



CJ BIO TASTE & NUTRITION INTRODUCTION



FOOD &
FOOD SERVICE

As a leader in Korean food culture, CJ's food & food Services continue to cultivate global food cultures beyond Korea.

CJ FOODS

CJ FOODVILLE

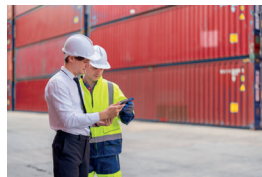
CJ FRESHWAY

BIO
TECHNOLOGY

CJ's biotechnology contributes to healthier lifestyles by leading the future of biotechnology with cutting-edge technologies and competitiveness.

CJ BIO

CJ FEED&CARE

LOGISTICS &
RETAIL

CJ's logistics & retail divisions innovate lifestyles worldwide and continue to make a mark in global logistics and retail.

CJ LOGISTICS

CJ OLIVENETWORKS

CJ OLIVEYOUNG

CJ ENM COMMERCE DIV.

ENTERTAINMENT &
MEDIA

CJ's entertainment & media divisions set global pop culture standards by making K-Cultural contents take center stage.

CJ ENM ENTERTAINMENT DIV

CJ CGV

CJ BIO TASTE & NUTRITION (CJ BIO T&N)

MISSION & VISION OF CJ BIO T&N

MISSION

We enrich your healthier and sustainable business with customized solutions through our outstanding innovative technology

VISION

Global total solutions provider enabling healthier and sustainable lifestyle

CORE VALUES



Outstanding
Innovative
Technology



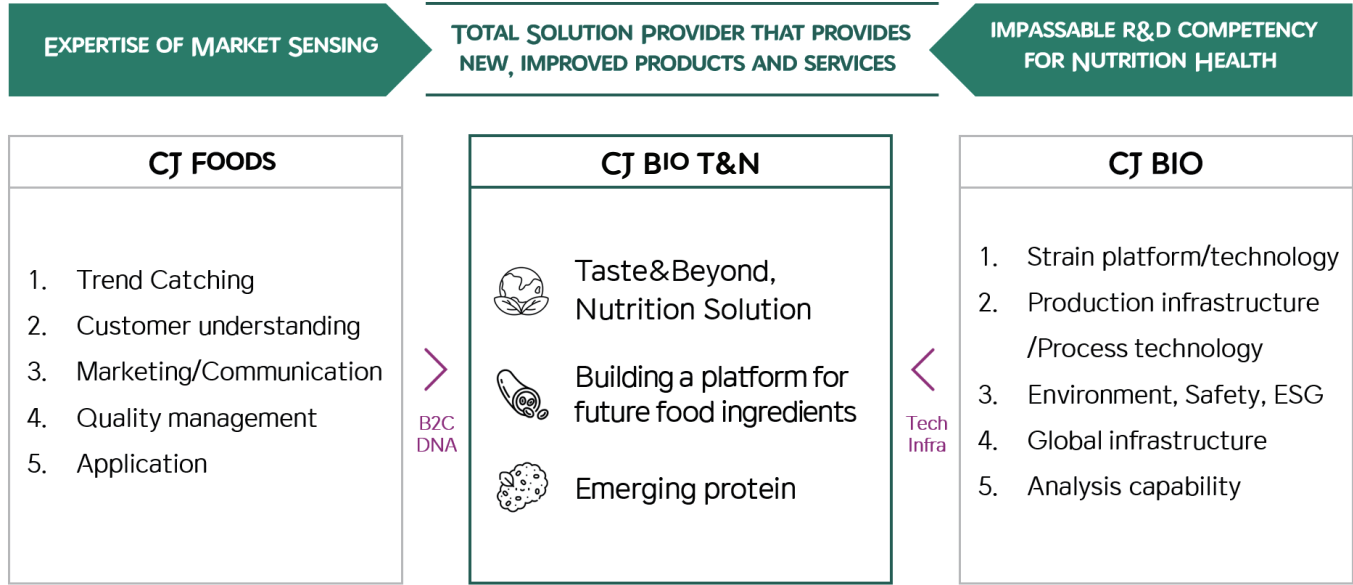
Sustainability



Wellness



Pioneership



GLOBAL NETWORK

Based on Production Capacities in Indonesia,
CJ BIO T&N Guarantees Stable and Stronger Supply Chain Management



CJ BIO T&N produces world-class green bio products with microbial improvement capabilities and fermentation technologies accumulated over many years. We achieved the largest share of the global market with Nucleotides, our food seasoning blend.

CJTIDE



I NUCLEOTIDES

Nucleotides is a representative umami substance and a flavor enhancer used to increase the taste and flavor of foods. CJ BIO is the No.1 supplier in the global market share and is firmly securing position by selling high-quality nucleotides with ONLYONE R&D capabilities and advanced production technologies accumulated over 40 years.

I MONOSODIUM GLUTAMATE

MI-POONG, a monosodium glutamate (MSG), is mass-produced through microbial fermentation using molasses or glucose as a raw material. MI-POONG plays a major role in producing the core flavor component of umami, one of the five basic tastes, along with sweet, salty, sour, and bitter tastes.

