

Reports from 2nd Japan-New Zealand Workshop on “Functional Food”

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Overview of JPN-NZ Workshop

Time: 11th and 12th October, 2010

Place: Tokyo, Japan

Participants: 9 researchers from both NZ and JPN
Those from Universities and Research
Institutes

Organizers: JST and MoRST



Possible collaboration between JPN and NZ

Functional Food

JPN

Functional evaluation and investigation of physiological mechanism of functionalities



NZ

Source of novel functional food

Food Technology

JPN

Food engineering/processing technologies and new ideas



NZ

Food engineering/processing technologies and rapid transfer to pilot-scale production and commercialization

Strengths of NZ and JPN

JPN:

- Omics-based approach
(Equipments, Biomarkers)
- Animal model system
- Nanotechnology for food
- Large population and
mature market

NZ:

- Rich source of functional
food
- Close relationship
between academia and
industry

Common strengths:

- Various food engineering/ processing technologies
- Government's priority on "Health Innovation"

Weaknesses of NZ and JPN

JPN:

- Gap between academia and industry
- Shortage of research grants for International collaboration

NZ:

- Little national coordination
- Small population
- Small food industry

Common weaknesses:

- Life-style related diseases
- Aged population