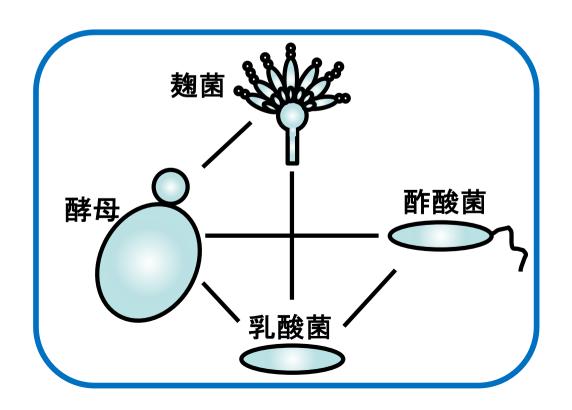
スローフード共生発酵工学研究部会



伝統発酵食品 = スローフード



発酵から生み出される機能性



発酵食品の新たな機能性 微生物間相互作用の解明

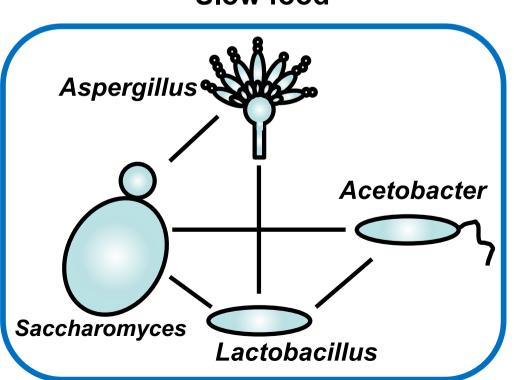
最新技術

次世代型発酵の創出へ

Symbiotic-Fermentation and Slow-Food-Microbiological Engineering Forum



Traditional fermented foods
= Slow food





Functionalities produced by fermentation

- New functionality of fermented foods
- •Elucidation of the interactions between microbes in the symbiosis

New technologies

Paving the way for new fermentation technologies