

Better

Food,

KOREA
FOOD
RESEARCH
INSTITUTE

Better

Future

Contents

- 04 **President's Message**
- 06 **Institute Overview**
- 10 **Department Overview**
 - Food Convergence Research Division
 - Food Functionality Research Division
 - Food Industry Research Division
 - Strategy & Planning Division
 - Administration & Support Division
 - Gyeongbuk Headquarters
- 15 **UST-KFRI School**

**Better Food,
Better Future**



Contributing to a Healthier Nation for a Better Tomorrow

Building a food research hub dedicated to enhancing national well-being and driving industrial progress.

I would like to express my sincere gratitude to everyone who continues to support the Korea Food Research Institute (KFRI).

Established in 1987, KFRI is the only government-funded research institute in Korea dedicated to the field of food. Through food research and development, creation of public value, dissemination of outcomes, and technological support, we contribute to national industrial development and the enhancement of people's quality of life.

Our institute leads innovative food research, sets the direction for the future food industry, and strives to create new values to promote public health and address social challenges.

In response to the rapidly evolving social landscape and shifting trends in the food industry, the Korea Food Research Institute is taking a leading role in addressing national priorities—such as the development of sustainable food technologies and the safeguarding of food security. We are dedicated to creating a safe and healthy food environment for future generations through R&D in food tech, advanced bio-convergence technologies, and digital transformation.

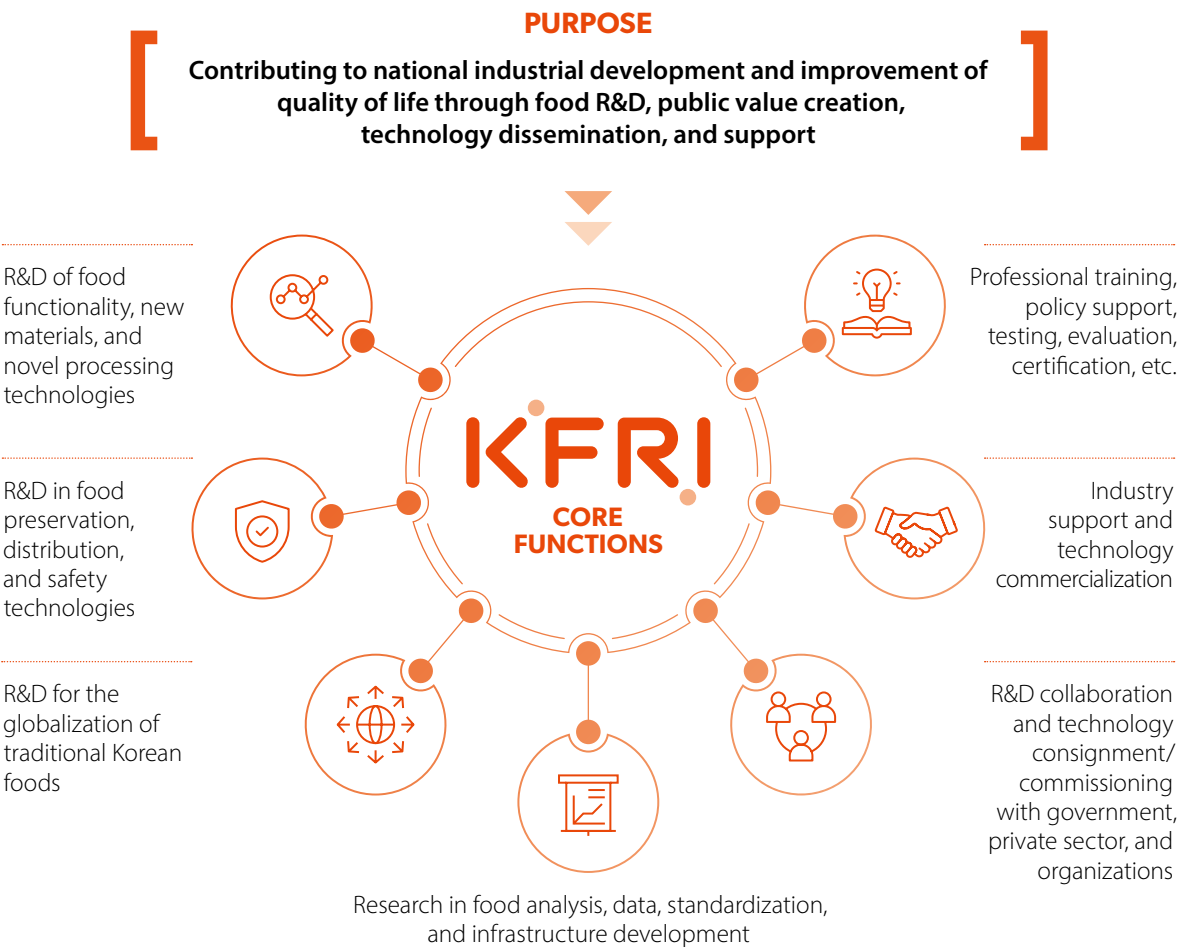
The Korea Food Research Institute is evolving beyond a traditional research institution into a platform that harmonizes public interest, practical value, and a forward-looking perspective. At the heart of this transformation lies our unwavering mission: "Science for the people, technology for the nation."

