

高野豆腐で世界中を健康に！ 旭松食品の挑戦

旭松食品（本店：飯田市、本社：大阪市、社長：木下博隆）は、高野豆腐の海外展開を本格化します。オランダ・フードバレーに加入し、ワーゲニンゲン大学との共同研究を3年間行ってきました。その結果、日本人で確認されている健康機能性は、ヨーロッパ人でも認められました。その成果を論文 “Effect of 4-week consumption of soy Kori-tofu on cardiometabolic health markers: a double-blind randomized controlled cross-over trial in adults with mildly elevated cholesterol levels”（4週間にわたる凍り豆腐の摂取が心血管関連因子に与える影響～2重盲検クロスオーバー臨床試験）として科学雑誌『Nutrients』に投稿いたしました。フードバレーにおけるイベント「Kori Tofu scientific study」（12/6、別紙参照）にて社長の木下が出席し、研究成果および今後の方針について発表いたします。



オランダを世界第2位の食料輸出国としている背景にあるのが、フードバレーと呼ばれる食の科学とビジネスに関する一大集積拠点です。オランダの首都アムステルダムから南東方向約80 kmに位置したところにあるオランダの食品関連企業と研究機関が集積した地域を総称した呼び名で、米国カリフォルニア州北部のシリコンバレーにならってフードバレーと呼ばれるようになりました。このフードバレー地域には、約15,000人の科学者、1,400を超える食品関連企業、70の科学企業、そして20の研究所が集まっています。

ワーゲニンゲン大学は、1676年にオランダのワーゲニンゲンに創立された公立大学です。もともとは、農業学校として設立され、1918年に大学として公式に認可されました。現在は、オランダで唯一健康的な食物と生活環境に特化した大学として特別な地位を築いています。“To explore the potential of nature to improve the quality of life”（生活の質向上のために自然の潜在性を探究すること）をミッションとして掲げ、他の研究機関や公的・私的機関とともに自然科学や社会科学のさまざまな分野の専門家たちが努力し、食糧問題、エネルギー問題、気候問題などに取り組んで世界に貢献してきました。US Newsランキングによると、農業学は世界1位の評価を得ています。

本件に関するお問い合わせ先

■ 報道関係者様からのお問い合わせ先 旭松食品(株) 担当：山口 TEL：06-6306-5301

■ お客様からのお問い合わせ先 旭松食品(株) お客様相談室 TEL：0120-306-020

受付時間：9:00～17:00（土・日・祝日・弊社休業日を除く）

Asahimatsu Foods will start global business development

Asahimatsu Foods Co., Ltd. (Head Office: Iida and Osaka City, CEO: Hirotaka Kinoshita) will begin global expansion of Kori-Tofu. We joined Food Valley in the Netherlands and have been conducting joint research with Wageningen University for three years. As a result, the health functionality of Kori-Tofu confirmed in Japanese was also resulted in Europeans. The results were summarized in a paper, "Effect of 4-week consumption of soy Kori-tofu on cardiometabolic health markers: a double-blind randomized controlled cross-over trial in adults with mildly elevated cholesterol levels". It was submitted to the scientific journal "Nutrients".

CEO Kinoshita will attend the event "Kori Tofu scientific study" (December 6, see attachment) at Food Valley and announce research results and future policies.



The Netherlands is the world's second largest exporter of food, and behind this is the Food Valley, a large-scale hub for food science and business. Food Valley is a collective name for the area where Dutch food-related companies and research institutes are concentrated, located about 80 km southeast of Amsterdam, the capital of the Netherlands. It came to be called Food Valley after Silicon Valley in northern California, USA. The Food Valley region is home to approximately 15,000 scientists, over 1,400 food companies, 70 scientific companies, and 20 research laboratories.

Wageningen University is a public university founded in 1676 in Wageningen, Netherlands. Originally founded as an agricultural school, it was officially chartered as a university in 1918. Today, it holds a special position as the only university in the Netherlands that specializes in healthy food and living environments. With the mission of "To explore the potential of nature to improve the quality of life," we are working with other research institutes, public and private institutions to promote the natural sciences. and experts in various fields of social science have worked hard to contribute to the world by tackling food problems, energy problems, climate problems, etc. According to the US News ranking, agriculture is ranked number one in the world.

Contact us:
event@asahimatsusupport.com



Announcement symposium

KORI TOFU SCIENTIFIC STUDY

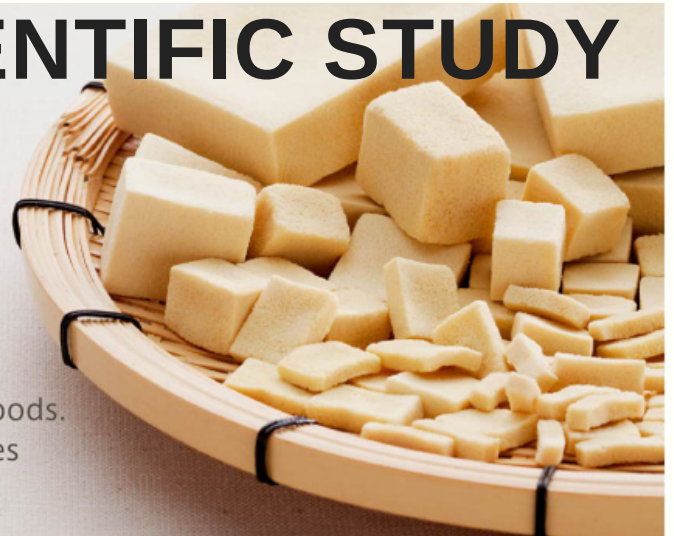
Resistant
protein

low-salt

low-sugar



Shin Asahi Tofu, the Kori-tofu from Asahimatsu Foods.
Manufactured with new and evolving processes
yet keeping its original taste.



Effect of Kori-tofu on the level of Cholesterol

On December 6 from 13:30 to 17:30 [Asahimatsu Food](#) from Japan will organize a symposium in the Omnia building in Wageningen where they will **reveal the results of a scientific study executed by Wageningen Food & Biobased Research.**

Top management of Asahimatsu will be present at this symposium.

It concerns the **effect of Kori Tofu**, a proprietary Tofu product of Asahimatsu Food, on the level of Cholesterol in humans after eating a controlled quantity of Kori Tofu over a limited period of time.

The study was a double blind study fulfilling all scientific requirements as set by Wageningen Food & Biobased Research.

As the symposium will be organized ahead of the formal publication in a scientific journal, attendance will only be possible by invitation to keep the results confidential until publication.

However participants may work with the results on a confidential basis in case they find the product interesting as a product or as an ingredient.

In case you like to be considered for an **invitation** please **respond** by sending an e-mail to the eventmanager of Asahimatsu support -Kirsten Hek- at event@asahimatsusupport.com

DETAILS SYMPOSIUM

6 DECEMBER 2022

13:30 - 17:30

**LOCATION:
OMNIA
HOGE STEEG 2,
WAGENINGEN**

INTERESTED?



**with reference:
"Symposium 6/12"**

please mention:

- **first & last name**
- **function**
- **company name**