

Food Science

and Human Nutrition

Support for solving local issues

Proposal of solutions to health problems Development of healthy products

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Research summary

Regional diagnosis

- We are conducting surveys and analyzes to clarify the relationship between local health issues and eating habits.
- We are developing educational materials to improve eating habits.

Product development

- Taking advantage of the characteristics of venison caught by animal damage, we made canned food for emergency disaster storage for allergies. Heat sterilization at 120° C is required for canning. Venison quickly hardens when heated. So we developed a special heating method.
- We made sweets using a special product, figs. Farmers say that it is difficult to peel figs, so We made lactic acid fermented fig sauce with the skins.
- We made Daifuku with a low glycemic index using small oranges that cannot be shipped.

Prospects for collaboration

(Formulation and evaluation of administrative plans) Monitoring and evaluation is important for administrative planning. We can help with fixed-point studies and analysis.

[Processed foods made from venison]

We are developing processed foods using venison such as venison chips and venison retort.



Canned food stockpile for allergies



Fig sweets



Daifuku with a low glycemic index





Research Themes

Building a social system where everyone can live in good health.