FlavorNrich™ is the world's first vegan and natural L-cysteine, which perfectly meets transparency trend and regulations in food industry. It is an essential ingredient to make meat-like flavor without adding meat.

flavornrich™



I MEATY FLAVOR PRECURSOR SOLUTION

FlavorNrich™ Master C is the world's first non-electrolyzed cysteine (for vegan use) that perfectly meets the transparency trends and regulations of the food industry. Our product is the only solution that is made with a natural method that conforms to the US FDA and USDA Organic regulations. Unlike the conventional cysteines currently in the market which use an electrolysis process, FlavorNrich™ Master C can be labeled as 'natural flavor'.

TasteNrich® is a plant-based taste solution that enables you to make healthier food. TasteNrich® is composed of unique blends of complex derived from all nature sources and microbial fermentation, which brings the highest quality taste profiles as well as allowing developers to use natural labeling that consumers can trust.



I EASY-TO-USE VERSATILE UMAMI SOLUTION

TasteNrich® SOLUTION is a versatile savory booster that elevates flavors to please palates. As a natural taste solution, it can be used in a wide range of culinary applications such as savory blends, sauces, processed meats, plant-based alternatives, and more. TasteNrich® SOLUTION improves the overall flavor profile of plant-based food by elevating meat-like taste and masking off-notes. The solution also offers a salt reduction effect in seasonings and sauces, while simultaneously enriching the authentic flavors of the ingredients.



I PHOSPHATE REPLACEMENT SOLUTION

TasteNrich® HYBIND is a game-changing product that allows processed meat manufacturers to create natural and more delicate products, without relying on traditional phosphate.



I VEGAN MEATY TASTE SOLUTION

TasteNrich® VMEET is an essential meaty building block without meat components, covering all-natural and clean-label needs, while providing a robust meaty taste with characteristic cooked notes.

Today’s consumers care more about health for both people and the planet. They are moving away from highly processed, chemical-added products and replacing them with other options that are more natural, sustainable, and healthier.

AMINATURE®



L-ARGININE
L-HISTIDINE
L-CITRULLINE

I VEGAN AMINO ACIDS

AMINATURE® is a fermented amino acid brand that can be used in various businesses such as food, flavoring, and nutraceuticals etc. AMINATURE® is only produced with safe raw materials that are not derived from animals by applying CJ BIO’s unique fermentation technologies, making it more suitable application for vegan products.

After the pandemic, the interest on health is higher than ever and the consumers’ needs are now shifting from general health to condition specific. As the consumers are looking into customized products, the market has to offer various solutions that could fit into their needs. With us, you can create tailored product to specific health concerns.

	
 I NATURAL MINERAL SOLUTION WellNrich™ ESSENTIAL is a natural mineral solution consisting of zinc (Zn) and iron (Fe) as the main ingredients. It is characterized by key attributes such as 'real natural', 'enhanced functionality', 'high quality', and 'safety'.	 I NATURAL ANTIOXIDANT SOLUTION ActiveNrich™ BOOST is a natural antioxidant solution, derived from fermentation and with glutathione as the core component. It can be used as a raw material for various functional health food products.

A Collaborative Research Center
Intergrating Core R&D Competencies for the Future

CJ Blossom Park is an integrated research center for CJ's core R&D fields, Bio Taste&Nutrition, BIO(White, Red) and foods. The Center develops large-scale products and high value products for the nutrition and health of animals, plants, and humans, using fermentation and refining technologies accumulated over 60 years and cutting-edge infrastructure.

I RESEARCH AREAS

Human Nutrition&Health
Animal Nutrition&Health
Plant Nutrition
Plant-based Proteins
Bio Control
Enzymes
Bio-based Chemicals
Biodegradable Materials
Bio waste control



CJ BIO TASTE & NUTRITION RESEARCH INSTITUTE

CJ BIO T&N Research Institute is actively adapting to the evolving food tech-based wellness industry by leveraging the combined capabilities of the food/bio sector. We provide total solutions in the field of Food & Nutrition by combining our two major business axes, Taste & Beyond and Nutrition. Furthermore, we are propelling our solution-oriented business through research on emerging proteins, aiming to secure new momentum for future advancements.

I FOOD RESEARCH INSTITUTE

The Food Research Institute has an organic system from basic technology research in the food field to commercialization with the nation's best research talents and best technologies. We are expanding our product portfolio for the globalization of Korean cuisine and strengthening our global competitiveness through R&D specialized in the US, China, Japan, and Vietnam.

I BIO RESEARCH INSTITUTE

The BIO Research Institute is a brain hub that leads the future innovative growth of BIO, which is CJ's core R&D field. In addition to Green BIO, we are practicing the ONLYONE values that has never been seen before in the R&BD (Research & Business Development) fields by creating synergistic effects in various BIO fields.

I WHITE BIO INSTITUTE

Starting with the development of PHA, a marine biodegradable plastic material, we provide eco-friendly solutions such as the expansion high quality/high-functional next-generation PHA technology based on the PHA platform and application development.



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