

Fri. Aug 28, 2026

Oral presentation | A 食品成分, 食品分析 (Food Ingredients, Food Analysis)

9:00 AM - 11:30 AM JST | 12:00 AM - 2:30 AM UTC | C101(Kawauchi Building C, 1st Floor)

[3KAa] 食品分析

9:00 AM - 9:15 AM JST | 12:00 AM - 12:15 AM UTC

[3KAa01] Identification of Factors Contributing to the Flavor of Doburoku

*Sei MIURA¹, Tomoya OHTA², Hideki MURAYAMA², Atsuko MIYAGI² (1. Grad. Sch. of Agri., Yamagata Univ., 2. Fac. of Agri., Yamagata Univ.)

9:15 AM - 9:30 AM JST | 12:15 AM - 12:30 AM UTC

[3KAa02] Comparative analysis of flavor components in apple cultivars

*Kouki Hasegawa¹, Tomoya OHTA², Yumi TAKAYAMA³, Kanji ISUZUGAWA³, Hideki MURAYAMA², Atsuko MIYAGI² (1. Grad. Sch. of Agri., Yamagata Univ., 2. Fac. of Agri., Yamagata Univ., 3. Hortic. Res. Inst., Yamagata Integr. Agric. Res. Cent.)

9:30 AM - 9:45 AM JST | 12:30 AM - 12:45 AM UTC

[3KAa03i002] Spatial and Temporal Metabolite Mapping in Banana (*Musa* spp.) by Graphite Carbon Black-Assisted Laser Desorption Ionization–Mass Spectrometry Imaging

*ZHUOFEI LIU^{1,2}, Yuzuki Koga¹, Miho Sase³, Hiroki Okawa³, Takenobu Ogawa⁴, Imari Sato⁵, Yukio Kawano⁶, Toshiro Matsui^{1,2}, Mitsuru Tanaka^{1,2} (1. Grad. Sch. of Biores. & Bioenviro. Sci., Kyushu Univ., 2. Fac. of Agric., Grad. Sch. of Kyushu Univ., 3. KISTEC, 4. Grad. Sch. of Agric., Kyoto Univ., 5. NII, 6. Fac. of Sci. & Eng., Grad. Sch. of Chuo Univ.)

9:45 AM - 10:00 AM JST | 12:45 AM - 1:00 AM UTC

[3KAa04w042] **High-Sensitivity Detection of Bioactive Peptides by TIMS-Coupled Mass Spectrometry**

*Airi Fukuda¹, Okamoto Rinna¹, Matsui Toshiro² (1. Graduate School of Bioresource and Bioenvironmental Science, Kyushu University, 2. Faculty of Agriculture, Kyushu University)

10:00 AM - 10:15 AM JST | 1:00 AM - 1:15 AM UTC

[3KAa05] Re-evaluation of the Sensory Threshold of Acetaldehyde in Wine and Its Reduction Techniques

*Masakazu Komatsu¹, Kensuke Sato¹, Hideo Kimura¹ (1. Yamanashi Industrial Technology Center)

10:15 AM - 10:30 AM JST | 1:15 AM - 1:30 AM UTC

[3KAa06w043] Structural Analysis of Unidentified Disaccharides in Beer

*Mio YAMAUCHI¹, Shigenori KUMAZAWA¹, Chihiro HONDA¹ (1. Univ. Shizuoka)

10:30 AM - 10:45 AM JST | 1:30 AM - 1:45 AM UTC

[3KAa07w044] Development of a novel method for food-derived dipeptide sequencing using PITC derivatization and single-quadrupole LC-MS

*Satoshi Miyauchi¹, Yasutaka Shigemura¹ (1. Tokyo Kasei University)

10:45 AM - 11:00 AM JST | 1:45 AM - 2:00 AM UTC

[3KAa08] Automation of Metabolite Analysis in Sake Using Online Solid-Phase Dehydration Derivatization-GC/MS

*Ryoichi Sasano¹, Maruyama Chiaki¹, Arakawa Syouya¹ (1. AiSTI SCIENCE CO., Ltd.)

11:00 AM - 11:15 AM JST | 2:00 AM - 2:15 AM UTC

[3KAa09i003] A Safety Evaluation of Roasted Coffee Beans Distributed in Korea

*Seoye Roh¹, Minjung Park¹, Mijung Jang¹, Jihee Son¹, Bomin Son¹, Bomi Kim¹, Daehwan Kim¹, Huicheon Mun¹ (1. Gyeonggi-do Institute of Health and Environment)

11:15 AM - 11:30 AM JST | 2:15 AM - 2:30 AM UTC

[3KAa10] Establishment and application of measurements for phenolic compounds in sake

*SHUN MITSUI¹, ITO AKITOSHI¹, YOSHIMURA AKIHIRO², HANYA AKIRA¹, IEDA AKANE¹, KONDO TETSUYA³ (1. Aichi Center for Industry and Science Technology, 2. Gifu Prefectural Research Institute for Food Sciences, 3. Nagoya Bunri University)

Oral presentation A 食品成分, 食品分析 (Food Ingredients, Food Analysis)
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9:00 AM - 11:30 AM JST | 12:00 AM - 2:30 AM UTC | C102(Kawauchi Building C, 1st Floor)

[3KBa] 食品分析

9:00 AM - 9:15 AM JST | 12:00 AM - 12:15 AM UTC

[3KBa01] A Novel and Simple Colorimetric Method for Measurement of Glutamate, Glucose and Lactate Using Enzyme-Entrapped Superabsorbent Polymer Beads

*Chiwaka SENZAKI¹, Hitoshi KUSAKABE¹ (1. Enzyme Sensor)

9:15 AM - 9:30 AM JST | 12:15 AM - 12:30 AM UTC

[3KBa02] Development and application of an analytical method for the stable quantification of PQQ in foods.

*Hirotake Takahashi¹, Kounosuke Hiramatsu¹, Junko Okumura¹, Tadashi Kitta¹ (1. Japan Food Inspection Corporation)

9:30 AM - 9:45 AM JST | 12:30 AM - 12:45 AM UTC

[3KBa03w050] Development of an acetyl derivatization-LC-TIMS-MS method for Highly Sensitive Detection of Oligopeptides

*Jueri Kawada¹, Xiaoqi Yang¹, Tadashi Hayama², Toshiro Matsui³ (1. Graduate School of Bioresource and Bioenvironmental Sciences, Kyushu University, 2. Faculty of Pharmaceutical Sciences, Fukuoka University, 3. Faculty of Agriculture, Graduate School of Kyushu University)

9:45 AM - 10:00 AM JST | 12:45 AM - 1:00 AM UTC

[3KBa04i004] Comprehensive Peptide Profiling of Casein Peptone by Me-Cou-aided *De Novo* Peptide Sequencing using LC-timsTOF/MS

*Hui Luan¹, Yumiko Toyama², Fumiya Honda¹, Ryotaro Asai¹, Risa Katagihara¹, Yizhi Xiao¹, Saya Nakamura³, Toshiro Matsui^{2,3}, Mitsuru Tanaka^{2,3} (1. Grad. Sch. of Biores. & Bioenviro. Sci., Kyushu Univ., 2. Res. Dev. Cent. Five-Sense Devices, Kyushu Univ., 3. Fac. of Agric., Grad. Sch. of Kyushu Univ.)

10:00 AM - 10:15 AM JST | 1:00 AM - 1:15 AM UTC

[3KBa05] Analysis of flavor-release behavior during simulated mastication of gels with different textures

*miki ota¹, Naho HARADA¹, Sayaka ISHIHARA¹, Makoto NAKAUMA¹, Yukako IKEUCHI¹, Kaho WATANABE¹, Yusuke MURAKAMI¹, Takahiro FUNAMI¹, Akihide SHIBATA², Mitsuru HIGASHIMORI² (1. San-Ei Gen F.F.I., Inc., 2. The University of Osaka)

10:15 AM - 10:30 AM JST | 1:15 AM - 1:30 AM UTC

[3KBa06] Development of an Automated Animal Species Identification Method for Halal Foods Using Multiplex PCR and Microchip Electrophoresis

*Yuji Sogabe¹, Yuki Sakamoto¹ (1. Shimadzu Corporation)

10:30 AM - 10:45 AM JST | 1:30 AM - 1:45 AM UTC

[3KBa07w051] Assessment of thermal sterilization conditions for canned tilapia based on bone softening and taste

*Kana Yuasa¹, Misa Sasai¹, Hitoshi Takeharu², Naoto Matsuda³, Ruka Fujii³, Masato Endou⁴, Naoko Hamada⁴ (1. Toyo Institute of Food Technology, 2. Toyo Seikan Co., Ltd., 3. Toyo Seikan Group Holdings, Ltd., 4. Tokyo University of Marine Science and Technology)

10:45 AM - 11:00 AM JST | 1:45 AM - 2:00 AM UTC

[3KBa08] Metabolite changes and elution model construction for the boiling process in edible seaweeds.

*Masataka Wakayama^{1,2}, Hiroki Onuma², Tatsuki Ogura², Yujin Ashino², Rie Kadowaki², Miyu Sato² (1. Ehime Univ., 2. Keio Univ.)

11:00 AM - 11:15 AM JST | 2:00 AM - 2:15 AM UTC

[3KBa09w052] Quantitative analysis of imidazole dipeptides and related metabolites in meats by single quadrupole LC-MS using L-FDVDA and PBr column

*Makoto Ozaki¹, Tomomi Nakade¹, Yasunari Yamada¹, Mayu Sekiguchi², Tsunehisa Hirose¹, Motoshi Shimotsuma¹, Takahiro Kawase³, Ai Tsuji⁴, Takefumi Kuranaga⁵, Hideaki Kakeya⁵, Shozo Tomonaga² (1. Nacalai Tesque, Inc., 2. Division of Applied Biosciences, Graduate School of Agriculture, Kyoto University, 3. Kyoto Institute of Nutrition and

Pathology, Inc., 4. Health Sciences Studies, Faculty of Regional Development, Prefectural University of Hiroshima, 5. Division of Medicinal Frontier Sciences, Graduate School of Pharmaceutical Sciences, Kyoto University)

11:15 AM - 11:30 AM JST | 2:15 AM - 2:30 AM UTC

[3KBa10w053] Comprehensive Quantification of Food Sphingolipids for Database Construction

*Ryouhei Terawaki¹, Haruka Ogasawara¹, Yuki Manabe¹, Tatsuya Sugawara¹ (1. Graduate school of Agriculture, Kyoto university)

Oral presentation | A 食品成分, 食品分析 (Food Ingredients, Food Analysis)

9:00 AM - 11:30 AM JST | 12:00 AM - 2:30 AM UTC | C105(Kawauchi Building C, 1st Floor)

[3KCa] フレーバー物質, 色素

9:00 AM - 9:15 AM JST | 12:00 AM - 12:15 AM UTC

[3KCa01w008] Development of a flavor recommendation tool for implementing the diverse emotional values due to the carbonation stimulation*Kyoko Sakamoto¹, Kanako Higuchi¹, Kazuki Matsuo¹, Ryoko Baba¹, Kenji Kumazawa¹ (1. Ogawa & Co., Ltd.)

9:15 AM - 9:30 AM JST | 12:15 AM - 12:30 AM UTC

[3KCa02] Identification of characteristic aroma compounds in roasted *wx ae* brown rice using GC×GC-TOF-MS and multivariate analysis*Hatsuho Takemitsu^{1,2}, Miyako Kotaniguchi¹, Fumie Kabashima³, Shinichi Kitamura^{1,2} (1. OMU, 2. IPE Inc., 3. LECO Japan Corp.)

9:30 AM - 9:45 AM JST | 12:30 AM - 12:45 AM UTC

[3KCa03w009] Aroma and Compositional Characteristics of Beef Steaks: A Comprehensive Analysis of the Effects of Origin and Production Background*Kosuke IGARASHI¹, Yumiko NAKAMURA¹, Takayoshi AOKI¹, Takashi TSUDA¹, Naohiro NOMURA¹ (1. NISSIN FOODS HOLDINGS CO., LTD.)

9:45 AM - 10:00 AM JST | 12:45 AM - 1:00 AM UTC

[3KCa04] Development of a Retronasal Aroma Simulator Using an Automated Sample Preparation System*Koji Takazumi¹, Mayuko Hirota¹, Kazuki Maruyama¹, Soichi Sakashita¹ (1. Sapporo Breweries LTD.)

10:00 AM - 10:15 AM JST | 1:00 AM - 1:15 AM UTC

[3KCa05w010] Effects of Roasting on Flavor and Bioactive Compounds in Rooibos Tea*Haruka Fukushima¹, Yuuki Otsuka¹, Ryou Miyaji², Misaki Katayama², Hironori Tomi³, Takehiro Kashiwagi¹, Tomoko Shimamura¹ (1. Faculty of Agriculture and Marine Science, Kochi University, 2. Odani Kokufun Co., Ltd, 3. Organization for Promoting Regional and International Cooperation, Kochi University)

10:15 AM - 10:30 AM JST | 1:15 AM - 1:30 AM UTC

[3KCa06] Suppression of food off-flavors by kojibiose*Yukiko Washino¹, Mao Fujiwara¹ (1. Sanwa Starch Co., Ltd.)

10:30 AM - 10:45 AM JST | 1:30 AM - 1:45 AM UTC

[3KCa07] Verification of the Relationship Between Soy Sauce Aroma Compound Profiles and Sensory Evaluation Data*Yoko Iijima^{1,2}, Hikaru Uchida¹, Shota Koide² (1. Kogakuin Univ. Department of Applied Chemistry, 2. Kogakuin Univ. Graduate School of Applied Chemistry and Chemical Engineering)

10:45 AM - 11:00 AM JST | 1:45 AM - 2:00 AM UTC

[3KCa08w011] Elucidation of the mechanism of citral-derived off-flavor formation using H₂¹⁸O*Rina Miyawaki¹, Yoshikazu Toyohara¹, Ryo Takeuchi¹, Toshihiro Takeda¹, Toru Ikegami², Kenji Kanaori², Kunihiro Tajima³ (1. Takasago International Corp., 2. Department of Molecular Chemistry, Kyoto Institute of Technology, 3. Kyoto Spinlabo Co., Ltd.)

11:00 AM - 11:15 AM JST | 2:00 AM - 2:15 AM UTC

[3KCa09] Identification of aroma compounds contributing to characteristic flavor of oyster extract.*Atsushi Shigeto¹, Chisato Okamoto¹, Hiroki Sekita¹ (1. AJINOMOTO CO., INC.,)

11:15 AM - 11:30 AM JST | 2:15 AM - 2:30 AM UTC

[3KCa10w012] Development of a New AI Technology Capable of Objectively and Quantitatively Evaluating “Meat-Like Flavor”*Hinano TAKEUCHI¹, Ryoki TSUJI^{1,2}, Koharu TAKADA¹, Yuko TERADA¹, Keisuke ITO^{1,2} (1. Univ. Shizuoka, 2. DigSense, LLC)

Oral presentation | A 食品成分, 食品分析 (Food Ingredients, Food Analysis)

9:00 AM - 11:30 AM JST | 12:00 AM - 2:30 AM UTC | C106(Kawauchi Building C, 1st Floor)

[3KDa] 感性評価, 官能評価, その他の成分

9:00 AM - 9:15 AM JST | 12:00 AM - 12:15 AM UTC

[3KDa01] Assessment of Inulin's Role in Reducing Astringency Using Liposomes

*Kota Kera¹, Kohta Arakawa², Honomi Mitsuji¹, Ryo Takano¹, Takahiro Koeda² (1. Tokyo University of Agriculture, 2. R&D Dept., Fuji Nihon Corp.)

9:15 AM - 9:30 AM JST | 12:15 AM - 12:30 AM UTC

[3KDa02] The formation mechanism of α -dicarbonyl compounds in beer and their changes during storage

*Yuri Nomi¹, Kaisei Saito¹, Haruki Ikarashi¹, Mayura Mochizuki², Takumi Nishimoto³, Tomochika Kano⁴, Aiko Morishita⁵, Masaru Kato³, Yasuhiro Takahashi³ (1. NUPALS, 2. Kirin Brewery, Sendai Brewery, 3. Kirin Holdings, Institute for Future Beverages, 4. Kirin Brewery, Innovation Center for Technology and Product, 5. Kirin Brewery, Nagoya Brewery)

9:30 AM - 9:45 AM JST | 12:30 AM - 12:45 AM UTC

[3KDa03] Changes in Maillard reaction products during heating in beer brewing and their impact on "Koku" taste

*Masaru Kato¹, Mayura Mochizuki², Akira Horie¹, Reiko Ota³, Aiko Morishita⁴, Yasuhiro Takahashi¹, Yuri Nomi⁵ (1. Kirin Holdings, Institute for Future Beverages, 2. Kirin Brewery, Sendai Brewery, 3. Kirin Brewery, Innovation Center for Technology and Product, 4. Kirin Brewery, Nagoya Brewery, 5. NUPALS)

9:45 AM - 10:00 AM JST | 12:45 AM - 1:00 AM UTC

[3KDa04] Effects of soft water hardness on food flavor characteristics

*Suzuki Rina¹, Mishina Yuki¹, Morimitsu Yasujiro¹, Takeda Hatsumi², Nakayama Mikiko³ (1. Ochanomizu University, 2. Mitsubishi Chemical Corporation, 3. Mitsubishi Chemical Cleansui Corporation)

10:00 AM - 10:15 AM JST | 1:00 AM - 1:15 AM UTC

[3KDa05] Effect of the proportion of porridge ingredients on the texture characteristics of porridge

*TOMOKA KUROTOBI¹, TAKAYOSHI HOSHINO², MANA YAMORI³ (1. Hiroshima Shudo University, 2. SBE LAB, 3. Prefectural University of Hiroshima)

10:15 AM - 10:30 AM JST | 1:15 AM - 1:30 AM UTC

[3KDa06w059] Temporal Profile of Emotions during Beer Consumption Assessed by the Multi-sip TDE Method

*Kota Kunii¹, Kazuki Maruyama¹, Tomokazu Takaoka¹, Soichi Sakashita¹ (1. Sapporo Breweries LTD.)

10:30 AM - 10:45 AM JST | 1:30 AM - 1:45 AM UTC

[3KDa07] Analysis of the Flavor Characteristics and Palatability of Black Vinegar with Different Aging Periods

*Aoi Hashito¹, Chinami Ishibashi¹, Shigeo Takenaka¹, Yuki Hujimoto², Kensaku Hamada², Akira Huji², Hiroaki kanouchi¹ (1. Osaka Metropolitan University • Graduate School of Human Life Sciences • Human Life Sciences, 2. Sakamoto Kurozu, Inc.)

10:45 AM - 11:00 AM JST | 1:45 AM - 2:00 AM UTC

[3KDa08] Effects of ponzu sauces prepared with different citrus juices on the tastes or odor of cooked oysters(*Crassostrea gigas*)

*Takashi Osaka¹, Yayoi Watanabe¹, Maho Ogami¹ (1. Hiroshima prefectural technology research institute, food technology research center)

11:00 AM - 11:15 AM JST | 2:00 AM - 2:15 AM UTC

[3KDa09] Analysis of the relationship between sensory evaluation and acoustic properties of fried food texture

*Ai Isogawa¹, Kaori Nagai¹, Akiko Ogawa¹, Kanji Aoyagi¹, Fumiaki Satoh² (1. The Nisshin OilliO Group, Ltd. , 2. Chiba Institute of Technology)

11:15 AM - 11:30 AM JST | 2:15 AM - 2:30 AM UTC

[3KDa10] Rankings are determined based on sensory evaluation and physical and chemical data.

*Toshihide Horiguchi¹ (1. Horiguchi coffee research institute)

Symposia | シンポジウムC

9:00 AM - 11:45 AM JST | 12:00 AM - 2:45 AM UTC | C200(Kawauchi Building C, 2nd Floor)

[SYC1] シンポジウムC1 「ライフステージにおけるコリンの重要性」

9:00 AM - 9:33 AM JST | 12:00 AM - 12:33 AM UTC

[SYC1-01] The Importance of Prenatal Choline for the Health of the Next Generation

*Yoshinori Kubo¹ (1. Shiga University of Medical Science)

9:33 AM - 10:06 AM JST | 12:33 AM - 1:06 AM UTC

[SYC1-02] Improvement of Cognitive Function through Intake of Egg Yolk Choline in Middle-aged and Older Adults and its Application as a Food with Functional Claims

*RYOSUKE MATSUOKA¹ (1. Kewpie corporation)

10:06 AM - 10:39 AM JST | 1:06 AM - 1:39 AM UTC

[SYC1-03] Impact of Distinct Phosphatidylcholine Supply Pathways on Lipid Metabolism

*Masao Sato¹ (1. Kyushu University)

10:39 AM - 11:12 AM JST | 1:39 AM - 2:12 AM UTC

[SYC1-04] Is Phosphatidylcholine a Risk Factor for TMAO Formation? Insights from the Molecular Forms of Choline-Containing Compounds

*Bungo Shirouchi¹ (1. Department of Nutrition Science, Faculty of Nursing and Nutrition, University of Nagasaki)

11:12 AM - 11:45 AM JST | 2:12 AM - 2:45 AM UTC

[SYC1-05] Estimation of Dietary Choline Compound Intake in the Japanese Population

*Takeshi Ohkubo¹ (1. Sendai Shirayuri Women's College)

Oral presentation | C 農畜水産物とその加工品 (Agricultural product, Livestock product, Seafood, and their processed products)

9:00 AM - 11:30 AM JST | 12:00 AM - 2:30 AM UTC | C201(Kawauchi Building C, 2nd Floor)

[3KEa] 穀物; 畜産物, 乳製品

9:00 AM - 9:15 AM JST | 12:00 AM - 12:15 AM UTC

[3KEa01] Effect of adding polysaccharides with hydrophobic substituents after hemicellulase treatment on the expansion properties of barley flour-blended bread

*Yasuo Nakatsuka¹ (1. Bakery Henriette)

9:15 AM - 9:30 AM JST | 12:15 AM - 12:30 AM UTC

[3KEa02] Effects of Low-Temperature-Fermented Sourdough Prepared with *Lactobacillus curvatus* on the Breadmaking Properties, Taste-Related Components, and Aroma Compounds of Rye Bread

*Miyo Hiwatashi¹, Goro Funakoshi², Naoko Kudo², Yuichiro Isokawa³, Tomoyuki Nakagawa^{3,4} (1. Nagoya Bunri University, 2. Aichi Center for Industry and Science Technology, 3. The United Graduate School of Agricultural Sciences, Gifu University, 4. Faculty of Applied Biological Sciences, Gifu University)

9:30 AM - 9:45 AM JST | 12:30 AM - 12:45 AM UTC

[3KEa03w112] Comparison of the ingredients of bread made with domestic wheat varieties "Haruyokoi" and "Yumechikara"

*Keisuke YOSHIKAWA^{1,2}, Tomone KIMURA², Mai MIYACHI², SHIHO MIYATA², Kazuhiro MURAKAMI², Daiju YAMADA², Kanenori TAKATA¹ (1. Graduate School of Animal Science, Obihiro University of Agriculture and Veterinary Medicine, 2. Pasco Shikishima Corporation)

9:45 AM - 10:00 AM JST | 12:45 AM - 1:00 AM UTC

[3KEa04w113] The effect of secondary fermentation conditions on the flavor profile of white bread

*Aika Kudou¹, Yamamoto Miu², Tsuruhara Riri¹, Terada Ritsu¹, Nishizima Maho¹, Mabuchi Ryota² (1. Prefectural University of Hiroshima, Faculty of Bioresource Sciences, 2. Prefectural University of Hiroshima, Graduate School, Comprehensive Scientific Research)

10:00 AM - 10:15 AM JST | 1:00 AM - 1:15 AM UTC

[3KEa05] Investigation of heat-stable undenatured-myoglobin in the pinking of retort-sterilized beef meatballs

*Yumiko Inada¹, Wataru Mizunoya², Ryoichi Sakata², Shiro Takeda² (1. Toyo Institute of Food Technology, Food Processing, 2. Azabu University, Faculty of Veterinary Medicine)

10:15 AM - 10:30 AM JST | 1:15 AM - 1:30 AM UTC

[3KEa06w119] Screening of Grade-Specific Aroma Compounds in Roasted Tosa Akaushi Beef Using Non-Targeted Analysis and OAV (Odor Activity Value)-Based Evaluation

*Himari Izumi¹, Arata Banno¹, Yuki Otsuka¹, Takehiro Kashiwagi¹, Tomoko Shimamura¹, Kazutsugu Matsukawa¹ (1. Kochi-University)

10:30 AM - 10:45 AM JST | 1:30 AM - 1:45 AM UTC

[3KEa07w120] The Relationship Between Sire Lineage and Taste Component Profile in Japanese Black Cattle

*Miu Yamamoto¹, Manami Kono², Eri Shibata³, Kazumi Imai³, Mizuho Yamane³, Ryota Mabuchi^{1,2} (1. Prefectural University of Hiroshima, Graduate School, Comprehensive Scientific Research, 2. Prefectural University of Hiroshima, Faculty of Bioresource Sciences, 3. Hiroshima Prefectural Technology Research Institute, Livestock Technology Center)

10:45 AM - 11:00 AM JST | 1:45 AM - 2:00 AM UTC

[3KEa08] The Factors for hardening of heated egg-white gel immersed in mayonnaise

*Saori Mizumoto¹, Ayumi Furuta², Takashi Okazaki¹ (1. Sanyo Women's College, 2. Prefectural University of Hiroshima)

11:00 AM - 11:15 AM JST | 2:00 AM - 2:15 AM UTC

[3KEa09w121] Comparison of the heating characteristics of whey protein products

*Sho AKUTSU¹, Tomu HAMATSUKA², Tadanori YAMAKAWA³, Akihiro HANDA^{1,2} (1. Graduate School of Tokyo Denki University, 2. Tokyo Denki University, 3. Meiji Co., Ltd.)

11:15 AM - 11:30 AM JST | 2:15 AM - 2:30 AM UTC

[3KEa10w122] Effects of denaturing treatment and timing of oleic acid addition on the heat-Induced gelation of egg white

*Kyoka FUKAMACHI¹, Akihiro HANDA¹ (1. Graduate School of Tokyo Denki University)

Oral presentation | D 食品工学、加工、保蔵、バイオテクノロジー (Food Engineering, Process, Storage, and Biotechnology)

9:00 AM - 11:30 AM JST | 12:00 AM - 2:30 AM UTC | C202(Kawauchi Building C, 2nd Floor)

[3KFa] 加工、製造技術; 発酵, 酵素利用; 食品物性

9:00 AM - 9:15 AM JST | 12:00 AM - 12:15 AM UTC

[3KFa01] Production Method for Milled Rice with Palatability Labeling Aimed at Enhancing Consumer Satisfaction

*Keiji Saika^{1,2}, Hideyuki Suzuki³, Tetsuo Sakamoto², Tetsuya Tamiya² (1. Tokyo University of Agriculture, 2. Toyo Rice Corporation, 3. Rice Taste Appraiser Association)

9:15 AM - 9:30 AM JST | 12:15 AM - 12:30 AM UTC

[3KFa02] Breeding of *Saccharomyces cerevisiae* for High-Aroma Bread Production.

*Yoshiki Asai¹, Hiroaki Negoro¹, Tatsuru Katoh², Hidejiro Tazawa², Takayoshi Tsukahara², Takahiro Noguchi², Hideto Muramatsu², Syuusuke Takahashi², Yuuichi Inoue², Hiroki Ishida¹ (1. Gekkeikan Sake Co., Ltd., 2. Nakamura Co., Ltd.)

9:30 AM - 9:45 AM JST | 12:30 AM - 12:45 AM UTC

[3KFa03] Improving the quality of steamed dough using a strain that produces high levels of isoamyl acetate.

*Tatsuru Katoh¹, Hidejiro Tazawa¹, Takayoshi Tsukahara¹, Takahiro Noguchi¹, Hideto Muramatsu¹, Shuusuke Takahashi¹, Yuuichi Inoue¹, Yoshiki Asai², Hiroaki Negoro², Hiroki Ishida² (1. nakamura, 2. gekkeikan)

9:45 AM - 10:00 AM JST | 12:45 AM - 1:00 AM UTC

[3KFa04w149] Cross-linking of Chicken Breast Muscle Proteins via Oxidoreductase Treatment and Identification of Cross-linking Sites

*Hiroki Ueshima^{1,2,3}, Akane Takagi^{1,2,3}, Shinichi Tokishita^{1,2,3}, Yoshiyuki Kumazawa^{1,2,3} (1. TUPLS, 2. School of Life Sciences, 3. Food Science Laboratory)

10:00 AM - 10:15 AM JST | 1:00 AM - 1:15 AM UTC

[3KFa05] Improving the Flavor of Whey Using L-Amino Acid Oxidase

*Hiroshi Oyama¹, Takuya Yasuda¹, Yoshie Ueno², Hideyuki Aoki³ (1. Setsunan University, 2. Kyoto Women's University, 3. Ikeda Food Research Co., Ltd.)

10:15 AM - 10:30 AM JST | 1:15 AM - 1:30 AM UTC

[3KFa06] *Chlorella sorokiniana* Enhances Fermentation in Lactic Acid Bacteria–Yeast Co-cultures: Prospects for Fermented Food Production

*Takayoshi Minagawa¹, Naoto Noguchi¹, Akifumi Toguchi¹, Yuya Nakashima¹, Toshihiro Kanno¹ (1. Chlorella Industry Co., Ltd.)

10:30 AM - 10:45 AM JST | 1:30 AM - 1:45 AM UTC

[3KFa07] The effect of Enzymatic Soaking of Raw Rice on Rice Digestibility in Sake Production

*Masamichi Sugawara¹, Jumpei Tanaka¹, Takashi Kuribayashi¹, Keigo Sato¹, Yoshihito Nabekura¹, Toshio Aoki¹ (1. Niigata Prefectural Sake Research Institute)

10:45 AM - 11:00 AM JST | 1:45 AM - 2:00 AM UTC

[3KFa08] Development of "doburoku"-like brewed alcoholic beverages using pumpkins from Okhotsk - Increased alcohol content through sugar addition -

*Yoza Nakazawa¹, Rinto Haza¹ (1. Department of Food, Aroma and Cosmetic Chemistry, Faculty of Bioindustry, Tokyo University of Agriculture)

11:00 AM - 11:15 AM JST | 2:00 AM - 2:15 AM UTC

[3KFa09] Construction of a Fermentation Product Library from Underutilized Resources and Exploration of Functional Ingredients

*Yuji Shinohara¹, Satoshi Tokunaga¹, Katsuyuki Oki¹, Toshikazu Sugimoto¹, Yoshiaki Ito² (1. Fermentation Co., Ltd., 2. Faculty of Agriculture, Iwate University)

11:15 AM - 11:30 AM JST | 2:15 AM - 2:30 AM UTC

[3KFa10w162] Can the soybean lacking major seed storage proteins be a valuable food ingredient?

*Kyogo Taguchi¹, Kentaro Matsumiya², Yasuki Matsumura³, Nobuhiko Oki⁴, Toya Ishii⁵ (1. Graduate school of Agriculture, Kagawa University, 2. Graduate School of Agriculture, Kyoto University, 3. RISH, Kyoto University, 4. NARO, 5. Faculty of Agriculture, Kagawa University)

Oral presentation | D 食品工学、加工、保蔵、バイオテクノロジー (Food Engineering, Process, Storage, and Biotechnology)

9:00 AM - 11:30 AM JST | 12:00 AM - 2:30 AM UTC | C205(Kawauchi Building C, 2nd Floor)

[3KGa] 加工、製造技術

9:00 AM - 9:15 AM JST | 12:00 AM - 12:15 AM UTC

[3KGa01] Development of Predictive Guidelines for Printability Based on the Rheological Properties of 3D Food Printing Inks

*Naru Masuda¹, Yutaka Kitamura², Mito Kokawa² (1. Univ. Tsukuba • Graduate School • Science and Technology, 2. Univ. Tsukuba • Life and Environmental Sciences)

9:15 AM - 9:30 AM JST | 12:15 AM - 12:30 AM UTC

[3KGa02w130] Food Texture Design for Mimicking Meat Cuts and Types through Multi-directional Fiber Orientation Control Using a Laser Food 3D Printer

*Miyazaki Kazuma¹, Takemasa Makoto¹ (1. Tokyo Denki University)

9:30 AM - 9:45 AM JST | 12:30 AM - 12:45 AM UTC

[3KGa03w131] 3D Printing of Soy Protein Emulsion Gels Using Radio Frequency/Microwave Heating-Equipped 3D Printer

*Kanosu Oki¹, Ibrahim Maamoun², Shuntaro Tsubaki^{3,4}, Noriyuki Igura² (1. Graduate School of Bioresource and Bioenvironmental Sciences, Kyushu Univ., 2. Faculty of Agriculture, Kyushu Univ., 3. Faculty of Engineering, Kyushu Univ., 4. I²CNER, Kyushu Univ.)

9:45 AM - 10:00 AM JST | 12:45 AM - 1:00 AM UTC

[3KGa04] Proposal and Application of a Formability Prediction Index for High-Fat Inks in 3D Food Printing

*Ai Sunouchi¹, Soyoka Tokunaga¹, Takahide Watanabe¹ (1. The Nisshin OilliO Group, Ltd.)

10:00 AM - 10:15 AM JST | 1:00 AM - 1:15 AM UTC

[3KGa05] Emulsifying Properties of Rice-Based Fermented Foods for Application in Alternative Mayonnaise

*Kazuya Kobayashi¹, Moemi Anada¹, Wataru Noro¹, Mayumi Taiyoji², Yuki Yamagishi¹, Tomoyuki Haneda³, Asami Adachi³, Ryuta Harada⁴, Shinya Maki⁴ (1. Food Research Center, Niigata Agricultural Research Institute, 2. Niigata Agricultural Research Institute, 3. Yamazaki Jouzou Co., Ltd., 4. Department of Science and Technology Innovation, Nagaoka University of Technology)

10:15 AM - 10:30 AM JST | 1:15 AM - 1:30 AM UTC

[3KGa06w132] Interactions between dry-heated and non-heated egg white proteins during heat-induced gelation

*HINATA NAKAMURA¹, ANNA KATO², SHOTA KOYAMA², TOMOHARU UTSU³, KAZUHIRO ISOBE³ (1. Dept. Agric. Chem., Grad. Sch. Appl. Biosci., Tokyo Univ. Agric., 2. Dept. Agric. Chem., Fac. Appl. Biosci., Tokyo Univ. Agric., 3. Kewpie Co.)

10:30 AM - 10:45 AM JST | 1:30 AM - 1:45 AM UTC

[3KGa07w133] Heat-induced denaturation, aggregation, and gelation behavior of dry-heated S-ovalbumin

*Shota Koyama¹, Anna Kato¹, Tomoharu Utsu², Kazuhiro Isobe², Yoshimasa Tsujii¹ (1. Dept. Agric. Chem., Fac. Appl. Biosci., Tokyo Univ. Agric., 2. Kewpie Co.)

10:45 AM - 11:00 AM JST | 1:45 AM - 2:00 AM UTC

[3KGa08w134] The Effect of Adding Banana Peel Powder on the Dry-Heat Denaturation of Egg White Protein

*Manami Ichikawa¹, Shota Koyama², Atsushi Okubo², Tomoharu Utsu³, Kazuhiro Isobe³, Yoshimasa Tsujii² (1. Dept. Agric. Chem., Grad. Sch. Appl. Biosci., Tokyo Univ. Agric., 2. Dept. Agric. Chem., Fac. Appl. Biosci. Tokyo Univ. Agric., 3. Kewpie Corporation)

11:00 AM - 11:15 AM JST | 2:00 AM - 2:15 AM UTC

[3KGa09] Effects of Lipid and Antioxidant Incorporation on the Properties of Akoya Oyster-Derived Protein Films

*Jie-Ting GENG¹, Zu-Lin GUO¹, Kasufumi OSAKO¹ (1. TUMSAT)

11:15 AM - 11:30 AM JST | 2:15 AM - 2:30 AM UTC

[3KGa10] The Synergistic Effect of Biomass Nanofibers and Transglutaminase on the Mechanical Properties of Rice Flour Biodegradable Films

*Shigehiko Ohnishi¹ (1. Kagawa Prefectural Industrial Technology Center)

Oral presentation | D 食品工学、加工、保蔵、バイオテクノロジー (Food Engineering, Process, Storage, and Biotechnology)

9:00 AM - 11:30 AM JST | 12:00 AM - 2:30 AM UTC | C206(Kawauchi Building C, 2nd Floor)

[3KHa] 食品物性

9:00 AM - 9:15 AM JST | 12:00 AM - 12:15 AM UTC

[3KHa01w163] The Effect of Food Texture on Sweetness

*Endo Haruka¹, Kobayashi Fu¹, Ohkubo Takeshi¹ (1. Sendai Shirayuri Womens College)

9:15 AM - 9:30 AM JST | 12:15 AM - 12:30 AM UTC

[3KHa02] Effects of Moisture and Temperature on the Viscosity and Water Activity of Model Honey

*Chihiro Ikai^{1,4}, Iida Sakurako¹, Ohba Masaharu³, Maebayashi Masahiro² (1. Graduate school of agriculture, Meijo University, 2. Faculty of agriculture, Meijo University, 3. Meijo University, 4. YKK Corporation)

9:30 AM - 9:45 AM JST | 12:30 AM - 12:45 AM UTC

[3KHa03w164] Effect of Sugar-based Drying Protectants on the Survival Rate of *Lactiplantibacillus plantarum*

*Koji Takeda¹ (1. National Institute of Technology, Nara college)

9:45 AM - 10:00 AM JST | 12:45 AM - 1:00 AM UTC

[3KHa04] Suppression of Erythritol Crystallization by Adding Sodium Hydroxide and Potassium Hydroxide for Use as a Sucrose Substitute in Low-Sugar Foods

*Makoto Miura¹, Asahi Shuto¹, Airi Ohta¹, Yuichiro Shibata², Shin Yoneyama² (1. Iwate University, 2. SYNCREST Inc.)

