

Pharmaceuticals, Medicals and Health Segment

Functional Foods Business

In the functional food materials field, we offer products that contribute to areas like the deliciousness of food and the reduction of food loss.

In the health-related field, we are working to contribute to health through our proprietary materials for health foods.



Main applications



Breads and pastries



Alternative foods from plant-based raw materials



Supplements / Nutritional Foods



Noodles

Business Strengths

- Functional food materials with a wide variety of functions
- Strong sales network for bread-making and confectionery production
- Developing new markets with health-related products

Business Outlook (Risks and Opportunities)

- Intensifying competition due to entry of competitors
- Soaring raw material prices due to geopolitical risks
- Shrinking domestic market due to population decline
- Increased demand for improved texture and flavor
- Potential for increased adoption of wheat protein modification technology
- Opportunities to capture new markets for health food materials

Growth Strategy

POINT

Expanding applications of functional food materials

We will continuously develop proprietary materials following lutein and establish our position as a functional food materials manufacturer. At the same time, to respond to the increasing demand for frozen foods, noodles, and other products due to lifestyle changes, we will advance material development and application proposals for processed foods. We will precisely capture changes in the market environment and cultivate new revenue pillars to succeed our existing breads and pastries business.

POINT

Strengthening of health-related food products

We will accelerate the development and launch of new materials for health foods by strengthening collaboration between the Health Science Research Laboratory and external research institutions, and promoting DX. From FY2026, we will also fully launch our proprietary technology for coating functional ingredients with oils and fats to deliver them to targeted areas, and will work to improve competitiveness while expanding our Solutions Business.

POINT

Sustainable business operations

Recognizing that we are responsible for the food industry that forms the foundation of human society, we will maintain a safe and secure supply system and establish a stable business base. We will also put into practice our three values of Challenge, Fairness, and Harmony in the workplace, and ensure thorough compliance. We aim for long-term enhancement of corporate value through sustainable business operations that are resilient to market changes.

TOPIC

Received the “28th Nisshoku Excellent Food Machinery, Materials and Ingredients Award”

NOF's lutein-containing modifier series received the Material Category award of the 28th Nisshoku Excellent Food Machinery, Materials and Ingredients Award by the Japan Food Journal. This award is given to products that have supported the development of the food industry through technological innovation. This series uses lutein contained in waste lettuce and other sources to modify the texture of flour-based foods, and was recognized as a highly innovative material that contributes to the industry.

