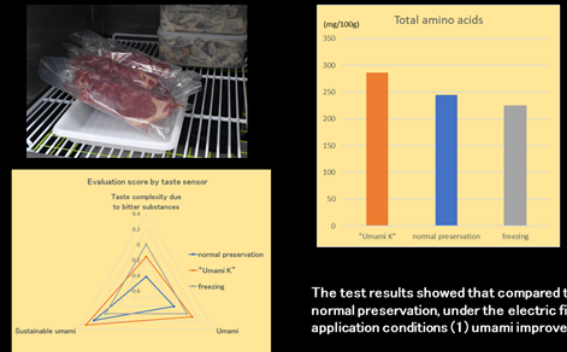
Prospects for collaboration

[Cooperation with food companies] We are practically involved in various issues that food companies have. We will solve the problems we face with a scientific and technical approach.

[Regarding Fermented Foods] We will utilize research results and know-how on fermented foods such as alcoholic beverages, miso, and soy sauce for local industries.

[From the viewpoint of management] We will conduct practical initiatives for improving profitability and sustainable corporate activities using management indicators such as financial statements.

US Angus beef striploin was treated at 2°C for 7 days.



"Umami K" (Food Cook Lab Co., Ltd.) is a sheet-shaped low electric field application device. A wet aging test was performed on beef to confirm the effectiveness of the device.

In order to make delicious rice, we are working on the development of a device that optimizes the mineral balance of water.



Points of Appeal

We will realize the development of new foods that contribute to our lives and enrich our eating habits using various technologies. We are solving the problems of food companies academically and practically.