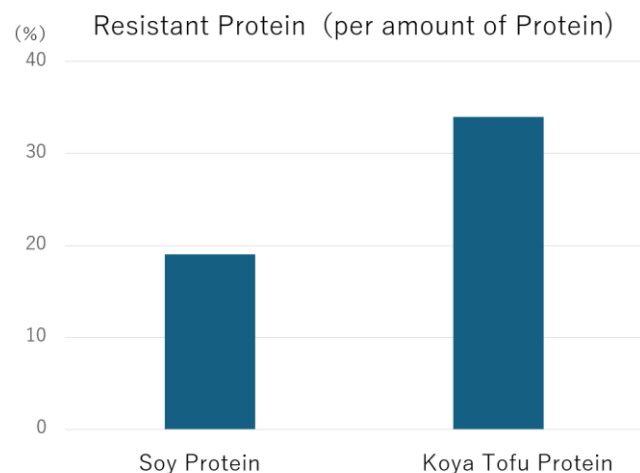


The leading researcher on resistant protein presents about health functionality of Koya tofu

The following press conference will be hosted by the Federation of Kori-Tofu Industrial Association, to which Asahimatsu Foods Co., Ltd. (Headquarters: Osaka City and Iida City, CEO: Hirotaka Kinoshita) belongs. The Federation has previously presented on the health functionalities (metabolic improvement and muscle maintenance, such as lowering cholesterol and preventing and improving diabetes) of Koya-Tofu and the reasons why high levels of Resistant protein are contained in it, which considers to be a factor in these effects. Dr. Kato (Professor Emeritus, Hiroshima University), the proponent of the concept of “Resistant protein”, will discuss future prospects.

Presenter: Dr. Norihisa Kato, Prof. Emeritus of Hiroshima Univ.
Date: 20th May 2025 [Tue]
Time: 13:30-14:30
Location: HOTEL METROPOLITAN Nagano
 1346 Minamiishi Dou-cho, Nagano,
 Nagano 380-0824, Japan
 2F “Chikuma”

Koya tofu is known to have various health functionalities. Resistant protein is thought to be deeply involved in this. The concept of the “Resistant protein” was proposed by Dr Kato as a hypothesis to explain the cholesterol-lowering effect of buckwheat protein. The idea is that the digestive resistance of dietary proteins may have various health effects in the intestinal tract, like a type of dietary fiber. He will present the prospects for future research on Koya tofu, with a focus on Resistant protein.



*This press conference will be streamed live online. If you would like to participate online, apply by email.

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