

From “hard-to-eat” to the joy of eating.

Patented enzyme technology transforms the “meals” of seniors.

Looks the same

Tastes the same

Retains nutrition

And becomes tender enough to mash with your tongue.



Enzyme-Based Food Softening Technology
Maintains the original shape, color, and nutrition of ingredients while making food safer and easier to eat.



Do you have these concerns?

- ✓ Difficulty chewing or swallowing
- ✓ Loss of appetite
- ✓ Hard-to-swallow food
- ✓ Takes a lot of time to prepare
- ✓ Texture is too hard even when cut small
- ✓ High burden of cooking

Our patented enzyme technology solves it all.



Care food that looks like “regular meals”



Looks the same. Amazingly tender.
Mashed with your tongue. Easy to eat and swallow!



What our patented enzyme can do

- Keeps the original look and taste
Preserves the appearance and deliciousness.
- Maintains nutritional value
Minimizes nutrient loss during heat processing.
- Soft and gentle texture
Soft enough to mash with your tongue.
- Reduces risk of choking
Safer to eat and easier to swallow.
- Shortens cooking time
Supports large-batch cooking as well.

For: Hospitals Nursing Homes Meal Service Providers Central Kitchens School Lunch Programs Home-Delivered Meals Senior Meal Services

Patented enzyme technology creates a new care food business.



Introducing Our Solution

- More joy in eating
Enjoy delicious meals every day.
- Reduced caregiver workload
Shortens meal prep time.
- Labor-saving & efficient
Ideal even with fewer staff.
- New business opportunities
Expand into the growing care food market.

The future of food is “tender”.

A better texture.
A better tomorrow.



Soft Care Food Solutions
Powered by Patented Enzymes

Consultation Accepted

TEL
03-5614-1896
[Business Hours] Mon–Fri 9:00–17:00

Contact Us
We're happy to answer your questions.

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