

Title: Processing technologies to link agricultural produce to the medical and health fields

Subtitle: For adding higher value to agricultural produce and curb medical costs in Thailand



O T A G A I

OTAGAI Forum Association

Company name: ForicaFoods Co., Ltd.

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1. Contribution to Thailand

The purpose of agricultural production

- (1) Increased quantities through improvement of productivity
- (2) Pursuit of good taste through improvement of quality



Changes in the social environment

- (1) Increased international competition
- (2) More patients with diabetes etc. due to increased affluence
- (3) A society which pays attention to a healthy lifestyle



There is a need for foods and dietary habits which suit the changes in the environment



2.Selling point



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| Raw materials | Exclusive technology | Processed products | Purpose of use |
|-----------------------|---|---------------------------------|--|
| Rice | Protein reduction technology | Rice for cooking Cooked rice | Dietary therapy for patients with chronic kidney disease |
| | Shelf life extension technology | Cooked rice | Food for rescue personnel during disaster times |
| Fruits/ vegetables | Composition adjustment technology, Property adjustment technology | Functional puree, drink | Food for hospitals and the elderly |
| | High quality + room temperature storage + shelf life extension technology | | Health market |

3. Spirit of OTAGAI

Agricultural production



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- Increase of patients with illness
- Health-consciousness

High value-added processing technologies for rice and fruits

The coordination between agriculture, food processing, and medical and health fields is essential



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4. Summary

1. ForicaFoods can contribute to adding higher value to agricultural produce and curbing medical costs in Thailand
2. For 40 years, ForicaFoods has provided hospitals and nursing homes in Japan with specialized foods for the treatment of illnesses and for the elderly. The information we have accumulated can be put to use in Thailand in the areas of research and development, manufacturing technologies, and sales experience.
3. ForicaFoods has embarked on joint research with Kasetsart University in a JICA project to develop protein reduction technologies using Thai rice as raw material



5. Company Information

ForicaFoods has a high level of expertise in manufacturing food products for use in hospitals and Self Defense Force operations. The company combines exclusive technology for shelf life extension, made possible through sterilization and sterile packaging technologies for retort foods, with technologies for food composition adjustment and property adjustment.

Company location: Uonuma City, Niigata Prefecture

Company website <http://www.foricafoods.co.jp/>

Established in 1955

