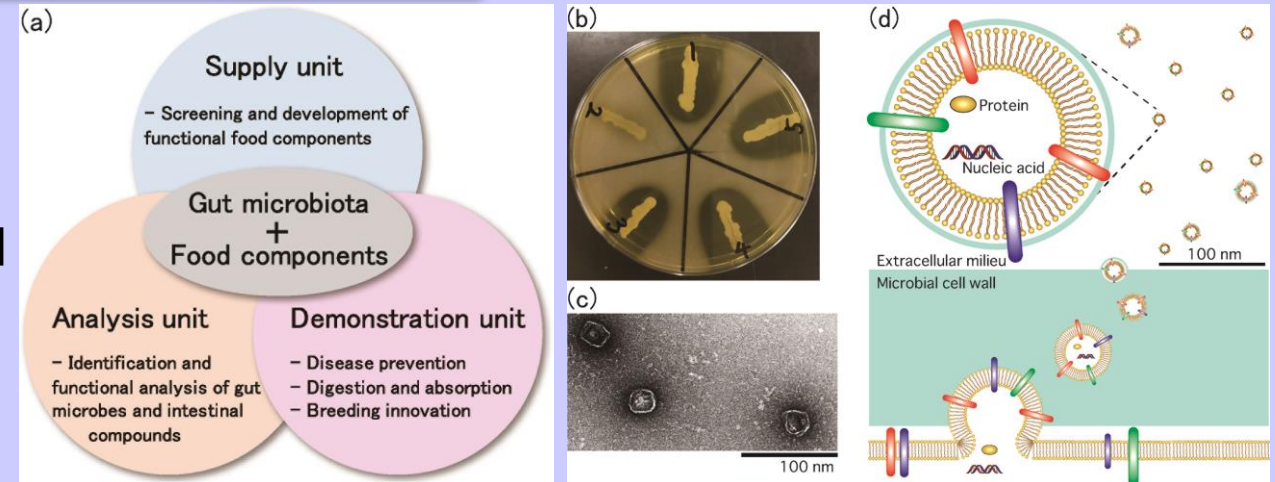


# Development of novel functional foods using gut microorganisms and food components

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## Research Area

1. Supply of functional substances for disease preventions and microbial controls.
2. Comprehensive analysis of gut microbiota and intestinal compounds.
3. Development of disease prevention strategies with disease model animals.



Organization chart (a), gut microbes (b), and membrane vesicles in fermented foods (c, d)

## Recent Activities

- *Food and Func.* (In press)., *World J Microb Biot.* (2017) 33: 1-8., *Sci. Rep.* (2016) 8: 31268., *J Biotechnol.* (2016) 221: 32-33., *Extremophiles*, (2016) 20: 415-424., *Plos One.* (2015) 26, 10: e0134386., *Appl Microbiol Biotechnol.* (2010) 86: 589-98., *New Engl. J. Med.* (2008) 359: 2396-2398., etc.