All these achievements have been made possible thanks to your steadfast support and the dedication of every member of our institute who has worked tirelessly in their respective fields. The Korea Food Research Institute will continue to spearhead K-Food and global food science and technology, evolving into a food research hub that delivers innovative solutions through a convergence-driven research ecosystem. We ask for your continued interest and encouragement.

Thank you.

January 2025
President,
Korea Food Research Institute
Paik Hyun-dong

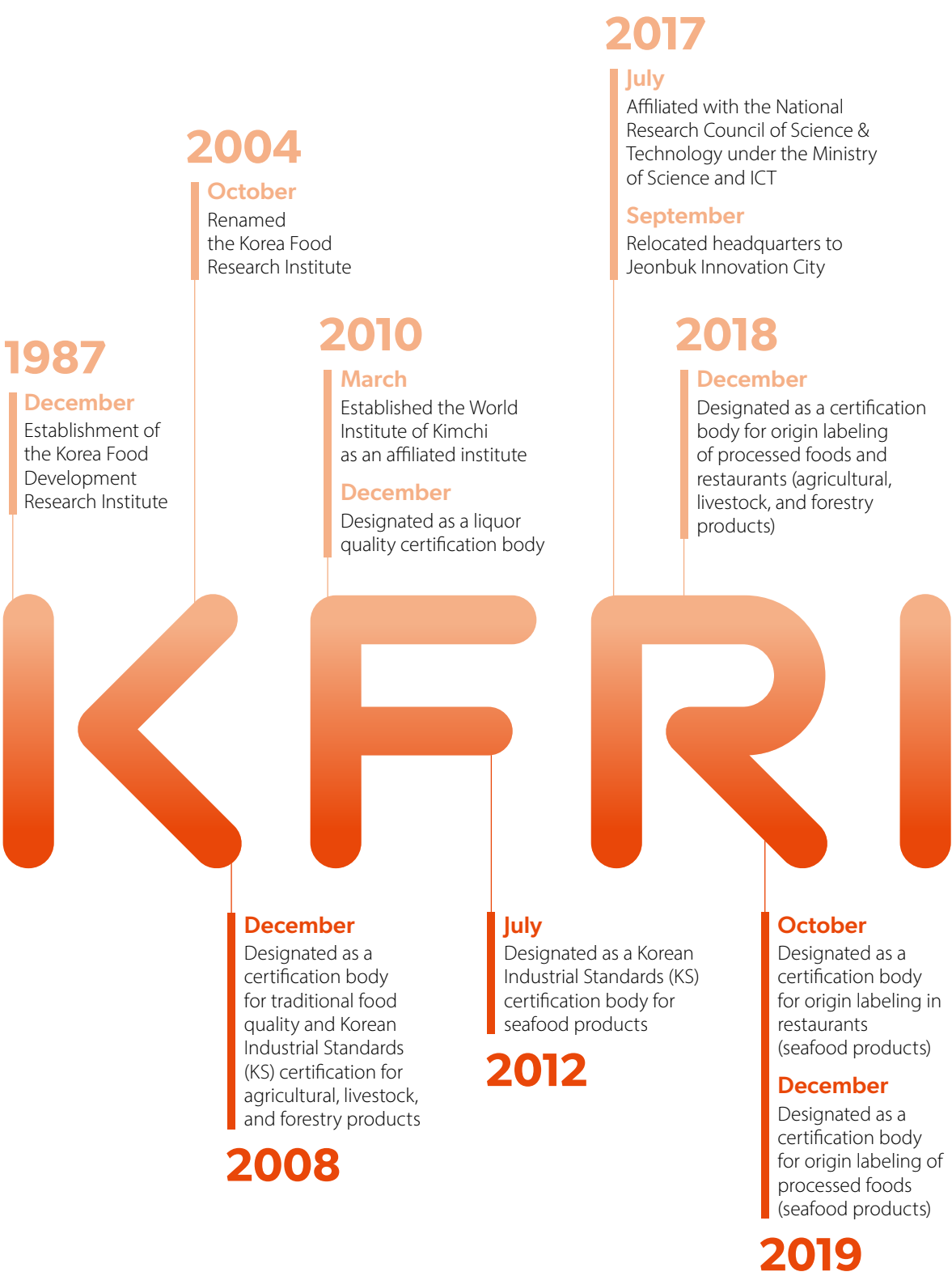
PURPOSE AND FUNCTIONS



VISION AND GOALS



HISTORY OF KFRI



PERSONNEL & BUDGET

Researcher



Engineer



Administrator



Technician



Assistant and Facility



 = 10 people

323 people

Total authorized staff
(as of January 2025)

KRW **69,228** million
Total budget
(as of January 2025)

Institutional
operating expenses
23,208

Internal
revenue
24,699

Basic R&D project funding
21,321

SOCIAL NETWORK SERVICE



WEBSITE



INSTAGRAM



YOUTUBE



BLOG

PUBLIC SERVICES

Certification System

Category	Requirements	Contact
Traditional food quality certification	Businesses that use domestically produced agricultural or seafood products as main ingredients	Tel. +82-63-219-9151 E-mail. certi@kfri.re.kr
KS product certification	Manufacturers of products designated under KS standards (certification field: food / H), including product names and standard numbers	
Origin certification for processed foods and restaurants	Processed foods or restaurant dishes in which 95% or more of the ingredients—based on the composition ratio of raw materials or food ingredients—are agricultural or marine products of the same origin.	
Liquor quality certification	Licensed liquor manufacturers in accordance with relevant laws	Tel. +82-63-219-9339 E-mail. ricewine@kfri.re.kr

Analytical services

