

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

📅 Thu. Aug 27, 2026 3:30 PM - 6:00 PM JST | Thu. Aug 27, 2026 6:30 AM - 9:00 AM UTC | 📍

C201(Kawauchi Building C, 2nd Floor)

[2KEp] 穀物

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

[2KEp01w110] Effects of lactic acid addition on protease activity in wheat flour and the physical properties of wheat flour dough

*Haruto MOTOJIMA¹, Machiko KAZAMI¹, Haruko NOGUCHI¹, Akiko TANIGUCHI YAMADA¹ (1. Department of Agricultural Innovation for Sustainability, Graduate School of Agriculture, Graduate School of Tokyo University of Agriculture)

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

[2KEp02] Behavior of prolamin detachment in the solutions of reducing agents

*Toshihisa Ohno¹, Setsuko Komatsu¹ (1. FUT)

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

[2KEp03] Regional differences in the quality of gluten-free rice bread

*Noriaki Aoki¹, Yojiro Taniguchi², Shinnosuke Oomori³ (1. Institute of Food Research, NARO, 2. Institute of Crop Science, NARO, 3. Institute of Crop Science, NARO (present: MAFF))

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

[2KEp04] Structural Modification of Wheat Starch in Deep-Fried and Baked Doughnuts

*Tomomi Kanno¹, Urara Ogawa¹, Yuko Hattori¹, Takashi Mishima², Toshiya Hayashi³, Masahiro Maebayashi³, Yoshiaki Miyake¹, Atsuhisa Nishimura⁴ (1. Aichi Shukutoku University, 2. Mie University, 3. Meijo University, 4. Ichibiki Co.,Ltd)

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

[2KEp05] Study on the Structural Properties of Rice Starch and Wet Air-Jet Milling Conditions for the Production of 2-Loaf Size 100% Rice Flour Bread.

*Norihiro Yamada¹ (1. Tokyo Kasei University)

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

[2KEp06w111] Exploration of sensory attributes and physicochemical properties affecting the palatability of cooked rice

*Yoshino Tsubota¹, Sayo Gomo¹, Yuri Yoshida¹, Hiroaki Kanouchi¹, Shigeo Takenaka¹, Chinami Ishibashi¹ (1. Osaka Metropolitan University)

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

[2KEp07] Characteristics of Rice Flour Milled by a Novel Grinding Method

*Haruko NOGUCHI¹, Machiko KAZAMI¹, Akiko TANIGUCHI (YAMADA)¹, Ryo TSURUDOME², Yoichi TSURUDOME², Yuji YAMAMOTO³, Yoshiko ISHIMI⁴ (1. Faculty of Agriculture, Tokyo University of Agriculture, 2. Fit & Recovery Co.,Ltd, 3. Faculty of Applied Bioscience, Tokyo University of Agriculture, 4. Tokyo University of Agriculture)

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

[2KEp08] Physicochemical effects of soluble dietary fiber on ingredients in retort pouch foods

*Mineko Watanabe¹, Hajime Koike¹, Chieko Honda¹ (1. Hakubaku CO., LTD.)

5:30 PM - 5:45 PM JST | 8:30 AM - 8:45 AM UTC

[2KEp09] Effects of Psyllium on the Breadmaking Properties of Quinoa Flour

*Kiri Yamamura¹, Chie Kozaki¹, Keiko Fujii¹ (1. Japan Women's University)

5:45 PM - 6:00 PM JST | 8:45 AM - 9:00 AM UTC

[2KEp10] Mechanical Properties of Cereal-Based Binding Puffed Materials and Their Application to Plant-Based Meat Alternatives

*Chino Fujii¹, Chie Kozaki², Yuki Iwanaga², Keiko Fujii² (1. Graduate School of Japan Women's University, 2. Japan Women's University)