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

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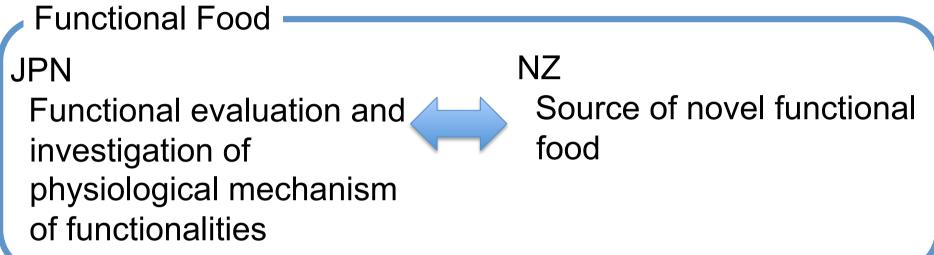
Overview of JPN-NZ Workshop

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



Food Technology

Food engineering/ processing technologies and new ideas



NZ

Food engineering/ processing technologies and rapid transfer to pilotscale 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