IAF HUMAN SPACEFLIGHT SYMPOSIUM (B3)
Interactive Presentations - IAF HUMAN SPACEFLIGHT SYMPOSIUM (IP)

Author: Mr. Taichi Yamazaki
ASTRAX, Inc., Japan

Ms. Taiko Kawakami
ASTRAX, Inc., Japan

DEVELOPMENT OF RAMEN EATEN IN SPACE

Abstract

Currently, there are approximately 400 types of space food approved by NASA, Roscosmos, and JAXA. Since the advent of the commercial space travel era in 2021, the number of civilians traveling to space has been increasing, and with it, the variety of space food is expected to expand significantly. Among the challenges of space food development, one of the most difficult to consume in a microgravity environment is noodle dishes with liquid-based soup, such as ramen. The space ramen currently certified by JAXA consists of spherical noodles and thickened soup. While the taste resembles traditional ramen, the texture and eating experience are entirely different from that on Earth. To address this issue, ASTRAX has been developing various technologies to allow long-term space travelers to enjoy familiar foods in a way that closely replicates their terrestrial experience. The development of space ramen is a crucial part of this initiative. Such advancements are expected to play a significant role in the evolving era of commercial space travel by reducing stress for travelers and enhancing their enjoyment of food.

This paper explores methods for consuming noodle dishes with soup in microgravity and discusses future development plans.