



Mr. YOSHIMOTO Joto

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Profile

Completed Master's degree from Tokyo University of Agriculture and Technology in 2008. Joined Mizkan Corporation in the Product Development and Technology Division, focusing on household condiment development. In 2009, transferred to Mizkan Holdings Central Research Laboratory to expand research on functional properties of seasonings. From 2012 to 2015, conducted commissioned research at The University of Tokyo's Graduate School of Agricultural and Life Sciences on sour taste receptor mechanisms. Upon returning to Mizkan Holdings Central Research Laboratory in 2016, initiated a comprehensive research program on vinegar's health benefits. Currently directs research on acetic acid—vinegar's principal active component—and its physiological effects, along with studies on fermented soybean (natto) and legume-based foods, focusing on metabolic and health outcomes.