

PROFILE



Korea Food Research Institute (KFRI)
Better Food, Better Future

✓ Advanced Biotechnology



Information

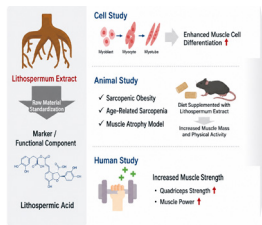
Main Contact	+82-63-219-9114
Website	https://kfri.re.kr
Purpose of Establishment	Contribute to the development of national industries and the improvement of the quality of life of the people through research and development in the food sector, creation of public value, spread of performance and technical support, etc.
Main Responsibilities	- Core tech development for food industry competitiveness - Quality, consumption, & safety management systems - Food bio-materials & nutritional metabolic regulation research for healthy longevity
Planned Recruitment	3 open positions for researchers (TBA)

Contact

Department	Department of Human Resources Development
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Key Achievements



Development of natural materials to prevent age-related muscle loss and acquisition of the world's first individual recognition for health functional food



Revision of the CODEX Kimchi standard and promotion of international standards for dried seaweed products to globalize domestic food



Transfer of core technologies for clean-label food processing and establishment of the first domestic certification system

Research & Project List

Establishment of a clean-label processed food certification system

First domestic establishment of group standards for clean-label processed foods, and development of food processing technologies that overcome the limitations of conventional additives

Development of materials derived from Lithospermum erythrorhizon extract to improve age-related muscle strength

First elucidation of muscle aging delay mechanisms using domestic natural materials, and approval as an individually approved functional ingredient

Elucidation of mutual regulation mechanisms among key Korean gut microorganisms

Elucidation of mechanisms for Akkermansia muciniphila, a key gut microorganism, utilizing the large-scale Korean gut microbiome database established by KFRI

Designation of international food standards for the global expansion of K-Food

New listing of 'Kimchi cabbage' as a main raw material in the CODEX global standard (CXS 223-2001)

Integrated intelligent production equipment for autonomous manufacturing processes toward hyper-automation in food processing

Development of predictive and analytical models for food quality changes, along with autonomous control robots, hyper-automated equipment, and precision controllers

Development of aging prediction technologies for premium K-SPIRITS and localization of strains, distillers, and aging vessels

Development of AI-based ultra-accelerated aging technology and aging prediction models for distilled spirits, alongside the localization of key core technologies