

Constantly challenging new possibilities for food's future and healthier living

Research and development

The relationship between humankind and food stretches back tens of thousands of years. Nevertheless, there remain a myriad of possibilities that have yet to be fully uncovered. We are engaged in development of new products anticipating tomorrow's needs and basic research to pave the way for food's future.

Research and development setup

Our Research & Development Center is involved in research and development to protect food safety and security, and basic research and product development aimed at putting the power possessed by food to work for a better life. The fruits of these activities are shared with the rest of the Group and linked to improvement of products and services. In addition, we are bolstering our R&D setup through means such as involvement in programs of industrial collaboration with government and academia, and in human resource interchange. We are also mounting efforts in the areas of functional materials, inspection reagents, and quality control.



Nippon Meat Packers' Research & Development Center, located in Tsukuba, the 'science city' in Ibaraki Prefecture.

Research of the possibilities of new functional materials for health and beauty

We are developing functional materials included in the range of livestock and marine product resources, and conducting research to scientifically prove their effects. For example, we are researching the effects of collagen, glucosamine, and sow placenta on human health. In our programs for development of health foods matching needs in the increasingly health-conscious market, we are making extensive use of functional ingredients with benefits for beauty, prevention of lifestyle diseases, and recovery from fatigue. We sell such products through our subsidiaries.



Enrichment of the valuable ingredients with a distillation and concentration unit

Research of food inspection technology for the safety of all

So that even people with food allergies can enjoy safe meals, our Research & Development Center is promoting business in food inspection reagents in forms such as kits for prompt detection of hazardous microorganisms, around the allergen detection kits, which are detailed in a public notice issued by the Ministry of Health, Labour and Welfare. We are also developing all sorts of advanced analysis technology to protect food safety. These may be exemplified by systems for measurement of agricultural chemicals and animal pharmaceuticals, and others for diagnosis of animal diseases.



Fastkit, a food allergen screening test kit

