



Dr. KIMURA Keitarou, NARO
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Profile

Keitarou Kimura is the Manager of Division of Food Processing and Biomaterials Research of Institute of Food Research, NARO. He used to be an applied microbiologist and spend his large part of research career for genetic and biochemical studies of soybean fermentation by *Bacillus subtilis* (natto). He found a key enzyme (endo-gamma-glutamyl peptidase, PghP) produced by bacteriophages that spoil the sticky texture of popular traditional fermented soybean food, natto, which lead to phage-resistant industrial strains. Since 2020 as the manager, he oversees management of human resources, and research programs including more than 20 collaborations with food companies.