

Research and Development

The most important aspect of developing and expanding our operations as a general manufacturer of processed foods is research and development (R&D) aimed at creating new technologies and products. At Showa Sangyo's General Research Institute, Food Development Center, and Animal Feed Technology Center, numerous diverse technology groups are engaged in a broad range of efforts. The efforts include everything from applied research – which includes developing products that meet customer needs and customer demands for quality and safety, as well as improving existing products and production processes – to basic research, in which researchers develop new products and new technologies from a mid to long-term perspective.



Our mid to long-term development of new products revolves around the milling, extraction, refining, and enzyme-utilization technologies that we have cultivated as our main lines of business. We also aim to develop high value-added foodstuffs through the application of biotechnology.

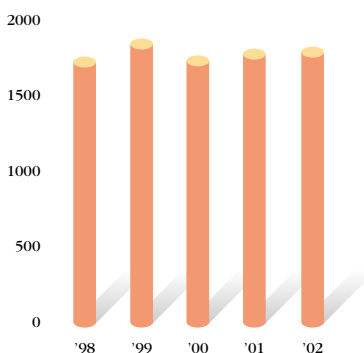
Showa Sangyo views such societal issues as environmental problems and the more sophisticated use of biological resources as its own concerns. Our environmental measures include waste reduction through new, unconventional technologies such as enzyme and membrane technology, and explorations of technologies with eyes for the next generation. We are also working on effective use of the by-products and waste products that are produced during factory manufacturing processes, such as developing zein, a protein component of corn, and nutrients made with wheat bran for cultivating mushrooms. We have also turned our attention to the problem of food allergies, and are cooperating in the development of processed foods using hypo-allergenic wheat flour.

By forging wide-ranging links with university and public research institutions in our areas of research and taking advantage of exchanges with other industries in our areas of applied research, we are striving to enhance our R&D capabilities in these fields and our ability to commercialize the results.

Furthermore, our R&D teams, which maintain close links with the business departments, develop products while remaining in communication with our customers so that they can respond rapidly and flexibly to their needs. We are making efforts to provide high value-added products and technological information in a timely manner.

This year, we developed a variety of products: wheat flours such as Deluxe Red Neon, bakery mixes such as Loaf Bread Base Mix, pastas, vegetable oils, starch sweeteners for use as raw ingredients for processed foods, tempura flour, karaage flour, batter mixes, frozen bread doughs, frozen foods and prepared foods. These products are chiefly for commercial use and are being supplied mainly to food processing companies and convenience stores. For the household market, on the other hand, we introduced a various new products including premixes such as Tempura Daisakussen!, sauces such as Asari no Tomato Sauce and gift sets. In addition, we have put analysis technology in place to help us cope with problems of food safety, such as ingredients that cause food allergies.

R&D Expenses
(¥ Million)



In the area of animal feeds, we developed new products to further improve the safety of these feeds. We developed heated mash feed, which is conventional mash feed that has undergone heating for sterilization, and began marketing products such as our Progressive Series for poultry and Century Series for pigs.

Furthermore, our R&D activities are conducted within the scope of company-wide efforts to obtain ISO 9000 and ISO 14001 certification as well as mastering GMO (genetically modified organisms) analysis technology. We also worked to make further improvements in our products, reduce costs, guarantee safety and preserve the environment.

Our R&D expenses for this fiscal year were 1,778 million yen.