

## Research & Development

# Pursuing new possibilities in food to meet customer needs



### RD&E Center

The technical foundation of the Showa Sangyo Group's solutions consists of the Technology Center, which handles research and engineering; the Development Center, which handles development; and the RD&E Center, which houses the Technical Planning & Promotion Department that promotes tangible and intangible innovation by combining technical and business strategies. We seamlessly connect research, development, production, and sales and are searching for the possibility and uses of grains and for new materials with a scientific eye on the daily. We strive to level up "production process technology for a safe, secure, stable, and affordable supply," "design, procurement, and processing technologies for various foods," and "animal feed design technology," as well as the analysis and evaluation technology and intellectual property strategies that support them.

## Creating unique Showa Sangyo grain solutions from multiple perspectives

### Research

We are creating core technology that is necessary for Showa Sangyo's challenge to provide new value to customers. We are also engaged in developing uses for the diverse grains handled by Showa Sangyo and functional materials, in researching and developing processes for producing those materials at factories, in researching analysis and evaluation technology for ensuring and improving the safety and flavor of foods, and in managing and operating intellectual property, such as patents and trademarks.



### Development

The product development institute seeks to deepen communication with customers, develop applications and products carrying new value, and deliver those products to customers as soon as possible. Standing on the front lines of the food business, we develop proposal-based products aimed at customers' true needs and providing a proposal/technical service to customers.



### Engineering

The production technology department standardizes designs of ingredients and products, designs production facilities, and develops production technology to ensure that the fruits of the R&D process are safe, secure, high quality, reasonably priced, and available in stable supply, thus providing maximum value to our customers.



### RD&E Center Producing new solutions

The 2nd floor is a cooking experimentation area, the 3rd floor is an office area, and the 4th floor is a physiochemical and biochemistry experimentation area. Each of these floors is designed to facilitate communication between the specialists of each department.

Through unprecedented collaboration and synergy, we strive to produce new products and technologies that will open the path to a new future for Showa Sangyo.

