

Symposia | シンポジウムA

📅 Wed. Aug 26, 2026 2:30 PM - 5:15 PM JST | Wed. Aug 26, 2026 5:30 AM - 8:15 AM UTC | 🏢
C200(Kawauchi Building C, 2nd Floor)

[SYA2] シンポジウムA2 「伝えたい：油脂研究の広がり」

2:30 PM - 3:00 PM JST | 5:30 AM - 6:00 AM UTC

[SYA2-01] Generation of Milky Aroma by the Oxidation of Saturated Fatty Acids: Mechanistic Elucidation and Applications

*Kanji Aoyagi¹, Daisuke Isaka¹, Shunji Kato², Yurika Otoki², Hidetaka Uehara¹, Kiyotaka Nakagawa² (1. The Nisshin Oil Group, Ltd, 2. Graduate School of Agricultural Science, Tohoku University)

3:00 PM - 3:30 PM JST | 6:00 AM - 6:30 AM UTC

[SYA2-02] **Application of Oral Processing Concepts to Food Evaluation Technology**

— Time-Resolved Texture Analysis Using the **Mastication Simulator MOG[®]** —

*Kazuki Hashimoto¹ (1. J-OIL MILLS, INC.)

3:30 PM - 4:00 PM JST | 6:30 AM - 7:00 AM UTC

[SYA2-03] What volatile organic compounds (VOCs) are generated during squalene oxidation?

*Junya Ito¹ (1. Tohoku University)

4:00 PM - 4:30 PM JST | 7:00 AM - 7:30 AM UTC

[SYA2-04] Unlocking the Health Potential of Oxidatively Stabilized DHA: Insights from Human Studies in Healthy Older Adults and Adolescents

*TAKASHI ICHINOSE¹, MICHIO HASHIMOTO² (1. Fuji Oil Co., Ltd., 2. Shimane University Faculty of Medicine)

4:30 PM - 5:00 PM JST | 7:30 AM - 8:00 AM UTC

[SYA2-05] High-Sensitive Oxidative Degradation Evaluation using Ultra-Weak Luminescence Measurement (Chemiluminescence Method)

– Focusing on Oils and Polymer Materials –

*RIE YAMADA¹ (1. Tohoku Electronic Industrial Co., Ltd.)

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

[SYA2-06] Calculating the Energy Content of Fats and Oils Using the Standard Tables of Food Composition in Japan: Key Considerations

*Kiyotaka Nakagawa¹ (1. Graduate School of Agricultural Science, Tohoku University)