



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.



Canned food stockpile for allergies



Fig sweets



Daifuku with a low glycemic index

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.



Research Themes

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