

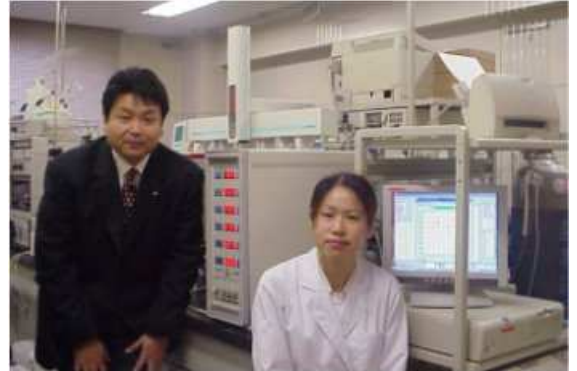
Kyowa Hakko Kogyo Co. Ltd. is an innovative food manufacturer in Japan.



«One of our objectives is to provide our customers with high quality seasonings. We have done this since 1961, the year we developed a technique for producing MSG using a fermentation process. The key for our customers success and our success is the ability to provide better quality products rapidly than our competitors. We therefore invest in research and development in the field of food quality in order to advise our customers on how to create better products.

#### **Developed new seasoning more rapidly**

Our work with the FOX instrument started in 1997 to help us understand better sensory specifications and acceptance (consumer liking) of our competitors' products and ours. One example is our "KOKU-MI" seasoning where we introduced our customers to it. Surveys showed that stews, soups, or curries tasted better than just traditional stewing. The FOX helped us develop this new seasoning more rapidly than if we used just our traditional evaluation systems.



*Mr Iwasaki, Food Development Department  
Mrs Nakagawa, Food and Liquors Research  
Laboratories, Japan*

#### **Monitoring batch variation of our products**

Another example of this achievement was highlighted by the successful presentations at the 5th International Symposium on Olfaction and Electronic Nose in Baltimore, USA. Two presentations were made with one having results on rancidity evaluation using an electronic nose and the other on product development combining sensory techniques. Further, the FOX Electronic Nose has not only been used for R&D purposes for product development but it has also been used for monitoring the batch variation of our products. The electronic nose technique is now established alongside our more traditional evaluation systems by humans, GC-MS and MS-PAK. »