10:00 AM - 10:15 AM JST | 1:00 AM - 1:15 AM UTC

[3KHa05w165] Evaluation of the State of Water in Aqueous Sugar Solutions by Infrared/Far-Infrared Spectroscopy

*Bowen XIAO¹, Saya Higashikata¹, Jiamin Yang¹, Daitaro Ishikawa¹, Tomoyuki Fujii¹ (1. Tohoku University)

10:15 AM - 10:30 AM JST | 1:15 AM - 1:30 AM UTC

[3KHa06] Potential Use of Wild Yeast in High-Sugar and High-Fat Kouglof

*Yoshiko Fukushima¹, Noriko Komatsuzaki², Masayoshi Saito², Toshikazu Suzuki¹ (1. Graduate School of Human Ecology, Wayo Women's University, 2. Department of Human Nutrition, Seitoku University)

10:30 AM - 10:45 AM JST | 1:30 AM - 1:45 AM UTC

[3KHa07] Quality Improvement of Ice Cream by Controlling Fat Globule Agglomeration Using Heat-Moisture Treated Starch

*Moena TANAKA¹, Hiromi TAGUCHI², Toru SAGO², Aki FUJIMURA¹ (1. Sanwa Starch Co., Ltd., 2. Mie Prefecture Industrial Research Institute)

10:45 AM - 11:00 AM JST | 1:45 AM - 2:00 AM UTC

[3KHa08w166] Evaluation of the Shear Modulus during the Fermentation Process of Yogurt Using Surface Wave Velocity Measurement

*Airi Hoirbe¹, Aya Tanaka², Riri Noma², Masaharu Ohba³, Masahiro Maebayashi² (1. Graduate School of Agriculture, Meijo University, 2. Faculty of Agriculture, Meijo University, 3. Meijo University)

11:00 AM - 11:15 AM JST | 2:00 AM - 2:15 AM UTC

[3KHa09w167] Characterization of barley Protein Z by intact mass spectrometry

*Ayaka Umamo¹, Takako Inui², Susumu Uchiyama¹, Tetsuo Torisu¹ (1. Graduate School of Engineering, The University of Osaka, 2. Suntory Global Innovation Center)

11:15 AM - 11:30 AM JST | 2:15 AM - 2:30 AM UTC

[3KHa10] Characterization of barley Lipid Transfer Protein 1-related proteins associated with beer foam quality

*Tetsuo Torisu¹, Junya Mizuguchi¹, Kihiko Asaka¹, Moe Konishi¹, Takako Inui², Susumu Uchiyama¹ (1. Grad. Sch. Eng., The University of Osaka, 2. Suntory Global Innovation Center)

Oral presentation | D 食品工学、加工、保蔵、バイオテクノロジー (Food Engineering, Process, Storage, and Biotechnology)

9:00 AM - 11:30 AM JST | 12:00 AM - 2:30 AM UTC | C301(Kawauchi Building C, 3rd Floor)

[3K1a] 食品物性

9:00 AM - 9:15 AM JST | 12:00 AM - 12:15 AM UTC

[3K1a01] Effects of External Electric Fields on Crystallization of CBS

*Mana Ishii¹, Haruhiko Koizumi¹, Satoru Ueno¹, Soichi Michikawa², Chisato Ito² (1. Hiroshima Univ. Graduate School of Integrated Sciences for Life, 2. TOKYO FOOD CO.,LTD.)

9:15 AM - 9:30 AM JST | 12:15 AM - 12:30 AM UTC

[3K1a02w168] Correlation Between Polymorphism and Structural Stability in Lipid-Whisker Oleogels Using FHF

*Seito Yamaguchi¹, Haruhiko Koizumi¹, Fumiya Nakano¹, Noritaka Ooisi², Kazuhiro Hamamoto², Tomoya Yamazaki³, Yuki Kimura³, Satoru Ueno¹ (1. Hiroshima University, Graduate School of Integrated Life Sciences, 2. Miyoshiyushi Co., Ltd, 3. Hokkaido University, Institute of Low Temperature Science)

9:30 AM - 9:45 AM JST | 12:30 AM - 12:45 AM UTC

[3K1a03w169] Control of Fat Whisker Oleogel by Adding Emulsifiers

*Yuki Nomura¹, Haruhiko Koizumi¹, Fumiya Nakano¹, Noritaka Oishi², Kazuhiro Hamamoto², Satoru Ueno¹ (1. Hiroshima University, 2. Miyoshi Oil & Fat Co., Ltd)

9:45 AM - 10:00 AM JST | 12:45 AM - 1:00 AM UTC

[3K1a04w170] SAXS analysis of water distribution in rice cake and starch gels

*Naoya Akamine¹, Toshinori Ishida¹, Masato Ohnuma¹ (1. Hokkaido University Graduate School of Engineering)

10:00 AM - 10:15 AM JST | 1:00 AM - 1:15 AM UTC

[3K1a05w171] The effect of psyllium seed gum on the mechanical properties of noodles made from medium-amylose rice flour

*Saya Ando¹, Mei Murakami¹, Yoko Nitta² (1. Graduate School, Ochanomizu University, 2. Natural Science Division, Ochanomizu University)

10:15 AM - 10:30 AM JST | 1:15 AM - 1:30 AM UTC

[3K1a06w172] High mechanical strength and heat resistance of neutral polysaccharide hydrogels

*Haruna Oshita¹, Kenji Urayama¹, Jun-ichi Horinaka¹ (1. Graduate School of Engineering, Kyoto University)

10:30 AM - 10:45 AM JST | 1:30 AM - 1:45 AM UTC

[3K1a07] Hydration h parameter values of hydrophobic L-amino acids and the sensitivity of macromolecular interactions of xanthan gum on the effect of these amino acids in water

*Yukinori SATO¹ (1. UGAS)

10:45 AM - 11:00 AM JST | 1:45 AM - 2:00 AM UTC

[3K1a08] The Effect of Rare Sugars(D-Allose,D-Allulose) on the Physical Properties of Heated Pea Protein Gels

*Kenshin Sato¹, Lillah Zuhrotul Ukhro¹, Ogawa Masahiro¹ (1. Kagawa university Graduate school of agriculture)

11:00 AM - 11:15 AM JST | 2:00 AM - 2:15 AM UTC

[3K1a09w173] Staling properties of staling-resistant flour bread with amylase and hemicellulase

*Kanon Nakagawa¹, Hana SATO¹, Keita HAYASHI¹, Keisuke YOSHIKAWA¹, Kanenori TAKATA¹ (1. Graduate School of Animal and Veterinary Sciences and Agriculture, Obihiro University of Agriculture and Veterinary Medicine)

11:15 AM - 11:30 AM JST | 2:15 AM - 2:30 AM UTC

[3K1a10w174] Effects of Cellulose Nanofiber Addition on the Processing Properties of Bread

*Hana Sato¹, Kanon Nakagawa¹, Keita Hayashi¹, Keisuke Yoshikawa¹, Kanenori Takata¹ (1. Graduate School of Animal Science, Obihiro University of Agriculture and Veterinary Medicine)

Oral presentation | D 食品工学、加工、保蔵、バイオテクノロジー (Food Engineering, Process, Storage, and Biotechnology)

9:00 AM - 11:15 AM JST | 12:00 AM - 2:15 AM UTC | C302(Kawauchi Building C, 3rd Floor)

[3KJa] 資源循環;衛生, 殺菌, 抗菌

9:00 AM - 9:15 AM JST | 12:00 AM - 12:15 AM UTC

[3KJa01] Fine Powderization of Residuals Generated During Yamame Processing and Their Characterization

*seiji noda¹, hirotsuke hatayama¹ (1. Tokyo Metropolitan Industrial Technology Research Institute)

9:15 AM - 9:30 AM JST | 12:15 AM - 12:30 AM UTC

[3KJa02w181] Evaluation of the effects of Fe and Fe/Ni nanoparticles on the power generation efficiency of Microbial Fuel Cells using Udon waste.

*Seiryu YANO¹, Ibrahim maamoun², Shuntaro Tsubaki^{3,4}, Noriyuki Igura² (1. Graduate School of Bioresource and Bioenvironmental Sciences, Kyushu Univ., 2. Faculty of Agriculture, Kyushu Univ., 3. Faculty of Engineering, Kyushu Univ., 4. I2CNER, Kyushu Univ.)

9:30 AM - 9:45 AM JST | 12:30 AM - 12:45 AM UTC

[3KJa03] Food waste-derived green surfactants as templating agents for food-grade carbon adsorbent

*Ibrahim Maamoun^{1,2}, Omar Falyouna³, Osama Eljamal⁴, Shuntaro Tsubaki^{1,2,5,6}, Noriyuki Igura^{1,2} (1. Department of Bioscience and Biotechnology, Faculty of Agriculture, Kyushu University, Fukuoka, Japan., 2. Graduate School of Bioresource and Bioenvironmental Sciences, Kyushu University, Fukuoka, Japan., 3. Institute of Industrial Science, the University of Tokyo, Tokyo, Japan., 4. Interdisciplinary Graduate School of Engineering Sciences, Kyushu University, Fukuoka, Japan., 5. Department of Chemical Engineering, Faculty of Engineering, Kyushu University, Fukuoka, Japan., 6. International Institute for Carbon Neutral Energy Research (WPI-I2CNER), Kyushu University, Fukuoka, Japan.)

9:45 AM - 10:00 AM JST | 12:45 AM - 1:00 AM UTC

[3KJa04w182] Immune-stimulating or immune-suppressing ingredients contained in the water-soluble extract fraction (Bamboo Originated Substance: BOS) of Moso bamboo

*Kouga Kobayakawa¹, Kiwamu Shiiba², Shigenobu Tone², Shigeru Hiramoto², Tomoko Abe¹ (1. Graduate School of Tokyo Denki University, 2. Tokyo Denki University)

10:00 AM - 10:15 AM JST | 1:00 AM - 1:15 AM UTC

[3KJa05] Environmental Impact and Uncertainty Analysis of Mayonnaise Life Cycle Assessment: Monte Carlo Simulation, One-Way ANOVA, and Sobol Sensitivity Analysis Across Formulations Coupled with HIUS/HPH Processing

*JouHsuan Ho¹, ChengKai Huang¹ (1. Tunghai University)

10:15 AM - 10:30 AM JST | 1:15 AM - 1:30 AM UTC

[3KJa06w188] Quantitative analysis of heat-induced damage in germination of bacterial spores using a Weibull-type model

*Genki Onozawa^{1,2}, Daitaro Ishikawa², Kazuki Fukuda¹, Naoko Kamisaki¹, Tomoyuki Fujii² (1. PRIMA Meat Packers Ltd, 2. Graduate school of Agricultural Science, Tohoku University)

10:30 AM - 10:45 AM JST | 1:30 AM - 1:45 AM UTC

[3KJa07] Browning Evaluation of Retort-Processed White Stew Using Numerical Analysis

*Shoichi Inaba^{1,2}, Yoshio Hagura² (1. Corporation Society of ATS Method, 2. Graduate School of Integrated Sciences for Life, Hiroshima University)

10:45 AM - 11:00 AM JST | 1:45 AM - 2:00 AM UTC

[3KJa08] Cause analysis of chromium ion involvement in blue-green discoloration of rice grains in shio-koji products

*Seiichi Hareyama¹, Kei Motomiya² (1. Iwate Industrial Research Institute, 2. Kojiyamotomiya Co., Ltd.)

11:00 AM - 11:15 AM JST | 2:00 AM - 2:15 AM UTC

[3KJa09w189] Development of Continuous Flow PEF Pasteurization System for Liquid Whole Egg

*Hayato Tajiri¹, Hara Kenshin¹, Katsuki Sunao², Masuda Naoya³, Shimizu Yoshiharu³, Isobe Kazuhiro⁴, Kajiwar Taiga⁴, Ishikawa Shoko⁴, Sasahara Ryo⁴ (1. Graduate School of Science and Technology, Kumamoto University, 2.

Kumamoto University, 3. Iwai Kikai Kogyo Co., Ltd, 4. Kewpie Corporation)

Oral presentation | B 食品機能 (Food Function)

9:00 AM - 11:15 AM JST | 12:00 AM - 2:15 AM UTC | Lecture room 1(Aobayama Commons 2F)

[3AAa] 消化, 吸収; 血糖調節

9:00 AM - 9:15 AM JST | 12:00 AM - 12:15 AM UTC

[3AAa01] Improvement on the bioavailability and functionality of piperine by inclusion of cyclodextrins

*Keita Chikamoto¹, Risa Hasegawa¹, Yoshiyuki Ishida¹, Yutaka Yoshikawa², Keiji Terao^{1,2} (1. CyclochemBio Co., Ltd, 2. Kobe Women's Univ.)

9:15 AM - 9:30 AM JST | 12:15 AM - 12:30 AM UTC

[3AAa02] The Effect of Vinegar on Calcium Absorption from Marinated Dried Sardines (Single-Dose Study)

*Yasushi Ogasawara¹, Nozomi Seki¹, Joto Yoshimoto¹, Mikiya Kishi¹, Tsutomu Fukuwatari² (1. Mizkan Holdings Co., Ltd., 2. University of Shiga Prefecture, Human Cultures)

9:30 AM - 9:45 AM JST | 12:30 AM - 12:45 AM UTC

[3AAa03w100] Discovery of the Blood-Brain Barrier Transport Pathway of the Cognitive Improving Dipeptide

*Yuka Ichiba¹, Xixi Li¹, Karin Komatsu¹, Toshiro Matsui² (1. Grad. Sch. of Biores. & Bioenviro. Sci., Kyushu Univ., 2. Fac. of Agric., Grad. Sch. of Kyushu Univ.)

9:45 AM - 10:00 AM JST | 12:45 AM - 1:00 AM UTC

[3AAa04w101] Discovery of Intestinal Transport Pathway for Oligopeptides - Anti-Muscle Atrophy Pentapeptide DGYMP

*Rinna Okamoto¹, Fukuda Airi¹, Ichiba Yuka¹, Uchida Takayuki², Nikawa Takeshi², Matsui Toshiro³ (1. Graduate School of Bioresource and Bioenvironmental Sciences, Kyushu university, 2. Department of Nutritional Physiology, Institute of Biomedical Sciences, Tokushima University Graduate School, 3. Faculty of Agriculture, Kyushu university)

10:00 AM - 10:15 AM JST | 1:00 AM - 1:15 AM UTC

[3AAa05] Enhancement of emulsifying action of egg lecithin by green tea infusion and its effects on lipase activities

*Asako Narai-Kanayama^{1,2}, Takeru Kawahara², Yuma Nishimura¹, Yusaku Mano¹, Konosuke Okada^{1,2}, Hiroko Matsuda^{1,2}, Fumiyuki Kobayashi^{1,2}, Sachiko Odake^{1,2} (1. Nippon Veterinary and Life Science University, 2. Graduate School of Veterinary Medicine and Life Science)

10:15 AM - 10:30 AM JST | 1:15 AM - 1:30 AM UTC

[3AAa06] Effects of Spinach Processing Conditions on Carotenoid Bioavailability

*Utane Tsuji¹, Hirokazu Ishikawa², Toshinobu Omori², Yoshimasa Sasahara², Naoki Hishikura², Yukako Hayashi¹ (1. Kyoto University, Graduate School, 2. NICHIREI FOODS INC.)

10:30 AM - 10:45 AM JST | 1:30 AM - 1:45 AM UTC

[3AAa07w063] The Effects of Black Soybean-Blended Rice Balls on Postprandial Glucose Responses and Hunger in Young Women

*AYANE ORITA^{1,2}, TOMOYUKI OKI^{1,2} (1. Nakamura Gakuen University, Department of Nutritional Sciences, 2. Nakamura Gakuen University, Food & Health Innovation Center)

10:45 AM - 11:00 AM JST | 1:45 AM - 2:00 AM UTC

[3AAa08] Effects of okra asazuke consumption on postprandial blood glucose levels: A preliminary investigation toward establishing a "Pickles First" concept

*Shunsaku Sugiura¹, Mizuki Takarada¹, Mika Morishita¹ (1. Tokai Pickling Co.,Ltd.)

11:00 AM - 11:15 AM JST | 2:00 AM - 2:15 AM UTC

[3AAa09] Anti-glycation properties of Green Rooibos Extract Powder

*Siddhartha Shankar Das¹, Koki Fukushima¹, Kaori Adachi, Akira Kato¹, Toshitaka Minetoki¹ (1. Nikken Foods Co. Ltd.)

Oral presentation | B 食品機能 (Food Function)

9:00 AM - 11:30 AM JST | 12:00 AM - 2:30 AM UTC | Lecture room 2(Aobayama Commons 2F)

[3ABa] 骨代謝、ミネラル代謝; その他食品機能

9:00 AM - 9:15 AM JST | 12:00 AM - 12:15 AM UTC

[3ABa01w066] Mechanistic study of Bone metabolism regulation by Lignans isolated from *Piper cubeba*

*Yoshiaki NAGASAWA¹, Sana MURATA², Takayuki YONEZAWA³, Sadako NAKAMURA¹, Je-Tae WOO³, Akio WATANABE^{1,2}
(1. Grad. Sch. Human Life Sci., Jumonji Univ., 2. Human Life Sci., Jumonji Univ., 3. Col. of Biosci. and Biotech., Chubu Univ.)

9:15 AM - 9:30 AM JST | 12:15 AM - 12:30 AM UTC

[3ABa02w067] Analysis of the pathophysiological progression of medial arterial calcification formed in animal models and establishment of an organ culture system.

*Tomoko Sumi¹, Yosuke Miura², Mayo Higashihara², Azuna Noda², Tatsuya Moriyama^{1,2,3}, Nobuhiro Zaima^{1,2,3} (1. Faculty of Agriculture, Kindai University, 2. Graduate School of Agriculture, Kindai University, 3. ATIRI)

9:30 AM - 9:45 AM JST | 12:30 AM - 12:45 AM UTC

[3ABa03] *Pueraria lobata* Vine Extract Suppresses Age-Related Bone Resorption in Naturally Aged Male Mice

*Teruyoshi Tanaka^{1,2,3} (1. Dept Fish, Fac Agric, Kindai Univ, 2. Dept Fish, Grad Sch Agric, Kindai Univ, 3. ATIRI)

9:45 AM - 10:00 AM JST | 12:45 AM - 1:00 AM UTC

[3ABa04] Recovery of Intestinal Epithelial Barrier Function by Combined Food-Derived Bioactive Components under Inflammatory Conditions

*Koki Matsumoto¹ (1. Ezaki Glico Co., Ltd.)

10:00 AM - 10:15 AM JST | 1:00 AM - 1:15 AM UTC

[3ABa05] Effects of rice-derived acylated glucosylceramides on innate immune response.

*Hiroshi Shimoda¹, Kenchi Miyasaka¹, Shogo Takeda¹, Toshio Morikawa^{2,3} (1. Oryza Oil & Fat Chemical Co. Ltd., 2. Pharm. Res. Technol. Inst., Kindai Univ., 3. Antiaging Ctr., Kindai Univ.)

10:15 AM - 10:30 AM JST | 1:15 AM - 1:30 AM UTC

[3ABa06w086] Possibility that Rice Proteins Contained in Miso Become Allergens Through Epicutaneous Sensitization

*Sora Furuta¹, Riko Matsuzaki¹, Keito Asano², Erika Yano¹, Nobuhiro Zaima^{1,2,3}, Tatsuya Moriyama^{1,2,3} (1. Graduate School of Kindai University, 2. Kindai University, 3. Agricultural Technology and Innovation Research Institute)

10:30 AM - 10:45 AM JST | 1:30 AM - 1:45 AM UTC

[3ABa07w087] Evaluation of Immunostimulatory Activities of Extracellular Products by Lactic Acid Bacteria Separated from Agricultural Resources

*Rena ITO¹, Yoshiyuki MIYAZAKI², Toshiro MATSUI², Naoto HIROSE² (1. Graduate School of Bioresource and Bioenvironmental Sciences, Kyushu University, 2. Faculty of Agriculture, Graduate School of Kyushu University)

10:45 AM - 11:00 AM JST | 1:45 AM - 2:00 AM UTC

[3ABa08] Screening of Food-Derived Materials for Oral Mucosal Hydration

*SIYUAN WU¹, HAKOZAKI MAYUKA¹, KANNO YUKO¹, YANO AKIRA¹ (1. Iwate Biotechnology Research Center)

11:00 AM - 11:15 AM JST | 2:00 AM - 2:15 AM UTC

[3ABa09] An Attempt to Develop Salivary Gland Stimulation Indices Using A253 Cells.

*Tetsuya Takao¹, Mieko Aoki², Kyoichi Takao³ (1. Faculty of Food and Health Sciences, Showa Women's University, 2. Medical School, Kochi University, 3. Medical School, Nihon University)

11:15 AM - 11:30 AM JST | 2:15 AM - 2:30 AM UTC

[3ABa10w088] Evaluation of bioactive properties and flavor characteristics of bread supplemented with microalgal protease hydrolysate

*Kentaro Nakamura¹, Yuka Ito², Masaharu Yamada², Yoko Iijima², Kenjiro Sugiyama² (1. Kogakuin University • Graduate School of Engineering, 2. Kogakuin University • School of Advanced Engineering)

Oral presentation B 食品機能 (Food Function)
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9:00 AM - 11:30 AM JST | 12:00 AM - 2:30 AM UTC | Lecture room 3(Aobayama Commons 2F)

[3ACa] 認知機能; その他食品機能

9:00 AM - 9:15 AM JST | 12:00 AM - 12:15 AM UTC

[3ACa01] Exploration of Peripheral Blood miRNA Signatures Associated with Cognitive Function Improvement Induced by Matcha Intake

*Kazutoshi Okawa¹, Shun Inagaki¹, Yoshitake Baba¹, Makoto Kobayashi¹ (1. ITO EN, LTD.)

9:15 AM - 9:30 AM JST | 12:15 AM - 12:30 AM UTC

[3ACa02i006] Evaluation of the anti-aging effects of fucoxanthin in aged model mice

*JIYAO FEI¹, ATSUYUKI HOSHI², SHUYU LIU³, YUKI MANABE¹, TATSUYA SUGAWARA¹ (1. Graduate School of Agriculture, Kyoto University, 2. ALNUR Co., Ltd., 3. Kyoto University Hospital)

9:30 AM - 9:45 AM JST | 12:30 AM - 12:45 AM UTC

[3ACa03w064] Effects of Apple Procyanidin Intake on Cognitive Function and Tryptophan Metabolism in Senescence-Accelerated Mice

*Ayano Yamaichi¹, Toshihiko Shoji², Saeko Masumoto¹ (1. Fukushima Univ., 2. NARO)

9:45 AM - 10:00 AM JST | 12:45 AM - 1:00 AM UTC

[3ACa04] Combination of oral intake of lactate and exercise improves cognitive function in young mice

Momoka Ota¹, Nana Esaki³, Toshiro Matsui², *Takanori Tsuda¹ (1. Chubu Univeristy, 2. kyushu University, 3. Waseda University)

10:00 AM - 10:15 AM JST | 1:00 AM - 1:15 AM UTC

[3ACa05w065] Neuroprotective effects and suppressive effects on cognitive decline of exosome-like nanovesicles derived from *Actinidia arguta* fruits

*Kanami Sugimura¹, Sana Tanaka¹, Shigeru Katayama¹ (1. Shinshu University, Graduate School, Faculty of Agriculture)

10:15 AM - 10:30 AM JST | 1:15 AM - 1:30 AM UTC

[3ACa06i005] L-Theanine-Induced Promotion of Cerebellar Granule Cell Migration Is Mediated by Glutamatergic CaMKII-CREB-AMPA Signaling

*Mai Hosameldin Mohamed Kamal Ibrahim¹, Kenji Kuriya¹, Hayato Umekawa¹, Masahiro Nishio¹ (1. Graduate School of Bioresources, Mie University)

10:30 AM - 10:45 AM JST | 1:30 AM - 1:45 AM UTC

[3ACa07] The Effects of Consuming Okinawan Brown Sugar on Cognitive Function in A Randomized, Placebo-Controlled, Double-Blind, Parallel-Group Comparative Study

*Kensaku Takara^{1,2}, Hiroyuki Honda³, Yonathan Asikin^{1,2}, Tsuyoshi Takara⁴ (1. University of the Ryukyus, 2. The United Graduate School of Agricultural Sciences, Kagoshima University, 3. Kasugai Seika Co., Ltd., 4. Medical Corporation Seishinkai, Takara Clinic)

10:45 AM - 11:00 AM JST | 1:45 AM - 2:00 AM UTC

[3ACa08] Effects of Satsuma mandarin juice on psychological stress: A component-specific control beverage approach

*Kenta Yamamoto¹, Ayumi Yahada¹, Ayami Yoshimoto¹, Mitsuho Ishida¹, Hideaki Ohta¹ (1. Nakamura Gakuen University Faculty of Nutritional Sciences)

11:00 AM - 11:15 AM JST | 2:00 AM - 2:15 AM UTC

[3ACa09] Effects of Drinking Water Temperature on Body Temperature and Autonomic Nervous Activity in Young Women with Cold Sensitivity

*Naoki Midoh¹, Yui Sekiguchi¹, Ayaka Wada¹, Asumi Enjo¹, Sayaka Fudono¹ (1. Tokyo Healthcare University)

11:15 AM - 11:30 AM JST | 2:15 AM - 2:30 AM UTC

[3ACa10w091] The Role of Hyaluronic Acid in the Formation of Edema Induced by Cold Water Immersion

*Yokogawa Shiori¹, Katayama Shunsuke¹, Higashihara Mayo¹, Sumi Tomoko¹, Moriyama Tatsuya^{1,2}, Zaima Nobuhiro^{1,2} (1. Major in Applied Biological Chemistry, Graduate School of Agriculture, Kindai University, 2.

Agricultural Technology and Innovation Research Institute, Kindai University)

Luncheon Seminar | ランチョンセミナー

12:00 PM - 12:50 PM JST | 3:00 AM - 3:50 AM UTC | C200(Kawauchi Building C, 2nd Floor)

[3LS-02] ランチョンセミナー

Luncheon Seminar | ランチョンセミナー

12:00 PM - 12:50 PM JST | 3:00 AM - 3:50 AM UTC | Multimedia Hall(Kawauchi Multimedia Education and Research Building)

[3LS-01] ランチョンセミナー

Luncheon Seminar | ランチョンセミナー

12:00 PM - 12:50 PM JST | 3:00 AM - 3:50 AM UTC | Mein room(Aobayama Commons 2F)

[3LS-03] ランチョンセミナー

Small research topic meeting | 研究小集会

1:10 PM - 2:00 PM JST | 4:10 AM - 5:00 AM UTC | C200(Kawauchi Building C, 2nd Floor)

[KS04] 研究小集会④大豆

1:10 PM - 2:00 PM JST | 4:10 AM - 5:00 AM UTC

[KS04-01] Development of Soy Cheese Using Yeast-Derived Protease

*Makoto Kanauchi¹ (1. Miyagi University)

Small research topic meeting | 研究小集会

1:10 PM - 2:00 PM JST | 4:10 AM - 5:00 AM UTC | Multimedia Hall(Kawauchi Multimedia Education and Research Building)

[KS03] 研究小集会③卵

1:10 PM - 2:00 PM JST | 4:10 AM - 5:00 AM UTC

[KS03-01] Potential of Chicken Eggs in the Prevention of Dementia

*Shoko Kobayashi¹ (1. Hokkaido University Faculty of Fisheries Sciences)

Small research topic meeting | 研究小集会

1:10 PM - 2:00 PM JST | 4:10 AM - 5:00 AM UTC | Mein room(Aobayama Commons 2F)

[KS05] 研究小集会⑤穀物

1:10 PM - 2:00 PM JST | 4:10 AM - 5:00 AM UTC

[KS05-01] Research on the Functional Properties of Sereal Dietary Fibers

*Seiichiro Aoe¹ (1. Faculty of Home Economics, Otsuma Women's University)

Oral presentation A 食品成分, 食品分析 (Food Ingredients, Food Analysis)
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2:15 PM - 5:30 PM JST | 5:15 AM - 8:30 AM UTC | C101(Kawauchi Building C, 1st Floor)

[3KAp] 食品分析

2:15 PM - 2:30 PM JST | 5:15 AM - 5:30 AM UTC

[3KAp01w045] Investigation of the Photooxidation Mechanism of Oat Milk Using LC-MS/MS

*Naoya Irisawa¹, Ayana Kouzai¹, Satoshi Kasatani², Junya Ito¹, Kiyotaka Nakagawa¹ (1. Tohoku Univ., 2. Mitsubishi Chemical Co.)

2:30 PM - 2:45 PM JST | 5:30 AM - 5:45 AM UTC

[3KAp02w046] Evaluation of Photooxidation Mechanisms in Chocolate: Why Is White Chocolate More Susceptible to Light?

*Ayana Kouzai¹, Naoya Irisawa¹, Arata Hashimoto², Masamitsu Kuriyama², Eiji Iwaoka², Junya Ito¹, Kiyotaka Nakagawa¹ (1. Tohoku Univ., 2. FUJI OIL CO., LTD.)

2:45 PM - 3:00 PM JST | 5:45 AM - 6:00 AM UTC

[3KAp03] **Aroma Compounds Comparison of Cocoa-Free Chocolates and Characterization of the Alternative Materials by HS-SPME/GC×GC-TOFMS**

*Fumie Kabashima¹, Daichi Nakatani¹, Hirohisa Saga², Yusuke Irisawa², Sayuri Kawamoto², Setsuko Nishiyama², Masafumi Sakurai¹ (1. LECO Japan Corporation, 2. Fuji Oil Co., Ltd.)

3:00 PM - 3:15 PM JST | 6:00 AM - 6:15 AM UTC

[3KAp04w047] Microbial Behavior under Artificial Fermentation Mimicking Cocoa Fermentation

*Momoka Ito¹, Ono Siori¹, Suzuki Tomonori², Nomura Kaho², Uchino Masataka² (1. Graduate School of Life Sciences, Department of Molecular Microbiology, Tokyo University of Agriculture, 2. Graduate School of Tokyo University of Agriculture Landscape Architecture)

3:15 PM - 3:30 PM JST | 6:15 AM - 6:30 AM UTC

[3KAp05] Development of Chemical Profiling Method for Quality Evaluation of Specialty Coffee Using Graphite Sheet-Assisted Laser Desorption/Ionization Mass Spectrometry

*AYUMI YAHADA¹, YUMIKO TOYAMA², SHUNSUKE KIMURA¹, SHOKO YOSHIMIZU³, TAKESHI SAKAI³, YOSHIYUKI ANDOU³, HIROTAKA AKIMOTO³, SHUJI AKIMOTO³, YUKI YAMADA⁴, TOMOTSUGU RIKITAKE², KAZUNORI SHIDOJI^{2,5}, TOSHIRO MATSUI^{2,6}, MITSURU TANAKA⁶ (1. Nakamura Gakuen University, 2. Research and Development Center for Five-Sense Devices, Kyushu University, 3. Kyokuto Fadie Corporation, 4. Faculty of Arts and Science Division for Experimental Natural Science, Kyushu University, 5. Faculty of Information Science and Electrical Engineering, Kyushu University, 6. Faculty of Agriculture Department of Bioscience and Biotechnology, Kyushu University)

3:30 PM - 3:45 PM JST | 6:30 AM - 6:45 AM UTC

[3KAp06w048] Elucidation of the Aging Characteristics of Mirin Using Comprehensive Oligosaccharide Profiling via LC/MS

*Nonoha Chiba¹, Terama Siozawa¹, Yoko Iijima² (1. Kogakuin University • Graduate School of Engineering, 2. Kogakuin University • School of Advanced Engineering)

3:45 PM - 4:00 PM JST | 6:45 AM - 7:00 AM UTC

[3KAp07] Estimation of Deterioration Indices of Frying Oils Using Fluorescence Fingerprinting

*Nami Ishihara¹, Harumi Kato¹, Tetsuya Kondo² (1. Food Research Center, ACIST, 2. Nagoya Bunri University)

4:00 PM - 4:15 PM JST | 7:00 AM - 7:15 AM UTC

[3KAp08w049] A lipid hydroperoxide uniquely formed in the presence of vitamin E occurs in foods and human blood

*Yuki KADONO¹, Shunji KATO^{1,2}, Ryosuke AOKI^{1,3}, Toshiro SATO^{2,3}, Jun IMAGI³, Kiyotaka NAKAGAWA^{1,2} (1. Tohoku Univ., 2. J-Oil Mills Innovation Laboratory, Tohoku Univ., 3. J-OIL MILLS, INC.)

4:15 PM - 4:30 PM JST | 7:15 AM - 7:30 AM UTC

[3KAp09] Study of photo-oxidative stability of Red Chili Oil

*Yuri Nakagawa^{1,2}, Junya Ito², Syunji Kato², Kiyotaka Nakagawa² (1. S&B FOODS INC., 2. Graduate School of Agricultural Science, Tohoku University)

4:30 PM - 4:45 PM JST | 7:30 AM - 7:45 AM UTC

[3KAp10] Analysis of the Decomposition Mechanisms of Docosahexaenoic Acid Hydroperoxides

*SHUNJI KATO¹, Toma Miyake¹, Kiyotaka Nakagawa¹ (1. Tohoku Univ.)

4:45 PM - 5:00 PM JST | 7:45 AM - 8:00 AM UTC

[3KAp11] Singlet Oxygen Oxidation of Linoleic Acid and the Formation of Glyoxal and Methylglyoxal

*ZEHAO DUAN¹, Yuki Kadono¹, Ibuki Kusumoto¹, Shunji Kato^{1,2}, Hiroyuki Hattori³, Ryosuke Aoki^{1,4}, Toshiro Sato^{2,4}, Jun Imagi⁴, Kiyotaka Nakagawa^{1,2} (1. Tohoku Univ. , 2. J-Oil Mills Lipid Innovation Joint Lecture, Tohoku Univ. , 3. Tohoku Univ., Food Chemistry, 4. J-Oil Mills Co., Ltd.)

5:00 PM - 5:15 PM JST | 8:00 AM - 8:15 AM UTC

[3KAp12] Direct Analysis of Azelaoyl-Triacylglycerol during Thermal Oxidation of Canola Oils

*Fathoni Ahmad¹, Shunji Kato^{1,2}, Ryosuke Aoki^{1,3}, Toshiro Sato^{2,3}, Jun Imagi³, Kiyotaka Nakagawa^{1,2} (1. Laboratory of Food Function Analysis, Graduate School of Agricultural Science, Tohoku University, 2. J-Oil Mills Innovation Laboratory, Graduate School of Agricultural Science, Tohoku University, 3. J-OIL MILLS, INC.)

