

Japan pushes development of next generation of food and beverage research

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Shimadzu Corporation and the National Agriculture and Food Research Organisation (NARO), in Japan, had opened the NARO Shimadzu Testing Laboratory in March 2022 in the Shimadzu Healthcare R&D Center. The collaboration aims to support research and product development by food and beverage manufacturers that contribute to improvements in health. Food and beverage manufacturers interested in collaborating on joint research projects are free to use the programme on a month-to-month basis.

Starting from March 2023, Kagome Co., Hakubaku Co., and Morinaga Milk Co. are scheduled to use the facilities, in turn, to conduct research and development on their own original themes.

During the first phase of the joint research (April 2019 - March 2022) of Shimadzu and NARO, accomplishments at the NARO Shimadzu Laboratory included the development of analytical methods for catechins in tea leaves.

In the second phase (April 2022 - March 2024), which is currently underway, the newly established testing lab will use the data obtained in the first phase to support the research and development of foods and beverages that are beneficial to health and to ensure the swift implementation of the results into daily life.

The laboratory will house researchers from each of the food and beverage manufacturers on a month-by-month basis. Research workers will have access to state-of-the-art analytical measurement equipment, such as the LCMS-8060NX and LCMS-9050 high-performance liquid chromatograph-mass spectrometers for detecting functional ingredients and determining their content, and the GCMS-TQ8040NX gas chromatograph-mass spectrometer for evaluating aroma components.

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