Test items

- Microbiological analysis: *E. coli*, pathogens
- Nutritional analysis: Fatty acids, minerals, heavy metals, sugars, vitamin A, vitamin C, amino acids, etc.

Contact

+82-63-219-9292~3 / foodlab@kfri.re.kr

Sensory evaluation services

Test items

Palatability analysis of rice, difference testing, consumer testing, remote consumer testing, descriptive analysis, etc.

Contact

- Palatability Evaluation | 063-219-9210, 9546 / hkim@kfri.re.kr
- Sensory Evaluation | 063-219-9134 / hskwak@kfri.re.kr

Halal and vegan analysis

Service details: Ingredient analysis required for obtaining or renewing domestic and international halal or vegan certifications

Eligible applicants: Agricultural and processed food exporters (or prospective exporters), halal and vegan certification bodies

Contact

1899-0599 (press 1) / srilee@kfri.re.kr

Functional food evaluation support

Eligible items: Food materials and products derived from domestic agricultural products

Eligible applicants: Food companies, agricultural cooperatives, farmers, food research institutes, and other food businesses

Contact

+82-63-219-9245, 9416, 9341 / well@kfri.re.kr

FOOD CONVERGENCE RESEARCH DIVISION

[Embracing the Future,
Shaped by Technology]

Food Processing Research Group

- Research on processing technologies for future-oriented and alternative foods
- Optimization of food processing for target consumers (e.g., seniors, infants)
- Development and process optimization of natural additives
- Sensory cognition analysis and foundational technology development
- Operation of sensory evaluation lab, support for sensory testing, and IRB review

[Gangneung Research Team]

- Research on processing technologies for seafood and bio-materials
- Research on technologies for the development and industrial application of materials derived from marine and fishery resources