5:15 PM - 5:30 PM JST | 8:15 AM - 8:30 AM UTC

[3KAp13] Comparison of diacylglycerol and triacylglycerol lipid oxidation through LC-MS/MS analysis of hydroperoxide isomers

*Mizue Ouchi¹, Shunji Kato², Katsuyoshi Saitou¹, Masao Shimizu¹, Kiyotaka Nakagawa² (1. Kao Corporation, 2. Tohoku University)

Oral presentation A 食品成分, 食品分析 (Food Ingredients, Food Analysis)
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2:15 PM - 5:30 PM JST | 5:15 AM - 8:30 AM UTC | C102(Kawauchi Building C, 1st Floor)

[3KBp] 栄養成分 (タンパク質, 炭水化物, 脂質, ビタミン, ミネラル)

2:15 PM - 2:30 PM JST | 5:15 AM - 5:30 AM UTC

[3KBp01] Verification of differences in dietary fiber amounts due to different analytical methods using the daily diet of Japanese people

*Hidenobu Ito¹, Yukie Kuroiwa¹, Naho Fujino¹, Hironobu Ito¹, Michiko Yoshihara¹ (1. Japan Food Research Laboratories)

2:30 PM - 2:45 PM JST | 5:30 AM - 5:45 AM UTC

[3KBp02] Total choline intake estimated from the daily menus of Japanese people

*Yoshinari Hirakawa¹, Michiko Yoshihara¹, Naho Fujino¹, Yukie Kuroiwa¹, Yutaro Yuasa¹, Takashi Mishima¹, Mikihiro Yoshida¹, Kazushi Mizukoshi¹, Kiyotaka Nakagawa² (1. Japan Food Research Laboratories, 2. Graduate School of Agricultural Science, Tohoku University)

2:45 PM - 3:00 PM JST | 5:45 AM - 6:00 AM UTC

[3KBp03w001] Development of a rapid simultaneous analysis method for total choline and betaine in food using LC-MS/MS

*Megumi Sasada¹, Nana Shimizu¹, Yoshinari Hirakawa¹, Yutaro Yuasa¹, Fumihito Takahashi¹, Mikihiro Yoshida¹, Kazushi Mizukoshi¹ (1. Japan Food Research Laboratories)

3:00 PM - 3:15 PM JST | 6:00 AM - 6:15 AM UTC

[3KBp04i001] Raman Band Selection for Starch Determination During Postharvest Ripening of Banana

*Minh-Quan Nguyen^{1,2}, Mizuki Tsuta², Mito Kokawa³ (1. University of Tsukuba Graduate school of Science and Technology, 2. NFRI, NARO, 3. University of Tsukuba Institute of Life and Environmental Sciences)

3:15 PM - 3:30 PM JST | 6:15 AM - 6:30 AM UTC

[3KBp05w002] Structural Characterization of β -(2,6)-Branched Inulin from Garlic and Comparative Evaluation of Extraction Methods

*Kei KANAI¹, Tomoko SUZUKI¹, Atsushi HOMMA², Takao KINO², Shota KINO², Shin TAKEI², Takashi KONDO¹, Kohji KITAGUCHI^{1,3}, Tomio YABE^{1,3,4} (1. Grad. Sch. Nat. Sci. Technol., Gifu Univ., 2. KINO & CO.,Ltd., 3. PFRC, Gifu Univ., 4. iGCORE, Gifu Univ.)

3:30 PM - 3:45 PM JST | 6:30 AM - 6:45 AM UTC

[3KBp06] Psychological Determinants of Purchasing Behavior among Individuals Indifferent to Reduced-Salt Products

*Yasunori Akamatsu^{1,2}, Misako Nakadate³, Nanae Tanemura³, Masuko Kobori³ (1. Center for Private-Public-Academic Collaboration Research, National Institutes of Biomedical Innovation, Health and Nutrition, 2. Nissui Corporation, 3. Center for Food Function and Labeling, National Institutes of Biomedical Innovation, Health and Nutrition)

3:45 PM - 4:00 PM JST | 6:45 AM - 7:00 AM UTC

[3KBp07w003] Associations of product availability and appeal framing with salt-reduced food choices across levels of interest: A virtual supermarket study

*Misako Nakadate¹, Takeichiro Tominaga¹, Mari Nunome¹, Nanae Tanemura¹, Masuko Kobori¹ (1. Center for Food Function and Labeling, National Institute of Health and Nutrition, National Institutes of Biomedical Innovation, Health and Nutrition)

4:00 PM - 4:15 PM JST | 7:00 AM - 7:15 AM UTC

[3KBp08] Consideration of alternatives to drying aids in moisture determination

*Rammaru Niwa¹, Kaoru Sugiyama¹, Kanako Kato¹ (1. YAMAZAKI BAKING CO.,LTD.)

4:15 PM - 4:30 PM JST | 7:15 AM - 7:30 AM UTC

[3KBp09w004] The Effects of Artificial Feed on the Protein and Lipid Content of Silkworms from Gunma Prefecture

*Yoshiyuki Koike¹, Hiroki Matsuoka¹, Kei Kumakura¹, Taito Kobayashi¹, Asaka Takahashi², Ayaka Kanou³, Syunsuke Takizawa³, Akira Tsuji⁴ (1. Takasaki University of Health and Welfare, 2. Thoto University, 3. Gunma Prefecture Silk Technology Center, 4. Department of Fermentation Science, Tokyo University of Agriculture)

4:30 PM - 4:45 PM JST | 7:30 AM - 7:45 AM UTC

[3KBp10w005] Discovery of unreported dipeptides in cacao bean shells: higher content than in cacao bean nibs used as food and analysis of their behavior upon roasting

*Akari Matsumura¹, Megumi Hosokawa¹, Satoshi Miyauchi¹, Yasutaka Shigemura¹ (1. Department of Food and Nutritional Sciences, Tokyo Kasei University¹)

4:45 PM - 5:00 PM JST | 7:45 AM - 8:00 AM UTC

[3KBp11w006] Characterization of "Plant-Based" and "Vegan" Collagen Peptides Based on Amino Acid Composition

*Kotoko Yamada¹, Megumi Hosokawa¹, Satoshi Miyauchi², Yasutaka Shigemura² (1. Tokyo Kasei University, Graduate School of Health and Nutrition, 2. Tokyo Kasei University, Nurtrition)

5:00 PM - 5:15 PM JST | 8:00 AM - 8:15 AM UTC

[3KBp12w007] Exploration of Protein-Related Substances in the Boiling Broth of Skipjack Tuna Cutting Powder

*China Minoshima¹, Megumi Hosokawa¹, Ryo Sawada², Konosuke Kawabata², Satoshi Miyauti¹, Yasutaka Shigemura¹ (1. Graduate School of Health and Nutrition, Tokyo Kasei University, 2. KYOKUYO INC.)

5:15 PM - 5:30 PM JST | 8:15 AM - 8:30 AM UTC

[3KBp13] Characterization of Peanut Miso Produced from Peanuts Grown in Kaneyama Town, Yamagata, Japan

*Toshihiro Cho¹, Yoshiyuki Muraoka¹, Kurata Daisuke², Kiharu Igarashi³ (1. Yamagata Research Institute Of Technology, 2. Denroku Co., Ltd, 3. Yamagata University)

Oral presentation A 食品成分, 食品分析 (Food Ingredients, Food Analysis)
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2:15 PM - 5:15 PM JST | 5:15 AM - 8:15 AM UTC | C105(Kawauchi Building C, 1st Floor)

[3KCp] 栄養成分 (タンパク質, 炭水化物, 脂質, ビタミン, ミネラル) ; フレーバー物質, 色素

2:15 PM - 2:30 PM JST | 5:15 AM - 5:30 AM UTC

[3KCp01] Study on Improving Precision of α -Tocopherol Determination Method in Infant Formula in Southeast Asia

*Nao Nishigaki¹, Kazumitsu Ohtsubo¹, Momoka Sawano¹, Kaori Akabane¹, Shunji Azuma¹ (1. Meiji Co., Ltd. R&D Division)

2:30 PM - 2:45 PM JST | 5:30 AM - 5:45 AM UTC

[3KCp02] Fatty acid composition and nutritional characteristics of nutria meat

*Kaoru Kamizono¹, Sumire Mizuno¹ (1. Shizuoka Professional University of Agriculture)

2:45 PM - 3:00 PM JST | 5:45 AM - 6:00 AM UTC

[3KCp03] Influence of dilution water alkalinity on the aroma compounds of whisky

*Satoshi ASADA¹, Takao OTSUKA¹, Takeyuki YAMAMOTO¹, Issei KOGA¹, Hirohito NAKAJIMA¹, Yasuhide KUDO¹ (1. LIXIL)

3:00 PM - 3:15 PM JST | 6:00 AM - 6:15 AM UTC

[3KCp04] The effect of tap water quality on the aroma compounds of black tea and coffee

Satoshi ASADA¹, *Takao OTSUKA¹, Takeyuki YAMAMOTO¹, Issei KOGA¹, Hirohito NAKAJIMA¹, Yasuhide KUDO¹ (1. LIXIL)

3:15 PM - 3:30 PM JST | 6:15 AM - 6:30 AM UTC

[3KCp05w013] Effects of aerobic exercise on the sensory properties of flavored isotonic beverages

*Rina Matsuda¹, Arisa Eguchi², Momo Murata¹, Iida Kurumi³, Ryo Takamatsu³, Nobusato Kanatome³, Sachiko Morikawa³, Kensuke Nojiri³, Sachiko Kuga⁴, Hidetoshi Ue⁵, Narukawa Masataka^{1,2} (1. Kyoto Women's Univ. Grad. Sch. Home Ec., 2. Kyoto Women's Univ., 3. T. HASEGAWA CO., LTD., 4. Kyoto Univ. F.S., 5. Kyoto City Univ. Arts)

3:30 PM - 3:45 PM JST | 6:30 AM - 6:45 AM UTC

[3KCp06w014] Molecular Mechanisms of Ethanol-Induced Odor Attenuation.

*Ryoma Kobayashi¹, Chinatsu Kasahara¹, Ichie Ojio², Miho Takeuchi³, Hiroaki Negoro³, Hiroki Ishida³, Yuko YukoTerada¹, Keisuke Ito^{1,4} (1. Univ. Shizuoka, 2. NYU Langone Health, 3. Gekkeikan Sake Co. Ltd., 4. DigSense, LLC)

3:45 PM - 4:00 PM JST | 6:45 AM - 7:00 AM UTC

[3KCp07w015] Light-Induced Mechanisms of Underwater Aging and Their Application to Novel Technologies for Flavor Generation

*MAI OGAWA¹, YUIR KITAMURA¹, CHIE SUZUKI¹, KEISUKE ITO¹, YUKO TERADA¹ (1. Univ. Shizuoka)

4:00 PM - 4:15 PM JST | 7:00 AM - 7:15 AM UTC

[3KCp08w016] Development of a Novel Aging Technique for Alcoholic Beverages Using Blue Light Irradiation Inspired by Underwater-Aged Wine

*Yui Kitamura¹, Mai Ogawa¹, Keisuke Ito¹, Yuko Terada¹ (1. Univ. Shizuoka)

4:15 PM - 4:30 PM JST | 7:15 AM - 7:30 AM UTC

[3KCp09w017] Flavor Characteristics of Albariño Wines from Kochi Prefecture

*Hinako Kato¹, Hidemasa Kajihara^{1,2}, Koki Waki¹, Hironori Tomi³, Daisuke Kosaki⁴, Yuuki Otsuka¹, Takehiro Kashiwagi¹, Tomoko Shimamura¹ (1. Faculty of Agriculture and Marine Science, Kochi University, 2. Inoue winery corporation, 3. Organization for Promoting Regional and International Cooperation, 4. Faculty of Science and Technology, Kochi University)

4:30 PM - 4:45 PM JST | 7:30 AM - 7:45 AM UTC

[3KCp10] Identification of ethanol-responsive bitter taste receptors and control of alcoholic sensation in beverages

*Kaede Furukawa¹, Chie AKAI¹, Yuichiro YAMAZAKI¹, Ikuo TERADA¹ (1. Takasago International Corporation)

4:45 PM - 5:00 PM JST | 7:45 AM - 8:00 AM UTC

[3KCp11w018] Anti-greasiness effect on oral cavity by melanoidin derived from coffee and barley tea

*Kurosh INOUE¹, Aya KAWAGUCHI¹, Natsuki ISEKI², Yuki FURUI², Mitsugu AKAGAWA³, Takeshi ISHII^{1,2} (1. Kobegakuin Univ., 2. Grad Sch. of Kobegakuin Univ., 3. Grad Sch. of Tokushima Univ.)

5:00 PM - 5:15 PM JST | 8:00 AM - 8:15 AM UTC

[3KCp12] Development of an effective method for isolation of the sweet ingredient from Amacha

*Akira Yano¹, Mayuka Hakozaki¹, Yuko Kanno¹, Siyuan Wu¹ (1. IBRC)

Oral presentation | A 食品成分, 食品分析 (Food Ingredients, Food Analysis)

2:15 PM - 5:30 PM JST | 5:15 AM - 8:30 AM UTC | C106(Kawauchi Building C, 1st Floor)

[3KDp] フレーバー物質, 色素, その他の成分

2:15 PM - 2:30 PM JST | 5:15 AM - 5:30 AM UTC

[3KDp01] Identification of odor names with an object basis and construction of "Odor Name List"

*Masakatsu Yanagimoto¹ (1. Foo and Taste Laboratory)

2:30 PM - 2:45 PM JST | 5:30 AM - 5:45 AM UTC

[3KDp02w019] Analysis of Release Behavior in Thickening Polysaccharide Systems Using Diverse Aroma Compounds

*Shoichi Sato¹, Yoko Iijima² (1. Kogakuin University • Graduate School of Engineering, 2. Kogakuin University • School of Advanced Engineering)

2:45 PM - 3:00 PM JST | 5:45 AM - 6:00 AM UTC

[3KDp03] Evaluation of the formation behavior of volatile thiol compounds in roasted coffee beans using a novel thiol collection method

*Eri Hiraki¹, Akihiro Kawaraya¹ (1. Takasago International Corporation)

3:00 PM - 3:15 PM JST | 6:00 AM - 6:15 AM UTC

[3KDp04] Suppression of Photobleaching by Controlling the Aggregation State of Chlorophyll

*Midori Yasuda¹, Shuichi Kouso¹, Seiji Akiyama², Hiroki Aramaki², Hiromi Hayashida² (1. Department of Health and Nutrition Sciences, Nishikyushu University, 2. Mitsubishi Chemical Corporation)

3:15 PM - 3:30 PM JST | 6:15 AM - 6:30 AM UTC

[3KDp05w020] Effects of Sugar Acid Calcium Salts on Browning Suppression in Boiled Broccoli

*Ryota Watanabe¹, Nakako Katsuno² (1. Graduate School, Gifu University, 2. Gifu University)

3:30 PM - 3:45 PM JST | 6:30 AM - 6:45 AM UTC

[3KDp06w021] Discovery of a Novel Human Olfactory Receptor Chaperone Enabling Highly Sensitive Flavor Evaluation

*Aoi Oshima¹, Ichie Ojio², Yuko Terada¹, Keisuke Ito^{1,3} (1. Univ. Shizuoka, 2. NYU Langone Health, 3. DigSense, LLC)

3:45 PM - 4:00 PM JST | 6:45 AM - 7:00 AM UTC

[3KDp07] Elucidation of Flavor Characteristics of the Rare Native Buckwheat Variety "Irinoya Zairai" from Nagano

*Yukako IKEUCHI¹, Masanobu ONISHI¹, Kaho WATANABE¹, Yusuke MURAKAMI¹ (1. San-Ei Gen F.F.I. Inc.)

4:00 PM - 4:15 PM JST | 7:00 AM - 7:15 AM UTC

[3KDp08w022] Characterization of odor-active Compounds in Kougarashi Peppers

*Yuga Minegishi¹, Yoko Iijima², Ryuichi Mihara³ (1. Kogakuin University • Graduate School of Engineering, 2. Kogakuin University • School of Advanced Engineering, 3. Pepper Revolution Company LLC)

4:15 PM - 4:30 PM JST | 7:15 AM - 7:30 AM UTC

[3KDp09w026] Development of Polysaccharide Gel Plates Utilizing Coupled Enzyme System for Colorimetric Analysis of Choline

*Mao Ogata¹, Mayo Yamaguchi¹, Chisa Narita¹, Nobuaki Soh^{1,2} (1. Faculty of Agriculture, Saga University, 2. The United Graduate School of Agricultural Sciences, Kagoshima University)

4:30 PM - 4:45 PM JST | 7:30 AM - 7:45 AM UTC

[3KDp10w027] Effects of pH and acid type on sourness intensity

*Momo MURATA^{1,2}, Miho TAKAHASHI¹, Masataka NARUKAWA¹ (1. KWU, 2. NAKAZAWA DAIRY PRODUCTS CO., LTD)

4:45 PM - 5:00 PM JST | 7:45 AM - 8:00 AM UTC

[3KDp11w028] Kinetic analysis of isoflavone conversion in soymilk during ohmic heating

*Kazuya Murakami¹, Masayuki Matsuno², Makoto Shimoyamada¹ (1. University of Shizuoka, 2. Industrial Research Institute of Shizuoka Prefecture)

5:00 PM - 5:15 PM JST | 8:00 AM - 8:15 AM UTC

[3KDp12w029] Permeability of Compounds into Cocoa Beans under Simulated Cocoa Fermentation Conditions

*yuki okamura¹, Kayanoki Mai¹, Suzuki Tomonori², Nomura Kaho², Uchino Masataka² (1. Graduate School of Tokyo University of Agriculture, 2. Tokyo University of Agriculture)

5:15 PM - 5:30 PM JST | 8:15 AM - 8:30 AM UTC

[3KDp13w030] Estimation of cyclic dipeptides present in coffee and coffee residue (SCG) and the effect of roasting time on their formation

*Toko Nakashima¹, Satoshi Miyauchi¹, Yasutaka Shigemura¹ (1. Tokyo Kasei University • Food Science and Nutrition)

Symposia | シンポジウムC

2:15 PM - 5:00 PM JST | 5:15 AM - 8:00 AM UTC | C200(Kawauchi Building C, 2nd Floor)

[SYC3] シンポジウムC3 「輝け！東北の食品加工」

2:15 PM - 2:48 PM JST | 5:15 AM - 5:48 AM UTC

[SYC3-01] Control and evaluation of texture in food protein gels

*Takashi AKAZAWA¹ (1. Niigata Univ)

2:48 PM - 3:21 PM JST | 5:48 AM - 6:21 AM UTC

[SYC3-02] Application of Vacuum Microwave Processing to Tomato Products - Toward the Creation of High Value-Added Products -

*Takahiro Orikasa¹ (1. Iwate University)

3:21 PM - 3:54 PM JST | 6:21 AM - 6:54 AM UTC

[SYC3-03] Development of Fermented Foods Utilizing Regional Agricultural Products: Production of Strawberry Wine from Yamamoto Town

*MAKOTO KANAUCHI¹ (1. Miyagi University)

3:54 PM - 4:27 PM JST | 6:54 AM - 7:27 AM UTC

[SYC3-04] New Possibilities of Pregelatinized Rice Flour Enabled by Amorfast

*Marin Abiko¹ (1. Alphatech)

4:27 PM - 5:00 PM JST | 7:27 AM - 8:00 AM UTC

[SYC3-05] Development and Application of Akita's Original Rice Koji "Amekoji": Revitalizing Local Industries Through a Branded Koji

*Kenji Uehara¹ (1. Akita Research Institute of Food and Brewing)

Oral presentation | C 農畜水産物とその加工品 (Agricultural product, Livestock product, Seafood, and their processed products)

2:15 PM - 5:30 PM JST | 5:15 AM - 8:30 AM UTC | C201(Kawauchi Building C, 2nd Floor)

[3KEp] 畜産物, 乳製品; 豆, イモ; 穀物

2:15 PM - 2:30 PM JST | 5:15 AM - 5:30 AM UTC

[3KEp01w123] Effects of κ -CN dissociation from casein micelles and β -Lg binding to micelles on whey discharge during cheese production.

*Wataru Ono¹, Minamo Hayashi², Daiki Oka³, Tomohiro Noguchi¹ (1. FPC, Fac. Appl. Biosci. Tokyo Univ. Agric., 2. Dept. Agric. Chem., Grad. Sch. Appl. Biosci., Tokyo Univ. Agric., 3. Dept. Agric. Chem., Fac. Appl. Biosci. Tokyo Univ. Agric.)

2:30 PM - 2:45 PM JST | 5:30 AM - 5:45 AM UTC

[3KEp02w115] Time Evolution of Nanostructure of Ca during the Manufacturing Process of Gouda Cheese with Different State of Milk

*Yuko Nasuda¹, Reo Nonomura¹, Naoya Akamine¹, Masato Ohnuma¹, Isamu Kaneda¹, Yohei Kawabata², Takashi tochiara² (1. Hokkaido Univ., 2. Rakuno Gakuen Univ.)

2:45 PM - 3:00 PM JST | 5:45 AM - 6:00 AM UTC

[3KEp03] Effect of A1/A2 variants of milk beta-casein on casein micelles and yogurt production and quality

Nanako Kametani¹, *Kensuke Arakawa¹, Naoki Nishino¹ (1. Okayama Uni)

3:00 PM - 3:15 PM JST | 6:00 AM - 6:15 AM UTC

[3KEp04] Effect of the Structural Properties of Casein Micelles in A2 Milk on Acid Milk Gel Formation

*Daiki Oka¹, Takumi Hirooka¹, Saki Onozuka¹, Wataru Ono², Noguchi Tomohiro² (1. Dept. Agric. Chem., Fac. Appl. Biosci. Tokyo Univ. Agric., 2. FPC, Fac. Appl. Biosci. Tokyo Univ. Agric.)

3:15 PM - 3:30 PM JST | 6:15 AM - 6:30 AM UTC

[3KEp05w124] Investigating the optimal conditions for miniaturizing milk fat globules

*Reo Nonomura¹, Masato Ohnuma¹, Yuuko Nasuda¹, Isamu Kaneda¹, Yohei Kawabata² (1. Hokkaido University Graduate School of Engineering, 2. Rakuno Gakuen University)

3:30 PM - 3:45 PM JST | 6:30 AM - 6:45 AM UTC

[3KEp06] Evaluating the casein micelle structure using contrast-variation small angle neutron scattering

*Hideaki Takagi¹, Tomoki Nakano², Takayoshi Aoki³ (1. KEK, 2. Minami Nippon Dairy Co-op Co., Ltd., 3. Kagoshima University)

3:45 PM - 4:00 PM JST | 6:45 AM - 7:00 AM UTC

[3KEp07] Effects of Coating Chocolate Physical Properties on Sensory Value and Eating Characteristics of Chocolate Bar Ice Cream

KEISUKE KOMABA¹, RAN KIYONO², *KEISUKE INOUE¹, KANAE WATANABE², HAJIME IWAI¹, ITSUKO ODAMAKI², TADAHIRO ABE², HAJIME INOUE¹ (1. Morinaga Milk Industry Co., LTD., Food R&D Institute, 2. Morinaga Milk Industry Co., LTD., FS Institute)

4:00 PM - 4:15 PM JST | 7:00 AM - 7:15 AM UTC

[3KEp08] Evaluation of dough and baked bread in bread making using whey

*Ayano Kawashima¹, Kenta Sudo², Tsukasa Shiraishi¹ (1. Dept. Health and Nutrition, Wayo woman Univ., 2. SUDO BOKUJO)

4:15 PM - 4:30 PM JST | 7:15 AM - 7:30 AM UTC

[3KEp09] Changes in the Boiling Characteristics of Adzuki Beans Treated with a Pinhole Machine During Storage

*Jun KATO¹, Yasunori NITTA², Yoshiki KAMADA² (1. HOKUREN Federation of Agricultural Cooperatives, 2. HASEBE Corporation)

4:30 PM - 4:45 PM JST | 7:30 AM - 7:45 AM UTC

[3KEp10] Interactions between oil bodies and proteins in raw soymilk and the viscosity of reconstituted raw soymilk

*Makoto Shimoyamada¹, Miku Koyanagi¹, Kinoka Fukushima¹, Kazuya Murakami¹, Masayuki Matsuno² (1. University of Shizuoka, School of Food and Nutritional Sciences, 2. Industrial Research Institute of Shizuoka Prefecture)

4:45 PM - 5:00 PM JST | 7:45 AM - 8:00 AM UTC

[3KEp11w116] Quantification of various metabolites in high protein soybean mutants

*RINA UMEHARA¹, Nana Ashikaga², Satoshi Kobayashi³, Naoya Yamaguchi², Hayato Maeda^{1,4,5} (1. Graduate School of Sustainable Community Studies, Hiroaki University, 2. Tokachi Agricultural Experiment Station, HRO, 3. Kitami Agricultural Experiment Station, HRO, 4. Faculty of Agriculture and Life Science, Hiroaki University, 5. Global Well-being Research Institute, Hiroaki University)

5:00 PM - 5:15 PM JST | 8:00 AM - 8:15 AM UTC

[3KEp12] Development of Breeding Indicators Aimed at Improving the Flavor of Adzuki Bean Paste Flavor

*DAISUKE OKUMOTO¹, YUKI HORIUCHI², Emi Kagimoto¹, Sae Ichino¹ (1. Toraya Confectionery Co.Ltd., 2. Local Independent Administrative Agency Hokkaido Research Organization)

5:15 PM - 5:30 PM JST | 8:15 AM - 8:30 AM UTC

[3KEp13] Simultaneous comparative analysis of brown rice oil content and functional components in Japanese and World Rice Core Collections

*Taiki Miyazawa^{1,2}, Ryosuke Sogame^{1,2}, Masako Toda², Nozomu Hatakeyama¹, Etsuko Araki³, Teruo Miyazawa¹ (1. New industry creation hatchery center, Tohoku university, 2. Graduate School of Agricultural Science, Tohoku University, 3. Food Research Institute, National Agriculture and Food Research Organization)

Oral presentation | C 農畜水産物とその加工品 (Agricultural product, Livestock product, Seafood, and their processed products)

2:15 PM - 5:30 PM JST | 5:15 AM - 8:30 AM UTC | C202(Kawauchi Building C, 2nd Floor)

[3KFp] 野菜, 果実; 水産物; その他の食品

2:15 PM - 2:30 PM JST | 5:15 AM - 5:30 AM UTC

[3KFp01] Dihydrochalcone of characteristic substance in kumquat.

*Yoshiaki Miyake^{1,2}, Hana Tanaka², Megumi Nakata², Yuri Iwase², Eri Kojima², Tomomi Kanno^{1,2} (1. Faculty of Food and Health Sciences, Aichi Shukutoku University, 2. Faculty of Health and Medical Sciences, Aichi Shukutoku University)

2:30 PM - 2:45 PM JST | 5:30 AM - 5:45 AM UTC

[3KFp02] Comparative Analysis of the Nutritional Composition of Native and Cultivated Walnuts

*Ritsuko Fukasawa^{1,2}, Taiki Miyazawa¹, Ryouzuke Sogame^{1,3}, Masako Toda^{1,3}, Teruo Miyazawa¹ (1. New Industry Creation Hatchery Center(NICHe), Tohoku University, 2. Department of Hearth and Nutrition, Tohoku Seikatsu Bunka University, 3. Graduate School of Agricultural Science, Tohoku University)

2:45 PM - 3:00 PM JST | 5:45 AM - 6:00 AM UTC

[3KFp03w117] Growing Turnips for Pickling with a Focus on Functional Properties

*Mayu Koike¹, Taito Kobayashi¹, Kei Kumakura¹, Asaka Takahashi², Atsushi Yamasaki¹, Hiroki Matsuoka¹ (1. Takasaki University of Health and Welfare, 2. Tohto University)

3:00 PM - 3:15 PM JST | 6:00 AM - 6:15 AM UTC

[3KFp04] Effects of supercooled storage of fresh-cut yellow bell peppers on their microbial population, and sensory evaluation

*SHURI TAKAHASHI¹, RINA OKOSHI², TAKAHIRO ORIKASA², SHOJI KOIDE² (1. Graduate School of Iwate University, 2. Faculty of Agriculture, Iwate University)

3:15 PM - 3:30 PM JST | 6:15 AM - 6:30 AM UTC

[3KFp05w118] Analysis of the Functionality and Anti-Aging Effects of Coffee Cherries Produced in Miyako Island

*taisei ueda¹, hidehiko kikuno², kazami machiko¹, taniguchi(yamada) akiko¹, noguchi haruko¹ (1. Tokyo University of Agriculture • graduate School of Agriculture, 2. Tokyo University of Agriculture • Department of International Agricultural Development)

3:30 PM - 3:45 PM JST | 6:30 AM - 6:45 AM UTC

[3KFp06] Physical Properties of Baked Products Containing Citrus Peel Powder Prepared by Different Drying Methods

*Akiko Koizumi¹, Yurin Minobe¹, Miki Katsumata¹, Harumi Ichimura¹, Ayumi Uehara¹ (1. Tamagawa University)

3:45 PM - 4:00 PM JST | 6:45 AM - 7:00 AM UTC

[3KFp07] Quality Evaluation of Freeze-Dried and Rehydrated Sea Urchin Gonads: Texture, Color, Microbial Status, and Taste-Related Changes

*Munetsugu Ban¹, Shuji Okura², Mariko Ishikawa², Naoji Kageyama² (1. University of Yamanashi, 2. Pickles Corporation)

4:00 PM - 4:15 PM JST | 7:00 AM - 7:15 AM UTC

[3KFp08] Development of Protein-Polysaccharide-Based Active Composite Edible Coating Incorporated with Essential Oils for Seafood Preservation

*Aditi Alok More¹, Jie-Ting Geng¹, Kazufumi Osako¹ (1. Tokyo University of Marine Science and Technology)

4:15 PM - 4:30 PM JST | 7:15 AM - 7:30 AM UTC

[3KFp09w125] Comparison of Carbohydrates in Various Types of Sake Lees

*Hinata IWASA¹, Machiko KAZAMI¹, Akiko TANIGUCHI YAMADA¹, Haruko NOGUCHI¹ (1. Department of Agricultural Innovation for Sustainability • Graduate School of Agriculture • Graduate School of Tokyo University of Agriculture)

4:30 PM - 4:45 PM JST | 7:30 AM - 7:45 AM UTC

[3KFp10w126] Screening for *Bacillus subtilis* subsp. *natto* in Commercial Honeys and Analysis of Their Component Characteristics

*Honoka Tashiro¹, Naoki Narisawa¹ (1. Nihon University)

4:45 PM - 5:00 PM JST | 7:45 AM - 8:00 AM UTC

[3KFp11w127] Subchronical Toxicity Assessment of Semi-Defatted Powder of the Black Soldier Fly Using Female Rats

*Yamato Sugiyama¹, Leo Onishi¹, Masaru Ochiai¹, Shunji Kato², Yurika Otoki² (1. Kitasato University, 2. Tohoku University)

5:00 PM - 5:15 PM JST | 8:00 AM - 8:15 AM UTC

[3KFp12] Effects of Cooking Methods on the Sensory and Physical Properties of Minced Cricket (*Gryllus bimaculatus*) Products

*Unami Arimura¹, Akechi Mirei¹, Arisa Kumazawa¹, Youko Satou¹, Yasujiro Morimitsu¹ (1. Ochanomizu University)

5:15 PM - 5:30 PM JST | 8:15 AM - 8:30 AM UTC

[3KFp13] The Effect of Rice Bran Feed on the Nutritional Composition of Crickets

*Sogame Ryosuke^{1,2}, Miyazawa Taiki^{2,1}, Iizima Akihiro³, Toda Masako^{1,2}, Miyazawa Teruo² (1. Graduate School of Agricultural Science, Tohoku University, 2. New Industry Creation Hatchery Center (NICHe), 3. Faculty of Regional Policy, Takasaki City University of Economics)

Oral presentation | D 食品工学、加工、保蔵、バイオテクノロジー (Food Engineering, Process, Storage, and Biotechnology)

2:15 PM - 5:30 PM JST | 5:15 AM - 8:30 AM UTC | C205(Kawauchi Building C, 2nd Floor)

[3KGp] 加工、製造技術

2:15 PM - 2:30 PM JST | 5:15 AM - 5:30 AM UTC

[3KGp01] Investigation of the Effects of Hydrophobic Groups on the Emulsifying Properties of Lupin Polysaccharides

*Juri NEMOTO¹, Norifumi ADACHI², Nanae FUJII², Masayuki SHIBATA², Sayuri SAKURADA², Akihiro NAKAMURA¹ (1. GRADUATE SCHOOL OF AGURI., IBARAKI UNIV., 2. FUJI OIL CO., LTD.)

2:30 PM - 2:45 PM JST | 5:30 AM - 5:45 AM UTC

[3KGp02] Elucidation of the components of lupin bean polysaccharides that exhibit oil-in-water emulsifying properties

*Anna SHIMOTAKAHARA¹, Norifumi ADACHI², Nanae FUJII², Masayuki SHIBATA², Sayuri SAKURADA², Akihiro NAKAMURA¹ (1. GRADUATE SCHOOL OF AGURI., IBARAKI UNIV., 2. FUJI OIL CO., LTD.)

2:45 PM - 3:00 PM JST | 5:45 AM - 6:00 AM UTC

[3KGp03w135] Effect of Crystallinity of Rice Flour Obtained by Original Milling Method on the Tensile Properties of Rice Noodles

*Tomohiro YAJIMA¹, Hiroko YANO¹, Tomonori KODA¹, Akihiro NISHIOKA¹ (1. Yamagata graduate school)

3:00 PM - 3:15 PM JST | 6:00 AM - 6:15 AM UTC

[3KGp04] Effects of Polysaccharide Addition on the Physical Properties and Quality of White Bread

*Riko SATO¹, Norihumi ADACHI², Masayuki SHIBATA², Sayuri SAKURADA², Akihiro NAKAMURA¹ (1. GRADUATE SCHOOL OF AGURI., IBARAKI UNIV., 2. FUJI OIL CO., LTD.)

3:15 PM - 3:30 PM JST | 6:15 AM - 6:30 AM UTC

[3KGp05w136] Effects of Hydrocolloids on the Bread Baking Qualities and Rheological Properties of Rice Dough

*Reimi SATO¹, Hiroko YANO¹, Tomonori KODA¹, Akihiro NISHIOKA¹ (1. Yamagata graduate school)

3:30 PM - 3:45 PM JST | 6:30 AM - 6:45 AM UTC

[3KGp06w137] Effect of vacuum cooling system on staling of white bread

*MAIKA TAGAWA¹, SAORI OKADA², TAKASHI FUJITA², HITOSHI TAKAMURA³, KUMIKO SAITO³ (1. Graduate School of Nara Women's University, 2. Shinagawa Machinery Works Co., Ltd., 3. Nara Women's University)

3:45 PM - 4:00 PM JST | 6:45 AM - 7:00 AM UTC

[3KGp07] A study on methods for cooling bread after baking

*SEIJI YAMADA¹ (1. SANTA Baking Laboratory)

4:00 PM - 4:15 PM JST | 7:00 AM - 7:15 AM UTC

[3KGp08w138] Relations between starch structure and retrogradation rate for rice cooked with added enzyme (Part 2)

*Yuka Oki¹, Yoshinobu Hirata², Hiroshi Nakagawa², Hiroki Yamauchi², Koji Kaneko², Masato Hagihara², Takumi Taguchi³, Teppei Imaizumi^{4,5}, Takahisa Nishizu^{4,5} (1. Graduate School of Natural Science and Technology, Gifu Univ., 2. JAEA • Materials Sciences Research Center, 3. The United Graduate School of Agricultural Science, Gifu Univ., 4. Faculty of Applied Biological Sciences, Gifu Univ., 5. Preemptive Food Research Center, Gifu Univ.)

4:15 PM - 4:30 PM JST | 7:15 AM - 7:30 AM UTC

[3KGp09] Image-based estimation of rheological properties of rice flour dough toward automated mixing

*Tatsuki Kamata¹, Nei Daisuke¹ (1. NARO)

4:30 PM - 4:45 PM JST | 7:30 AM - 7:45 AM UTC

[3KGp10] Reduction of Texture Non-uniformity in Frozen Rice During Microwave Thawing Using a Self-Emulsifying Rice Improver

*Akifumi Mikami¹, Hideyasu Sokooshi¹, Hideaki Kobayashi² (1. Kewpie Jyozo Co., Ltd., 2. Kewpie Corporation)

4:45 PM - 5:00 PM JST | 7:45 AM - 8:00 AM UTC

[3KGp11] Preliminary Analysis of the Relationship between Sensory Characteristics of Rice Flour-Based Products and Embryo Protein Composition among Rice Cultivars

*Kana Miura¹, Kiharu Igarashi², Satoshi Takagi³, Masato Sone⁴ (1. Kyoai Gakuen University, 2. Yamagata University, 3. Nagasaki Institute of Applied Science, 4. Institute of Science Tokyo)

5:00 PM - 5:15 PM JST | 8:00 AM - 8:15 AM UTC

[3KGp12w139] Characterization of Dextrin Powders Prepared by Spray Drying and Spray Freeze Granulation Drying

*Chinen Shota¹, Sinya Kwaguchi¹, Yui Inagi¹ (1. PRECI CO.,Ltd.)

5:15 PM - 5:30 PM JST | 8:15 AM - 8:30 AM UTC

[3KGp13] Research on Converting Dried Sweet Potato Production Residues into Food Ingredients

*Yusuke Kanai¹, Akane Mashiko¹, Tatsunori Kishi², Ryo Nakamura² (1. Industrial Technology Center of Tochigi Prefecture, 2. Soka CO.,LTD.)

Oral presentation | D 食品工学、加工、保蔵、バイオテクノロジー (Food Engineering, Process, Storage, and Biotechnology)

2:15 PM - 5:15 PM JST | 5:15 AM - 8:15 AM UTC | C206(Kawauchi Building C, 2nd Floor)

[3KHp] 加工，製造技術

2:15 PM - 2:30 PM JST | 5:15 AM - 5:30 AM UTC

[3KHp01] Separation of glycomacropeptide from microparticulated whey by microfiltration

*Yuko Ishida¹, Mayumi Shiba¹, Atsuhiko Takemoto¹, Fumihiko Sakai¹, Hirofumi Fukudome¹ (1. MEGMILK SNOW BRAND Co.,Ltd. Milk Science Research Institute)

2:30 PM - 2:45 PM JST | 5:30 AM - 5:45 AM UTC

[3KHp02] The effect of whey protein denaturation on the physical properties of processed cheese.

*Shinya Doto¹ (1. Morinaga Milk Industry Co., Ltd.)

