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THE POSSIBILITY OF DEVELOPING JAPANESE CULTURE THROUGH “NATTO” IN SPACE

Abstract

In Japan, there is a food called ”natto” (fermented soybeans). Natto is made from fermented soybeans and has a distinctive smell and consistency that divides the likes and dislikes among Japanese people. It is highly nutritious and can be preserved better than fresh food that can be eaten without processing. In the past, natto had been made by taking the natto bacillus to the International Space Station and brought back to Earth has been sold in the market. However, natto has not yet been certified as a space food by NASA or JAXA. Is it possible to make and eat natto in space?

In this paper, we discuss natto as one of the Japanese food cultures and the possibility to expand the food culture in space.