Fermentation Convergence Research Group

- Advancing the value of K-fermentation and microbial resources
- Strengthening global competitiveness in traditional fermented foods
- Developing advanced technologies for premium traditional fermentation
- Establishing a bio-food R&D foundation: Microbial Resource Center and supporting infrastructure
- Driving next-generation biotechnology through precision fermentation, upcycling, and convergence R&D



Food Safety and Distribution Research Group

- Development of technologies for characterization, rapid and precise detection, and control of food hazards
- Development of predictive modeling and probabilistic risk assessment techniques for food quality and safety factors
- Development of quality and safety management technologies and systems for food supply chains
- Development of intelligent technologies for smart storage, distribution, and quality management of food
- Development of eco-friendly, functional, and smart packaging technologies

Smart Manufacturing Research Group

- Research on intelligent quality recognition technologies based on DNA (Data, Network, and AI)
- Development of smart production and distribution optimization solutions
- Research on automation of food safety production processes using intelligent convergence technologies
- Research on AX autonomous manufacturing and DX/DT-based digital food processing technologies
- Research on Demonstration and standardization of robotics systems for automated food manufacturing processes
- R&D policy support for food-related materials, parts, and equipment, and digital transformation initiatives for government projects

FOOD FUNCTIONALITY RESEARCH DIVISION

[Science-based Solutions,
Food for Wellness]

Precision Nutrition Research Group

- Building Korean dietary-health-omics data
- Building Korean gut microbiome–health information
- Building data on cancer treatment side effects–diet–health–genome

- Correlation research on integrated Korean dietary information
- Research on the development of precision diet healthcare solutions based on integrated data



Aging Research Group

- Evaluation of the effects of food on healthspan extension
- Modulation of biological aging by food
- Research on dietary strategies to delay or reverse aging
- Development of functional food materials to enhance muscle, vascular, and immune health
- Investigation of food-driven modulation of sensory perception

Functional Platform Research Group

- Establishment of a food functionality database and development of a utilization platform
- Establishment of a bioactivity evaluation system for food materials using omics technologies
- Development and commercialization of functional materials for life stage-specific health improvement
- Development of customized food ingredients and research on their commercialization
- Establishment of the KFRI Food and Natural Materials Bank

FOOD INDUSTRY RESEARCH DIVISION

Food Industrialization,
Driven by Technology

Enterprise Solution Research Center

- Identification of promising food companies and technical consulting
- R&D-based technical support tailored to the needs of food companies
- Support for building collaboration systems among food companies
- Support for international food certifications such as halal, kosher, and vegan
- Customized technology support for developing countries (ODA)

Food Standard Research Center

- Establishment and revision of standards and specifications for KS and traditional foods
- Development of international standards and guidelines (CODEX, ISO) and response to global food standards
- Standardization of major components and raw material processing for high-consumption foods
- Standardization of food safety and distribution quality in dining-out and mass food services
- Development of standards to respond to changes in new food markets and distribution systems

STRATEGY & PLANNING DIVISION

The Beginning of Innovation,
Here and Now

Department of Research Strategy

- Establishing research policies, systems and R&D strategies
- Investment planning for research resources (budget, personnel etc.)
- Developing and evaluating research projects
- Identifying new R&D projects and supporting project planning
- Researching and analyzing R&D trends
- Supporting external collaboration and networking among government, industry, universities, and research institutes

Department of Planning

- Institutional operations and performance evaluation
- Organization and staffing management
- External cooperation and partnerships
- Other planning-related tasks

[Public Relations Team]

- Media relations and publicity
- International cooperation
- Exhibition of research outcomes
- Educational outreach

Better —
Food, Future

Food Analysis Research Center

- Development of new standard analytical methods for food safety and functional substances in the absence of existing analytical methods
- Analytical technology support for food quality control and product development
- Operation of Korea Laboratory Accreditation Scheme (KOLAS) and issuance of certified analysis report
- Support for shared use of national research equipment

Infrastructure Support Team

- Operation of Experimental Animal Research Laboratory
- Experimental animal modeling and research technology support
- Management of Pilot Plant
- Processing raw material and supporting pilot product production technology

Department of Budgeting

- Establishment of project plans
- Submission of government budget requests
- Allocation and adjustment of budgets
- Budget and Accounts

Department of Technology Commercialization

- Outcome generation
- Outcome management
- Outcome utilization
- Technology commercialization
- Start-ups and research-based companies

[Food Data Research Team]