2:45 PM - 3:00 PM JST | 5:45 AM - 6:00 AM UTC

[3KHp03] Analysis of the Internal Behavior of Plant-Based Protein Raw Materials in a Food Twin-Screw Extruder

*Mizuka FUKUDA¹, Marina MIYAGAWA¹, Mitsuhide UMEDA¹, Yohei FUKUZAWA¹ (1. JSW)

3:00 PM - 3:15 PM JST | 6:00 AM - 6:15 AM UTC

[3KHp04] Development of high-quality soymilk whipped cream and changes in aroma compounds induced by pH adjustment of soymilk

*Masayuki MATSUNO¹, Atsushi Ikegaya², Kazuya MURAKAMI³, Makoto SHIMOYAMADA³ (1. Shizuoka Industrial Research Institute, 2. Shizuoka Professional University Junior College of Agriculture, 3. University of Shizuoka)

3:15 PM - 3:30 PM JST | 6:15 AM - 6:30 AM UTC

[3KHp05w140] Improving the Texture of Plant-Based Yogurt Through the Addition of Polyphenols

*Natsumi Koshika¹, Tagami Kiwako¹, Oka Daiki², Suzuki(Takanashi) Minoha³, Asada Kouhei³, Noguchi Tomohiro⁴ (1. Dept. Agric. Chem., Grad. Sch. Appl. Biosci., Tokyo Univ. Agric., 2. Dept. Agric. Chem., Fac. Appl. Biosci., Tokyo Univ. Agric., 3. Milk Science Research Institute, MEGMILK SNOW BRAND Co., Ltd., 4. FPC, Fac. Appl. Biosci. Tokyo Univ. Agric.)

3:30 PM - 3:45 PM JST | 6:30 AM - 6:45 AM UTC

[3KHp06] The stability of cannabidiol aqueous solutions varies depending on the storage conditions

*Takashi Nakatomi¹, Shogo Okabe¹, Kana Teragami¹, Kaito Onishi¹, Noriaki Komori¹, Tadashi Takekawa¹, Daisuke Saito¹, Shiho Saito¹ (1. DKS Co. Ltd.)

3:45 PM - 4:00 PM JST | 6:45 AM - 7:00 AM UTC

[3KHp07w141] The effect of phosphate species in leavening agents on the leavening properties of baked wheat products

*Yuria Hitomi¹, Inui Masaya², Hashimoto Asuka², Nishizu Takahisa^{3,4}, Imazumi Teppei^{3,4} (1. Graduate School of Natural Science and Technology, Gifu Univ., 2. Oriental Yeast Co., Ltd., 3. Faculty of Applied Biological Sciences, Gifu Univ., 4. Preemptive Food Research Center, Gifu Univ.)

4:00 PM - 4:15 PM JST | 7:00 AM - 7:15 AM UTC

[3KHp08] **Analysis of Pasting Characteristics of Barley Grass Processed Under Non-thermal Conditions**

*RIKU IMAYOSHI¹, YUTAKA KITAMURA¹, MITO KOKAWA¹, TOSIAKI KINOSHITA, TAKAHASHI NAOTO (1. University of Tsukuba)

4:15 PM - 4:30 PM JST | 7:15 AM - 7:30 AM UTC

[3KHp09w142] Effects of the characteristic breaking and pressing process of firm tofu production on curd properties

*Koh Taniura¹, Riri Yamamoto², Daiki Oka², Shota Koyama², Yoshimasa Tsujii² (1. Dept. Agric. Chem., Grad. Sch. Appl. Biosci., Tokyo Univ. Agric., 2. Dept. Agric. Chem., Fac. Appl. Biosci., Tokyo Univ. Agric.)

4:30 PM - 4:45 PM JST | 7:30 AM - 7:45 AM UTC

[3KHp10w143] Stabilization of Ascidian-Derived Plasmalogen Powder Using Enzymatically Crosslinked Gelatin and Evaluation of Whole-Blood Plasmalogen Kinetics after Human Oral Ingestion

*Junya Takahashi¹, Kohei Saito¹, Mitsuaki Akutsu¹, Oki Higuchi², Tsuyoshi Takara³, Taiki Miyazawa^{4,5}, Teruo Miyazawa⁴ (1. Aobakasei Co., Ltd., 2. Biodynamic Plant Institute Co., Ltd., 3. Takara Clinic, Medical Corporation Seishinkai, 4. New Industry Creation Hatchery Center (NICHe), Tohoku University, 5. Graduate School of Agricultural Science, Tohoku University)

4:45 PM - 5:00 PM JST | 7:45 AM - 8:00 AM UTC

[3KHp11] Preparation and Metabolite Analysis of Edible Cricket Powder

*Sugawara Tetuya¹, Ogura Tatuki², Noguwa Hirofumi³ (1. Yamagata Research Institute Of Technology, 2. Institute for Advanced Biosciences, Keio University, 3. HYGENTE CO., LTD.)

5:00 PM - 5:15 PM JST | 8:00 AM - 8:15 AM UTC

[3KHp12] Characterisation of lemon-derived extracellular vesicles

*takashi inoue¹, maho kamiya¹, shuichi segawa¹, toshihiro takahashi¹, takuya tamatani² (1. POKKA SAPPORO Food & Beverage Ltd., 2. Evatlas Inc.)

Oral presentation | D 食品工学、加工、保蔵、バイオテクノロジー (Food Engineering, Process, Storage, and Biotechnology)

2:15 PM - 5:30 PM JST | 5:15 AM - 8:30 AM UTC | C301(Kawauchi Building C, 3rd Floor)

[3Klp] 食品物性

2:15 PM - 2:30 PM JST | 5:15 AM - 5:30 AM UTC

[3Klp01] Structural Analysis and Objective Evaluation of "Puripuri" and "Buriburi" Textures in Shrimps 1

*Yutaka Miura¹, Atsuko Sagawa¹, Mika Ito¹, Shimpei Abe², Haruna Ishikawa², Yo Kikuchi², Keiji Deuchi², Hideki Kikuchi² (1. Department of Food Science and Nutrition, Showa Women's University, 2. Plant-Based Food Business Development Office, Food Material Division, Mitsubishi Corporation Life Sciences Limited)

2:30 PM - 2:45 PM JST | 5:30 AM - 5:45 AM UTC

[3Klp02] Structural Analysis and Objective Evaluation of "Puripuri" and "Buriburi" Textures in Shrimps2

*Mika Ito¹, Atsuko Sagawa¹, Shimpei Abe², Haruna Ishikawa², Yo Kikuchi², Keiji Deuchi², Hideki Kikuchi², Yutaka Miura¹ (1. Department of Food Science and Nutrition, Showa Women's University, 2. Plant-Based Food Business Development Office, Food Material Division, Mitsubishi Corporation Life Sciences Limited)

2:45 PM - 3:00 PM JST | 5:45 AM - 6:00 AM UTC

[3Klp03w175] Development of a novel measurement method for diverse food textures and elucidation of the generation mechanism

*Tomoya Kuwahara¹, Takenobu Ogawa¹, Fumito Tani¹ (1. Grad.Sch.Agric.Kyoto Univ.)

3:00 PM - 3:15 PM JST | 6:00 AM - 6:15 AM UTC

[3Klp04w176] Multifaceted Evaluation of Frozen Tempura Batter Texture

*Migita Kayo¹, Koike Natsumi¹, Kogure Akinori¹, Aoshima Toshihiro¹ (1. Shimadzu Corporation)

3:15 PM - 3:30 PM JST | 6:15 AM - 6:30 AM UTC

[3Klp05w177] Mechanical properties of polymer gels subject to freeze-thaw cycles

*Shunsuke Koike¹, Rei Kurita², Kazuya Kobayashi¹ (1. Nippon Institute of Technology, 2. Tokyo Metropolitan University)

3:30 PM - 3:45 PM JST | 6:30 AM - 6:45 AM UTC

[3Klp06] Improvement of physical properties and stabilities of mixed fish-gelatin gels by electrostatic interaction

*Shingo Matsukawa¹, Lester Geonzon² (1. Tokyo University of Marine Science and Technology, School of Marine Life Science, 2. University of Tsukuba, Institute of Life and Environmental Sciences)

3:45 PM - 4:00 PM JST | 6:45 AM - 7:00 AM UTC

[3Klp07] A Quantitative Method for Evaluating Texture Changes in Diced Almonds Due to Moisture Absorption

*Kensuke Oyama¹, Mito Kokawa¹, Yutaka Kitamura¹ (1. University of Tsukuba)

4:00 PM - 4:15 PM JST | 7:00 AM - 7:15 AM UTC

[3Klp08w178] Novel food texture evaluation for bridging the gap between instrumental analysis and sensory evaluation.

~Effect of multidirectional mechanical information during food compression on machine learning-based food texture evaluation~

*Ryo Sugihara¹, Makoto Takemasa¹ (1. Graduate of Tokyo Denki University)

4:15 PM - 4:30 PM JST | 7:15 AM - 7:30 AM UTC

[3Klp09] Development of Physical Property Control Technology for Heat-Set Protein Gels Using MCTs

*Soyoka Tokunaga¹, Ai Sunouchi¹, Yuri Nishino², Yoshiko Ito², Atsuo Miyazawa², Takahide Watanabe¹ (1. The Nisshin Oillio Group, Ltd., 2. Graduate School of Science, University of Hyogo)

4:30 PM - 4:45 PM JST | 7:30 AM - 7:45 AM UTC

[3Klp10w179] Identification of indicators sensitive to textural deterioration ("nobi") in udon noodles by compression flow behavior analysis

*Takashi AKAZAWA¹, Takumi MURAI², Kurumi UNE¹, Ayano SEKIGUCHI¹, Yoshito SAITO¹ (1. Faculty of Agriculture, Niigata Univ., 2. Graduate School of Science and Technology, Niigata Univ.)

4:45 PM - 5:00 PM JST | 7:45 AM - 8:00 AM UTC

[3KIp11] Direct Measurement of Low-Temperature Retrogradation Heat of Steamed Sake Rice and Table Rice by Isothermal Microcalorimetry

*Koyuki Kato¹, Haruka Kuramitsu¹, Masao Mizutani², Masaharu Ooba³, Masahiro Maebayashi¹ (1. Faculty of Agriculture, Meijo University, 2. Mizutani Shuzo Co., Ltd., 3. Meijo University)

5:00 PM - 5:15 PM JST | 8:00 AM - 8:15 AM UTC

[3KIp12w180] Evaluation of Effects of Organic Acid Salts on the Retrogradation of Cooked Rice using Calorimetries

*Nana Amano¹, Masaharu Ooba³, Masahiro Maebayashi² (1. Graduate School of Agriculture, Meijo University, 2. Faculty of Agriculture, Meijo University, 3. Meijo University)

5:15 PM - 5:30 PM JST | 8:15 AM - 8:30 AM UTC

[3KIp13] Effect of Protein Composition on Bulk Structure and Surface Properties of Barley Noodles

*Hatayama Hirosuke¹, Sato Tsuyoshi¹ (1. Tokyo Metropolitan Industrial Technology Research Institute)

Oral presentation | D 食品工学、加工、保蔵、バイオテクノロジー (Food Engineering, Process, Storage, and Biotechnology)

2:15 PM - 5:30 PM JST | 5:15 AM - 8:30 AM UTC | C302(Kawauchi Building C, 3rd Floor)

[3KJp] 発酵，酵素利用

2:15 PM - 2:30 PM JST | 5:15 AM - 5:30 AM UTC

[3KJp01] Effects of minerals on lichenase gene expression in *Bacillus subtilis* strain Miyagino and comparison with *B. subtilis* strain 168

*Shyuichiro Inagaki¹ (1. Faculty of Health and Nutrition, Department of Health and Nutrition, Osaka Shoin Women's University)

2:30 PM - 2:45 PM JST | 5:30 AM - 5:45 AM UTC

[3KJp02] Comprehensive Analysis of Peptides and Amino-Related Compounds in Bonito Flake By-Products Fermented with Tempeh Fungus and Natto Bacteria

*Haruto Kobayashi¹, Masahiro Yuasa², Tomoko Asai³ (1. Fac. Agric., Kyoto Univ., 2. Grad. Sch. Hum. Dev. Environ., Kobe Univ., 3. Grad. Sch. Agric., Kyoto Univ.)

2:45 PM - 3:00 PM JST | 5:45 AM - 6:00 AM UTC

[3KJp03w150] Production of Functional Post-Fermented Tea Using Food-Derived Lactic Acid Bacteria

*Seita Ito¹, Takako Sibata², Atushi Takahashi², Tomoko Abe¹ (1. Graduate school of Tokyo Denki University, 2. Saitama Tea Research Institute)

3:00 PM - 3:15 PM JST | 6:00 AM - 6:15 AM UTC

[3KJp04i010] Fermentation of Sea Buckthorn with Lactic Acid Bacteria: Effects on Acidity, Taste, Polyphenols, and Antioxidant Activity

*ESTEBAN MOSQUERA¹, TANAKA SACHI², WATANABE Jun¹ (1. Obihiro University of Agriculture and Veterinary Medicine, 2. University of Shinshu)

3:15 PM - 3:30 PM JST | 6:15 AM - 6:30 AM UTC

[3KJp05w151] Monitoring of Starter and Contaminant Bacteria During Sourdough Backslopping Using a Lateral Flow Immunochromatographic Assay

*Sanae Konami¹, Kyoka Aiki¹, Tatsuya Tominaga^{1,2} (1. JWU Grad. Sch., 2. JWU)

3:30 PM - 3:45 PM JST | 6:30 AM - 6:45 AM UTC

[3KJp06] Quality evaluation of Cheddar-type cheese produced with domestic starter and non-starter lactic acid bacteria.

*Yosuke Araya¹, Daisuke Yasokawa¹ (1. Local Independent Administrative Agency Hokkaido Research Organization Food Processing Research Center)

3:45 PM - 4:00 PM JST | 6:45 AM - 7:00 AM UTC

[3KJp07] Characterization of lactic acid bacteria that improve the flavor of sake less through lactic acid fermentation

*Chikako Sakai¹, Yamasaki Risa¹, Shiono Tadahiko¹ (1. HPTRI-FTRC)

4:00 PM - 4:15 PM JST | 7:00 AM - 7:15 AM UTC

[3KJp08w152] Valorization of Rice Shochu Distillation Residue Extract as a Culture Medium for Microbial Cultivation

*MOEMI ANADA¹, KAZUYA KOBAYASHI¹, NORIAKI HASHIMOTO¹, KAZUYA KODAIRA², NANAKA SHIBAZAKI² (1. Niigata Agricultural Research Institute, 2. HAKKAISAN BREWERY CO.,LTD.)

4:15 PM - 4:30 PM JST | 7:15 AM - 7:30 AM UTC

[3KJp09w153] Genetic Differences between *Lactiplantibacillus pentosus* and *Lactiplantibacillus plantarum*

*Kyoya Inoue¹, Syuhei Narita¹, Tomonori Suzuki², Kaho Nomura², Kouki Nishioka³, Masataka Uchino² (1. Graduate School of Tokyo Univ of Agriculture, 2. Tokyo University of Agriculture, 3. Tokushima Prefectural Industrial Technology Center)

4:30 PM - 4:45 PM JST | 7:30 AM - 7:45 AM UTC

[3KJp10w154] Analysis of a transcription factor associated with isomaltose assimilation in wild yeast MC87-46

*Takuya Okura¹, Takaaki Kojima¹, Takeshi Akao², Motoyuki Shimizu¹, Masashi Kato¹ (1. Grad. Schl. of Agriculture, Meijo University, 2. National Research Institute of Brewing)

4:45 PM - 5:00 PM JST | 7:45 AM - 8:00 AM UTC

[3KJp11w155] Identification and Functional Properties of Collagenase-Producing Bacteria Isolated from Funa Sushi

*ERI TOYODA¹, TOMONORI SUZUKI², KAHOM NOMURA², MASATAKA UTINO² (1. Tokyo University of Agriculture Graduate School, 2. Tokyo University of Agriculture)

5:00 PM - 5:15 PM JST | 8:00 AM - 8:15 AM UTC

[3KJp12i011] Engineering Soy Paneer Quality Through Targeted Microbial Fermentation

*Raj Bala¹, Tomonori Suzuki², Kaho Nomura², Masataka Uchino² (1. Tokyo University of Agriculture Graduate School, 2. Tokyo University of Agriculture)

5:15 PM - 5:30 PM JST | 8:15 AM - 8:30 AM UTC

[3KJp13] Examination of red turnip varieties in the production of salt-free fermented pickles "*Su-na*"

*Takahiro Kashima¹, Yasunori Yoshima², Shin-Ichiro Yokoyama¹ (1. Gifu Prefectural Research Institute for Food Sciences, 2. Hida Takayama Yoshima Farm Co., Ltd.)

Symposia | シンポジウムC

2:15 PM - 5:00 PM JST | 5:15 AM - 8:00 AM UTC | Multimedia Hall(Kawauchi Multimedia Education and Research Building)

[SYC2] シンポジウムC2 「健康長寿とWell-beingを支える微量食品成分の科学」

2:15 PM - 2:57 PM JST | 5:15 AM - 5:57 AM UTC

[SYC2-01] Cocreation with local governments to promote well-being by using a device "VegeCheck" that can non-invasively estimate vegetable intake.

*Hiroyuki Suganuma¹ (1. KAGOME CO., LTD.)

2:57 PM - 3:39 PM JST | 5:57 AM - 6:39 AM UTC

[SYC2-02] Exploring Foods Promoting Psychosocial Stress Resilience Using Animal Models of Depression

*Atsushi Toyoda¹ (1. Ibaraki University)

3:39 PM - 4:21 PM JST | 6:39 AM - 7:21 AM UTC

[SYC2-03] Carotenoids and Skeletal Muscle Health for Healthy Longevity

*Ryoichi Yamaji¹ (1. Graduate School of Agriculture, Osaka Metropolitan University)

4:21 PM - 5:00 PM JST | 7:21 AM - 8:00 AM UTC

[SYC2-04] Study on the muscle atrophy-inhibiting effects of biotin

*Muneshige Shimizu^{1,2}, Gou Sasai², Takayoshi Yamamoto² (1. Tokai University, School of marine Science and technology, 2. Tokai University, Graduate School of Oceanography)

Symposia | シンポジウムC

2:15 PM - 5:00 PM JST | 5:15 AM - 8:00 AM UTC | Mein room(Aobayama Commons 2F)

[SYC4] シンポジウムC4 「農水産物品質の非破壊評価による見える化」

2:15 PM - 2:48 PM JST | 5:15 AM - 5:48 AM UTC

[SYC4-01] Quantification of Person-Dependent Indices in Agricultural Products Using Visible and Near-Infrared Spectroscopy*Akifumi Ikehata¹ (1. NARO)

2:48 PM - 3:21 PM JST | 5:48 AM - 6:21 AM UTC

[SYC4-02] Visualization of Internal Structures and Quality Evaluation of Agricultural and Marine Products by Synchrotron Radiation Analysis*Masafumi Hidaka^{1,2,3}, Yuki Takayama^{3,1,2}, Takanori Kodama^{4,1}, Yukako Oma^{2,1}, Atsushi Muramatsu², Masahiko Harata^{2,1,3} (1. Tohoku Univ., A-Sync, 2. Tohoku Univ., Grad. Sch. Agr. Sci., 3. Tohoku Univ., SRIS, 4. Tohoku Univ., Tech. Div.)

3:21 PM - 3:54 PM JST | 6:21 AM - 6:54 AM UTC

[SYC4-03] Non-destructive Evaluation of Fishery Products Using Sensing Technology*Yuki Kimura¹, Takashi Kimiya², Masazumi Nishikawa³ (1. Shimokita Food Research Institute of Aomori Prefectural Industrial Technology Research Center, 2. Marine Fisheries Research and Development Center, Japan Fisheries Research and Education Agency, 3. School of Food Industrial Sciences, Miyagi University)

3:54 PM - 4:27 PM JST | 6:54 AM - 7:27 AM UTC

[SYC4-04] Visualizing the Health Status of Farmed Fish Using Biosensors*Hideaki Endo¹ (1. Tokyo University of Marine Science & Technology)

4:27 PM - 5:00 PM JST | 7:27 AM - 8:00 AM UTC

[SYC4-05] Nondestructive Evaluation of Foods Using High-Field MRI*Takuya Urushihata¹ (1. IDAC, Tohoku Univ.)

Oral presentation | B 食品機能 (Food Function)

2:15 PM - 4:15 PM JST | 5:15 AM - 7:15 AM UTC | Lecture room 1(Aobayama Commons 2F)

[3AAp] 整腸作用

2:15 PM - 2:30 PM JST | 5:15 AM - 5:30 AM UTC

[3AAp01w102] Effects of Dietary Resistant Protein Derived from Alaska Pollock Protein on the Intestinal Environment in Mice*Manaka Arita¹, Ryota Shirei¹, Ryota Hosomi¹, Kenji Fukunaga¹ (1. Kansai University)

2:30 PM - 2:45 PM JST | 5:30 AM - 5:45 AM UTC

[3AAp02] Intestinal Regulatory Effects of Freeze-Dried Japanese Pears on an Atropine-Induced Rat Constipation Model*Chieko Hashizume¹, Hiroyuki Tomotake¹ (1. Iida Junior College)

2:45 PM - 3:00 PM JST | 5:45 AM - 6:00 AM UTC

[3AAp03] Effect of intake of grain derived dietary fiber on the intestinal environment*Hirohito Ishikawa¹, Toko Kobayashi¹, Akiko Okamura¹, Suzuka Oyama¹, Tadashi Yoshimura¹, Masashi Hotta², Hitoshi Kawashima², Jun Kunisawa², Terumi Murakami³, Ryosuke Shibata³, Kyoko Shimazu³, Kazuhiko Aida³ (1. Healthcare Systems Co., Ltd., 2. NIBN, 3. NIPPON Corp., Cntr. Res. Lab., Inno. Ctr.)

3:00 PM - 3:15 PM JST | 6:00 AM - 6:15 AM UTC

[3AAp04w103] Investigation of increased intestinal putrefaction products via higher protein intake and the suppressive effect of fermented food consumption*Yukina Fukuda¹, Tadashi Yoshimura¹, Hirohito Ishikawa¹ (1. Healthcare Systems Co., Ltd.)

3:15 PM - 3:30 PM JST | 6:15 AM - 6:30 AM UTC

[3AAp05w104] Verification of the effects of high-amylose wheat flour intake on improving the intestinal environment: A randomized, double-blind, placebo-controlled, parallel-group human trial*Ryo Iwata¹, Yuto Otomo¹, Yasuyuki Nishitsuji¹, Junichi Node¹, Kazuki Toyota¹, Tetsuya Hirose², Shukuko Ebihara³, Yosuke Kikuchi¹ (1. Nisshin Seifun Group Inc., 2. Nisshin Flour Milling Inc., 3. Chiyoda Paramedical Care Clinic)

3:30 PM - 3:45 PM JST | 6:30 AM - 6:45 AM UTC

[3AAp06w105] Processing strategies to enhance the effect of high-amylose wheat flour on the intestinal environment*Yuto Otomo^{1,3}, Ryo Iwata¹, Mai Ikegami¹, Yasuyuki Nishitsuji¹, Yosuke Kikuchi¹, Tetsuya Hirose², Seiichiro Aoe³ (1. Nisshin Seifun Group Inc., 2. Nisshin Flour Milling Inc., 3. Otsuma Women's University)

3:45 PM - 4:00 PM JST | 6:45 AM - 7:00 AM UTC

[3AAp07w106] Identification of gut bacteria contributing to short-chain fatty acid production from dietary fiber derived from high-amylose wheat flour and elucidation of interactions between bacterial species*Kazuki Toyota^{1,2}, Yuka Ikeda², Daiki Watanabe², Chiko Shimbori², Yasuyuki Nishitsuji¹, Tetsuya Hirose³, Yosuke Kikuchi¹, Jun Kunisawa² (1. Nisshin Seifun Group Inc., 2. National Institutes of Biomedical Innovation, Health and Nutrition, 3. Nisshin Flour Milling Inc.)

4:00 PM - 4:15 PM JST | 7:00 AM - 7:15 AM UTC

[3AAp08w107] Exploring the Relationship Between Gut Microbiota and Food Frequency: A Study Using Mykinso Explorer*Kairi Baba¹, Satoshi Watanabe¹ (1. Cykinso, Inc.)

Oral presentation | B 食品機能 (Food Function)

2:15 PM - 4:30 PM JST | 5:15 AM - 7:30 AM UTC | Lecture room 2(Aobayama Commons 2F)

[3ABp] 抗酸化; その他食品機能

2:15 PM - 2:30 PM JST | 5:15 AM - 5:30 AM UTC

[3ABp01] Effects of Harvest Maturity and Ripening on Lycopene Content and Antioxidant Capacity in Tomato Fruits***Hideaki Sakata¹** (1. Hokubu Agricultural Institute, Hyogo Prefectural Research Center of Agriculture, Forestry and Fisheries)

2:30 PM - 2:45 PM JST | 5:30 AM - 5:45 AM UTC

[3ABp02] Measurements of the autoxidized trilinolein by HPLC***Motohiro Shima¹** (1. Ishikawa Prefectural University)

2:45 PM - 3:00 PM JST | 5:45 AM - 6:00 AM UTC

[3ABp03] Usefulness of Selective Antioxidants in an AT2 Cell ROS-Induced Pulmonary Fibrosis Model***Takahiro Sakai¹** (1. Faculty of Pharmac, Takasaki University of Health and Welfare)

3:00 PM - 3:15 PM JST | 6:00 AM - 6:15 AM UTC

[3ABp04] Effect of dietary oxidized cholesterol or oxidized phytosterol on their absorption and antioxidant system in rats fed different level of dietary fat***MISAKI KUCHIISHI¹, Kyoichi Osada²** (1. Meiji University graduate school, 2. Meiji University)

3:15 PM - 3:30 PM JST | 6:15 AM - 6:30 AM UTC

[3ABp05] Screening for ferroptosis inhibitors from food using xCT-knockout mouse embryonic fibroblasts***Sho Kobayashi^{1,2}, Mori Yasushi², Shota Uesugi², Naomi Abe-Kanoh^{1,2}, Kiharu Igarashi¹, Hideyo Sato³** (1. Fac. Agric., Yamagata Univ., 2. United Grad. Sch. Agric. Sci., Iwate Univ, 3. Fac. Med., Niigata Univ.)

3:30 PM - 3:45 PM JST | 6:30 AM - 6:45 AM UTC

[3ABp06w069] Development of an effective method for identifying ferroptosis-inhibitory radical-trapping antioxidants using *Sasa veitchii* leaf extract as a model***Yasushi Mori¹, Naomi Abe-Kanoh^{1,2}, Kiharu Igarashi², Hideyo Sato³, Sho Kobayashi^{1,2}** (1. United Grad. Sch. Agric. Sci., Iwate Univ. , 2. Fac., Agric., Yamagata Univ., 3. Fac. Med., Niigata Univ)

3:45 PM - 4:00 PM JST | 6:45 AM - 7:00 AM UTC

[3ABp07] Screening of flavonoids with ferroptosis-inhibitory activity***Junya Ito¹, Sho Kobayashi³, Taiki Maejima¹, Hao Yang¹, Kiyotaka Nakagawa¹, Eikan Mishima²** (1. Tohoku Univ. Grad. Sch. Agric. Sci., 2. Tohoku Univ. Grad. Sch. Med., 3. Yamagata Univ.)

4:00 PM - 4:15 PM JST | 7:00 AM - 7:15 AM UTC

[3ABp08w089] Interactive Effects of Individual Polyphenols and Wine on the Inhibition of AGEs Formation***Takaaki Tanabe¹, Shinichi Sugiura², Daisuke Teranishi¹** (1. Mottox Inc., 2. Doshisha University Faculty of Life and Medical Sciences)

4:15 PM - 4:30 PM JST | 7:15 AM - 7:30 AM UTC

[3ABp09w090] The inhibitory effects of imidazole dipeptides and 2-oxocarnosine on glyceraldehyde-induced stress-induced intracellular protein glycation and neuronal cell death.***Yasunari Yamada¹, Koji Hashida¹, Kohei Hayashi¹, Kenji Yoshimochi¹, Tsunehisa Hirose¹, Motoshi Shimotsuma¹, Yoshio Hamada², Kenji Usui², Naoki Yokoyama³, Toshiaki Hara³, Satoru Nishino³, Hideaki Takeya⁴, Shozo Tomonaga⁵, Makoto Ozaki¹** (1. Nacalai Tesque Inc., 2. Faculty of Frontiers of Innovative Research in Science and Technology, Konan University , 3. Hamari Chemicals Ltd., 4. Division of Medicinal Frontier Science, Graduate School of Pharmaceutical Sciences, Kyoto University, 5. e.Division of Applied Biosciences, Graduate School of Agriculture, Kyoto University)

Oral presentation B 食品機能 (Food Function)
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2:15 PM - 5:15 PM JST | 5:15 AM - 8:15 AM UTC | Lecture room 3(Aobayama Commons 2F)

[3ACp] 骨代謝、ミネラル代謝; 抗腫瘍、抗炎症; その他食品機能

2:15 PM - 2:30 PM JST | 5:15 AM - 5:30 AM UTC

[3ACp01w092] Effects of Rosemary Residue Extract after Essential Oil Extraction on Skin Functions

*Kokoro Kakizaki¹, Yoshiaki Nagasawa², Aki Yamano^{3,4}, Je-tae Woo^{3,4}, Akio Watanabe^{1,2} (1. Faculty of Human Life, Jumonji University, 2. Graduate School of Human Life Sciences, Jumonji University, 3. Young Living Okinawa R&D Center, 4. Department of Biological Chemistry, Chubu University,)

2:30 PM - 2:45 PM JST | 5:30 AM - 5:45 AM UTC

[3ACp02w068] Elucidation of the Regulatory Mechanisms of Bone Metabolism by Supercritical Extracted Green Propolis and Its Cinnamic Acid Derivatives

*Tomoka Kimura¹, Yoshiaki Nagasawa², Terumi Hamada³, Masao Hashimoto³, Yousuke Kakuta³, Yusuke Deguchi⁴, Je-tae Woo⁴, Akio Watanabe^{1,2} (1. Jumonji University • Faculty of Human Life, 2. Jumonji University • Graduate School of Human Life Sciences, 3. Fujimi Beehouse Co.Ltd., 4. Chubu University • Graduate School of Bioscience and Biotechnology)

2:45 PM - 3:00 PM JST | 5:45 AM - 6:00 AM UTC

[3ACp03w075] Anti-inflammatory effects of *Lindera umbellata* residue extract after essential oil extraction.

*Natsumi Kobayashi¹, Yoshiaki Nagasawa², Aki Yamano³, Je-tae Woo^{3,4}, Akio Watanabe^{1,2} (1. Faculty of Human Life, Jumonji University, 2. Graduate School of Human Life Sciences, Jumonji University, 3. Young Living Okinawa R&D Center, 4. Graduate School of Bioscience and Biotechnology, Chubu University)

3:00 PM - 3:15 PM JST | 6:00 AM - 6:15 AM UTC

[3ACp04w076] Functional evaluation of extracts from *Casuarina equisetifolia* L. and *Coleus barbatus*

*Chihiro Sakashita¹, Yoshiaki Nagasawa², Aki Yamano³, Je-tae Woo^{3,4}, Akio Watanabe^{1,2} (1. Faculty of Human Life, Jumonji University, 2. Graduate School of Human Life Sciences, Jumonji University, 3. Young Living Okinawa R&D Center, 4. Faculty of Bioscience and Biotechnology, Chubu University)

3:15 PM - 3:30 PM JST | 6:15 AM - 6:30 AM UTC

[3ACp05w093] Evaluation of the Effects of *Rumex japonicus* Extract on Uric Acid Production in a Hyperuricemia Model

*Misaki Shimamura¹, Yuna Mizushima¹, Chihiro Sakashita¹, Yoshiaki Nagasawa², Sana Murata¹, Takako Shibata², Miyu Eto², Aki Yamano³, Je-tae Woo³, Akio Watanabe^{1,2} (1. Faculty of Human Life, Jumonji Univ., 2. Grad. Sch. Human Life Sci., Jumonji Univ., 3. College of Biosci. and Biotech., Chubu Univ.)

3:30 PM - 3:45 PM JST | 6:30 AM - 6:45 AM UTC

[3ACp06w094] Anti-Hyperuricemic Effects of Seed and Peel Extracts from Fukumikan

*Yuna Mizushima¹, Misaki Shimamura¹, Chihiro Sakashita¹, Yoshiaki Nagasawa², Sana Murata¹, Takako Shibata², Kotoe Iijima², Wataru Kobayashi³, Masumi Kamiyama^{1,2}, Akio Watanabe^{1,2} (1. Jumonji Univ., Human Life., 2. Grad. Sch. Human Life Sci., 3. Komazawa Women's Univ.,)

3:45 PM - 4:00 PM JST | 6:45 AM - 7:00 AM UTC

[3ACp07w095] Visualization of L-Theanine(LTE)-Induced Modulation of Brain Monoamine Metabolism by Derivatized Imaging Mass Spectrometry

*Minaho TAMAI¹, Hitomi SHIKANO¹, Aya ABE², Makoto OZEKI², Shu TAIRA¹ (1. Department of Agricultural Sciences, Fukushima University, 2. Taiyo Chemical Co., Ltd.,)

4:00 PM - 4:15 PM JST | 7:00 AM - 7:15 AM UTC

[3ACp08w096] Evaluation of the Stress-Reducing Effect of L-Theanine (LTE) Intake Using Mouse Fur

*Ayumu MATSUMOTO¹, Hitomi SIKANO¹, Aya ABE², Makoto OZEKI², Shu TAIRA¹ (1. Department of Agricultural Sciences, Fukushima University, 2. Taiyo Chemical Co.Ltd.)

4:15 PM - 4:30 PM JST | 7:15 AM - 7:30 AM UTC

[3ACp09w097] Hair Imaging Mass Spectrometry for the Longitudinal Monitoring of Stress-Related Biomarkers and the Assessment of Stress Responses to Diet

*Kotone YONEDA¹, Hitomi SHIKANO¹, Aya ABE², Makoto OZEKI², Shu TAIRA¹ (1. The Graduate School of Agricultural Sciences, Fukushima University, 2. Taiyo Chemical Co., Ltd., Nutrition Division)

4:30 PM - 4:45 PM JST | 7:30 AM - 7:45 AM UTC

[3ACp10w098] Evaluation of the Preventive Effects of Vitamin Administration (A1, B1, B6) on Parkinson's Disease Symptoms

*Yuna NISHIMURA¹, Hitomi SHIKANO¹, Shu TAIRA¹ (1. Department of Agricultural Sciences, Fukushima University)

4:45 PM - 5:00 PM JST | 7:45 AM - 8:00 AM UTC

[3ACp11w099] Elucidation of the Simultaneous Localization of Components in Pumpkins Grown in Volcanic Ash Soil

*RUI TIAN¹, Hitomi SHIKANO¹, Shu TAIRA¹ (1. The Graduate School of Agricultural Sciences, Fukushima University)

5:00 PM - 5:15 PM JST | 8:00 AM - 8:15 AM UTC

[3ACp12] IMS analysis of metabolic responses in the brain associated with the inhibition of thrombus formation following administration of natto bacteria culture extract

*Shu Taira¹, Toshikazu Kondo², Akihiko Mori³, James Yu⁴, Ayako Ishii⁴ (1. Department of Agricultural and Sciences, Fukushima University, 2. Wakayama Medical University, 3. J-TEC CO.,LTD, 4. Contek Life Science Co., Ltd.)

Oral presentation | A 食品成分, 食品分析 (Food Ingredients, Food Analysis)

📅 Fri. Aug 28, 2026 9:00 AM - 11:30 AM JST | Fri. Aug 28, 2026 12:00 AM - 2:30 AM UTC | 🏢
C101(Kawauchi Building C, 1st Floor)

[3KAa] 食品分析

9:00 AM - 9:15 AM JST | 12:00 AM - 12:15 AM UTC

[3KAa01] Identification of Factors Contributing to the Flavor of Doburoku

*Sei MIURA¹, Tomoya OHTA², Hideki MURAYAMA², Atsuko MIYAGI² (1. Grad. Sch. of Agri., Yamagata Univ., 2. Fac. of Agri., Yamagata Univ.)

9:15 AM - 9:30 AM JST | 12:15 AM - 12:30 AM UTC

[3KAa02] Comparative analysis of flavor components in apple cultivars

*Kouki Hasegawa¹, Tomoya OHTA², Yumi TAKAYAMA³, Kanji ISUZUGAWA³, Hideki MURAYAMA², Atsuko MIYAGI² (1. Grad. Sch. of Agri., Yamagata Univ., 2. Fac. of Agri., Yamagata Univ., 3. Hortic. Res. Inst., Yamagata Integr. Agric. Res. Cent.)

