

# GiFU SPACE FOOD CHALLENGE

## **Participants Selected Candidate Dishes for Japanese Space Food Certification Held at the Gifu-Kakamigahara Air and Space Museum**

January 26, 2026

Parabolic Flight Management Inc. (Head Office: Saitama City, Saitama Prefecture; CEO: Tomoyuki Nukui) has launched a crowdfunding project in collaboration with food processing company K.A. Shoji Co., Ltd. (Head Office: Ginan Town, Gifu Prefecture; CEO: Kenkichi Aoki). The project aims to challenge the certification of *Japanese Space Food* using locally produced ingredients that Gifu Prefecture proudly offers.

As part of this initiative, an experiential, participatory event titled

### **“GiFU SPACE FOOD CHALLENGE – You Decide the Next Space Food!”**

was held on **Saturday, January 24, 2026**, hosted by the Gifu-Kakamigahara Air and Space Museum and co-hosted by Keiei Shoji Co., Ltd.

At the event, participants selected candidate dishes to be submitted for JAXA's *Japanese Space Food* certification.

Event details:

<https://www.sorahaku.net/event/gifu-spacefood-challenge0124/>

### **◆About the GiFU SPACE FOOD CHALLENGE**

Crowdfunding page (only in Japanese):

[https://www.makuake.com/project/japanspacefoodchallenge\\_gifu01/](https://www.makuake.com/project/japanspacefoodchallenge_gifu01/)



During the event, participants did more than simply taste and vote for five candidate dishes. They first learned about:

- The living environment aboard the International Space Station (ISS)
- Physiological changes experienced by astronauts in space
- Nutritional requirements and criteria for space food
- Key evaluation points used when assessing candidate dishes

Based on this knowledge, participants conducted a comprehensive evaluation before making their selections.

The five candidate dishes featured were:

- **Ayu (sweetfish) rice porridge** raised in the Nagara River
- **Hida beef with magnolia leaf miso**
- **Hida beef simmered in sweet soy sauce (Shigureni)**
- **Kakamigahara carrot potage**
- **Kakamigahara carrot jelly**

All dishes were prepared using high-quality local ingredients representative of Gifu Prefecture.

Participants recorded their evaluations on worksheets and voted for their top three dishes using sticker ballots.

They also shared encouraging messages for the development team that will continue advancing this project.

We sincerely thank everyone for their support.



Prior to tasting, participants attended a talk on life aboard the ISS and how astronauts' senses—particularly taste—change in space.



To recreate the space environment, participants even experienced tasting food while pinching their noses, simulating reduced olfactory perception.



Participants writing encouragement messages for the team pursuing Japanese Space Food certification.



Participants filling out evaluation worksheets for the selection process.

Both morning and afternoon sessions filled quickly, with over **100 participants across 40 groups** attending in total.

Votes collected at the event were combined with online votes from crowdfunding backers who selected rewards with web voting rights.

Based on the aggregated results, **three dishes** will be selected and submitted for certification in early March.

The final selection will be announced via the crowdfunding project's activity report and on the museum's website.

Participants commented,

"Everything was delicious,"

"Even if some dishes aren't selected as space food, we hope they'll be sold commercially."

Backers can still purchase rewards that include all five tasting samples along with online voting rights **until January 31**.

We invite everyone to take part in the **GiFU SPACE FOOD CHALLENGE** from home and help shape the future of Japanese space food.

#### ◆Crowdfunding Rewards Overview

※Please review the allergy information in advance when purchasing rewards that include food samples.

#### Items Included with All Rewards

- GiFU SPACE FOOD CHALLENGE original sticker (1)

- Space Trading Card (1, design selected at random)
- “PFM Supporters” updates, including development stories, progress reports, related events, and space-related topics (distributed periodically)



## Reward A

**You Choose! Tasting Set of 5 JAXA Japanese Space Food Application Candidates + Web Voting Rights**



¥ 10,000 (tax included) - ※Purchase deadline: January 31, 2026, 4:00 PM<sup>0</sup>

This set includes five space food candidates currently under development.

Based on votes from participants and supporters, three dishes will be selected and submitted for *Japanese Space Food* certification.

