Division of Food Processing and Distribution Research

We are developing technologies of processing and distribution of foods to minimize the loss of quality of original materials and to add values, as well as the technologies of saving energy and recycling/reusing of natural resources.

- **Food Processing Technology Unit**
- **Food Resources Utilization Unit**
- **Advanced Technology Unit**
- **Food Quality, Preservation and Congrering Unit**
- **Pharmaceutical Science and Technology Unit**

**Bread dough made of rice powder containing no gluten / food additives**

How to make gluten-free rice flour dough with high nutritional values and taste satisfaction for consumers?

**Minimum heating process**

How to determine the minimum heating process for maintaining the safety and quality of food products?

**Vibration test by using a three-dimension vibration simulator**

How to simulate vibrations imposed on agricultural products and food products during transportation?

**Division of Food Safety**

In order to ensure food safety, we are developing technologies to reduce chemical and biological hazards from farm to table in collaboration with researchers in other fields.

- **Food Safety Systems Unit**
- **Cancer Prevention Unit**
- **Food Toxicology Research Unit**
- **Pharmaceutical Science and Technology Unit**

**Assessment of the bacterial injury levels in food by using real-time PCR**

How to assess the bacterial injury levels in food using real-time PCR technology?

**Development of analytical method for novel modified mycotoxins**

How to develop analytical methods for novel modified mycotoxins in food?

**Measurement of radioactive cesium with gamma-ray spectrometry**

How to measure radioactive cesium in soil and food samples using gamma-ray spectrometry?

**Certified reference material for quality assurance (CRAWF)**

How to use certified reference material for quality assurance in the measurement of radioactive cesium?