9:30 AM - 9:45 AM JST | 12:30 AM - 12:45 AM UTC

[3KAa03i002] Spatial and Temporal Metabolite Mapping in Banana (*Musa* spp.) by Graphite Carbon Black-Assisted Laser Desorption Ionization–Mass Spectrometry Imaging

*ZHUOFEI LIU^{1,2}, Yuzuki Koga¹, Miho Sase³, Hiroki Okawa³, Takenobu Ogawa⁴, Imari Sato⁵, Yukio Kawano⁶, Toshiro Matsui^{1,2}, Mitsuru Tanaka^{1,2} (1. Grad. Sch. of Biores. & Bioenviro. Sci., Kyushu Univ., 2. Fac. of Agric., Grad. Sch. of Kyushu Univ., 3. KISTEC, 4. Grad. Sch. of Agric., Kyoto Univ., 5. NII, 6. Fac. of Sci. & Eng., Grad. Sch. of Chuo Univ.)

9:45 AM - 10:00 AM JST | 12:45 AM - 1:00 AM UTC

[3KAa04w042] **High-Sensitivity Detection of Bioactive Peptides by TIMS-Coupled Mass Spectrometry**

*Airi Fukuda¹, Okamoto Rinna¹, Matsui Toshiro² (1. Graduate School of Bioresource and Bioenvironmental Science, Kyushu University, 2. Faculty of Agriculture, Kyushu University)

10:00 AM - 10:15 AM JST | 1:00 AM - 1:15 AM UTC

[3KAa05] Re-evaluation of the Sensory Threshold of Acetaldehyde in Wine and Its Reduction Techniques

*Masakazu Komatsu¹, Kensuke Sato¹, Hideo Kimura¹ (1. Yamanashi Industrial Technology Center)

10:15 AM - 10:30 AM JST | 1:15 AM - 1:30 AM UTC

[3KAa06w043] Structural Analysis of Unidentified Disaccharides in Beer

*Mio YAMAUCHI¹, Shigenori KUMAZAWA¹, Chihiro HONDA¹ (1. Univ. Shizuoka)

10:30 AM - 10:45 AM JST | 1:30 AM - 1:45 AM UTC

[3KAa07w044] Development of a novel method for food-derived dipeptide sequencing using PITC derivatization and single-quadrupole LC-MS

*Satoshi Miyauchi¹, Yasutaka Shigemura¹ (1. Tokyo Kasei University)

10:45 AM - 11:00 AM JST | 1:45 AM - 2:00 AM UTC

[3KAa08] Automation of Metabolite Analysis in Sake Using Online Solid-Phase Dehydration Derivatization-GC/MS

*Ryoichi Sasano¹, Maruyama Chiaki¹, Arakawa Syouya¹ (1. AISTI SCIENCE CO., Ltd.)

11:00 AM - 11:15 AM JST | 2:00 AM - 2:15 AM UTC

[3KAa09i003] A Safety Evaluation of Roasted Coffee Beans Distributed in Korea

*Seoye Roh¹, Minjung Park¹, Mijung Jang¹, Jihee Son¹, Bomin Son¹, Bomi Kim¹, Daehwan Kim¹,
Huicheon Mun¹ (1. Gyeonggi-do Institute of Health and Environment)

11:15 AM - 11:30 AM JST | 2:15 AM - 2:30 AM UTC

[3KAa10] Establishment and application of measurements for phenolic compounds in sake

*SHUN MITSUI¹, ITO AKITOSHI¹, YOSHIMURA AKIHIRO², HANYA AKIRA¹, IEDA AKANE¹, KONDO
TETSUYA³ (1. Aichi Center for Industry and Science Technology, 2. Gifu Prefectural Research Institute for
Food Sciences, 3. Nagoya Bunri University)

Oral presentation | A 食品成分, 食品分析 (Food Ingredients, Food Analysis)

📅 Fri. Aug 28, 2026 9:00 AM - 11:30 AM JST | Fri. Aug 28, 2026 12:00 AM - 2:30 AM UTC | 🏢
C102(Kawauchi Building C, 1st Floor)

[3KBa] 食品分析

9:00 AM - 9:15 AM JST | 12:00 AM - 12:15 AM UTC

[3KBa01] A Novel and Simple Colorimetric Method for Measurement of Glutamate, Glucose and Lactate Using Enzyme-Entrapped Superabsorbent Polymer Beads

*Chiwaka SENZAKI¹, Hitoshi KUSAKABE¹ (1. Enzyme Sensor)

9:15 AM - 9:30 AM JST | 12:15 AM - 12:30 AM UTC

[3KBa02] Development and application of an analytical method for the stable quantification of PQQ in foods.

*Hirotake Takahashi¹, Kounosuke Hiramatsu¹, Junko Okumura¹, Tadashi Kitta¹ (1. Japan Food Inspection Corporation)

9:30 AM - 9:45 AM JST | 12:30 AM - 12:45 AM UTC

[3KBa03w050] Development of an acetyl derivatization-LC-TIMS-MS method for Highly Sensitive Detection of Oligopeptides

*Jueri Kawada¹, Xiaoqi Yang¹, Tadashi Hayama², Toshiro Matsui³ (1. Graduate School of Bioresource and Bioenvironmental Sciences, Kyushu University, 2. Faculty of Pharmaceutical Sciences, Fukuoka University, 3. Faculty of Agriculture, Graduate School of Kyushu University)

9:45 AM - 10:00 AM JST | 12:45 AM - 1:00 AM UTC

[3KBa04i004] Comprehensive Peptide Profiling of Casein Peptone by Me-Cou-aided *De Novo* Peptide Sequencing using LC-timsTOF/MS

*Hui Luan¹, Yumiko Toyama², Fumiya Honda¹, Ryotaro Asai¹, Risa Katagihara¹, Yizhi Xiao¹, Saya Nakamura³, Toshiro Matsui^{2,3}, Mitsuru Tanaka^{2,3} (1. Grad. Sch. of Biores. & Bioenviro. Sci., Kyushu Univ., 2. Res. Dev. Cent. Five-Sense Devices, Kyushu Univ., 3. Fac. of Agric., Grad. Sch. of Kyushu Univ.)

10:00 AM - 10:15 AM JST | 1:00 AM - 1:15 AM UTC

[3KBa05] Analysis of flavor-release behavior during simulated mastication of gels with different textures

*miki ota¹, Naho HARADA¹, Sayaka ISHIHARA¹, Makoto NAKAUMA¹, Yukako IKEUCHI¹, Kaho WATANABE¹, Yusuke MURAKAMI¹, Takahiro FUNAMI¹, Akihide SHIBATA², Mitsuru HIGASHIMORI² (1. San-Ei Gen F.F.I., Inc., 2. The University of Osaka)

10:15 AM - 10:30 AM JST | 1:15 AM - 1:30 AM UTC

[3KBa06] Development of an Automated Animal Species Identification Method for Halal Foods Using Multiplex PCR and Microchip Electrophoresis

*Yuji Sogabe¹, Yuki Sakamoto¹ (1. Shimadzu Corporation)

10:30 AM - 10:45 AM JST | 1:30 AM - 1:45 AM UTC

[3KBa07w051] Assessment of thermal sterilization conditions for canned tilapia based on bone softening and taste

*Kana Yuasa¹, Misa Sasai¹, Hitoshi Takeharu², Naoto Matsuda³, Ruka Fujii³, Masato Endou⁴, Naoko Hamada⁴ (1. Toyo Institute of Food Technology, 2. Toyo Seikan Co., Ltd., 3. Toyo Seikan Group Holdings, Ltd., 4. Tokyo University of Marine Science and Technology)

10:45 AM - 11:00 AM JST | 1:45 AM - 2:00 AM UTC

[3KBa08] Metabolite changes and elution model construction for the boiling process in edible seaweeds.

*Masataka Wakayama^{1,2}, Hiroki Onuma², Tatsuki Ogura², Yujin Ashino², Rie Kadowaki², Miyu Sato² (1. Ehime Univ., 2. Keio Univ.)

11:00 AM - 11:15 AM JST | 2:00 AM - 2:15 AM UTC

[3KBa09w052] Quantitative analysis of imidazole dipeptides and related metabolites in meats by single quadrupole LC-MS using L-FDVDA and PBr column

*Makoto Ozaki¹, Tomomi Nakade¹, Yasunari Yamada¹, Mayu Sekiguchi², Tsunehisa Hirose¹, Motoshi Shimotsuma¹, Takahiro Kawase³, Ai Tsuji⁴, Takefumi Kuranaga⁵, Hideaki Kakeya⁵, Shozo Tomonaga² (1. Nacalai Tesque, Inc., 2. Division of Applied Biosciences, Graduate School of Agriculture, Kyoto University, 3. Kyoto Institute of Nutrition and Pathology, Inc., 4. Health Sciences Studies, Faculty of Regional Development, Prefectural University of Hiroshima, 5. Division of Medicinal Frontier Sciences, Graduate School of Pharmaceutical Sciences, Kyoto University)

11:15 AM - 11:30 AM JST | 2:15 AM - 2:30 AM UTC

[3KBa10w053] Comprehensive Quantification of Food Sphingolipids for Database Construction

*Ryouhei Terawaki¹, Haruka Ogasawara¹, Yuki Manabe¹, Tatsuya Sugawara¹ (1. Graduate school of Agriculture, Kyoto university)

Oral presentation | A 食品成分, 食品分析 (Food Ingredients, Food Analysis)

📅 Fri. Aug 28, 2026 9:00 AM - 11:30 AM JST | Fri. Aug 28, 2026 12:00 AM - 2:30 AM UTC | 📍
C105(Kawauchi Building C, 1st Floor)
[3KCa] フレーバー物質, 色素

9:00 AM - 9:15 AM JST | 12:00 AM - 12:15 AM UTC

[3KCa01w008] Development of a flavor recommendation tool for implementing the diverse emotional values due to the carbonation stimulation

*Kyoko Sakamoto¹, Kanako Higuchi¹, Kazuki Matsuo¹, Ryoko Baba¹, Kenji Kumazawa¹ (1. Ogawa & Co., Ltd.)

9:15 AM - 9:30 AM JST | 12:15 AM - 12:30 AM UTC

[3KCa02] Identification of characteristic aroma compounds in roasted *wx ae* brown rice using GC×GC-TOF-MS and multivariate analysis

*Hatsuho Takemitsu^{1,2}, Miyako Kotaniguchi¹, Fumie Kabashima³, Shinichi Kitamura^{1,2} (1. OMU, 2. IPE Inc., 3. LECO Japan Corp.)

9:30 AM - 9:45 AM JST | 12:30 AM - 12:45 AM UTC

[3KCa03w009] Aroma and Compositional Characteristics of Beef Steaks: A Comprehensive Analysis of the Effects of Origin and Production Background

*Kosuke IGARASHI¹, Yumiko NAKAMURA¹, Takayoshi AOKI¹, Takashi TSUDA¹, Naohiro NOMURA¹ (1. NISSIN FOODS HOLDINGS CO., LTD.)

9:45 AM - 10:00 AM JST | 12:45 AM - 1:00 AM UTC

[3KCa04] Development of a Retronasal Aroma Simulator Using an Automated Sample Preparation Sysytem

*Koji Takazumi¹, Mayuko Hirota¹, Kazuki Maruyama¹, Soichi Sakashita¹ (1. Sapporo Breweries LTD.)

10:00 AM - 10:15 AM JST | 1:00 AM - 1:15 AM UTC

[3KCa05w010] Effects of Roasting on Flavor and Bioactive Compounds in Rooibos Tea

*Haruka Fukushima¹, Yuuki Otsuka¹, Ryou Miyaji², Misaki Katayama², Hironori Tomi³, Takehiro Kashiwagi¹, Tomoko Shimamura¹ (1. Faculty of Agriculture and Marine Science, Kochi University, 2. Odani Kokufun Co.,Ltd, 3. Organization for Promoting Regional and International Cooperation, Kochi University)

10:15 AM - 10:30 AM JST | 1:15 AM - 1:30 AM UTC

[3KCa06] Suppression of food off-flavors by kojibiose

*Yukiko Washino¹, Mao Fujiwara¹ (1. Sanwa Starch Co., Ltd.)

10:30 AM - 10:45 AM JST | 1:30 AM - 1:45 AM UTC

[3KCa07] Verification of the Relationship Between Soy Sauce Aroma Compound Profiles and Sensory Evaluation Data

*Yoko Iijima^{1,2}, Hikaru Uchida¹, Shota Koide² (1. Kogakuin Univ. Department of Applied Chmistry, 2. Kogakuin Univ. Graduate School of Applied Chemistry and Chemical Engineering)

10:45 AM - 11:00 AM JST | 1:45 AM - 2:00 AM UTC

[3KCa08w011] Elucidation of the mechanism of citral-derived off-flavor formation using H₂¹⁸O

*Rina Miyawaki¹, Yoshikazu Toyohara¹, Ryo Takeuchi¹, Toshihiro Takeda¹, Toru Ikegami², Kenji Kanaori², Kunihiro Tajima³ (1. Takasago International Corp., 2. Department of Molecular Chemistry, Kyoto Institute of Technology, 3. Kyoto Spinlabo Co., Ltd.)

11:00 AM - 11:15 AM JST | 2:00 AM - 2:15 AM UTC

[3KCa09] Identification of aroma compounds contributing to characteristic flavor of oyster extract.

*Atsushi Shigeto¹, Chisato Okamoto¹, Hiroki Sekita¹ (1. AJINOMOTO CO., INC.,)

11:15 AM - 11:30 AM JST | 2:15 AM - 2:30 AM UTC

[3KCa10w012] Development of a New AI Technology Capable of Objectively and Quantitatively Evaluating “Meat-Like Flavor”

*Hinano TAKEUCHI¹, Ryoki TSUJI^{1,2}, Koharu TAKADA¹, Yuko TERADA¹, Keisuke ITO^{1,2} (1. Univ. Shizuoka, 2. DigSense, LLC)

Oral presentation | A 食品成分, 食品分析 (Food Ingredients, Food Analysis)

📅 Fri. Aug 28, 2026 9:00 AM - 11:30 AM JST | Fri. Aug 28, 2026 12:00 AM - 2:30 AM UTC | 📍
C106(Kawauchi Building C, 1st Floor)

[3KDa] 感性評価, 官能評価; その他の成分

9:00 AM - 9:15 AM JST | 12:00 AM - 12:15 AM UTC

[3KDa01] Assessment of Inulin's Role in Reducing Astringency Using Liposomes

*Kota Kera¹, Kohta Arakawa², Honomi Mitsuji¹, Ryo Takano¹, Takahiro Koeda² (1. Tokyo University of Agriculture, 2. R&D Dept., Fuji Nihon Corp.)

9:15 AM - 9:30 AM JST | 12:15 AM - 12:30 AM UTC

[3KDa02] The formation mechanism of α -dicarbonyl compounds in beer and their changes during storage

*Yuri Nomi¹, Kaisei Saito¹, Haruki Ikarashi¹, Mayura Mochizuki², Takumi Nishimoto³, Tomochika Kano⁴, Aiko Morishita⁵, Masaru Kato³, Yasuhiro Takahashi³ (1. NUPALS, 2. Kirin Brewery, Sendai Brewery, 3. Kirin Holdings, Institute for Future Beverages, 4. Kirin Brewery, Innovation Center for Technology and Product, 5. Kirin Brewery, Nagoya Brewery)

9:30 AM - 9:45 AM JST | 12:30 AM - 12:45 AM UTC

[3KDa03] Changes in Maillard reaction products during heating in beer brewing and their impact on “Koku” taste

*Masaru Kato¹, Mayura Mochizuki², Akira Horie¹, Reiko Ota³, Aiko Morishita⁴, Yasuhiro Takahashi¹, Yuri Nomi⁵ (1. Kirin Holdings, Institute for Future Beverages, 2. Kirin Brewery, Sendai Brewery, 3. Kirin Brewery, Innovation Center for Technology and Product, 4. Kirin Brewery, Nagoya Brewery, 5. NUPALS)

9:45 AM - 10:00 AM JST | 12:45 AM - 1:00 AM UTC

[3KDa04] Effects of soft water hardness on food flavor characteristics

*Suzuki Rina¹, Mishina Yuki¹, Morimitsu Yasujiro¹, Takeda Hatsumi², Nakayama Mikiko³ (1. Ochanomizu University, 2. Mitsubishi Chemical Corporation, 3. Mitsubishi Chemical Cleansui Corporation)

10:00 AM - 10:15 AM JST | 1:00 AM - 1:15 AM UTC

[3KDa05] Effect of the proportion of porridge ingredients on the texture characteristics of porridge

*TOMOKA KUROTOBI¹, TAKAYOSHI HOSHINO², MANA YAMORI³ (1. Hiroshima Shudo University, 2. SBE LAB, 3. Prefectural University of Hiroshima)

10:15 AM - 10:30 AM JST | 1:15 AM - 1:30 AM UTC

[3KDa06w059] Temporal Profile of Emotions during Beer Consumption Assessed by the Multi-sip TDE Method

*Kota Kunii¹, Kazuki Maruyama¹, Tomokazu Takaoka¹, Soichi Sakashita¹ (1. Sapporo Breweries LTD.)

10:30 AM - 10:45 AM JST | 1:30 AM - 1:45 AM UTC

[3KDa07] Analysis of the Flavor Characteristics and Palatability of Black Vinegar with Different Aging Periods

*Aoi Hashito¹, Chinami Ishibashi¹, Shigeo Takenaka¹, Yuki Hujimoto², Kensaku Hamada², Akira Huji², Hiroaki Kanouchi¹ (1. Osaka Metropolitan University • Graduate School of Human Life Sciences • Human Life Sciences, 2. Sakamoto Kurozu, Inc.)

10:45 AM - 11:00 AM JST | 1:45 AM - 2:00 AM UTC

[3KDa08] Effects of ponzu sauces prepared with different citrus juices on the tastes or odor of cooked oysters(*Crassostrea gigas*)

*Takashi Osaka¹, Yayoi Watanabe¹, Maho Ogami¹ (1. Hiroshima prefectural technology research institute, food technology research center)

11:00 AM - 11:15 AM JST | 2:00 AM - 2:15 AM UTC

[3KDa09] Analysis of the relationship between sensory evaluation and acoustic properties of fried food texture

*Ai Isogawa¹, Kaori Nagai¹, Akiko Ogawa¹, Kanji Aoyagi¹, Fumiaki Satoh² (1. The Nisshin Oillio Group, Ltd. , 2. Chiba Institute of Technology)

11:15 AM - 11:30 AM JST | 2:15 AM - 2:30 AM UTC

[3KDa10] Rankings are determined based on sensory evaluation and physical and chemical data.

*Toshihide Horiguchi¹ (1. Horiguchi coffee research institute)

Symposia | シンポジウムC

📅 Fri. Aug 28, 2026 9:00 AM - 11:45 AM JST | Fri. Aug 28, 2026 12:00 AM - 2:45 AM UTC | 🏢
C200(Kawauchi Building C, 2nd Floor)

[SYC1] シンポジウムC1 「ライフステージにおけるコリンの重要性」

9:00 AM - 9:33 AM JST | 12:00 AM - 12:33 AM UTC

[SYC1-01] The Importance of Prenatal Choline for the Health of the Next Generation

*Yoshinori Kubo¹ (1. Shiga University of Medical Science)

9:33 AM - 10:06 AM JST | 12:33 AM - 1:06 AM UTC

[SYC1-02] Improvement of Cognitive Function through Intake of Egg Yolk Choline in Middle-aged and Older Adults and its Application as a Food with Functional Claims

*RYOSUKE MATSUOKA¹ (1. Kewpie corporation)

10:06 AM - 10:39 AM JST | 1:06 AM - 1:39 AM UTC

[SYC1-03] Impact of Distinct Phosphatidylcholine Supply Pathways on Lipid Metabolism

*Masao Sato¹ (1. Kyushu University)

10:39 AM - 11:12 AM JST | 1:39 AM - 2:12 AM UTC

[SYC1-04] Is Phosphatidylcholine a Risk Factor for TMAO Formation? Insights from the Molecular Forms of Choline-Containing Compounds

*Bungo Shirouchi¹ (1. Department of Nutrition Science, Faculty of Nursing and Nutrition, University of Nagasaki)

11:12 AM - 11:45 AM JST | 2:12 AM - 2:45 AM UTC

[SYC1-05] Estimation of Dietary Choline Compound Intake in the Japanese Population

*Takeshi Ohkubo¹ (1. Sendai Shirayuri Women's College)

Oral presentation | C 農畜水産物とその加工品 (Agricultural product, Livestock product, Seafood, and their processed products)

⌚ Fri. Aug 28, 2026 9:00 AM - 11:30 AM JST | Fri. Aug 28, 2026 12:00 AM - 2:30 AM UTC | 📍

C201(Kawauchi Building C, 2nd Floor)

[3KEa] 穀物, 畜産物, 乳製品

9:00 AM - 9:15 AM JST | 12:00 AM - 12:15 AM UTC

[3KEa01] Effect of adding polysaccharides with hydrophobic substituents after hemicellulase treatment on the expansion properties of barley flour-blended bread

*Yasuo Nakatsuka¹ (1. Bakery Henriette)

9:15 AM - 9:30 AM JST | 12:15 AM - 12:30 AM UTC

[3KEa02] Effects of Low-Temperature-Fermented Sourdough Prepared with *Lactobacillus curvatus* on the Breadmaking Properties, Taste-Related Components, and Aroma Compounds of Rye Bread

*Miyo Hiwatashi¹, Goro Funakoshi², Naoko Kudo², Yuichiro Isokawa³, Tomoyuki Nakagawa^{3,4} (1. Nagoya Bunri University, 2. Aichi Center for Industry and Science Technology, 3. The United Graduate School of Agricultural Sciences, Gifu University, 4. Faculty of Applied Biological Sciences, Gifu University)

9:30 AM - 9:45 AM JST | 12:30 AM - 12:45 AM UTC

[3KEa03w112] Comparison of the ingredients of bread made with domestic wheat varieties "Haruyokoi" and "Yumehikara"

*Keisuke YOSHIKAWA^{1,2}, Tomone KIMURA², Mai MIYACHI², SHIHO MIYATA², Kazuhiro MURAKAMI², Daiju YAMADA², Kanenori TAKATA¹ (1. Graduate School of Animal Science, Obihiro University of Agriculture and Veterinary Medicine, 2. Pasco Shikishima Corporation)

9:45 AM - 10:00 AM JST | 12:45 AM - 1:00 AM UTC

[3KEa04w113] The effect of secondary fermentation conditions on the flavor profile of white bread

*Aika Kudou¹, Yamamoto Miu², Tsuruhara Riri¹, Terada Ritsu¹, Nishizima Maho¹, Mabuchi Ryota² (1. Prefectural University of Hiroshima, Faculty of Bioresource Sciences, 2. Prefectural University of Hiroshima, Graduate School, Comprehensive Scientific Research)

10:00 AM - 10:15 AM JST | 1:00 AM - 1:15 AM UTC

[3KEa05] Investigation of heat-stable undenatured-myoglobin in the pinking of retort-sterilized beef meatballs

*Yumiko Inada¹, Wataru Mizunoya², Ryoichi Sakata², Shiro Takeda² (1. Toyo Institute of Food Technology, Food Processing, 2. Azabu University, Faculty of Veterinary Medicine)

10:15 AM - 10:30 AM JST | 1:15 AM - 1:30 AM UTC

[3KEa06w119] Screening of Grade-Specific Aroma Compounds in Roasted Tosa Akaushi Beef Using Non-Targeted Analysis and OAV(Odor Activity Value)-Based Evaluation

*Himari Izumi¹, Arata Banno¹, Yuki Otsuka¹, Takehiro Kashiwagi¹, Tomoko Shimamura¹, Kazutsugu Matsukawa¹ (1. Kochi-University)

10:30 AM - 10:45 AM JST | 1:30 AM - 1:45 AM UTC

[3KEa07w120] The Relationship Between Sire Lineage and Taste Component Profile in Japanese Black Cattle

*Miu Yamamoto¹, Manami Kono², Eri Shibata³, Kazumi Imai³, Mizuho Yamane³, Ryota Mabuchi^{1,2} (1. Prefectural University of Hiroshima, Graduate School, Comprehensive Scientific Research, 2. Prefectural

University of Hiroshima, Faculty of Bioresource Sciences, 3. Hiroshima Prefectural Technology Research Institute, Livestock Technology Center)

10:45 AM - 11:00 AM JST | 1:45 AM - 2:00 AM UTC

[3KEa08] The Factors for hardening of heated egg-white gel immersed in mayonnaise

*Saori Mizumoto¹, Ayumi Furuta², Takashi Okazaki¹ (1. Sanyo Women's College, 2. Prefectural University of Hiroshima)

11:00 AM - 11:15 AM JST | 2:00 AM - 2:15 AM UTC

[3KEa09w121] Comparison of the heating characteristics of whey protein products

*Sho AKUTSU¹, Tomu HAMATSUKA², Tadanori YAMAKAWA³, Akihiro HANDA^{1,2} (1. Graduate School of Tokyo Denki University, 2. Tokyo Denki University, 3. Meiji Co., Ltd.)

11:15 AM - 11:30 AM JST | 2:15 AM - 2:30 AM UTC

[3KEa10w122] Effects of denaturing treatment and timing of oleic acid addition on the heat-Induced gelation of egg white

*Kyoka FUKAMACHI¹, Akihiro HANDA¹ (1. Graduate School of Tokyo Denki University)

Oral presentation | D 食品工学、加工、保蔵、バイオテクノロジー (Food Engineering, Process, Storage, and Biotechnology)

⌚ Fri. Aug 28, 2026 9:00 AM - 11:30 AM JST | Fri. Aug 28, 2026 12:00 AM - 2:30 AM UTC | 金
C202(Kawauchi Building C, 2nd Floor)

[3KFa] 加工、製造技術;発酵, 酵素利用;食品物性

9:00 AM - 9:15 AM JST | 12:00 AM - 12:15 AM UTC

[3KFa01] Production Method for Milled Rice with Palatability Labeling Aimed at Enhancing Consumer Satisfaction

*Keiji Saika^{1,2}, Hideyuki Suzuki³, Tetsuo Sakamoto², Tetsuya Tamiya² (1. Tokyo University of Agriculture, 2. Toyo Rice Corporation, 3. Rice Taste Appraiser Association)

9:15 AM - 9:30 AM JST | 12:15 AM - 12:30 AM UTC

[3KFa02] Breeding of *Saccharomyces cerevisiae* for High-Aroma Bread Production.

*Yoshiki Asai¹, Hiroaki Negoro¹, Tatsuru Katoh², Hidejiro Tazawa², Takayoshi Tsukahara², Takahiro Noguchi², Hideto Muramatsu², Syuusuke Takahashi², Yuuichi Inoue², Hiroki Ishida¹ (1. Gekkeikan Sake Co., Ltd., 2. Nakamura Co., Ltd.)

9:30 AM - 9:45 AM JST | 12:30 AM - 12:45 AM UTC

[3KFa03] Improving the quality of steamed dough using a strain that produces high levels of isoamyl acetate.

*Tatsuru Katoh¹, Hidejiro Tazawa¹, Takayoshi Tsukahara¹, Takahiro Noguchi¹, Hideto Muramatsu¹, Shuusuke Takahashi¹, Yuuichi Inoue¹, Yoshiki Asai², Hiroaki Negoro², Hiroki Ishida² (1. nakamura, 2. gekkeikan)

9:45 AM - 10:00 AM JST | 12:45 AM - 1:00 AM UTC

[3KFa04w149] Cross-linking of Chicken Breast Muscle Proteins via Oxidoreductase Treatment and Identification of Cross-linking Sites

*Hiroki Ueshima^{1,2,3}, Akane Takagi^{1,2,3}, Shinichi Tokishita^{1,2,3}, Yoshiyuki Kumazawa^{1,2,3} (1. TUPLS, 2. School of Life Sciences, 3. Food Science Laboratory)

10:00 AM - 10:15 AM JST | 1:00 AM - 1:15 AM UTC

[3KFa05] Improving the Flavor of Whey Using L-Amino Acid Oxidase

*Hiroshi Oyama¹, Takuya Yasuda¹, Yoshie Ueno², Hideyuki Aoki³ (1. Setsunan University, 2. Kyoto Women's University, 3. Ikeda Food Research Co., Ltd.)

10:15 AM - 10:30 AM JST | 1:15 AM - 1:30 AM UTC

[3KFa06] *Chlorella sorokiniana* Enhances Fermentation in Lactic Acid Bacteria–Yeast Co-cultures: Prospects for Fermented Food Production

*Takayoshi Minagawa¹, Naoto Noguchi¹, Akifumi Toguchi¹, Yuya Nakashima¹, Toshihiro Kanno¹ (1. Chlorella Industry Co., Ltd.)

10:30 AM - 10:45 AM JST | 1:30 AM - 1:45 AM UTC

[3KFa07] The effect of Enzymatic Soaking of Raw Rice on Rice Digestibility in Sake Production

*Masamichi Sugawara¹, Jumpei Tanaka¹, Takashi Kuribayashi¹, Keigo Sato¹, Yoshihito Nabekura¹, Toshio Aoki¹ (1. Niigata Prefectural Sake Research Institute)

10:45 AM - 11:00 AM JST | 1:45 AM - 2:00 AM UTC

[3KFa08] Development of "doburoku"-like brewed alcoholic beverages using pumpkins from Okhotsk - Increased alcohol content through sugar addition -

*Yozo Nakazawa¹, Rinto Haza¹ (1. Department of Food, Aroma and Cosmetic Chemistry, Faculty of Bioindustry, Tokyo University of Agriculture)

11:00 AM - 11:15 AM JST | 2:00 AM - 2:15 AM UTC

[3KFa09] Construction of a Fermentation Product Library from Underutilized Resources and Exploration of Functional Ingredients

*Yuji Shinohara¹, Satoshi Tokunaga¹, Katsuyuki Oki¹, Toshikazu Sugimoto¹, Yoshiaki Ito² (1. Fermentation Co., Ltd., 2. Faculty of Agriculture, Iwate University)

11:15 AM - 11:30 AM JST | 2:15 AM - 2:30 AM UTC

[3KFa10w162] Can the soybean lacking major seed storage proteins be a valuable food ingredient?

*Kyogo Taguchi¹, Kentaro Matsumiya², Yasuki Matsumura³, Nobuhiko Oki⁴, Toya Ishii⁵ (1. Graduate school of Agriculture, Kagawa University, 2. Graduate School of Agriculture, Kyoto University, 3. RISH, Kyoto University, 4. NARO, 5. Faculty of Agriculture, Kagawa University)

Oral presentation | D 食品工学、加工、保蔵、バイオテクノロジー (Food Engineering, Process, Storage, and Biotechnology)

⌚ Fri. Aug 28, 2026 9:00 AM - 11:30 AM JST | Fri. Aug 28, 2026 12:00 AM - 2:30 AM UTC | 🏢 C205(Kawauchi Building C, 2nd Floor)

[3KGa] 加工，製造技術

9:00 AM - 9:15 AM JST | 12:00 AM - 12:15 AM UTC

[3KGa01] Development of Predictive Guidelines for Printability Based on the Rheological Properties of 3D Food Printing Inks

*Naru Masuda¹, Yutaka Kitamura², Mito Kokawa² (1. Univ. Tsukuba • Graduate School • Science and Technology, 2. Univ. Tsukuba • Life and Environmental Sciences)

9:15 AM - 9:30 AM JST | 12:15 AM - 12:30 AM UTC

[3KGa02w130] Food Texture Design for Mimicking Meat Cuts and Types through Multi-directional Fiber Orientation Control Using a Laser Food 3D Printer

*Miyazaki Kazuma¹, Takemasa Makoto¹ (1. Tokyo Denki University)

9:30 AM - 9:45 AM JST | 12:30 AM - 12:45 AM UTC

[3KGa03w131] 3D Printing of Soy Protein Emulsion Gels Using Radio Frequency/Microwave Heating-Equipped 3D Printer

*Kanosa Oki¹, Ibrahim Maamoun², Shuntaro Tsubaki^{3,4}, Noriyuki Igura² (1. Graduate School of Bioresource and Bioenvironmental Sciences, Kyushu Univ., 2. Faculty of Agriculture, Kyushu Univ., 3. Faculty of Engineering, Kyushu Univ., 4. I²CNER, Kyushu Univ.)

9:45 AM - 10:00 AM JST | 12:45 AM - 1:00 AM UTC

[3KGa04] Proposal and Application of a Formability Prediction Index for High-Fat Inks in 3D Food Printing

*Ai Sunouchi¹, Soyoka Tokunaga¹, Takahide Watanabe¹ (1. The Nisshin OilliO Group, Ltd.)

10:00 AM - 10:15 AM JST | 1:00 AM - 1:15 AM UTC

[3KGa05] Emulsifying Properties of Rice-Based Fermented Foods for Application in Alternative Mayonnaise

*Kazuya Kobayashi¹, Moemi Anada¹, Wataru Noro¹, Mayumi Taiyoji², Yuki Yamagishi¹, Tomoyuki Haneda³, Asami Adachi³, Ryuta Harada⁴, Shinya Maki⁴ (1. Food Research Center, Niigata Agricultural Research Institute, 2. Niigata Agricultural Research Institute, 3. Yamazaki Jousou Co., Ltd., 4. Department of Science and Technology Innovation, Nagaoka University of Technology)

10:15 AM - 10:30 AM JST | 1:15 AM - 1:30 AM UTC

[3KGa06w132] Interactions between dry-heated and non-heated egg white proteins during heat-induced gelation

*HINATA NAKAMURA¹, ANNA KATO², SHOTA KOYAMA², TOMOHARU UTSU³, KAZUHIRO ISOBE³ (1. Dept. Agric. Chem., Grad. Sch. Appl. Biosci., Tokyo Univ. Agric., 2. Dept. Agric. Chem., Fac. Appl. Biosci., Tokyo Univ. Agric., 3. Kewpie Co.)

10:30 AM - 10:45 AM JST | 1:30 AM - 1:45 AM UTC

[3KGa07w133] Heat-induced denaturation, aggregation, and gelation behavior of dry-heated S-ovalbumin

*Shota Koyama¹, Anna Kato¹, Tomoharu Utsu², Kazuhiro Isobe², Yoshimasa Tsujii¹ (1. Dept. Agric. Chem., Fac. Appl. Biosci., Tokyo Univ. Agric., 2. Kewpie Co.)

10:45 AM - 11:00 AM JST | 1:45 AM - 2:00 AM UTC

[3KGa08w134] The Effect of Adding Banana Peel Powder on the Dry-Heat Denaturation of Egg White Protein

*Manami Ichikawa¹, Shota Koyama², Atsushi Okubo², Tomoharu Utsu³, Kazuhiro Isobe³, Yoshimasa Tsujii² (1. Dept. Agric. Chem., Grad. Sch. Appl. Biosci., Tokyo Univ. Agric., 2. Dept. Agric. Chem., Fac. Appl. Biosci. Tokyo Univ. Agric., 3. Kewpie Corporation)

11:00 AM - 11:15 AM JST | 2:00 AM - 2:15 AM UTC

[3KGa09] Effects of Lipid and Antioxidant Incorporation on the Properties of Akoya Oyster-Derived Protein Films

*Jie-Ting GENG¹, Zu-Lin GUO¹, Kasufumi OSAKO¹ (1. TUMSAT)

11:15 AM - 11:30 AM JST | 2:15 AM - 2:30 AM UTC

[3KGa10] The Synergistic Effect of Biomass Nanofibers and Transglutaminase on the Mechanical Properties of Rice Flour Biodegradable Films

*Shigehiko Ohnishi¹ (1. Kagawa Prefectural Industrial Technology Center)

Oral presentation | D 食品工学、加工、保蔵、バイオテクノロジー (Food Engineering, Process, Storage, and Biotechnology)

⌚ Fri. Aug 28, 2026 9:00 AM - 11:30 AM JST | Fri. Aug 28, 2026 12:00 AM - 2:30 AM UTC | 🏢 C206(Kawauchi Building C, 2nd Floor)

[3KHa] 食品物性

9:00 AM - 9:15 AM JST | 12:00 AM - 12:15 AM UTC

[3KHa01w163] The Effect of Food Texture on Sweetness

*Endo Haruka¹, Kobayashi Fu¹, Ohkubo Takeshi¹ (1. Sendai Shirayuri Womens College)

9:15 AM - 9:30 AM JST | 12:15 AM - 12:30 AM UTC

[3KHa02] Effects of Moisture and Temperature on the Viscosity and Water Activity of Model Honey

*Chihiro Ikai^{1,4}, Iida Sakurako¹, Ohba Masaharu³, Maebayashi Masahiro² (1. Graduate school of agriculture, Meijo University, 2. Faculty of agriculture, Meijo University, 3. Meijo University, 4. YKK Corporation)

9:30 AM - 9:45 AM JST | 12:30 AM - 12:45 AM UTC

[3KHa03w164] Effect of Sugar-based Drying Protectants on the Survival Rate of *Lactiplantibacillus plantarum*

*Koji Takeda¹ (1. National Institute of Technology, Nara college)

9:45 AM - 10:00 AM JST | 12:45 AM - 1:00 AM UTC

[3KHa04] Suppression of Erythritol Crystallization by Adding Sodium Hydroxide and Potassium Hydroxide for Use as a Sucrose Substitute in Low-Sugar Foods

*Makoto Miura¹, Asahi Shuto¹, Airi Ohta¹, Yuichiro Shibata², Shin Yoneyama² (1. Iwate University, 2. SYNCREST Inc.)

