

# わだまんサイエンス会社沿革



- 2006 12月** (株)和田萬商店のグループ企業としてわだまんサイエンス設立  
機能性素材の展開とOEM商品受託専門企業として活動を開始
- 10月** 「リグナンリッチ黒胡麻」(商標登録)「胡麻若葉粉末」販売開始。  
健康食品向け販売開始
- 2008 06月** 日本大学と「胡麻若葉」に関する共同研究を開始  
クレープ専門店「胡麻屋くれえふ堂」を京都三条商店街にオープン  
多くのメディアに取り上げられる。
- 2009 09月** 日本食品科学工学会にて「ごま若葉中の抗酸化ポリフェノール」について発表
- 2010 01月** 胡麻の機能を活かしたスナック、菓子シリーズ「セサミ・デザインングスイーツ」の販売開始  
全国の百貨店で催事販売開始
- 07月** ゴマソムリエ®のお店「京都・ごま専門店ふかほり」をオープン
- 08月** 「リグナン黒胡麻」種苗登録(伊藤忠商事)
- 09月** 日本食品工学会にて「ごま若葉中の抗酸化ポリフェノール」について追加発表
- 2011 12月** 「ごま若葉」で京都府の中小企業応援条例「研究開発等事業計画」の認定を受ける  
研究計画名:「ごま若葉に高含有のポリフェノールであるアクテオシドの機能性成分を活用した新たな応用食品の開発」
- 2012 02月** JICA(独立行政法人国際協力機構)の「第1回中南米民間連携調査団」に参加  
訪問国:ブラジル、パラグアイ
- 07月** 京都府より「きょうと農商工連携応援ファンド支援事業」に採択される  
胡麻の食文化と、京都を代表する素材として和茶園(京都府)の抹茶とコラボした「京都発信型商品開発プロジェクト」が開始 → 抹茶しょこら粒、抹茶クランチ等商品化
- 08月** 京都発信型商品、および胡麻製品を香港ソゴウ店で催事販売
- 2013 01月** 平成25年度外務省政府開発援助海外経済協力事業委託費「案件化調査」にて、「パラグアイ共和国ゴマ加工技術導入による小農産品の高付加価値化に向けた案件化調査」を開始
- 03月** リグナンリッチ黒胡麻マイクロパウダー(微粉末)販売開始
- 2014 02月** 胡麻若葉について特許査定をうける(アクテオシド含有の高い胡麻若葉末およびそれより得られるエキス末)

# HISTORY OF WADAMAN SCIENCE Co. Ltd,



- 2006 December** Wadaman Science Co., Ltd. is established as a group company of WADAMAN Co., Ltd.  
It is starting work as specialized company of consignee of OEM with functional foods.
- October** "Lignan rich kuro-goma" "Goma Wakaba Funmatsu" is released.  
\* registered trade mark by Japan Patent Office
- 2008 06月** Collaborative research on young leaves of Sesamum indicum is begun by Wadaman Science Co., Ltd. and Nihon University.  
"Goma-ya Crepe Do"(a sesame crepe specialty shop) is opened by Wadaman Science Co., Ltd..
- 2009 September** "Radical Scavenging Activity of Polyphenols in Young Leaves of Sesamum indicum L" is presented at "Japanese Society for Food Science and Technology"
- 2010 01月** "Sesame Designing Suites" which is confectioners series made sure of function of sesame is released.  
Wadaman Science Co., Ltd. start to participate special exhibition and sale at department store.
- July** A sesame specialty shop of Goma Sommelier® "Kyoto Goma no Senmon-ten FUKAHORI" is opened.
- August** "Lignan rich kuro-goma" is registered on variety registration of Ministry of Agriculture, Forestry and Fisheries of Japan. (ITOCHU Corporation)
- September** "Radical Scavenging Activity of Polyphenols in Young Leaves of Sesamum indicum L" is presented as additional announcement in "Japanese Society for Food Science and Technology"
- 2011 December** About "sesame young leaf", it's certified of "Project plan on research and development" by Certification based on the Kyoto prefectural ordinance on support for small and medium-sized enterprises.  
Name of plan: Development of new applied products through utilization of the functional ingredient of acteoside, a polyphenol highly contained in the young sesame leaves
- 2012 February** Fukahori (president of Wadaman Science Co., Ltd.) participates JICA's mission to Brazil and Paraguay.  
Wadaman Science Co., Ltd. is selected "Kyoto Agriculture, Commerce and Industry Cooperation Support Fund by Kyoto Prefecture".  
"Kyoto originating style product development project"\*4 is started.  
: "Maccha chocolat tsubu" and "Maccha crunch" are released by project.
- July** Wadaman Science Co., Ltd. participates for special exhibition and sale at department store at Hong-Kong (Hong-Kong Sogo).
- August** Wadaman Science Co., Ltd. participates for special exhibition and sale at department store at Hong-Kong (Hong-Kong Sogo).
- 2013 January** "Project formulation survey for Adding Value to Products of Small-Scale Farmers through the Introduction of Sesame Processing Technology (with JICA) is started.
- March** "Lignan Rich Kurogoma micro Powder"\*5 is released.
- 2014 February** Patent Examination about "the method for producing dried powder of sesame young leaves which contains more Acteoside than ordinary one and extra powder which is obtained from its process (patent NO:P2011-62464)" is done.