- Research data management systems
- Development of research data management technologies
- Building a research data utilization ecosystem
- Research data utilization operations

Department of Project Management

- Operation of the Research Review Committee and management of research systems
- Management of research project and funding systems
- Evaluation and management of research projects
- Settlement of research funds and follow-up actions
- Management of research ethics, research security, and research notebooks

ADMINISTRATION & SUPPORT DIVISION

Shaping the Future of Food Research through Collaborative Management

Department of General Affairs & Welfare

- Attendance and leave management
- Security management
- Audit support
- Employee welfare and benefits
- Event coordination and general affairs

Department of Human Resources Development

- Establishment and implementation of recruitment plans
- Personnel management (promotion, transfer, disciplinary action, commendation)
- Individual and departmental performance evaluation
- Labour relations and litigation response
- Compensation and training

Department of Knowledge and Information

- Development and operation of information systems
- Network configuration and infrastructure management
- Information security and personal data protection
- Records management and library operations
- Other IT-related tasks

Department of Procurement and Property

- Procurement and contracting for goods and manufacturing
- Service and construction contracting
- Research equipment procurement
- Operation of consumable supplies purchasing service
- E-procurement system operations
- Goods inspection
- Fixed asset management
- Management of research facilities and equipment

Department of Financing and Accounting

- Accounting settlement
- Payment processing
- Tax management
- Fund operation
- Corporate card management

Department of Safety and Facility

- Safety and health planning and management
- Safety inspections and management
- Safety training and health check management
- Safety system operations

[Facility Management Team]

- Building maintenance and management
- Building inspections
- Building repair management
- Disaster management for facilities
- Environmental management of facilities



GYEONGBUK HEADQUARTERS

Shaping the Future of the Eastern Food Industry with the Gyeongbuk Headquarters

Gyeongbuk Headquarters Working Group

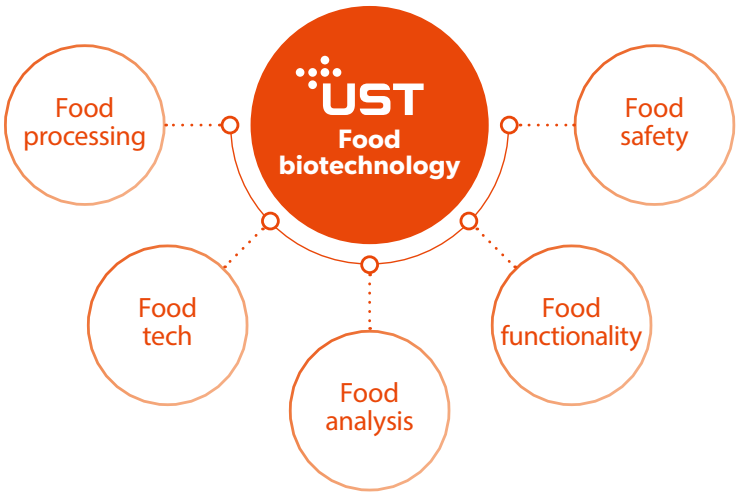
- Establishment of basic architectural guidelines
- Management of design and construction contractors
- Architectural design and construction process management

- Quality control of construction materials
- Licensing and registration



UST-KFRI SCHOOL

Fields of Study



Major

- School of engineering
- Department of food biotechnology

Programs

- Doctoral program
- Master's program
- Integrated master's and doctoral program

Benefits

- Tuition, welfare (health insurance, dormitory, etc.)

Admissions

- Held twice a year: spring intake (March) and fall intake (September)
- Applicants must hold (or expect to hold) a bachelor's degree (master's degree for the doctoral program) and pass the UST admissions process

- Contact

KFRI School Administration Office

UST Headquarters

T. +82-63-219-9065

T. +82-42-864-5551

E. ust-kfri@kfri.re.kr

F. +82-42-864-5554



WEBSITE

KFR! KOREA FOOD
RESEARCH INSTITUTE

📍 245, Nongsaengmyeong-ro, Iseo-myeon,
Wanju-gun, Jeollabuk-do 55365, Republic of Korea

☎️ +82-63-219-9114 📠 +82-63-219-9876

KFR!

