

Kumiko Ninomiya



Dr. Kumiko Ninomiya graduated in chemistry at the Graduate school of Sophia University. For her doctorate degree, she studied at the Graduate School of Biosphere Science in Hiroshima University how the cooking method affects the content of umami substances in Japanese and Western soup stocks. She is an expert on umami taste and has been dedicated to the dissemination of accurate information on umami taste. She works at Ajinomoto Co., Inc. in Tokyo, Japan, since 1982 where she held various positions at the Research and Public Relations Departments.

Now, Dr. Ninomiya is a Corporate Fellow at the company and since 2006 also serves as Director of the Non-Profit Organization the Umami Information Center which mission is to spread worldwide correct information on umami taste.