**Set contents (one of each, except carrot jelly, which includes three servings):**

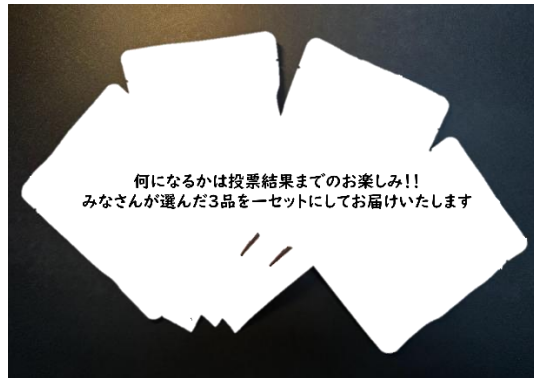
- Ayu rice porridge
- Hida beef with magnolia leaf miso
- Hida beef shigureni
- Kakamigahara carrot potage
- Kakamigahara carrot jelly

- Online voting rights

*(Voting deadline: February 28, 2026 / Results announced: Early March)*

### **Reward B**

#### **Set of 3 Dishes Selected for JAXA Japanese Space Food Application (Uncertified)**



¥ 7,000- (tax included) ※Scheduled delivery by the end of June 2026

This set includes three dishes selected through votes from event participants and online supporters.

### **Reward C**

#### **GiFU SPACE FOOD CHALLENGE Original Apron**

¥ 6,500- (tax included)

Show your support for Gifu's space food development with this exclusive apron.

Color: Navy

Size: 64 cm (W) × 84 cm (L)

Style: Bib apron





## **Reward D**

### **Factory Tour: Space Food Production Facility + Tasting of 5 Candidate Dishes**

Participants will tour the production line of a certified Japanese Space Food item, “*Tanegashima Ingi Chicken and Banana Curry.*”



¥35,000 (tax included)      *Scheduled for March 24, 2026 (weekday)*

On-site tasting of five Japanese Space Food candidate dishes from Reward A  
(one serving each; no take-home)

Guided factory tour

(Details available at the URL below; please review before registration.)

<https://humans-in-space.jaxa.jp/life/food-in-space/japanese-food/detail/003022.html>

Please note: This event is scheduled on a weekday.

#### **◆Contact Information**

#### **GI-FU SPACE FOOD CHALLENGE**

Parabolic Flight Management Inc.

<https://www.pfm.co.jp/>

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Contact: Suzuki

◆Parabolic Flight Management Inc. <https://www.pfm.co.jp/>

Leveraging experience gained since 2007 through participation in Japan's space development programs beginning with the construction of the Japanese Experiment Module "Kibo" aboard the International Space Station (ISS), Parabolic Flight Management Inc. was founded in 2021 with the goal of commercializing parabolic flights as ground-based opportunities for microgravity experimentation.

At the same time, the company recognized the importance of accurate science communication after observing children at science museums purchasing souvenir items based on imagery rather than real technology. With the advent of a new era of human space exploration, the company aims to contribute to improved quality of life (QOL) in space by providing Japanese astronauts with a rich and culturally rooted Japanese food environment.

Currently, Parabolic Flight Management Inc. is actively engaged in expanding citizen-participatory space food development initiatives, fostering public involvement in the future of space exploration.

**Company Profile :**

CEO: Tomoyuki Nukui

Business Activities:

Parabolic flight operations; space-derived products and space food-related businesses; space utilization support; space education initiatives

E-commerce Site: Uchu Bussankan (Space Products Store)

<https://uchubussan.theshop.jp/>



◆Keiei Shoji Co., Ltd. <https://keiei-syoji.jp/>

Keiei Shoji Co., Ltd. is a food processing company based in central Japan, primarily serving the Gifu and Aichi regions. The company specializes in the production of desserts, prepared foods, baby food, and care foods.



One of its flagship products, “Tanegashima Ingi Chicken and Banana Curry,” development of which began in 2018, received certification as Japanese Space Food from the Japan Aerospace Exploration Agency (JAXA) on March 10, 2023.

With a strong commitment to contributing to and giving back to the local community, the company is now undertaking its second space food development project. This initiative focuses on the development of Japanese Space Food using locally sourced ingredients from Gifu Prefecture, the company’s home region.

### **Company Profile**

CEO: Kenkichi Aoki

Established: September 1994

Location:

8-14-1 Miyake, Ginan-cho, Hashima-gun, Gifu, Japan

Business Activities:

Contract manufacturing of desserts, prepared foods, and retort-pouch food products



Keiei Shoji



Instagram