Better
Food,
Better
Future

KOREA
FOOD
RESEARCH
INSTITUTE



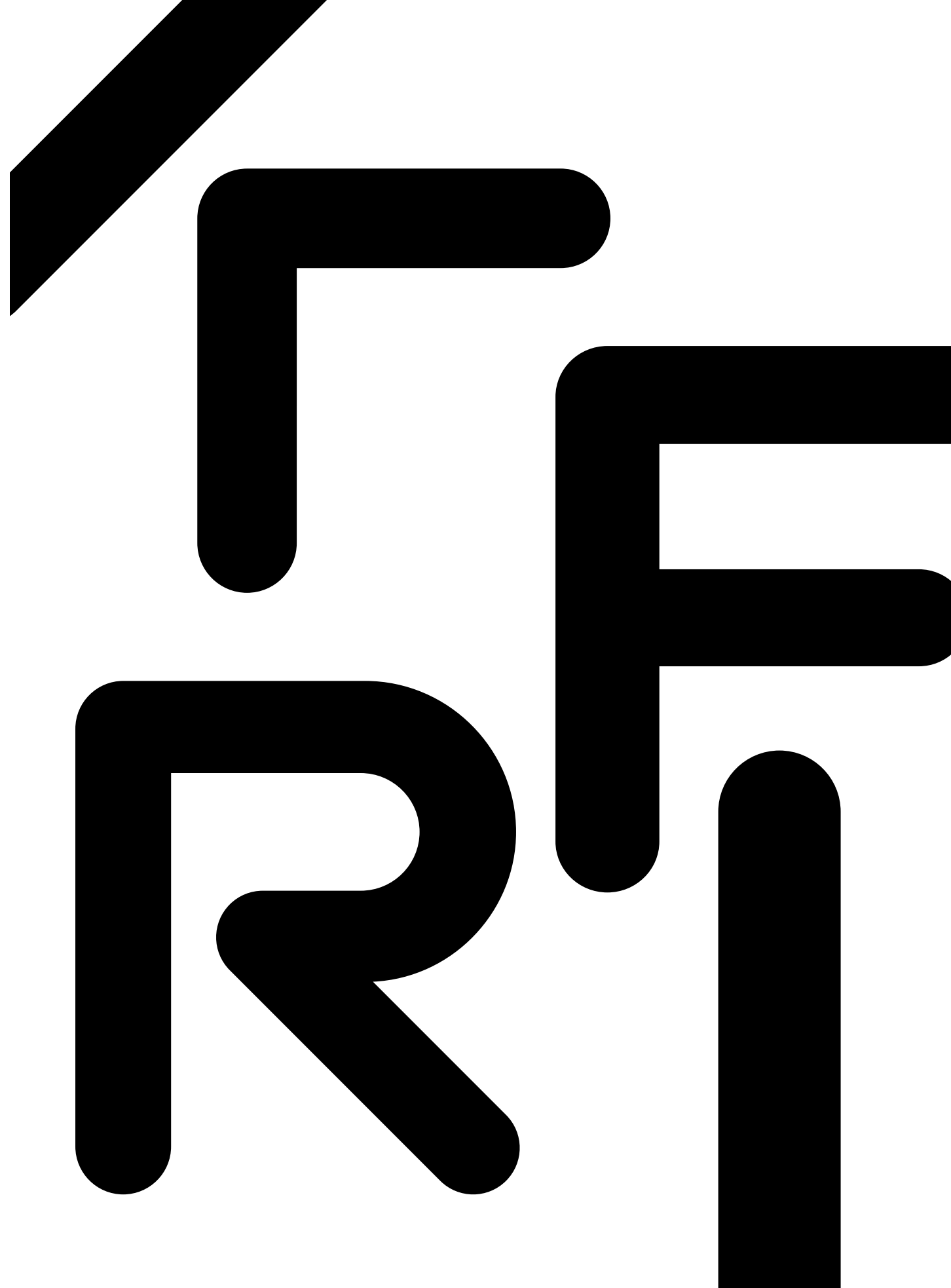
WEBSITE

KFR! KOREA FOOD
RESEARCH INSTITUTE

245, Nongsaengmyeong-ro, Iseo-myeon,
Wanju-gun, Jeollabuk-do 55365, Republic of Korea

+82-63-219-9114 +82-63-219-9876

KOREA
FOOD
RESEARCH
INSTITUTE





**Better Food,
Better Future**