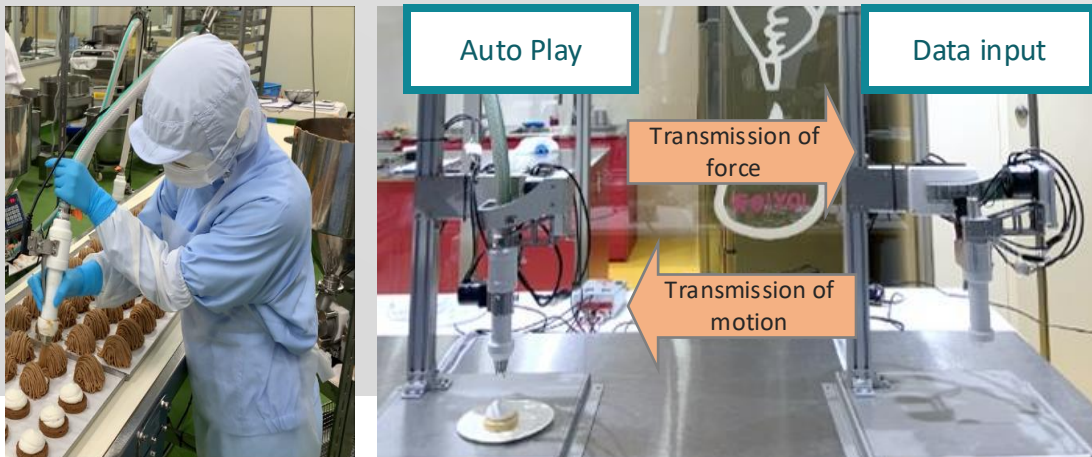


Remote control and automation of food production processes

- ◆ We aim to create a Robot As A Service Business for food industry that require adaptation to variety of food.
- ◆ **By utilizing “Real Haptics technology” by Keio University, we will develop a comprehensive solution for automation in food manufacturing facilities. It can adapt** and expand to various ingredients, tasks, and individual. (Joint research and development with Nozaki Laboratory / Haptics Research Center at Keio University)

PoC for automation of squeezing creams on frozen cakes



PoC for development of robotic system for pick-and-place operations for chicken breast