10:00 AM - 10:15 AM JST | 1:00 AM - 1:15 AM UTC

[3KHa05w165] Evaluation of the State of Water in Aqueous Sugar Solutions by Infrared/Far-Infrared Spectroscopy

*Bowen XIAO¹, Saya Higashikata¹, Jiamin Yang¹, Daitaro Ishikawa¹, Tomoyuki Fujii¹ (1. Tohoku University)

10:15 AM - 10:30 AM JST | 1:15 AM - 1:30 AM UTC

[3KHa06] Potential Use of Wild Yeast in High-Sugar and High-Fat Kouglof

*Yoshiko Fukushima¹, Noriko Komatsuzaki², Masayoshi Saito², Toshikazu Suzuki¹ (1. Graduate School of Human Ecology, Wayo Women's University, 2. Department of Human Nutrition, Seitoku University)

10:30 AM - 10:45 AM JST | 1:30 AM - 1:45 AM UTC

[3KHa07] Quality Improvement of Ice Cream by Controlling Fat Globule Agglomeration Using Heat-Moisture Treated Starch

*Moena TANAKA¹, Hiromi TAGUCHI², Toru SAGO², Aki FUJIMURA¹ (1. Sanwa Starch Co., Ltd., 2. Mie Prefecture Industrial Research Institute)

10:45 AM - 11:00 AM JST | 1:45 AM - 2:00 AM UTC

[3KHa08w166] Evaluation of the Shear Modulus during the Fermentation Process of Yogurt Using Surface Wave Velocity Measurement

*Airi Hoirbe¹, Aya Tanaka², Riri Noma², Masaharu Ohba³, Masahiro Maebayashi² (1. Graduate School of Agriculture, Meijo University, 2. Faculty of Agriculture, Meijo University, 3. Meijo University)

11:00 AM - 11:15 AM JST | 2:00 AM - 2:15 AM UTC

[3KHa09w167] Characterization of barley Protein Z by intact mass spectrometry

*Ayaka Umano¹, Takako Inui², Susumu Uchiyama¹, Tetsuo Torisu¹ (1. Graduate School of Engineering, The University of Osaka, 2. Suntory Global Innovation Center)

11:15 AM - 11:30 AM JST | 2:15 AM - 2:30 AM UTC

[3KHa10] Characterization of barley Lipid Transfer Protein 1-related proteins associated with beer foam quality

*Tetsuo Torisu¹, Junya Mizuguchi¹, Kihiro Asaka¹, Moe Konishi¹, Takako Inui², Susumu Uchiyama¹ (1. Grad. Sch. Eng., The University of Osaka, 2. Suntory Global Innovation Center)

Oral presentation | D 食品工学、加工、保蔵、バイオテクノロジー (Food Engineering, Process, Storage, and Biotechnology)

📅 Fri. Aug 28, 2026 9:00 AM - 11:30 AM JST | Fri. Aug 28, 2026 12:00 AM - 2:30 AM UTC | 🏢 C301(Kawauchi Building C, 3rd Floor)

[3Kla] 食品物性

9:00 AM - 9:15 AM JST | 12:00 AM - 12:15 AM UTC

[3Kla01] Effects of External Electric Fields on Crystallization of CBS

*Mana Ishii¹, Haruhiko Koizumi¹, Satoru Ueno¹, Soichi Michikawa², Chisato Ito² (1. Hiroshima Univ. Graduate School of Integrated Sciences for Life, 2. TOKYO FOOD CO.,LTD.)

9:15 AM - 9:30 AM JST | 12:15 AM - 12:30 AM UTC

[3Kla02w168] Correlation Between Polymorphism and Structural Stability in Lipid-Whisker Oleogels Using FHF

*Seito Yamaguchi¹, Haruhiko Koizumi¹, Fumiya Nakano¹, Noritaka Ooisi², Kazuhiro Hamamoto², Tomoya Yamazaki³, Yuki Kimura³, Satoru Ueno¹ (1. Hiroshima University, Graduate School of Integrated Life Sciences, 2. Miyoshiyushi Co., Ltd, 3. Hokkaido University, Institute of Low Temperature Science)

9:30 AM - 9:45 AM JST | 12:30 AM - 12:45 AM UTC

[3Kla03w169] Control of Fat Whisker Oleogel by Adding Emulsifiers

*Yuki Nomura¹, Haruhiko Koizumi¹, Fumiya Nakano¹, Noritaka Oishi², Kazuhiro Hamamoto², Satoru Ueno¹ (1. Hiroshima University, 2. Miyoshi Oil & Fat Co., Ltd)

9:45 AM - 10:00 AM JST | 12:45 AM - 1:00 AM UTC

[3Kla04w170] SAXS analysis of water distribution in rice cake and starch gels

*Naoya Akamine¹, Toshinori Ishida¹, Masato Ohnuma¹ (1. Hokkaido University Graduate School of Engineering)

10:00 AM - 10:15 AM JST | 1:00 AM - 1:15 AM UTC

[3Kla05w171] The effect of psyllium seed gum on the mechanical properties of noodles made from medium-amylose rice flour

*Saya Ando¹, Mei Murakami¹, Yoko Nitta² (1. Graduate School, Ochanomizu University, 2. Natural Science Division, Ochanomizu University)

10:15 AM - 10:30 AM JST | 1:15 AM - 1:30 AM UTC

[3Kla06w172] High mechanical strength and heat resistance of neutral polysaccharide hydrogels

*Haruna Oshita¹, Kenji Urayama¹, Jun-ichi Horinaka¹ (1. Graduate School of Engineering, Kyoto University)

10:30 AM - 10:45 AM JST | 1:30 AM - 1:45 AM UTC

[3Kla07] Hydration h parameter values of hydrophobic L-amino acids and the sensitivity of macromolecular interactions of xanthan gum on the effect of these amino acids in water

*Yukinori SATO¹ (1. UGAS)

10:45 AM - 11:00 AM JST | 1:45 AM - 2:00 AM UTC

[3Kla08] The Effect of Rare Sugars(D-Allose,D-Allulose) on the Physical Properties of Heated Pea Protein Gels

*Kenshin Sato¹, Lillah Zuhrotul Ukhro¹, Ogawa Masahiro¹ (1. Kagawa university Graduate school of agriculture)

11:00 AM - 11:15 AM JST | 2:00 AM - 2:15 AM UTC

[3Kla09w173] Staling properties of staling-resistant flour bread with amylase and hemicellulase

*Kanon Nakagawa¹, Hana SATO¹, Keita HAYASHI¹, Keisuke YOSHIKAWA¹, Kanenori TAKATA¹ (1. Graduate School of Animal and Veterinary Sciences and Agriculture, Obihiro University of Agriculture and Veterinary Medicine)

11:15 AM - 11:30 AM JST | 2:15 AM - 2:30 AM UTC

[3Kla10w174] Effects of Cellulose Nanofiber Addition on the Processing Properties of Bread

*Hana Sato¹, Kanon Nakagawa¹, Keita Hayashi¹, Keisuke Yoshikawa¹, Kanenori Takata¹ (1. Graduate School of Animal Science, Obihiro University of Agriculture and Veterinary Medicine)

Oral presentation | D 食品工学、加工、保蔵、バイオテクノロジー (Food Engineering, Process, Storage, and Biotechnology)

📅 Fri. Aug 28, 2026 9:00 AM - 11:15 AM JST | Fri. Aug 28, 2026 12:00 AM - 2:15 AM UTC | 🏢

C302(Kawauchi Building C, 3rd Floor)

[3KJa] 資源循環;衛生, 殺菌, 抗菌

9:00 AM - 9:15 AM JST | 12:00 AM - 12:15 AM UTC

[3KJa01] Fine Powderization of Residuals Generated During Yamame Processing and Their Characterization

*seiji noda¹, hirosuke hatayama¹ (1. Tokyo Metropolitan Industrial Technology Research Institute)

9:15 AM - 9:30 AM JST | 12:15 AM - 12:30 AM UTC

[3KJa02w181] Evaluation of the effects of Fe and Fe/Ni nanoparticles on the power generation efficiency of Microbial Fuel Cells using Udon waste.

*Seiryu YANO¹, Ibrahim maamoun², Shuntaro Tsubaki^{3,4}, Noriyuki Igura² (1. Graduate School of Bioresource and Bioenvironmental Sciences, Kyushu Univ., 2. Faculty of Agriculture, Kyushu Univ., 3. Faculty of Engineering, Kyushu Univ., 4. I2CNER, Kyushu Univ.)

9:30 AM - 9:45 AM JST | 12:30 AM - 12:45 AM UTC

[3KJa03] Food waste-derived green surfactants as templating agents for food-grade carbon adsorbent

*Ibrahim Maamoun^{1,2}, Omar Falyouna³, Osama Eljamal⁴, Shuntaro Tsubaki^{1,2,5,6}, Noriyuki Igura^{1,2} (1. Department of Bioscience and Biotechnology, Faculty of Agriculture, Kyushu University, Fukuoka, Japan., 2. Graduate School of Bioresource and Bioenvironmental Sciences, Kyushu University, Fukuoka, Japan., 3. Institute of Industrial Science, the University of Tokyo, Tokyo, Japan., 4. Interdisciplinary Graduate School of Engineering Sciences, Kyushu University, Fukuoka, Japan., 5. Department of Chemical Engineering, Faculty of Engineering, Kyushu University, Fukuoka, Japan., 6. International Institute for Carbon Neutral Energy Research (WPI-I2CNER), Kyushu University, Fukuoka, Japan.)

9:45 AM - 10:00 AM JST | 12:45 AM - 1:00 AM UTC

[3KJa04w182] Immune-stimulating or immune-suppressing ingredients contained in the water-soluble extract fraction (Bamboo Originated Substance: BOS) of Moso bamboo

*Kouga Kobayakawa¹, Kiwamu Shiiba², Shigenobu Tone², Shigeru Hiramoto², Tomoko Abe¹ (1. Graduate School of Tokyo Denki University, 2. Tokyo Denki University)

10:00 AM - 10:15 AM JST | 1:00 AM - 1:15 AM UTC

[3KJa05] Environmental Impact and Uncertainty Analysis of Mayonnaise Life Cycle Assessment: Monte Carlo Simulation, One-Way ANOVA, and Sobol Sensitivity Analysis Across Formulations Coupled with HIUS/HPH Processing

*JouHsuan Ho¹, ChengKai Huang¹ (1. Tunghai University)

10:15 AM - 10:30 AM JST | 1:15 AM - 1:30 AM UTC

[3KJa06w188] Quantitative analysis of heat-induced damage in germination of bacterial spores using a Weibull-type model

*Genki Onozawa^{1,2}, Daitaro Ishikawa², Kazuki Fukuda¹, Naoko Kamisaki¹, Tomoyuki Fujii² (1. PRIMA Meat Packers Ltd, 2. Graduate school of Agricultural Science, Tohoku University)

10:30 AM - 10:45 AM JST | 1:30 AM - 1:45 AM UTC

[3KJa07] Browning Evaluation of Retort-Processed White Stew Using Numerical Analysis

*Shoichi Inaba^{1,2}, Yoshio Hagura² (1. Corporation Society of ATS Method, 2. Graduate School of Integrated Sciences for Life, Hiroshima University)

10:45 AM - 11:00 AM JST | 1:45 AM - 2:00 AM UTC

[3KJa08] Cause analysis of chromium ion involvement in blue–green discoloration of rice grains in shio-koji products

*Seiichi Hareyama¹, Kei Motomiya² (1. Iwate Industrial Research Institute, 2. Kojiyamotomiya Co., Ltd.)

11:00 AM - 11:15 AM JST | 2:00 AM - 2:15 AM UTC

[3KJa09w189] Development of Continuous Flow PEF Pasteurization System for Liquid Whole Egg

*Hayato Tajiri¹, Hara Kenshin¹, Katsuki Sunao², Masuda Naoya³, Shimizu Yoshiharu³, Isobe Kazuhiro⁴, Kajiwaru Taiga⁴, Ishikawa Shoko⁴, Sasahara Ryo⁴ (1. Graduate School of Science and Technology, Kumamoto University, 2. Kumamoto University, 3. Iwai Kikai Kogyo Co., Ltd, 4. Kewpie Corporation)

Oral presentation | B 食品機能 (Food Function)

📅 Fri. Aug 28, 2026 9:00 AM - 11:15 AM JST | Fri. Aug 28, 2026 12:00 AM - 2:15 AM UTC | 📍 Lecture room 1(Aobayama Commons 2F)

[3AAa] 消化, 吸収; 血糖調節

9:00 AM - 9:15 AM JST | 12:00 AM - 12:15 AM UTC

[3AAa01] Improvement on the bioavailability and functionality of piperine by inclusion of cyclodextrins

*Keita Chikamoto¹, Risa Hasegawa¹, Yoshiyuki Ishida¹, Yutaka Yoshikawa², Keiji Terao^{1,2} (1. CyclochemBio Co., Ltd, 2. Kobe Women's Univ.)

9:15 AM - 9:30 AM JST | 12:15 AM - 12:30 AM UTC

[3AAa02] The Effect of Vinegar on Calcium Absorption from Marinated Dried Sardines (Single-Dose Study)

*Yasushi Ogasawara¹, Nozomi Seki¹, Joto Yoshimoto¹, Mikiya Kishi¹, Tsutomu Fukuwatari² (1. Mizkan Holdings Co., Ltd., 2. University of Shiga Prefecture, Human Cultures)

9:30 AM - 9:45 AM JST | 12:30 AM - 12:45 AM UTC

[3AAa03w100] Discovery of the Blood-Brain Barrier Transport Pathway of the Cognitive Improving Dipeptide

*Yuka Ichiba¹, Xixi Li¹, Karin Komatsu¹, Toshiro Matsui² (1. Grad. Sch. of Biores. & Bioenviro. Sci., Kyushu Univ., 2. Fac. of Agric., Grad. Sch. of Kyushu Univ.)

9:45 AM - 10:00 AM JST | 12:45 AM - 1:00 AM UTC

[3AAa04w101] Discovery of Intestinal Transport Pathway for Oligopeptides - Anti-Muscle Atrophy Pentapeptide DGYMP

*Rinna Okamoto¹, Fukuda Airi¹, Ichiba Yuka¹, Uchida Takayuki², Nikawa Takeshi², Matsui Toshiro³ (1. Graduate School of Bioresource and Bioenvironmental Sciences, Kyushu university, 2. Department of Nutritional Physiology, Institute of Biomedical Sciences, Tokushima University Graduate School, 3. Faculty of Agriculture, Kyushu university)

10:00 AM - 10:15 AM JST | 1:00 AM - 1:15 AM UTC

[3AAa05] Enhancement of emulsifying action of egg lecithin by green tea infusion and its effects on lipase activities

*Asako Narai-Kanayama^{1,2}, Takeru Kawahara², Yuma Nishimura¹, Yusaku Mano¹, Konosuke Okada^{1,2}, Hiroko Matsuda^{1,2}, Fumiyuki Kobayashi^{1,2}, Sachiko Odake^{1,2} (1. Nippon Veterinary and Life Science University, 2. Graduate School of Veterinary Medicine and Life Science)

10:15 AM - 10:30 AM JST | 1:15 AM - 1:30 AM UTC

[3AAa06] Effects of Spinach Processing Conditions on Carotenoid Bioavailability

*Utane Tsuji¹, Hirokazu Ishikawa², Toshinobu Omori², Yoshimasa Sasahara², Naoki Hishikura², Yukako Hayashi¹ (1. Kyoto University, Graduate School, 2. NICHIREI FOODS INC.)

10:30 AM - 10:45 AM JST | 1:30 AM - 1:45 AM UTC

[3AAa07w063] The Effects of Black Soybean-Blended Rice Balls on Postprandial Glucose Responses and Hunger in Young Women

*AYANE ORITA^{1,2}, TOMOYUKI OKI^{1,2} (1. Nakamura Gakuen University, Department of Nutritional Sciences, 2. Nakamura Gakuen University, Food & Health Innovation Center)

10:45 AM - 11:00 AM JST | 1:45 AM - 2:00 AM UTC

[3AAa08] Effects of okra asazuke consumption on postprandial blood glucose levels: A preliminary investigation toward establishing a "Pickles First" concept

*Shunsaku Sugiura¹, Mizuki Takarada¹, Mika Morishita¹ (1. Tokai Pickling Co.,Ltd.)

11:00 AM - 11:15 AM JST | 2:00 AM - 2:15 AM UTC

[3AAa09] Anti-glycation properties of Green Rooibos Extract Powder

*Siddhartha Shankar Das¹, Koki Fukushima¹, Kaori Adachi, Akira Kato¹, Toshitaka Minetoki¹ (1. Nikken Foods Co. Ltd.)

Oral presentation | B 食品機能 (Food Function)

📅 Fri. Aug 28, 2026 9:00 AM - 11:30 AM JST | Fri. Aug 28, 2026 12:00 AM - 2:30 AM UTC | 📍 Lecture room 2(Aobayama Commons 2F)

[3ABa] 骨代謝、ミネラル代謝; その他食品機能

9:00 AM - 9:15 AM JST | 12:00 AM - 12:15 AM UTC

[3ABa01w066] Mechanistic study of Bone metabolism regulation by Lignans isolated from *Piper cubeba*

*Yoshiaki NAGASAWA¹, Sana MURATA², Takayuki YONEZAWA³, Sadako NAKAMURA¹, Je-Tae WOO³, Akio WATANABE^{1,2} (1. Grad. Sch. Human Life Sci., Jumonji Univ., 2. Human Life Sci., Jumonji Univ., 3. Col. of Biosci. and Biotech., Chubu Univ.)

9:15 AM - 9:30 AM JST | 12:15 AM - 12:30 AM UTC

[3ABa02w067] Analysis of the pathophysiological progression of medial arterial calcification formed in animal models and establishment of an organ culture system.

*Tomoko Sumi¹, Yosuke Miura², Mayo Higashihara², Azuna Noda², Tatsuya Moriyama^{1,2,3}, Nobuhiro Zaima^{1,2,3} (1. Faculty of Agriculture, Kindai University, 2. Graduate School of Agriculture, Kindai University, 3. ATIRI)

9:30 AM - 9:45 AM JST | 12:30 AM - 12:45 AM UTC

[3ABa03] *Pueraria lobata* Vine Extract Suppresses Age-Related Bone Resorption in Naturally Aged Male Mice

*Teruyoshi Tanaka^{1,2,3} (1. Dept Fish, Fac Agric, Kindai Univ, 2. Dept Fish, Grad Sch Agric, Kindai Univ, 3. ATIRI)

9:45 AM - 10:00 AM JST | 12:45 AM - 1:00 AM UTC

[3ABa04] Recovery of Intestinal Epithelial Barrier Function by Combined Food-Derived Bioactive Components under Inflammatory Conditions

*Koki Matsumoto¹ (1. Ezaki Glico Co., Ltd.)

10:00 AM - 10:15 AM JST | 1:00 AM - 1:15 AM UTC

[3ABa05] Effects of rice-derived acylated glucosylceramides on innate immune response.

*Hiroshi Shimoda¹, Kenchi Miyasaka¹, Shogo Takeda¹, Toshio Morikawa^{2,3} (1. Oryza Oil & Fat Chemical Co. Ltd., 2. Pharm. Res. Technol. Inst., Kindai Univ., 3. Antiaging Ctr., Kindai Univ.)

10:15 AM - 10:30 AM JST | 1:15 AM - 1:30 AM UTC

[3ABa06w086] Possibility that Rice Proteins Contained in Miso Become Allergens Through Epicutaneous Sensitization

*Sora Furuta¹, Riko Matsuzaki¹, Keito Asano², Erika Yano¹, Nobuhiro Zaima^{1,2,3}, Tatsuya Moriyama^{1,2,3} (1. Graduate School of Kindai University, 2. Kindai University, 3. Agricultural Technology and Innovation Research Institute)

10:30 AM - 10:45 AM JST | 1:30 AM - 1:45 AM UTC

[3ABa07w087] Evaluation of Immunostimulatory Activities of Extracellular Products by Lactic Acid Bacteria Separated from Agricultural Resources

*Rena ITO¹, Yoshiyuki MIYAZAKI², Toshiro MATSUI², Naoto HIROSE² (1. Graduate School of Bioresource and Bioenvironmental Sciences, Kyushu University, 2. Faculty of Agriculture, Graduate School of Kyushu University)

10:45 AM - 11:00 AM JST | 1:45 AM - 2:00 AM UTC

[3ABa08] Screening of Food-Derived Materials for Oral Mucosal Hydration

*SIYUAN WU¹, HAKOZAKI MAYUKA¹, KANNO YUKO¹, YANO AKIRA¹ (1. Iwate Biotechnology Research Center)

11:00 AM - 11:15 AM JST | 2:00 AM - 2:15 AM UTC

[3ABa09] An Attempt to Develop Salivary Gland Stimulation Indices Using A253 Cells.

*Tetsuya Takao¹, Mieko Aoki², Kyoichi Takao³ (1. Faculty of Food and Health Sciences, Showa Women's University, 2. Medical School, Kochi University, 3. Medical School, Nihon University)

11:15 AM - 11:30 AM JST | 2:15 AM - 2:30 AM UTC

[3ABa10w088] Evaluation of bioactive properties and flavor characteristics of bread supplemented with microalgal protease hydrolysate

*Kentarō Nakamura¹, Yuka Ito², Masaharu Yamada², Yoko Iijima², Kenjiro Sugiyama² (1. Kogakuin University • Graduate School of Engineering, 2. Kogakuin University • School of Advanced Engineering)

Oral presentation | B 食品機能 (Food Function)

📅 Fri. Aug 28, 2026 9:00 AM - 11:30 AM JST | Fri. Aug 28, 2026 12:00 AM - 2:30 AM UTC | 📍 Lecture room 3(Aobayama Commons 2F)

[3ACa] 認知機能; その他食品機能

9:00 AM - 9:15 AM JST | 12:00 AM - 12:15 AM UTC

[3ACa01] Exploration of Peripheral Blood miRNA Signatures Associated with Cognitive Function Improvement Induced by Matcha Intake

*Kazutoshi Okawa¹, Shun Inagaki¹, Yoshitake Baba¹, Makoto Kobayashi¹ (1. ITO EN, LTD.)

9:15 AM - 9:30 AM JST | 12:15 AM - 12:30 AM UTC

[3ACa02i006] Evaluation of the anti-aging effects of fucoxanthin in aged model mice

*JIYAO FEI¹, ATSUYUKI HOSHI², SHUYU LIU³, YUKI MANABE¹, TATSUYA SUGAWARA¹ (1. Graduate School of Agriculture, Kyoto University, 2. ALNUR Co., Ltd., 3. Kyoto University Hospital)

9:30 AM - 9:45 AM JST | 12:30 AM - 12:45 AM UTC

[3ACa03w064] Effects of Apple Procyanidin Intake on Cognitive Function and Tryptophan Metabolism in Senescence-Accelerated Mice

*Ayano Yamaichi¹, Toshihiko Shoji², Saeko Masumoto¹ (1. Fukushima Univ., 2. NARO)

9:45 AM - 10:00 AM JST | 12:45 AM - 1:00 AM UTC

[3ACa04] Combination of oral intake of lactate and exercise improves cognitive function in young mice

Momoka Ota¹, Nana Esaki³, Toshiro Matsui², *Takanori Tsuda¹ (1. Chubu Univeristy, 2. kyushu University, 3. Waseda University)

10:00 AM - 10:15 AM JST | 1:00 AM - 1:15 AM UTC

[3ACa05w065] Neuroprotective effects and suppressive effects on cognitive decline of exosome-like nanovesicles derived from *Actinidia arguta* fruits

*Kanami Sugimura¹, Sana Tanaka¹, Shigeru Katayama¹ (1. Shinshu University, Graduate School, Faculty of Agriculture)

10:15 AM - 10:30 AM JST | 1:15 AM - 1:30 AM UTC

[3ACa06i005] L-Theanine-Induced Promotion of Cerebellar Granule Cell Migration Is Mediated by Glutamatergic CaMKII-CREB-AMPA Signaling

*Mai Hosameldin Mohamed Kamal Ibrahim¹, Kenji Kuriya¹, Hayato Umekawa¹, Masahiro Nishio¹ (1. Graduate School of Bioresources, Mie University)

10:30 AM - 10:45 AM JST | 1:30 AM - 1:45 AM UTC

[3ACa07] The Effects of Consuming Okinawan Brown Sugar on Cognitive Function in A Randomized, Placebo-Controlled, Double-Blind, Parallel-Group Comparative Study

*Kensaku Takara^{1,2}, Hiroyuki Honda³, Yonathan Asikin^{1,2}, Tsuyoshi Takara⁴ (1. University of the Ryukyus, 2. The United Graduate School of Agricultural Sciences, Kagoshima University, 3. Kasugai Seika Co., Ltd., 4. Medical Corporation Seishinkai, Takara Clinic)

10:45 AM - 11:00 AM JST | 1:45 AM - 2:00 AM UTC

[3ACa08] Effects of Satsuma mandarin juice on psychological stress: A component-specific control beverage approach

*Kenta Yamamoto¹, Ayumi Yahada¹, Ayami Yoshimoto¹, Mitsuho Ishida¹, Hideaki Ohta¹ (1. Nakamura Gakuen University Faculty of Nutritional Sciences)

11:00 AM - 11:15 AM JST | 2:00 AM - 2:15 AM UTC

[3ACa09] Effects of Drinking Water Temperature on Body Temperature and Autonomic Nervous Activity in Young Women with Cold Sensitivity

*Naoki Midoh¹, Yui Sekiguchi¹, Ayaka Wada¹, Asumi Enjo¹, Sayaka Fudono¹ (1. Tokyo Healthcare University)

11:15 AM - 11:30 AM JST | 2:15 AM - 2:30 AM UTC

[3ACa10w091] The Role of Hyaluronic Acid in the Formation of Edema Induced by Cold Water Immersion

*Yokogawa Shiori¹, Katayama Shunsuke¹, Higashihara Mayo¹, Sumi Tomoko¹, Moriyama Tatsuya^{1,2}, Zaima Nobuhiro^{1,2} (1. Major in Applied Biological Chemistry, Graduate School of Agriculture, Kindai University, 2. Agricultural Technology and Innovation Research Institute, Kindai University)

Luncheon Seminar | ランチョンセミナー

🎵 Fri. Aug 28, 2026 12:00 PM - 12:50 PM JST | Fri. Aug 28, 2026 3:00 AM - 3:50 AM UTC | 🏢
C200(Kawauchi Building C, 2nd Floor)
[3LS-02] ランチョンセミナー

Luncheon Seminar | ランチョンセミナー

🎵 Fri. Aug 28, 2026 12:00 PM - 12:50 PM JST | Fri. Aug 28, 2026 3:00 AM - 3:50 AM UTC | 🏢 Multimedia Hall(Kawauchi Multimedia Education and Research Building)

[3LS-01] ランチョンセミナー

Luncheon Seminar | ランチョンセミナー

🎵 Fri. Aug 28, 2026 12:00 PM - 12:50 PM JST | Fri. Aug 28, 2026 3:00 AM - 3:50 AM UTC | 🏢 Mein
room(Aobayama Commons 2F)

[3LS-03] ランチョンセミナー

Small research topic meeting | 研究小集会

📅 Fri. Aug 28, 2026 1:10 PM - 2:00 PM JST | Fri. Aug 28, 2026 4:10 AM - 5:00 AM UTC | 📍 C200(Kawauchi Building C, 2nd Floor)

[KS04] 研究小集会④大豆

1:10 PM - 2:00 PM JST | 4:10 AM - 5:00 AM UTC

[KS04-01] Development of Soy Cheese Using Yeast-Derived Protease

*Makoto Kanauchi¹ (1. Miyagi University)

Small research topic meeting | 研究小集会

🎵 Fri. Aug 28, 2026 1:10 PM - 2:00 PM JST | Fri. Aug 28, 2026 4:10 AM - 5:00 AM UTC | 🏢 Multimedia Hall(Kawauchi Multimedia Education and Research Building)

[KS03] 研究小集会③卵

1:10 PM - 2:00 PM JST | 4:10 AM - 5:00 AM UTC

[KS03-01] Potential of Chicken Eggs in the Prevention of Dementia

*Shoko Kobayashi¹ (1. Hokkaido University Faculty of Fisheries Sciences)

Small research topic meeting | 研究小集会

📅 Fri. Aug 28, 2026 1:10 PM - 2:00 PM JST | Fri. Aug 28, 2026 4:10 AM - 5:00 AM UTC | 🏢 Mein
room(Aobayama Commons 2F)

[KS05] 研究小集会⑤穀物

1:10 PM - 2:00 PM JST | 4:10 AM - 5:00 AM UTC

[KS05-01] Research on the Functional Properties of Sereal Dietary Fibers

*Seiichiro Aoe¹ (1. Faculty of Home Economics, Otsuma Women's University)

Oral presentation | A 食品成分, 食品分析 (Food Ingredients, Food Analysis)

📅 Fri. Aug 28, 2026 2:15 PM - 5:30 PM JST | Fri. Aug 28, 2026 5:15 AM - 8:30 AM UTC | 📍 C101(Kawauchi Building C, 1st Floor)

[3KAp] 食品分析

2:15 PM - 2:30 PM JST | 5:15 AM - 5:30 AM UTC

[3KAp01w045] Investigation of the Photooxidation Mechanism of Oat Milk Using LC-MS/MS

*Naoya Irisawa¹, Ayana Kouzai¹, Satoshi Kasatani², Junya Ito¹, Kiyotaka Nakagawa¹ (1. Tohoku Univ. , 2. Mitsubishi Chemical Co.)

2:30 PM - 2:45 PM JST | 5:30 AM - 5:45 AM UTC

[3KAp02w046] Evaluation of Photooxidation Mechanisms in Chocolate: Why Is White Chocolate More Susceptible to Light?

*Ayana Kouzai¹, Naoya Irisawa¹, Arata Hashimoto², Masamitsu Kuriyama², Eiji Iwaoka², Junya Ito¹, Kiyotaka Nakagawa¹ (1. Tohoku Univ., 2. FUJI OIL CO., LTD.)

2:45 PM - 3:00 PM JST | 5:45 AM - 6:00 AM UTC

[3KAp03] **Aroma Compounds Comparison of Cocoa-Free Chocolates and Characterization of the Alternative Materials by HS-SPME/GC×GC-TOFMS**

*Fumie Kabashima¹, Daichi Nakatani¹, Hirohisa Saga², Yusuke Irisawa², Sayuri Kawamoto², Setsuko Nishiyama², Masafumi Sakurai¹ (1. LECO Japan Corporation, 2. Fuji Oil Co., Ltd.)

3:00 PM - 3:15 PM JST | 6:00 AM - 6:15 AM UTC

[3KAp04w047] Microbial Behavior under Artificial Fermentation Mimicking Cocoa Fermentation

*Momoka Ito¹, Ono Siori¹, Suzuki Tomonori², Nomura Kaho², Uchino Masataka² (1. Graduate School of Life Sciences, Department of Molecular Microbiology, Tokyo University of Agriculture, 2. Graduate School of Tokyo University of Agriculture Landscape Architecture)

3:15 PM - 3:30 PM JST | 6:15 AM - 6:30 AM UTC

[3KAp05] Development of Chemical Profiling Method for Quality Evaluation of Specialty Coffee Using Graphite Sheet-Assisted Laser Desorption/Ionization Mass Spectrometry

*AYUMI YAHADA¹, YUMIKO TOYAMA², SHUNSUKE KIMURA¹, SHOKO YOSHIMIZU³, TAKESHI SAKAI³, YOSHIYUKI ANDOU³, HIROTAKA AKIMOTO³, SHUJI AKIMOTO³, YUKI YAMADA⁴, TOMOTSUGU RIKITAKE², KAZUNORI SHIDOJI^{2,5}, TOSHIRO MATSUI^{2,6}, MITSURU TANAKA⁶ (1. Nakamura Gakuen University, 2. Research and Development Center for Five-Sense Devices, Kyushu University, 3. Kyokuto Fadie Corporation, 4. Faculty of Arts and Science Division for Experimental Natural Science, Kyushu University, 5. Faculty of Information Science and Electrical Engineering, Kyushu University, 6. Faculty of Agriculture Department of Bioscience and Biotechnology, Kyushu University)

3:30 PM - 3:45 PM JST | 6:30 AM - 6:45 AM UTC

[3KAp06w048] Elucidation of the Aging Characteristics of Mirin Using Comprehensive Oligosaccharide Profiling via LC/MS

*Nonoha Chiba¹, Terama Siozawa¹, Yoko Iijima² (1. Kogakuin University • Graduate School of Engineering, 2. Kogakuin University • School of Advanced Engineering)

3:45 PM - 4:00 PM JST | 6:45 AM - 7:00 AM UTC

[3KAp07] Estimation of Deterioration Indices of Frying Oils Using Fluorescence Fingerprinting

*Nami Ishihara¹, Harumi Kato¹, Tetsuya Kondo² (1. Food Research Center, ACIST, 2. Nagoya Bunri University)

4:00 PM - 4:15 PM JST | 7:00 AM - 7:15 AM UTC

[3KAp08w049] A lipid hydroperoxide uniquely formed in the presence of vitamin E occurs in foods and human blood

*Yuki KADONO¹, Shunji KATO^{1,2}, Ryosuke AOKI^{1,3}, Toshiro SATO^{2,3}, Jun IMAGI³, Kiyotaka NAKAGAWA^{1,2} (1. Tohoku Univ. , 2. J-Oil Mills Innovation Laboratory, Tohoku Univ. , 3. J-OIL MILLS, INC.)

4:15 PM - 4:30 PM JST | 7:15 AM - 7:30 AM UTC

[3KAp09] Study of photo-oxidative stability of Red Chili Oil

*Yuri Nakagawa^{1,2}, Junya Ito², Syunji Kato², Kiyotaka Nakagawa² (1. S&B FOODS INC., 2. Graduate School of Agricultural Science, Tohoku University)

4:30 PM - 4:45 PM JST | 7:30 AM - 7:45 AM UTC

[3KAp10] Analysis of the Decomposition Mechanisms of Docosahexaenoic Acid Hydroperoxides

*SHUNJI KATO¹, Toma Miyake¹, Kiyotaka Nakagawa¹ (1. Tohoku Univ.)

4:45 PM - 5:00 PM JST | 7:45 AM - 8:00 AM UTC

[3KAp11] Singlet Oxygen Oxidation of Linoleic Acid and the Formation of Glyoxal and Methylglyoxal

*ZEHAO DUAN¹, Yuki Kadono¹, Ibuki Kusumoto¹, Shunji Kato^{1,2}, Hiroyuki Hattori³, Ryosuke Aoki^{1,4}, Toshiro Sato^{2,4}, Jun Imagi⁴, Kiyotaka Nakagawa^{1,2} (1. Tohoku Univ. , 2. J-Oil Mills Lipid Innovation Joint Lecture, Tohoku Univ. , 3. Tohoku Univ., Food Chemistry, 4. J-Oil Mills Co., Ltd.)

5:00 PM - 5:15 PM JST | 8:00 AM - 8:15 AM UTC

[3KAp12] **Direct Analysis of Azelaoyl-Triacylglycerol during Thermal Oxidation of Canola Oils**

*Fathoni Ahmad¹, Shunji Kato^{1,2}, Ryosuke Aoki^{1,3}, Toshiro Sato^{2,3}, Jun Imagi³, Kiyotaka Nakagawa^{1,2} (1. Laboratory of Food Function Analysis, Graduate School of Agricultural Science, Tohoku University, 2. J-Oil Mills Innovation Laboratory, Graduate School of Agricultural Science, Tohoku University, 3. J-OIL MILLS, INC.)

