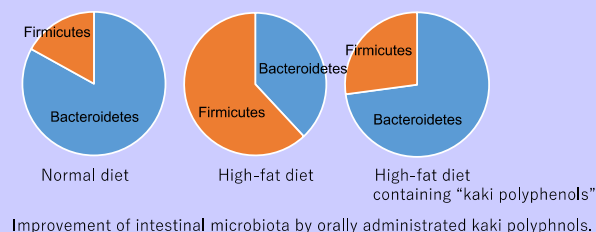


Empirical Study on Development of new Business Using Fruit & Vegetables and Their Processing Products with Safety Assurance and Health Property.

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Research Area

1. Evaluation of health benefit of fruit & vegetables. (Prof. ASHIDA Hisashi)
2. Postharvest approach to assure microbial safety of fruit & vegetables. (Prof. IZUMI Hidemi)
3. Development of new processing technologies of fruit & vegetables. (Prof. OZAKI Yoshihiko)
4. Creation of new market segment of fruit & vegetables and their processing products. (Prof. KIDO Keiji)



Improvement of intestinal microbiota by orally administrated kaki polyphenols.

Recent Activities

1. The first crystal structure of a family 129 glycoside hydrolase from a probiotic bacterium reveals critical residues and metal cofactors. , J Biol Chem 292, 12126-12138 (2017). By AH
2. Quality and safety of fresh horticultural commodities: Recent advances and future perspectives, Food Packaging and Shelf Life 14, 2-11 (2017). By IH
3. Characterization of Phenolics in the Flesh Tissue of 'Tsuyukane' a Red Flesh Type of Japanese Apricot (*Prunus mume* Sieb. et Zucc.) and its Effect on Postprandial Blood Glucose Levels in Rats, Food Preservation Science, 43(4) 153-162 (2017). By OY
4. Issues of Sixth Industry and Marketing (*in Japanese*), Wakayama Institute for Social & Economic Development, WISE Working Paper on Sixth Industry , 38-41(2015). By KK