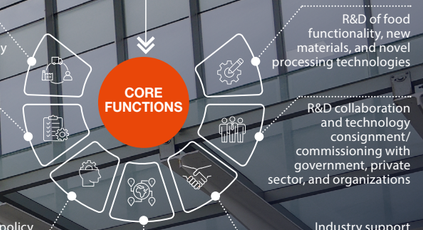
Purpose and Functions

KFRI

PURPOSE

Contributing to national industrial development and improvement of people's quality of life through food R&D, public value creation, technology dissemination, and support



- R&D in food preservation, distribution, and safety technologies
- R&D of food functionality, new materials, and novel processing technologies
- Research in food analysis, data, standardization, and infrastructure development
- R&D collaboration and technology consignment/ commissioning with government, private sector, and organizations
- Professional training, policy support, testing, evaluation, certification, etc.
- Industry support and technology commercialization
- R&D for the globalization of traditional Korean foods

Vision and Goals

VISION

A leading global food research institute contributing to public well-being and national industrial development

GOALS	Securing global core technologies through leading convergence research	Supporting food industry growth by strengthening technology commercialization capabilities	Building a cooperative organizational culture based on communication and trust
Roles and Responsi-bilities	Addressing public health issues caused by super-aging and changing dietary patterns	Ensuring the supply of safe, high-quality food	Creating high added value in the food industry and fostering small but strong enterprises

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KOREA FOOD RESEARCH INSTITUTE

Korea Food Research Institute

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KFRI SNS

WEBSITE

INSTAGRAM

YOUTUBE

BLOG

Better Food, Better Future

KOREA FOOD RESEARCH INSTITUTE

KFRI
KOREA FOOD RESEARCH INSTITUTE

Better Food, Better Future

A world-class food research institute contributing to a healthier Korea

FOOD CONVERGENCE RESEARCH DIVISION

Shaping the future through technology

Research on safety, distribution, fermentation, and smart manufacturing

Food Processing Research Group

- Research on processing technologies for future 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 materialization and commercialization technologies for marine and fishery resources

Smart Manufacturing Research Group

- Research on DNA-based intelligent quality recognition technologies
- Smart production and distribution optimization solutions
- Research on the automation of food safety production processes based on intelligent convergence technologies
- Research on AX autonomous manufacturing and DX/DT-based digital food processing technologies
- Demonstration research on automation of food manufacturing processes and standardization of robotics
- R&D policy support for food-related materials, parts, and equipment and digital transformation for government initiatives

Fermentation Convergence Research Group

- Advancing the value of K-fermentation and microbial resources
- Enhancing global competitiveness in traditional fermented foods
- Developing advanced technologies for traditional fermentation
- Establishing a bio-food R&D base: Microbial Resources Center and supporting infrastructure
- Driving next-generation biotechnology: 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

FOOD FUNCTIONALITY RESEARCH DIVISION

Solutions through food, wellness through science

Research on food functionality and nutritional metabolism regulation

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

- Development of a database and integrated platform for food ingredient processing, safety, and functionality
- 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 and commercialization of customized food materials
- Establishment of the KFRI food material bank

Better Food, Better Future

FOOD INDUSTRY RESEARCH DIVISION

Driven by technology, realized through food industrialization

Supporting food industrialization through corporate support, standards and analytical technologies, and industrial infrastructure

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 Analysis Research Center

- Development of new standard analytical methods for food safety factors and functional substances without existing 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

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

Infrastructure Support Team

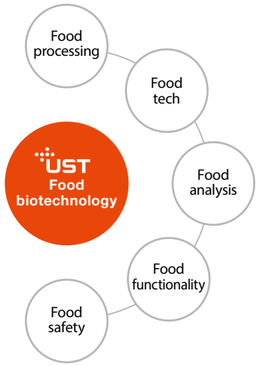
- Operation of Experimental Animal Research Laboratory
- Experimental animal modeling and research technology support
- Management of Pilot Plant
- Processing raw material and supporting pilot product production technology

PUBLIC SERVICES

- Traditional food quality certification
- KS product certification
- Origin certification for processed foods and restaurants
- Alcohol quality certification
- Food analysis and inspection
- Support programs for functional food evaluation
- Halal and vegan analysis requests
- Food data platform

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

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