5:15 PM - 5:30 PM JST | 8:15 AM - 8:30 AM UTC

[3KAp13] Comparison of diacylglycerol and triacylglycerol lipid oxidation through LC-MS/MS analysis of hydroperoxide isomers

*Mizue Ouchi¹, Shunji Kato², Katsuyoshi Saitou¹, Masao Shimizu¹, Kiyotaka Nakagawa² (1. Kao Corporation, 2. Tohoku University)

Oral presentation | A 食品成分, 食品分析 (Food Ingredients, Food Analysis)

⌚ Fri. Aug 28, 2026 2:15 PM - 5:30 PM JST | Fri. Aug 28, 2026 5:15 AM - 8:30 AM UTC | 🏢 C102(Kawauchi Building C, 1st Floor)

[3KBp] 栄養成分 (タンパク質, 炭水化物, 脂質, ビタミン, ミネラル)

2:15 PM - 2:30 PM JST | 5:15 AM - 5:30 AM UTC

[3KBp01] Verification of differences in dietary fiber amounts due to different analytical methods using the daily diet of Japanese people

*Hidenobu Ito¹, Yukie Kuroiwa¹, Naho Fujino¹, Hironobu Ito¹, Michiko Yoshihara¹ (1. Japan Food Research Laboratories)

2:30 PM - 2:45 PM JST | 5:30 AM - 5:45 AM UTC

[3KBp02] Total choline intake estimated from the daily menus of Japanese people

*Yoshinari Hirakawa¹, Michiko Yoshihara¹, Naho Fujino¹, Yukie Kuroiwa¹, Yutaro Yuasa¹, Takashi Mishima¹, Mikihiro Yoshida¹, Kazushi Mizukoshi¹, Kiyotaka Nakagawa² (1. Japan Food Research Laboratories, 2. Graduate School of Agricultural Science, Tohoku University)

2:45 PM - 3:00 PM JST | 5:45 AM - 6:00 AM UTC

[3KBp03w001] Development of a rapid simultaneous analysis method for total choline and betaine in food using LC-MS/MS

*Megumi Sasada¹, Nana Shimizu¹, Yoshinari Hirakawa¹, Yutaro Yuasa¹, Fumihito Takahashi¹, Mikihiro Yoshida¹, Kazushi Mizukoshi¹ (1. Japan Food Research Laboratories)

3:00 PM - 3:15 PM JST | 6:00 AM - 6:15 AM UTC

[3KBp04i001] Raman Band Selection for Starch Determination During Postharvest Ripening of Banana

*Minh-Quan Nguyen^{1,2}, Mizuki Tsuta², Mito Kokawa³ (1. University of Tsukuba Graduate school of Science and Technology, 2. NFRI, NARO, 3. University of Tsukuba Institute of Life and Environmental Sciences)

3:15 PM - 3:30 PM JST | 6:15 AM - 6:30 AM UTC

[3KBp05w002] Structural Characterization of β -(2,6)-Branched Inulin from Garlic and Comparative Evaluation of Extraction Methods

*Kei KANAI¹, Tomoko SUZUKI¹, Atsushi HOMMA², Takao KINO², Shota KINO², Shin TAKEI², Takashi KONDO¹, Kohji KITAGUCHI^{1,3}, Tomio YABE^{1,3,4} (1. Grad. Sch. Nat. Sci. Technol., Gifu Univ., 2. KINO & CO., Ltd., 3. PFRC, Gifu Univ., 4. iGCORE, Gifu Univ.)

3:30 PM - 3:45 PM JST | 6:30 AM - 6:45 AM UTC

[3KBp06] Psychological Determinants of Purchasing Behavior among Individuals Indifferent to Reduced-Salt Products

*Yasunori Akamatsu^{1,2}, Misako Nakadate³, Nanae Tanemura³, Masuko Kobori³ (1. Center for Private-Public-Academic Collaboration Research, National Institutes of Biomedical Innovation, Health and Nutrition, 2. Nissui Corporation, 3. Center for Food Function and Labeling, National Institutes of Biomedical Innovation, Health and Nutrition)

3:45 PM - 4:00 PM JST | 6:45 AM - 7:00 AM UTC

[3KBp07w003] Associations of product availability and appeal framing with salt-reduced food choices across levels of interest: A virtual supermarket study

*Misako Nakadate¹, Takeichiro Tominaga¹, Mari Nunome¹, Nanae Tanemura¹, Masuko Kobori¹ (1. Center for Food Function and Labeling, National Institute of Health and Nutrition, National Institutes of Biomedical Innovation, Health and Nutrition)

4:00 PM - 4:15 PM JST | 7:00 AM - 7:15 AM UTC

[3KBp08] Consideration of alternatives to drying aids in moisture determination

*Rammaru Niwa¹, Kaoru Sugiyama¹, Kanako Kato¹ (1. YAMAZAKI BAKING CO.,LTD.)

4:15 PM - 4:30 PM JST | 7:15 AM - 7:30 AM UTC

[3KBp09w004] The Effects of Artificial Feed on the Protein and Lipid Content of Silkworms from Gunma Prefecture

*Yoshiyuki Koike¹, Hiroki Matsuoka¹, Kei Kumakura¹, Taito Kobayashi¹, Asaka Takahashi², Ayaka Kanou³, Syunsuke Takizawa³, Akira Tsuji⁴ (1. Takasaki University of Health and Welfare, 2. Thoto University, 3. Gunma Prefecture Silk Technology Center, 4. Department of Fermentation Science, Tokyo University of Agriculture)

4:30 PM - 4:45 PM JST | 7:30 AM - 7:45 AM UTC

[3KBp10w005] Discovery of unreported dipeptides in cacao bean shells: higher content than in cacao bean nibs used as food and analysis of their behavior upon roasting

*Akari Matsumura¹, Megumi Hosokawa¹, Satoshi Miyauchi¹, Yasutaka Shigemura¹ (1. Department of Food and Nutritional Sciences, Tokyo Kasei University1)

4:45 PM - 5:00 PM JST | 7:45 AM - 8:00 AM UTC

[3KBp11w006] Characterization of "Plant-Based" and "Vegan" Collagen Peptides Based on Amino Acid Composition

*Kotoko Yamada¹, Megumi Hosokawa¹, Satoshi Miyauchi², Yasutaka Shigemura² (1. Tokyo Kasei University, Graduate School of Health and Nutrition, 2. Tokyo Kasei University, Nurtrition)

5:00 PM - 5:15 PM JST | 8:00 AM - 8:15 AM UTC

[3KBp12w007] Exploration of Protein-Related Substances in the Boiling Broth of Skipjack Tuna Cutting Powder

*China Minoshima¹, Megumi Hosokawa¹, Ryo Sawada², Konosuke Kawabata², Satoshi Miyauti¹, Yasutaka Shigemura¹ (1. Graduate School of Health and Nutrition, Tokyo Kasei University, 2. KYOKUYO INC.)

5:15 PM - 5:30 PM JST | 8:15 AM - 8:30 AM UTC

[3KBp13] Characterization of Peanut Miso Produced from Peanuts Grown in Kaneyama Town, Yamagata, Japan

*Toshihiro Cho¹, Yoshiyuki Muraoka¹, Kurata Daisuke², Kiharu Igarashi³ (1. Yamagata Research Institute Of Technology, 2. Denroku Co., Ltd, 3. Yamagata University)

Oral presentation | A 食品成分, 食品分析 (Food Ingredients, Food Analysis)

⌚ Fri. Aug 28, 2026 2:15 PM - 5:15 PM JST | Fri. Aug 28, 2026 5:15 AM - 8:15 AM UTC | ㊦ C105(Kawauchi Building C, 1st Floor)

[3KCp] 栄養成分 (タンパク質, 炭水化物, 脂質, ビタミン, ミネラル) ; フレーバー物質, 色素

2:15 PM - 2:30 PM JST | 5:15 AM - 5:30 AM UTC

[3KCp01] Study on Improving Precision of α -Tocopherol Determination Method in Infant Formula in Southeast Asia

*Nao Nishigaki¹, Kazumitsu Ohtsubo¹, Momoka Sawano¹, Kaori Akabane¹, Shunji Azuma¹ (1. Meiji Co., Ltd. R&D Division)

2:30 PM - 2:45 PM JST | 5:30 AM - 5:45 AM UTC

[3KCp02] Fatty acid composition and nutritional characteristics of nutria meat

*Kaoru Kamizono¹, Sumire Mizuno¹ (1. Shizuoka Professional University of Agriculture)

2:45 PM - 3:00 PM JST | 5:45 AM - 6:00 AM UTC

[3KCp03] Influence of dilution water alkalinity on the aroma compounds of whisky

*Satoshi ASADA¹, Takao OTSUKA¹, Takeyuki YAMAMOTO¹, Issei KOGA¹, Hirohito NAKAJIMA¹, Yasuhide KUDO¹ (1. LIXIL)

3:00 PM - 3:15 PM JST | 6:00 AM - 6:15 AM UTC

[3KCp04] The effect of tap water quality on the aroma compounds of black tea and coffee

Satoshi ASADA¹, *Takao OTSUKA¹, Takeyuki YAMAMOTO¹, Issei KOGA¹, Hirohito NAKAJIMA¹, Yasuhide KUDO¹ (1. LIXIL)

3:15 PM - 3:30 PM JST | 6:15 AM - 6:30 AM UTC

[3KCp05w013] Effects of aerobic exercise on the sensory properties of flavored isotonic beverages

*Rina Matsuda¹, Arisa Eguchi², Momo Murata¹, Iida Kurumi³, Ryo Takamatsu³, Nobusato Kanatome³, Sachiko Morikawa³, Kensuke Nojiri³, Sachiko Kuga⁴, Hidetoshi Ue⁵, Narukawa Masataka^{1,2} (1. Kyoto Women's Univ. Grad. Sch. Home Ec., 2. Kyoto Women's Univ., 3. T. HASEGAWA CO., LTD., 4. Kyoto Univ. F.S., 5. Kyoto City Univ. Arts)

3:30 PM - 3:45 PM JST | 6:30 AM - 6:45 AM UTC

[3KCp06w014] Molecular Mechanisms of Ethanol-Induced Odor Attenuation.

*Ryoma Kobayashi¹, Chinatsu Kasahara¹, Ichie Ojiro², Miho Takeuchi³, Hiroaki Negoro³, Hiroki Ishida³, Yuko Terada¹, Keisuke Ito^{1,4} (1. Univ. Shizuoka, 2. NYU Langone Health, 3. Gekkeikan Sake Co. Ltd., 4. DigSense, LLC)

3:45 PM - 4:00 PM JST | 6:45 AM - 7:00 AM UTC

[3KCp07w015] Light-Induced Mechanisms of Underwater Aging and Their Application to Novel Technologies for Flavor Generation

*MAI OGAWA¹, YUIRI KITAMURA¹, CHIE SUZUKI¹, KEISUKE ITO¹, YUKO TERADA¹ (1. Univ. Shizuoka)

4:00 PM - 4:15 PM JST | 7:00 AM - 7:15 AM UTC

[3KCp08w016] Development of a Novel Aging Technique for Alcoholic Beverages Using Blue Light Irradiation Inspired by Underwater-Aged Wine

*Yuri Kitamura¹, Mai Ogawa¹, Keisuke Ito¹, Yuko Terada¹ (1. Univ. Shizuoka)

4:15 PM - 4:30 PM JST | 7:15 AM - 7:30 AM UTC

[3KCp09w017] Flavor Characteristics of Albariño Wines from Kochi Prefecture

*Hinako Kato¹, Hidemasa Kajihara^{1,2}, Koki Waki¹, Hironori Tomi³, Daisuke Kosaki⁴, Yuuki Otsuka¹, Takehiro Kashiwagi¹, Tomoko Shimamura¹ (1. Faculty of Agriculture and Marine Science, Kochi University, 2. Inoue winery corporation, 3. Organization for Promoting Regional and International Cooperation, 4. Faculty of Science and Technology, Kochi University)

4:30 PM - 4:45 PM JST | 7:30 AM - 7:45 AM UTC

[3KCp10] Identification of ethanol-responsive bitter taste receptors and control of alcoholic sensation in beverages

*Kaede Furukawa¹, Chie AKAI¹, Yuichiro YAMAZAKI¹, Ikuo TERADA¹ (1. Takasago International Corporation)

4:45 PM - 5:00 PM JST | 7:45 AM - 8:00 AM UTC

[3KCp11w018] Anti-greasiness effect on oral cavity by melanoidin derived from coffee and barley tea

*Kurosh INOUE¹, Aya KAWAGUCHI¹, Natsuki ISEKI², Yuki FURUI², Mitsugu AKAGAWA³, Takeshi ISHII^{1,2} (1. Kobegakuin Univ., 2. Grad Sch. of Kobegakuin Univ., 3. Grad Sch. of Tokushima Univ.)

5:00 PM - 5:15 PM JST | 8:00 AM - 8:15 AM UTC

[3KCp12] Development of an effective method for isolation of the sweet ingredient from Amacha

*Akira Yano¹, Mayuka Hakozaiki¹, Yuko Kanno¹, Siyuan Wu¹ (1. IBRC)

Oral presentation | A 食品成分, 食品分析 (Food Ingredients, Food Analysis)

⌚ Fri. Aug 28, 2026 2:15 PM - 5:30 PM JST | Fri. Aug 28, 2026 5:15 AM - 8:30 AM UTC | 🏢 C106(Kawauchi Building C, 1st Floor)

[3KDp] フレーバー物質, 色素; その他の成分

2:15 PM - 2:30 PM JST | 5:15 AM - 5:30 AM UTC

[3KDp01] Identification of odor names with an object basis and construction of “Odor Name List”

*Masakatsu Yanagimoto¹ (1. Foo and Taste Laboratory)

2:30 PM - 2:45 PM JST | 5:30 AM - 5:45 AM UTC

[3KDp02w019] Analysis of Release Behavior in Thickening Polysaccharide Systems Using Diverse Aroma Compounds

*Shoichi Sato¹, Yoko Iijima² (1. Kogakuin University • Graduate School of Engineering, 2. Kogakuin University • School of Advanced Engineering)

2:45 PM - 3:00 PM JST | 5:45 AM - 6:00 AM UTC

[3KDp03] Evaluation of the formation behavior of volatile thiol compounds in roasted coffee beans using a novel thiol collection method

*Eri Hiraki¹, Akihiro Kawaraya¹ (1. Takasago International Corporation)

3:00 PM - 3:15 PM JST | 6:00 AM - 6:15 AM UTC

[3KDp04] Suppression of Photobleaching by Controlling the Aggregation State of Chlorophyll

*Midori Yasuda¹, Shuichi Kouso¹, Seiji Akiyama², Hiroki Aramaki², Hiromi Hayashida² (1. Department of Health and Nutrition Sciences, Nishikyushu University, 2. Mitsubishi Chemical Corporation)

3:15 PM - 3:30 PM JST | 6:15 AM - 6:30 AM UTC

[3KDp05w020] Effects of Sugar Acid Calcium Salts on Browning Suppression in Boiled Broccoli

*Ryota Watanabe¹, Nakako Katsuno² (1. Graduate School, Gifu University, 2. Gifu University)

3:30 PM - 3:45 PM JST | 6:30 AM - 6:45 AM UTC

[3KDp06w021] Discovery of a Novel Human Olfactory Receptor Chaperone Enabling Highly Sensitive Flavor Evaluation

*Aoi Oshima¹, Ichie Ojio², Yuko Terada¹, Keisuke Ito^{1,3} (1. Univ. Shizuoka, 2. NYU Langone Health, 3. DigSense, LLC)

3:45 PM - 4:00 PM JST | 6:45 AM - 7:00 AM UTC

[3KDp07] Elucidation of Flavor Characteristics of the Rare Native Buckwheat Variety “Irinoya Zairai” from Nagano

*Yukako IKEUCHI¹, Masanobu ONISHI¹, Kaho WATANABE¹, Yusuke MURAKAMI¹ (1. San-Ei Gen F.F.I. Inc.)

4:00 PM - 4:15 PM JST | 7:00 AM - 7:15 AM UTC

[3KDp08w022] Characterization of odor-active Compounds in Kougarashi Peppers

*Yuga Minegishi¹, Yoko Iijima², Ryuichi Mihara³ (1. Kogakuin University • Graduate School of Engineering, 2. Kogakuin University • School of Advanced Engineering, 3. Pepper Revolution Company LLC)

4:15 PM - 4:30 PM JST | 7:15 AM - 7:30 AM UTC

[3KDp09w026] Development of Polysaccharide Gel Plates Utilizing Coupled Enzyme System for Colorimetric Analysis of Choline

*Mao Ogata¹, Mayo Yamaguchi¹, Chisa Narita¹, Nobuaki Soh^{1,2} (1. Faculty of Agriculture, Saga University, 2. The United Graduate School of Agricultural Sciences, Kagoshima University)

4:30 PM - 4:45 PM JST | 7:30 AM - 7:45 AM UTC

[3KDp10w027] Effects of pH and acid type on sourness intensity

*Momo MURATA^{1,2}, Miho TAKAHASHI¹, Masataka NARUKAWA¹ (1. KWU, 2. NAKAZAWA DAIRY PRODUCTS CO., LTD)

4:45 PM - 5:00 PM JST | 7:45 AM - 8:00 AM UTC

[3KDp11w028] Kinetic analysis of isoflavone conversion in soymilk during ohmic heating

*Kazuya Murakami¹, Masayuki Matsuno², Makoto Shimoyamada¹ (1. University of Shizuoka, 2. Industrial Research Institute of Shizuoka Prefecture)

5:00 PM - 5:15 PM JST | 8:00 AM - 8:15 AM UTC

[3KDp12w029] Permeability of Compounds into Cocoa Beans under Simulated Cocoa Fermentation Conditions

*yuki okamura¹, Kayanoki Mai¹, Suzuki Tomonori², Nomura Kaho², Uchino Masataka² (1. Graduate School of Tokyo University of Agriculture, 2. Tokyo University of Agriculture)

5:15 PM - 5:30 PM JST | 8:15 AM - 8:30 AM UTC

[3KDp13w030] Estimation of cyclic dipeptides present in coffee and coffee residue (SCG) and the effect of roasting time on their formation

*Toko Nakashima¹, Satoshi Miyauchi¹, Yasutaka Shigemura¹ (1. Tokyo Kasei University • Food Science and Nutrition)

Symposia | シンポジウムC

📍 Fri. Aug 28, 2026 2:15 PM - 5:00 PM JST | Fri. Aug 28, 2026 5:15 AM - 8:00 AM UTC | 🏢 C200(Kawauchi Building C, 2nd Floor)

[SYC3] シンポジウムC3 「輝け！東北の食品加工」

2:15 PM - 2:48 PM JST | 5:15 AM - 5:48 AM UTC

[SYC3-01] Control and evaluation of texture in food protein gels

*Takashi AKAZAWA¹ (1. Niigata Univ)

2:48 PM - 3:21 PM JST | 5:48 AM - 6:21 AM UTC

[SYC3-02] Application of Vacuum Microwave Processing to Tomato Products - Toward the Creation of High Value-Added Products -

*Takahiro Orikasa¹ (1. Iwate University)

3:21 PM - 3:54 PM JST | 6:21 AM - 6:54 AM UTC

[SYC3-03] Development of Fermented Foods Utilizing Regional Agricultural Products: Production of Strawberry Wine from Yamamoto Town

*MAKOTO KANAUCHI¹ (1. Miyagi University)

3:54 PM - 4:27 PM JST | 6:54 AM - 7:27 AM UTC

[SYC3-04] New Possibilities of Pregelatinized Rice Flour Enabled by Amorfast

*Marin Abiko¹ (1. Alphatech)

4:27 PM - 5:00 PM JST | 7:27 AM - 8:00 AM UTC

[SYC3-05] Development and Application of Akita's Original Rice Koji "Amekoji": Revitalizing Local Industries Through a Branded Koji

*Kenji Uehara¹ (1. Akita Research Institute of Food and Brewing)

Oral presentation | C 農畜水産物とその加工品 (Agricultural product, Livestock product, Seafood, and their processed products)

⌚ Fri. Aug 28, 2026 2:15 PM - 5:30 PM JST | Fri. Aug 28, 2026 5:15 AM - 8:30 AM UTC | 🏢 C201(Kawauchi Building C, 2nd Floor)

[3KEp] 畜産物, 乳製品; 豆, イモ; 穀物

2:15 PM - 2:30 PM JST | 5:15 AM - 5:30 AM UTC

[3KEp01w123] Effects of κ -CN dissociation from casein micelles and β -Lg binding to micelles on whey discharge during cheese production.

*Wataru Ono¹, Minamo Hayashi², Daiki Oka³, Tomohiro Noguchi¹ (1. FPC, Fac. Appl. Biosci. Tokyo Univ. Agric., 2. Dept. Agric. Chem., Grad. Sch. Appl. Biosci., Tokyo Univ. Agric., 3. Dept. Agric. Chem., Fac. Appl. Biosci. Tokyo Univ. Agric.)

2:30 PM - 2:45 PM JST | 5:30 AM - 5:45 AM UTC

[3KEp02w115] Time Evolution of Nanostructure of Ca during the Manufacturing Process of Gouda Cheese with Different State of Milk

*Yuko Nasuda¹, Reo Nonomura¹, Naoya Akamine¹, Masato Ohnuma¹, Isamu Kaneda¹, Yohei Kawabata², Takashi tochiyara² (1. Hokkaido Univ., 2. Rakuno Gakuen Univ.)

2:45 PM - 3:00 PM JST | 5:45 AM - 6:00 AM UTC

[3KEp03] Effect of A1/A2 variants of milk beta-casein on casein micelles and yogurt production and quality

Nanako Kametani¹, *Kensuke Arakawa¹, Naoki Nishino¹ (1. Okayama Uni)

3:00 PM - 3:15 PM JST | 6:00 AM - 6:15 AM UTC

[3KEp04] Effect of the Structural Properties of Casein Micelles in A2 Milk on Acid Milk Gel Formation

*Daiki Oka¹, Takumi Hirooka¹, Saki Onozuka¹, Wataru Ono², Noguchi Tomohiro² (1. Dept. Agric. Chem., Fac. Appl. Biosci. Tokyo Univ. Agric., 2. FPC, Fac. Appl. Biosci. Tokyo Univ. Agric.)

3:15 PM - 3:30 PM JST | 6:15 AM - 6:30 AM UTC

[3KEp05w124] Investigating the optimal conditions for miniaturizing milk fat globules

*Reo Nonomura¹, Masato Ohnuma¹, Yuuko Nasuda¹, Isamu Kaneda¹, Yohei Kawabata² (1. Hokkaido University Graduate School of Engineering, 2. Rakuno Gakuen University)

3:30 PM - 3:45 PM JST | 6:30 AM - 6:45 AM UTC

[3KEp06] Evaluating the casein micelle steructure using contrast-variation small angle neutron scattering

*Hideaki Takagi¹, Tomoki Nakano², Takayoshi Aoki³ (1. KEK, 2. Minami Nippon Dairy Co-op Co., Ltd., 3. Kagoshima University)

3:45 PM - 4:00 PM JST | 6:45 AM - 7:00 AM UTC

[3KEp07] Effects of Coating Chocolate Physical Properties on Sensory Value and Eating Characteristics of Chocolate Bar Ice Cream

KEISUKE KOMABA¹, RAN KIYONO², *KEISUKE INOUE¹, KANAE WATANABE², HAJIME IWAI¹, ITSUKO ODAMAKI², TADAHIRO ABE², HAJIME INOUE¹ (1. Morinaga Milk Industry Co., LTD., Food R&D Institute, 2. Morinaga Milk Industry Co., LTD., FS Institute)

4:00 PM - 4:15 PM JST | 7:00 AM - 7:15 AM UTC

[3KEp08] Evaluation of dough and baked bread in bread making using whey

*Ayano Kawashima¹, Kenta Sudo², Tsukasa Shiraishi¹ (1. Dept. Health and Nutrition, Wayo woman Univ., 2. SUDO BOKUJO)

4:15 PM - 4:30 PM JST | 7:15 AM - 7:30 AM UTC

[3KEp09] Changes in the Boiling Characteristics of Adzuki Beans Treated with a Pinhole Machine During Storage

*Jun KATO¹, Yasunori NITTA², Yoshiki KAMADA² (1. HOKUREN Federation of Agricultural Cooperatives, 2. HASEBE Corporation)

4:30 PM - 4:45 PM JST | 7:30 AM - 7:45 AM UTC

[3KEp10] Interactions between oil bodies and proteins in raw soymilk and the viscosity of reconstituted raw soymilk

*Makoto Shimoyamada¹, Miku Koyanagi¹, Kinoka Fukushima¹, Kazuya Murakami¹, Masayuki Matsuno² (1. University of Shizuoka, School of Food and Nutritional Sciences, 2. Industrial Research Institute of Shizuoka Prefecture)

4:45 PM - 5:00 PM JST | 7:45 AM - 8:00 AM UTC

[3KEp11w116] Quantification of various metabolites in high protein soybean mutants

*RINA UMEHARA¹, Nana Ashikaga², Satoshi Kobayashi³, Naoya Yamaguchi², Hayato Maeda^{1,4,5} (1. Graduate School of Sustainable Community Studies, Hiroaki University, 2. Tokachi Agricultural Experiment Station, HRO, 3. Kitami Agricultural Experiment Station, HRO, 4. Faculty of Agriculture and Life Science, Hiroaki University, 5. Global Well-being Research Institute, Hiroaki University)

5:00 PM - 5:15 PM JST | 8:00 AM - 8:15 AM UTC

[3KEp12] Development of Breeding Indicators Aimed at Improving the Flavor of Adzuki Bean Paste Flavor

*DAISUKE OKUMOTO¹, YUKI HORIUCHI², Emi Kagimoto¹, Sae Ichino¹ (1. Toraya Confectionery Co.Ltd., 2. Local Independent Administrative Agency Hokkaido Research Organization)

5:15 PM - 5:30 PM JST | 8:15 AM - 8:30 AM UTC

[3KEp13] Simultaneous comparative analysis of brown rice oil content and functional components in Japanese and World Rice Core Collections

*Taiki Miyazawa^{1,2}, Ryosuke Sogame^{1,2}, Masako Toda², Nozomu Hatakeyama¹, Etsuko Araki³, Teruo Miyazawa¹ (1. New industry creation hatchery center, Tohoku university, 2. Graduate School of Agricultural Science, Tohoku University, 3. Food Research Institute, National Agriculture and Food Research Organization)

Oral presentation | C 農畜水産物とその加工品 (Agricultural product, Livestock product, Seafood, and their processed products)

📅 Fri. Aug 28, 2026 2:15 PM - 5:30 PM JST | Fri. Aug 28, 2026 5:15 AM - 8:30 AM UTC | 📍 C202(Kawauchi Building C, 2nd Floor)

[3KFp] 野菜, 果実; 水産物; その他の食品

2:15 PM - 2:30 PM JST | 5:15 AM - 5:30 AM UTC

[3KFp01] Dihydrochalcone of characteristical substance in kumquat.

*Yoshiaki Miyake^{1,2}, Hana Tanaka², Megumi Nakata², Yuri Iwase², Eri Kojima², Tomomi Kanno^{1,2} (1. Faculty of Food and Health Sciences, Aichi Shukutoku University, 2. Faculty of Health and Medical Sciences, Aichi Shukutoku University)

2:30 PM - 2:45 PM JST | 5:30 AM - 5:45 AM UTC

[3KFp02] Comparative Analysis of the Nutritional Composition of Native and Cultivated Walnuts

*Ritsuko Fukasawa^{1,2}, Taiki Miyazawa¹, Ryousuke Sogame^{1,3}, Masako Toda^{1,3}, Teruo Miyazawa¹ (1. New Industry Creation Hatchery Center(NICHe), Tohoku University, 2. Department of Hearth and Nutrition, Tohoku Seikatsu Bunka University, 3. Graduate School of Agricultural Science, Tohoku University)

2:45 PM - 3:00 PM JST | 5:45 AM - 6:00 AM UTC

[3KFp03w117] Growing Turnips for Pickling with a Focus on Functional Properties

*Mayu Koike¹, Taito Kobayashi¹, Kei Kumakura¹, Asaka Takahashi², Atsushi Yamasaki¹, Hiroki Matsuoka¹ (1. Takasaki University of Health and Welfare, 2. Tohto University)

3:00 PM - 3:15 PM JST | 6:00 AM - 6:15 AM UTC

[3KFp04] Effects of supercooled storage of fresh-cut yellow bell peppers on their microbial population, and sensory evaluation

*SHURI TAKAHASHI¹, RINA OKOSHI², TAKAHIRO ORIKASA², SHOJI KOIDE² (1. Graduate School of Iwate University, 2. Faculty of Agriculture, Iwate University)

3:15 PM - 3:30 PM JST | 6:15 AM - 6:30 AM UTC

[3KFp05w118] Analysis of the Functionality and Anti-Aging Effects of Coffee Cherries Produced in Miyako Island

*taisei ueda¹, hidehiko kikuno², kazami machiko¹, taniguchi(yamada) akiko¹, noguchi haruko¹ (1. Tokyo University of Agriculture • graduate School of Agriculture, 2. Tokyo University of Agriculture • Department of International Agricultural Development)

3:30 PM - 3:45 PM JST | 6:30 AM - 6:45 AM UTC

[3KFp06] Physical Properties of Baked Products Containing Citrus Peel Powder Prepared by Different Drying Methods

*Akiko Koizumi¹, Yurin Minobe¹, Miki Katsumata¹, Harumi Ichimura¹, Ayumi Uehara¹ (1. Tamagawa University)

3:45 PM - 4:00 PM JST | 6:45 AM - 7:00 AM UTC

[3KFp07] Quality Evaluation of Freeze-Dried and Rehydrated Sea Urchin Gonads: Texture, Color, Microbial Status, and Taste-Related Changes

*Munetsugu Ban¹, Shuji Okura², Mariko Ishikawa², Naoji Kageyama² (1. University of Yamanashi, 2. Pickles Corporation)

4:00 PM - 4:15 PM JST | 7:00 AM - 7:15 AM UTC

[3KFp08] Development of Protein-Polysaccharide-Based Active Composite Edible Coating Incorporated with Essential Oils for Seafood Preservation

*Aditi Alok More¹, Jie-Ting Geng¹, Kazufumi Osako¹ (1. Tokyo University of Marine Science and Technology)

4:15 PM - 4:30 PM JST | 7:15 AM - 7:30 AM UTC

[3KFp09w125] Comparison of Carbohydrates in Various Types of Sake Lees

*Hinata IWASA¹, Machiko KAZAMI¹, Akiko TANIGUCHI YAMADA¹, Haruko NOGUCHI¹ (1. Department of Agricultural Innovation for Sustainability • Graduate School of Agriculture • Graduate School of Tokyo University of Agriculture)

4:30 PM - 4:45 PM JST | 7:30 AM - 7:45 AM UTC

[3KFp10w126] Screening for *Bacillus subtilis* subsp. *natto* in Commercial Honeys and Analysis of Their Component Characteristics

*Honoka Tashiro¹, Naoki Narisawa¹ (1. Nihon University)

4:45 PM - 5:00 PM JST | 7:45 AM - 8:00 AM UTC

[3KFp11w127] Subchronical Toxicity Assessment of Semi-Defatted Powder of the Black Soldier Fly Using Female Rats

*Yamato Sugiyama¹, Leo Onishi¹, Masaru Ochiai¹, Shunji Kato², Yurika Otoki² (1. Kitasato University, 2. Tohoku University)

5:00 PM - 5:15 PM JST | 8:00 AM - 8:15 AM UTC

[3KFp12] Effects of Cooking Methods on the Sensory and Physical Properties of Minced Cricket (*Gryllus bimaculatus*) Products

*Unami Arimura¹, Akechi Mirei¹, Arisa Kumazawa¹, Youko Satou¹, Yasujiro Morimitsu¹ (1. Ochanomizu University)

5:15 PM - 5:30 PM JST | 8:15 AM - 8:30 AM UTC

[3KFp13] The Effect of Rice Bran Feed on the Nutritional Composition of Crickets

*Sogame Ryosuke^{1,2}, Miyazawa Taiki^{2,1}, Iizima Akihiro³, Toda Masako^{1,2}, Miyazawa Teruo² (1. Graduate School of Agricultural Science, Tohoku University, 2. New Industry Creation Hatchery Center (NICHe), 3. Faculty of Regional Policy, Takasaki City University of Economics)

Oral presentation | D 食品工学、加工、保蔵、バイオテクノロジー (Food Engineering, Process, Storage, and Biotechnology)

📅 Fri. Aug 28, 2026 2:15 PM - 5:30 PM JST | Fri. Aug 28, 2026 5:15 AM - 8:30 AM UTC | 📍 C205(Kawauchi Building C, 2nd Floor)

[3KGp] 加工，製造技術

2:15 PM - 2:30 PM JST | 5:15 AM - 5:30 AM UTC

[3KGp01] Investigation of the Effects of Hydrophobic Groups on the Emulsifying Properties of Lupin Polysaccharides

*Juri NEMOTO¹, Norifumi ADACHI², Nanae FUJII², Masayuki SHIBATA², Sayuri SAKURADA², Akihiro NAKAMURA¹ (1. GRADUATE SCHOOL OF AGURI., IBARAKI UNIV., 2. FUJI OIL. CO., LTD.)

2:30 PM - 2:45 PM JST | 5:30 AM - 5:45 AM UTC

[3KGp02] Elucidation of the components of lupin bean polysaccharides that exhibit oil-in-water emulsifying properties

*Anna SHIMOTAKAHARA¹, Norifumi ADACHI², Nanae FUJII², Masayuki SHIBATA², Sayuri SAKURADA², Akihiro NAKAMURA¹ (1. GRADUATE SCHOOL OF AGURI., IBARAKI UNIV., 2. FUJI OIL. CO., LTD.)

2:45 PM - 3:00 PM JST | 5:45 AM - 6:00 AM UTC

[3KGp03w135] Effect of Crystallinity of Rice Flour Obtained by Original Milling Method on the Tensile Properties of Rice Noodles

*Tomohiro YAJIMA¹, Hiroko YANO¹, Tomonori KODA¹, Akihiro NISHIOKA¹ (1. Yamagata graduate school)

3:00 PM - 3:15 PM JST | 6:00 AM - 6:15 AM UTC

[3KGp04] Effects of Polysaccharide Addition on the Physical Properties and Quality of White Bread

*Riko SATO¹, Norihumi ADACHI², Masayuki SHIBATA², Sayuri SAKURADA², Akihiro NAKAMURA¹ (1. GRADUATE SCHOOL OF AGRI., IBARAKI UNIV., 2. FUJI OIL CO., LTD.)

3:15 PM - 3:30 PM JST | 6:15 AM - 6:30 AM UTC

[3KGp05w136] Effects of Hydrocolloids on the Bread Baking Qualities and Rheological Properties of Rice Dough

*Reimi SATO¹, Hiroko YANO¹, Tomonori KODA¹, Akihiro NISHIOKA¹ (1. Yamagata graduate school)

3:30 PM - 3:45 PM JST | 6:30 AM - 6:45 AM UTC

[3KGp06w137] Effect of vacuum cooling system on staling of white bread

*MAIKA TAGAWA¹, SAORI OKADA², TAKASHI FUJITA², HITOSHI TAKAMURA³, KUMIKO SAITO³ (1. Graduate School of Nara Women's University, 2. Shinagawa Machinery Works Co., Ltd., 3. Nara Women's University)

3:45 PM - 4:00 PM JST | 6:45 AM - 7:00 AM UTC

[3KGp07] A study on methods for cooling bread after baking

*SEIJI YAMADA¹ (1. SANTA Baking Laboratory)

4:00 PM - 4:15 PM JST | 7:00 AM - 7:15 AM UTC

[3KGp08w138] Relations between starch structure and retrogradation rate for rice cooked with added enzyme (Part 2)

*Yuka Oki¹, Yoshinobu Hirata², Hiroshi Nakagawa², Hiroki Yamauchi², Koji Kaneko², Masato Hagihara², Takumi Taguchi³, Teppei Imaizumi^{4,5}, Takahisa Nishizu^{4,5} (1. Graduate School of Natural Science and Technology, Gifu Univ., 2. JAEA • Materials Sciences Research Center, 3. The United Graduate School of

Agricultural Science, Gifu Univ., 4. Faculty of Applied Biological Sciences, Gifu Univ., 5. Preemptive Food Research Center, Gifu Univ.)

4:15 PM - 4:30 PM JST | 7:15 AM - 7:30 AM UTC

[3KGp09] Image-based estimation of rheological properties of rice flour dough toward automated mixing

*Tatsuki Kamata¹, Nei Daisuke¹ (1. NARO)

4:30 PM - 4:45 PM JST | 7:30 AM - 7:45 AM UTC

[3KGp10] Reduction of Texture Non-uniformity in Frozen Rice During Microwave Thawing Using a Self-Emulsifying Rice Improver

*Akifumi Mikami¹, Hideyasu Sokooshi¹, Hideaki Kobayashi² (1. Kewpie Jyozo Co., Ltd., 2. Kewpie Corporation)

4:45 PM - 5:00 PM JST | 7:45 AM - 8:00 AM UTC

[3KGp11] **Preliminary Analysis of the Relationship between Sensory Characteristics of Rice Flour-Based Products and Embryo Protein Composition among Rice Cultivars**

*Kana Miura¹, Kiharu Igarashi², Satoshi Takagi³, Masato Sone⁴ (1. Kyoai Gakuen University, 2. Yamagata University, 3. Nagasaki Institute of Applied Science, 4. Institute of Science Tokyo)

5:00 PM - 5:15 PM JST | 8:00 AM - 8:15 AM UTC

[3KGp12w139] Characterization of Dextrin Powders Prepared by Spray Drying and Spray Freeze Granulation Drying

*Chinen Shota¹, Sinya Kwaguchi¹, Yui Inagi¹ (1. PRECI CO.,Ltd.)

5:15 PM - 5:30 PM JST | 8:15 AM - 8:30 AM UTC

[3KGp13] Research on Converting Dried Sweet Potato Production Residues into Food Ingredients

*Yusuke Kanai¹, Akane Mashiko¹, Tatsunori Kishi², Ryo Nakamura² (1. Industrial Technology Center of Tochigi Prefecture, 2. Soka CO.,LTD.)

Oral presentation | D 食品工学、加工、保蔵、バイオテクノロジー (Food Engineering, Process, Storage, and Biotechnology)

📅 Fri. Aug 28, 2026 2:15 PM - 5:15 PM JST | Fri. Aug 28, 2026 5:15 AM - 8:15 AM UTC | 📍 C206(Kawauchi Building C, 2nd Floor)

[3KHp] 加工，製造技術

2:15 PM - 2:30 PM JST | 5:15 AM - 5:30 AM UTC

[3KHp01] Separation of glycomacropeptide from microparticulated whey by microfiltration

*Yuko Ishida¹, Mayumi Shiba¹, Atsuhiko Takemoto¹, Fumihiko Sakai¹, Hirofumi Fukudome¹ (1. MEGMILK SNOW BRAND Co.,Ltd. Milk Science Research Institute)

2:30 PM - 2:45 PM JST | 5:30 AM - 5:45 AM UTC

[3KHp02] The effect of whey protein denaturation on the physical properties of processed cheese.

*Shinya Doto¹ (1. Morinaga Milk Industry Co., Ltd.)

2:45 PM - 3:00 PM JST | 5:45 AM - 6:00 AM UTC

[3KHp03] Analysis of the Internal Behavior of Plant-Based Protein Raw Materials in a Food Twin-Screw Extruder

*Mizuka FUKUDA¹, Marina MIYAGAWA¹, Mitsuhide UMEDA¹, Yohei FUKUZAWA¹ (1. JSW)

3:00 PM - 3:15 PM JST | 6:00 AM - 6:15 AM UTC

[3KHp04] Development of high-quality soymilk whipped cream and changes in aroma compounds induced by pH adjustment of soymilk

*Masayuki MATSUNO¹, Atsushi Ikegaya², Kazuya MURAKAMI³, Makoto SHIMOYAMADA³ (1. Shizuoka Industrial Research Institute, 2. Shizuoka Professional University Junior College of Agriculture, 3. University of Shizuoka)

3:15 PM - 3:30 PM JST | 6:15 AM - 6:30 AM UTC

[3KHp05w140] Improving the Texture of Plant-Based Yogurt Through the Addition of Polyphenols

*Natsumi Koshika¹, Tagami Kiwako¹, Oka Daiki², Suzuki(Takanashi) Minoha³, Asada Kouhei³, Noguchi Tomohiro⁴ (1. Dept. Agric. Chem., Grad. Sch. Appl. Biosci., Tokyo Univ. Agric., 2. Dept. Agric. Chem., Fac. Appl. Biosci., Tokyo Univ. Agric., 3. Milk Science Research Institute, MEGMILK SNOW BRAND Co., Ltd., 4. FPC, Fac. Appl. Biosci. Tokyo Univ. Agric.)

3:30 PM - 3:45 PM JST | 6:30 AM - 6:45 AM UTC

[3KHp06] The stability of cannabidiol aqueous solutions varies depending on the storage conditions

*Takashi Nakatomi¹, Shogo Okabe¹, Kana Teragami¹, Kaito Onishi¹, Noriaki Komori¹, Tadashi Takekawa¹, Daisuke Saito¹, Shiho Saito¹ (1. DKS Co. Ltd.)

3:45 PM - 4:00 PM JST | 6:45 AM - 7:00 AM UTC

[3KHp07w141] The effect of phosphate species in leavening agents on the leavening properties of baked wheat products

*yuria hitomi¹, Inui Masaya², Hashimoto Asuka², Nishizu Takahisa^{3,4}, Imazumi Teppei^{3,4} (1. Graduate School of Natural Science and Technology, Gifu Univ., 2. Oriental Yeast Co., Ltd., 3. Faculty of Applied Biological Sciences, Gifu Univ., 4. Preemptive Food Research Center, Gifu Univ.)

4:00 PM - 4:15 PM JST | 7:00 AM - 7:15 AM UTC

[3KHp08] Analysis of Pasting Characteristics of Barley Grass Processed Under Non-thermal Conditions

*RIKU IMAYOSHI¹, YUTAKA KITAMURA¹, MITO KOKAWA¹, TOSIAKI KINOSHITA, TAKAHASHI NAOTO (1. University of Tsukuba)

4:15 PM - 4:30 PM JST | 7:15 AM - 7:30 AM UTC

[3KHp09w142] Effects of the characteristic breaking and pressing process of firm tofu production on curd properties

*Koh Taniura¹, Riri Yamamoto², Daiki Oka², Shota Koyama², Yoshimasa Tsujii² (1. Dept. Agric. Chem., Grad. Sch. Appl. Biosci., Tokyo Univ. Agric., 2. Dept. Agric. Chem., Fac. Appl. Biosci., Tokyo Univ. Agric.)

4:30 PM - 4:45 PM JST | 7:30 AM - 7:45 AM UTC

[3KHp10w143] Stabilization of Ascidian-Derived Plasmalogen Powder Using Enzymatically Crosslinked Gelatin and Evaluation of Whole-Blood Plasmalogen Kinetics after Human Oral Ingestion

*Junya Takahashi¹, Kohei Saito¹, Mitsuaki Akutsu¹, Oki Higuchi², Tsuyoshi Takara³, Taiki Miyazawa^{4,5}, Teruo Miyazawa⁴ (1. Aobakasei Co., Ltd., 2. Biodynamic Plant Institute Co., Ltd., 3. Takara Clinic, Medical Corporation Seishinkai, 4. New Industry Creation Hatchery Center (NICHe), Tohoku University, 5. Graduate School of Agricultural Science, Tohoku University)

4:45 PM - 5:00 PM JST | 7:45 AM - 8:00 AM UTC

[3KHp11] Preparation and Metabolite Analysis of Edible Cricket Powder

*Sugawara Tetuya¹, Ogura Tatuki², Noguwa Hirofumi³ (1. Yamagata Research Institute Of Technology, 2. Institute for Advanced Biosciences, Keio University, 3. HYGENTE CO., LTD.)

5:00 PM - 5:15 PM JST | 8:00 AM - 8:15 AM UTC

[3KHp12] Characterisation of lemon-derived extracellular vesicles

*takashi inoue¹, maho kamiya¹, shuichi segawa¹, toshihiro takahashi¹, takuya tamatani² (1. POKKA SAPPORO Food & Beverage Ltd., 2. Evatlas Inc.)

Oral presentation | D 食品工学、加工、保蔵、バイオテクノロジー (Food Engineering, Process, Storage, and Biotechnology)

📅 Fri. Aug 28, 2026 2:15 PM - 5:30 PM JST | Fri. Aug 28, 2026 5:15 AM - 8:30 AM UTC | 🏢 C301(Kawauchi Building C, 3rd Floor)

[3Klp] 食品物性

2:15 PM - 2:30 PM JST | 5:15 AM - 5:30 AM UTC

[3Klp01] Structural Analysis and Objective Evaluation of "Puripuri" and "Buriburi" Textures in Shrimps 1

*Yutaka Miura¹, Atsuko Sagawa¹, Mika Ito¹, Shimpei Abe², Haruna Ishikawa², Yo Kikuchi², Keiji Deuchi², Hideki Kikuchi² (1. Department of Food Science and Nutrition, Showa Women's University, 2. Plant-Based Food Business Development Office, Food Material Division, Mitsubishi Corporation Life Sciences Limited)

2:30 PM - 2:45 PM JST | 5:30 AM - 5:45 AM UTC

[3Klp02] Structural Analysis and Objective Evaluation of "Puripuri" and "Buriburi" Textures in Shrimps2

*Mika Ito¹, Atsuko Sagawa¹, Shimpei Abe², Haruna Ishikawa², Yo Kikuchi², Keiji Deuchi², Hideki Kikuchi², Yutaka Miura¹ (1. Department of Food Science and Nutrition, Showa Women's University, 2. Plant-Based Food Business Development Office, Food Material Division, Mitsubishi Corporation Life Sciences Limited)

2:45 PM - 3:00 PM JST | 5:45 AM - 6:00 AM UTC

[3Klp03w175] Development of a novel measurement method for diverse food textures and elucidation of the generation mechanism

*Tomoya Kuwahara¹, Takenobu Ogawa¹, Fumito Tani¹ (1. Grad.Sch.Agric.Kyoto Univ.)

3:00 PM - 3:15 PM JST | 6:00 AM - 6:15 AM UTC

[3Klp04w176] Multifaceted Evaluation of Frozen Tempura Batter Texture

*Migita Kayo¹, Koike Natsumi¹, Kogure Akinori¹, Aoshima Toshihiro¹ (1. Shimadzu Corporation)

3:15 PM - 3:30 PM JST | 6:15 AM - 6:30 AM UTC

[3Klp05w177] Mechanical properties of polymer gels subject to freeze-thaw cycles

*Shunsuke Koike¹, Rei Kurita², Kazuya Kobayashi¹ (1. Nippon Institute of Technology, 2. Tokyo Metropolitan University)

3:30 PM - 3:45 PM JST | 6:30 AM - 6:45 AM UTC

[3Klp06] Improvement of physical properties and stabilities of mixed fish-gelatin gels by electrostatic interaction

*Shingo Matsukawa¹, Lester Geonzon² (1. Tokyo University of Marine Science and Technology, School of Marine Life Science, 2. University of Tsukuba, Institute of Life and Environmental Sciences)

3:45 PM - 4:00 PM JST | 6:45 AM - 7:00 AM UTC

[3Klp07] A Quantitative Method for Evaluating Texture Changes in Diced Almonds Due to Moisture Absorption

*Kensuke Oyama¹, Mito Kokawa¹, Yutaka Kitamura¹ (1. University of Tsukuba)

4:00 PM - 4:15 PM JST | 7:00 AM - 7:15 AM UTC

[3Klp08w178] Novel food texture evaluation for bridging the gap between instrumental analysis and sensory evaluation.

~Effect of multidirectional mechanical information during food compression on machine learning-based food texture evaluation~

*Ryo Sugihara¹, Makoto Takemasa¹ (1. Graduate of Tokyo Denki University)

4:15 PM - 4:30 PM JST | 7:15 AM - 7:30 AM UTC

[3Klp09] Development of Physical Property Control Technology for Heat-Set Protein Gels Using MCTs

*Soyoka Tokunaga¹, Ai Sunouchi¹, Yuri Nishino², Yoshiko Ito², Atsuo Miyazawa², Takahide Watanabe¹ (1. The Nisshin OilliO Group, Ltd., 2. Graduate School of Science, University of Hyogo)

4:30 PM - 4:45 PM JST | 7:30 AM - 7:45 AM UTC

[3Klp10w179] Identification of indicators sensitive to textural deterioration (“nobi”) in udon noodles by compression flow behavior analysis

*Takashi AKAZAWA¹, Takumi MURAI², Kurumi UNE¹, Ayano SEKIGUCHI¹, Yoshito SAITO¹ (1. Faculty of Agriculture, Niigata Univ., 2. Graduate School of Science and Technology, Niigata Univ.)

4:45 PM - 5:00 PM JST | 7:45 AM - 8:00 AM UTC

[3Klp11] Direct Measurement of Low-Temperature Retrogradation Heat of Steamed Sake Rice and Table Rice by Isothermal Microcalorimetry

*Koyuki Kato¹, Haruka Kuramitsu¹, Masao Mizutani², Masaharu Ooba³, Masahiro Maebayashi¹ (1. Factory of agriculture, Meijo University, 2. Mizutani Shuzo Co., Ltd., 3. Meijo University)

5:00 PM - 5:15 PM JST | 8:00 AM - 8:15 AM UTC

[3Klp12w180] Evaluation of Effects of Organic Acid Salts on the Retrogradation of Cooked Rice using Calorimetries

*Nana Amano¹, Masaharu Ooba³, Masahiro Maebayashi² (1. Graduate School of Agriculture, Meijo University, 2. Faculty of Agriculture, Meijo University, 3. Meijo University)

5:15 PM - 5:30 PM JST | 8:15 AM - 8:30 AM UTC

[3Klp13] Effect of Protein Composition on Bulk Structure and Surface Properties of Barley Noodles

*Hatayama Hirosuke¹, Sato Tsuyoshi¹ (1. Tokyo Metropolitan Industrial Technology Research Institute)

Oral presentation | D 食品工学、加工、保蔵、バイオテクノロジー (Food Engineering, Process, Storage, and Biotechnology)

📅 Fri. Aug 28, 2026 2:15 PM - 5:30 PM JST | Fri. Aug 28, 2026 5:15 AM - 8:30 AM UTC | 🏢 C302(Kawauchi Building C, 3rd Floor)

[3KJp] 発酵，酵素利用

2:15 PM - 2:30 PM JST | 5:15 AM - 5:30 AM UTC

[3KJp01] Effects of minerals on lichenase gene expression in *Bacillus subtilis* strain Miyagino and comparison with *B. subtilis* strain 168

*Shyuichiro Inagaki¹ (1. Faculty of Health and Nutrition, Department of Health and Nutrition, Osaka Shoin Women's University)

2:30 PM - 2:45 PM JST | 5:30 AM - 5:45 AM UTC

[3KJp02] Comprehensive Analysis of Peptides and Amino-Related Compounds in Bonito Flake By-Products Fermented with Tempeh Fungus and Natto Bacteria

*Haruto Kobayashi¹, Masahiro Yuasa², Tomoko Asai³ (1. Fac. Agric., Kyoto Univ., 2. Grad. Sch. Hum. Dev. Environ., Kobe Univ., 3. Grad. Sch. Agric., Kyoto Univ.)

2:45 PM - 3:00 PM JST | 5:45 AM - 6:00 AM UTC

[3KJp03w150] Production of Functional Post-Fermented Tea Using Food-Derived Lactic Acid Bacteria

*Seita Ito¹, Takako Sibata², Atushi Takahashi², Tomoko Abe¹ (1. Graduate school of Tokyo Denki University, 2. Saitama Tea Research Institute)

3:00 PM - 3:15 PM JST | 6:00 AM - 6:15 AM UTC

[3KJp04i010] Fermentation of Sea Buckthorn with Lactic Acid Bacteria: Effects on Acidity, Taste, Polyphenols, and Antioxidant Activity

*ESTEBAN MOSQUERA¹, TANAKA SACHI², WATANABE Jun¹ (1. Obihiro University of Agriculture and Veterinary Medicine, 2. University of Shinshu)

3:15 PM - 3:30 PM JST | 6:15 AM - 6:30 AM UTC

[3KJp05w151] Monitoring of Starter and Contaminant Bacteria During Sourdough Backslopping Using a Lateral Flow Immunochromatographic Assay

*Sanae Konami¹, Kyoka Aiki¹, Tatsuya Tominaga^{1,2} (1. JWU Grad. Sch., 2. JWU)

3:30 PM - 3:45 PM JST | 6:30 AM - 6:45 AM UTC

[3KJp06] Quality evaluation of Cheddar-type cheese produced with domestic starter and non-starter lactic acid bacteria.

*Yosuke Araya¹, Daisuke Yasokawa¹ (1. Local Independent Administrative Agency Hokkaido Research Organization Food Processing Research Center)

3:45 PM - 4:00 PM JST | 6:45 AM - 7:00 AM UTC

[3KJp07] Characterization of lactic acid bacteria that improve the flavor of sake less through lactic acid fermentation

*Chikako Sakai¹, Yamasaki Risa¹, Shiono Tadahiko¹ (1. HPTRI-FTRC)

4:00 PM - 4:15 PM JST | 7:00 AM - 7:15 AM UTC

[3KJp08w152] Valorization of Rice Shochu Distillation Residue Extract as a Culture Medium for Microbial Cultivation

*MOEMI ANADA¹, KAZUYA KOBAYASHI¹, NORIAKI HASHIMOTO¹, KAZUYA KODAIRA², NANAKA SHIBAZAKI² (1. Niigata Agricultural Research Institute, 2. HAKKAISAN BREWERY CO.,LTD.)

4:15 PM - 4:30 PM JST | 7:15 AM - 7:30 AM UTC

[3KJp09w153] Genetic Differences between *Lactiplantibacillus pentosus* and *Lactiplantibacillus plantarum*

*Kyoya Inoue¹, Syuhei Narita¹, Tomonori Suzuki², Kaho Nomura², Kouki Nishioka³, Masataka Uchino² (1. Graduate School of Tokyo Univ of Agriculture, 2. Tokyo University of Agriculture, 3. Tokushima Prefectural Industrial Technology Center)

4:30 PM - 4:45 PM JST | 7:30 AM - 7:45 AM UTC

[3KJp10w154] Analysis of a transcription factor associated with isomaltose assimilation in wild yeast MC87-46

*Takuya Okura¹, Takaaki Kojima¹, Takeshi Akao², Motoyuki Shimizu¹, Masashi Kato¹ (1. Grad. Schl. of Agriculture, Meijo University, 2. National Research Institute of Brewing)

4:45 PM - 5:00 PM JST | 7:45 AM - 8:00 AM UTC

[3KJp11w155] Identification and Functional Properties of Collagenase-Producing Bacteria Isolated from Funa Sushi

*ERI TOYODA¹, TOMONORI SUZUKI², KAHOMOMURA², MASATAKA UTINO² (1. Tokyo University of Agriculture Graduate School, 2. Tokyo University of Agriculture)

5:00 PM - 5:15 PM JST | 8:00 AM - 8:15 AM UTC

[3KJp12i011] Engineering Soy Paneer Quality Through Targeted Microbial Fermentation

*Raj Bala¹, Tomonori Suzuki², Kaho Nomura², Masataka Uchino² (1. Tokyo University of Agriculture Graduate School, 2. Tokyo University of Agriculture)

5:15 PM - 5:30 PM JST | 8:15 AM - 8:30 AM UTC

[3KJp13] Examination of red turnip varieties in the production of salt-free fermented pickles "Su-na"

*Takahiro Kashima¹, Yasunori Yoshima², Shin-Ichiro Yokoyama¹ (1. Gifu Prefectural Research Institute for Food Sciences, 2. Hida Takayama Yoshima Farm Co., Ltd.)

Symposia | シンポジウムC

🎵 Fri. Aug 28, 2026 2:15 PM - 5:00 PM JST | Fri. Aug 28, 2026 5:15 AM - 8:00 AM UTC | 🏢 Multimedia Hall(Kawauchi Multimedia Education and Research Building)

[SYC2] シンポジウムC2 「健康長寿とWell-beingを支える微量食品成分の科学」

2:15 PM - 2:57 PM JST | 5:15 AM - 5:57 AM UTC

[SYC2-01] Cocreation with local governments to promote well-being by using a device "VegeCheck" that can non-invasively estimate vegetable intake.

*Hiroyuki Suganuma¹ (1. KAGOME CO., LTD.)

2:57 PM - 3:39 PM JST | 5:57 AM - 6:39 AM UTC

[SYC2-02] Exploring Foods Promoting Psychosocial Stress Resilience Using Animal Models of Depression

*Atsushi Toyoda¹ (1. Ibaraki University)

3:39 PM - 4:21 PM JST | 6:39 AM - 7:21 AM UTC

[SYC2-03] Carotenoids and Skeletal Muscle Health for Healthy Longevity

*Ryoichi Yamaji¹ (1. Graduate School of Agriculture, Osaka Metropolitan University)

4:21 PM - 5:00 PM JST | 7:21 AM - 8:00 AM UTC

[SYC2-04] Study on the muscle atrophy-inhibiting effects of biotin

*Muneshige Shimizu^{1,2}, Gou Sasai², Takayoshi Yamamoto² (1. Tokai University, School of marine Science and technology, 2. Tokai University, Graduate School of Oceanography)

Symposia | シンポジウムC

📅 Fri. Aug 28, 2026 2:15 PM - 5:00 PM JST | Fri. Aug 28, 2026 5:15 AM - 8:00 AM UTC | 📍 Mein room(Aobayama Commons 2F)

[SYC4] シンポジウムC4 「農水産物品質の非破壊評価による見える化」

2:15 PM - 2:48 PM JST | 5:15 AM - 5:48 AM UTC

[SYC4-01] Quantification of Person-Dependent Indices in Agricultural Products Using Visible and Near-Infrared Spectroscopy

*Akifumi Ikehata¹ (1. NARO)

2:48 PM - 3:21 PM JST | 5:48 AM - 6:21 AM UTC

[SYC4-02] Visualization of Internal Structures and Quality Evaluation of Agricultural and Marine Products by Synchrotron Radiation Analysis

*Masafumi Hidaka^{1,2,3}, Yuki Takayama^{3,1,2}, Takanori Kodama^{4,1}, Yukako Oma^{2,1}, Atsushi Muramatsu², Masahiko Harata^{2,1,3} (1. Tohoku Univ., A-Sync, 2. Tohoku Univ., Grad. Sch. Agr. Sci., 3. Tohoku Univ., SRIS, 4. Tohoku Univ., Tech. Div.)

3:21 PM - 3:54 PM JST | 6:21 AM - 6:54 AM UTC

[SYC4-03] Non-destructive Evaluation of Fishery Products Using Sensing Technology

*Yuki Kimura¹, Takashi Kimiya², Masazumi Nishikawa³ (1. Shimokita Food Research Institute of Aomori Prefectural Industrial Technology Research Center, 2. Marine Fisheries Research and Development Center, Japan Fisheries Research and Education Agency, 3. School of Food Industrial Sciences, Miyagi University)

3:54 PM - 4:27 PM JST | 6:54 AM - 7:27 AM UTC

[SYC4-04] Visualizing the Health Status of Farmed Fish Using Biosensors

*Hideaki Endo¹ (1. Tokyo University of Marine Science & Technology)

4:27 PM - 5:00 PM JST | 7:27 AM - 8:00 AM UTC

[SYC4-05] Nondestructive Evaluation of Foods Using High-Field MRI

*Takuya Urushihata¹ (1. IDAC, Tohoku Univ.)

Oral presentation B 食品機能 (Food Function)
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 Fri. Aug 28, 2026 2:15 PM - 4:15 PM JST | Fri. Aug 28, 2026 5:15 AM - 7:15 AM UTC |  Lecture room 1(Aobayama Commons 2F)

[3AAp] 整腸作用

2:15 PM - 2:30 PM JST | 5:15 AM - 5:30 AM UTC

[3AAp01w102] Effects of Dietary Resistant Protein Derived from Alaska Pollock Protein on the Intestinal Environment in Mice

*Manaka Arita¹, Ryota Shirei¹, Ryota Hosomi¹, Kenji Fukunaga¹ (1. Kansai University)

2:30 PM - 2:45 PM JST | 5:30 AM - 5:45 AM UTC

[3AAp02] Intestinal Regulatory Effects of Freeze-Dried Japanese Pears on an Atropine-Induced Rat Constipation Model

*Chieko Hashizume¹, Hiroyuki Tomotake¹ (1. Iida Junior College)

2:45 PM - 3:00 PM JST | 5:45 AM - 6:00 AM UTC

[3AAp03] Effect of intake of grain derived dietary fiber on the intestinal environment

*Hirohito Ishikawa¹, Toko Kobayashi¹, Akiko Okamura¹, Suzuka Oyama¹, Tadashi Yoshimura¹, Masashi Hotta², Hitoshi Kawashima², Jun Kunisawa², Terumi Murakami³, Ryosuke Shibata³, Kyoko Shimazu³, Kazuhiko Aida³ (1. Healthcare Systems Co., Ltd., 2. NIBN, 3. NIPPON Corp., Cntr. Res. Lab., Inno. Ctr.)

3:00 PM - 3:15 PM JST | 6:00 AM - 6:15 AM UTC

[3AAp04w103] Investigation of increased intestinal putrefaction products via higher protein intake and the suppressive effect of fermented food consumption

*Yukina Fukuda¹, Tadashi Yoshimura¹, Hirohito Ishikawa¹ (1. Healthcare Systems Co., Ltd.)

3:15 PM - 3:30 PM JST | 6:15 AM - 6:30 AM UTC

[3AAp05w104] Verification of the effects of high-amylose wheat flour intake on improving the intestinal environment: A randomized, double-blind, placebo-controlled, parallel-group human trial

*Ryo Iwata¹, Yuto Otomo¹, Yasuyuki Nishitsuji¹, Junichi Node¹, Kazuki Toyota¹, Tetsuya Hirose², Shukuko Ebihara³, Yosuke Kikuchi¹ (1. Nisshin Seifun Group Inc., 2. Nisshin Flour Milling Inc., 3. Chiyoda Paramedical Care Clinic)

3:30 PM - 3:45 PM JST | 6:30 AM - 6:45 AM UTC

[3AAp06w105] Processing strategies to enhance the effect of high-amylose wheat flour on the intestinal environment

*Yuto Otomo^{1,3}, Ryo Iwata¹, Mai Ikegami¹, Yasuyuki Nishitsuji¹, Yosuke Kikuchi¹, Tetsuya Hirose², Seiichiro Aoe³ (1. Nisshin Seifun Group Inc., 2. Nisshin Flour Milling Inc., 3. Otsuma Women's University)

3:45 PM - 4:00 PM JST | 6:45 AM - 7:00 AM UTC

[3AAp07w106] Identification of gut bacteria contributing to short-chain fatty acid production from dietary fiber derived from high-amylose wheat flour and elucidation of interactions between bacterial species

*Kazuki Toyota^{1,2}, Yuka Ikeda², Daiki Watanabe², Chiko Shimbori², Yasuyuki Nishitsuji¹, Tetsuya Hirose³, Yosuke Kikuchi¹, Jun Kunisawa² (1. Nisshin Seifun Group Inc., 2. National Institutes of Biomedical Innovation, Health and Nutrition, 3. Nisshin Flour Milling Inc.)

4:00 PM - 4:15 PM JST | 7:00 AM - 7:15 AM UTC

[3AAp08w107] Exploring the Relationship Between Gut Microbiota and Food Frequency: A Study Using Mykinso Explorer

*Kairi Baba¹, Satoshi Watanabe¹ (1. Cykinso, Inc.)

Oral presentation | B 食品機能 (Food Function)

📅 Fri. Aug 28, 2026 2:15 PM - 4:30 PM JST | Fri. Aug 28, 2026 5:15 AM - 7:30 AM UTC | 🏢 Lecture room 2(Aobayama Commons 2F)

[3ABp] 抗酸化; その他食品機能

2:15 PM - 2:30 PM JST | 5:15 AM - 5:30 AM UTC

[3ABp01] Effects of Harvest Maturity and Ripening on Lycopene Content and Antioxidant Capacity in Tomato Fruits

*Hideaki Sakata¹ (1. Hokubu Agricultural Institute, Hyogo Prefectural Research Center of Agriculture, Forestry and Fisheries)

2:30 PM - 2:45 PM JST | 5:30 AM - 5:45 AM UTC

[3ABp02] Measurements of the autoxidized trilinolein by HPLC

*Motohiro Shima¹ (1. Ishikawa Prefectural University)

2:45 PM - 3:00 PM JST | 5:45 AM - 6:00 AM UTC

[3ABp03] Usefulness of Selective Antioxidants in an AT2 Cell ROS-Induced Pulmonary Fibrosis Model

*Takahiro Sakai¹ (1. Faculty of Pharmac, Takasaki University of Health and Welfare)

3:00 PM - 3:15 PM JST | 6:00 AM - 6:15 AM UTC

[3ABp04] Effect of dietary oxidized cholesterol or oxidized phytosterol on their absorption and antioxidant system in rats fed different level of dietary fat

*MISAKI KUCHIISHI¹, Kyoichi Osada² (1. Meiji University graduate school, 2. Meiji University)

3:15 PM - 3:30 PM JST | 6:15 AM - 6:30 AM UTC

[3ABp05] Screening for ferroptosis inhibitors from food using xCT-knockout mouse embryonic fibroblasts

*Sho Kobayashi^{1,2}, Mori Yasushi², Shota Uesugi², Naomi Abe-Kanoh^{1,2}, Kiharu Igarashi¹, Hideyo Sato³ (1. Fac. Agric., Yamagata Univ., 2. United Grad. Sch. Agric. Sci., Iwate Univ, 3. Fac. Med., Niigata Univ.)

3:30 PM - 3:45 PM JST | 6:30 AM - 6:45 AM UTC

[3ABp06w069] Development of an effective method for identifying ferroptosis-inhibitory radical-trapping antioxidants using *Sasa veitchii* leaf extract as a model

*Yasushi Mori¹, Naomi Abe-Kanoh^{1,2}, Kiharu Igarashi², Hideyo Sato³, Sho Kobayashi^{1,2} (1. United Grad. Sch. Agric. Sci., Iwate Univ. , 2. Fac., Agric., Yamagata Univ., 3. Fac. Med., Niigata Univ)

3:45 PM - 4:00 PM JST | 6:45 AM - 7:00 AM UTC

[3ABp07] Screening of flavonoids with ferroptosis-inhibitory activity

*Junya Ito¹, Sho Kobayashi³, Taiki Maejima¹, Hao Yang¹, Kiyotaka Nakagawa¹, Eikan Mishima² (1. Tohoku Univ. Grad. Sch. Agric. Sci., 2. Tohoku Univ. Grad. Sch. Med., 3. Yamagata Univ.)

4:00 PM - 4:15 PM JST | 7:00 AM - 7:15 AM UTC

[3ABp08w089] Interactive Effects of Individual Polyphenols and Wine on the Inhibition of AGEs Formation

*Takaaki Tanabe¹, Shinichi Sugiura², Daisuke Teranishi¹ (1. Mottox Inc., 2. Doshisha University Faculty of Life and Medical Sciences)

4:15 PM - 4:30 PM JST | 7:15 AM - 7:30 AM UTC

[3ABp09w090] The inhibitory effects of imidazole dipeptides and 2-oxocarnosine on glyceraldehyde-induced stress-induced intracellular protein glycation and neuronal cell death.

*Yasunari Yamada¹, Koji Hashida¹, Kohei Hayashi¹, Kenji Yoshimochi¹, Tsunehisa Hirose¹, Motoshi Shimotsuma¹, Yoshio Hamada², Kenji Usui², Naoki Yokoyama³, Toshiaki Hara³, Satoru Nishino³, Hideaki Kakeya⁴, Shozo Tomonaga⁵, Makoto Ozaki¹ (1. Nacalai Tesque Inc., 2. Faculty of Frontiers of Innovative Research in Science and Technology, Konan University, 3. Hamari Chemicals Ltd., 4. Division of Medicinal Frontier Science, Graduate School of Pharmaceutical Sciences, Kyoto University, 5. e.Division of Applied Biosciences, Graduate School of Agriculture, Kyoto University)

Oral presentation | B 食品機能 (Food Function)

📅 Fri. Aug 28, 2026 2:15 PM - 5:15 PM JST | Fri. Aug 28, 2026 5:15 AM - 8:15 AM UTC | 📍 Lecture room 3(Aobayama Commons 2F)

[3ACp] 骨代謝、ミネラル代謝; 抗腫瘍、抗炎症; その他食品機能

2:15 PM - 2:30 PM JST | 5:15 AM - 5:30 AM UTC

[3ACp01w092] Effects of Rosemary Residue Extract after Essential Oil Extraction on Skin Functions

*Kokoro Kakizaki¹, Yoshiaki Nagasawa², Aki Yamano^{3,4}, Je-tae Woo^{3,4}, Akio Watanabe^{1,2} (1. Faculty of Human Life, Jumonji University, 2. Graduate School of Human Life Sciences, Jumonji University, 3. Young Living Okinawa R&D Center, 4. Department of Biological Chemistry, Chubu University,)

2:30 PM - 2:45 PM JST | 5:30 AM - 5:45 AM UTC

[3ACp02w068] Elucidation of the Regulatory Mechanisms of Bone Metabolism by Supercritical Extracted Green Propolis and Its Cinnamic Acid Derivatives

*Tomoka Kimura¹, Yoshiaki Nagasawa², Terumi Hamada³, Masao Hashimoto³, Yousuke Kakuta³, Yusuke Deguchi⁴, Je-tae Woo⁴, Akio Watanabe^{1,2} (1. Jumonji University • Faculty of Human Life, 2. Jumonji University • Graduate School of Human Life Sciences, 3. Fujimi Beehouse Co.Ltd., 4. Chubu University • Graduate School of Bioscience and Biotechnology)

2:45 PM - 3:00 PM JST | 5:45 AM - 6:00 AM UTC

[3ACp03w075] Anti-inflammatory effects of *Lindera umbellata* residue extract after essential oil extraction.

*Natsumi Kobayashi¹, Yoshiaki Nagasawa², Aki Yamano³, Je-tae Woo^{3,4}, Akio Watanabe^{1,2} (1. Faculty of Human Life, Jumonji University, 2. Graduate School of Human Life Sciences, Jumonji University, 3. Young Living Okinawa R&D Center, 4. Graduate School of Bioscience and Biotechnology, Chubu University)

3:00 PM - 3:15 PM JST | 6:00 AM - 6:15 AM UTC

[3ACp04w076] Functional evaluation of extracts from *Casuarina equisetifolia* L. and *Coleus barbatus*

*Chihiro Sakashita¹, Yoshiaki Nagasawa², Aki Yamano³, Je-tae Woo^{3,4}, Akio Watanabe^{1,2} (1. Faculty of Human Life, Jumonji University, 2. Graduate School of Human Life Sciences, Jumonji University, 3. Young Living Okinawa R&D Center, 4. Faculty of Bioscience and Biotechnology, Chubu University)

3:15 PM - 3:30 PM JST | 6:15 AM - 6:30 AM UTC

[3ACp05w093] Evaluation of the Effects of *Rumex japonicus* Extract on Uric Acid Production in a Hyperuricemia Model

*Misaki Shimamura¹, Yuna Mizushima¹, Chihiro Sakashita¹, Yoshiaki Nagasawa², Sana Murata¹, Takako Shibata², Miyu Eto², Aki Yamano³, Je-tae Woo³, Akio Watanabe^{1,2} (1. Faculty of Human Life, Jumonji Univ., 2. Grad. Sch. Human Life Sci., Jumonji Univ., 3. College of Biosci. and Biotech., Chubu Univ.)

3:30 PM - 3:45 PM JST | 6:30 AM - 6:45 AM UTC

[3ACp06w094] Anti-Hyperuricemic Effects of Seed and Peel Extracts from Fukumikan

*Yuna Mizushima¹, Misaki Shimamura¹, Chihiro Sakashita¹, Yoshiaki Nagasawa², Sana Murata¹, Takako Shibata², Kotoe Iijima², Wataru Kobayashi³, Masumi Kamiyama^{1,2}, Akio Watanabe^{1,2} (1. Jumonji Univ., Human Life., 2. Grad. Sch. Human Life Sci., 3. Komazawa Women's Univ.,)

3:45 PM - 4:00 PM JST | 6:45 AM - 7:00 AM UTC

[3ACp07w095] Visualization of L-Theanine(LTE)-Induced Modulation of Brain Monoamine Metabolism by Derivatized Imaging Mass Spectrometry

*Minaho TAMAI¹, Hitomi SHIKANO¹, Aya ABE², Makoto OZEKI², Shu TAIRA¹ (1. Department of Agricultural Sciences, Fukushima University, 2. Taiyo Chemical Co., Ltd.,)

4:00 PM - 4:15 PM JST | 7:00 AM - 7:15 AM UTC

[3ACp08w096] Evaluation of the Stress-Reducing Effect of L-Theanine (LTE) Intake Using Mouse Fur

*Ayumu MATSUMOTO¹, Hitomi SHIKANO¹, Aya ABE², Makoto OZEKI², Shu TAIRA¹ (1. Department of Agricultural Sciences, Fukushima University, 2. Taiyo Chemical Co.Ltd.)

4:15 PM - 4:30 PM JST | 7:15 AM - 7:30 AM UTC

[3ACp09w097] Hair Imaging Mass Spectrometry for the Longitudinal Monitoring of Stress-Related Biomarkers and the Assessment of Stress Responses to Diet

*Kotone YONEDA¹, Hitomi SHIKANO¹, Aya ABE², Makoto OZEKI², Shu TAIRA¹ (1. The Graduate School of Agricultural Sciences, Fukushima University, 2. Taiyo Chemical Co., Ltd., Nutrition Division)

4:30 PM - 4:45 PM JST | 7:30 AM - 7:45 AM UTC

[3ACp10w098] Evaluation of the Preventive Effects of Vitamin Administration (A1, B1, B6) on Parkinson's Disease Symptoms

*Yuna NISHIMURA¹, Hitomi SHIKANO¹, Shu TAIRA¹ (1. Department of Agricultural Sciences, Fukushima University)

4:45 PM - 5:00 PM JST | 7:45 AM - 8:00 AM UTC

[3ACp11w099] Elucidation of the Simultaneous Localization of Components in Pumpkins Grown in Volcanic Ash Soil

*RUI TIAN¹, Hitomi SHIKANO¹, Shu TAIRA¹ (1. The Graduate School of Agricultural Sciences, Fukushima University)

5:00 PM - 5:15 PM JST | 8:00 AM - 8:15 AM UTC

[3ACp12] IMS analysis of metabolic responses in the brain associated with the inhibition of thrombus formation following administration of natto bacteria culture extract

*Shu Taira¹, Toshikazu Kondo², Akihiko Mori³, James Yu⁴, Ayako Ishii⁴ (1. Department of Agricultural and Sciences, Fukushima University, 2. Wakayama Medical University, 3. J-TEC CO.,LTD, 4. Contek Life Science Co., Ltd.)