

Young Scholars and International sessions (Poster presentation) | 若手の会ポスター発表

📅 Thu. Aug 27, 2026 1:00 PM - 6:00 PM JST | Thu. Aug 27, 2026 4:00 AM - 9:00 AM UTC | 📍 Rounge2
(Aobayama Commons 1F)

[若手の会] 若手の会

8月27日 (木) 10:00~17:00 (16:30撤収)

8月27日 (木) 13:15~14:05 討論タイム

8月27日 (木) 14:15~15:00 討論タイム

[3KH08w166] 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)

[3KH09w167] 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)

[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)

[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)

[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)

[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)

[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)

[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)

[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)

[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.)

[3Klp04w176] Multifaceted Evaluation of Frozen Tempura Batter Texture

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

[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)

[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)

[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.)

[3Klp12w180] Evaluation of Effects of Organic Acid Salts on the Retrogradation of Cooked Rice using Calorimetries

*Nana Amano¹, Masaharu Oba³, Masahiro Maebayashi² (1. Graduate School of Agriculture, Meijo University, 2. Faculty of Agriculture, Meijo University, 3. Meijo University)

[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.)

[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)

[2KHp03w183] Characterization of a lytic bacteriophage VipHU15 infecting *Vibrio parahaemolyticus*

*Mana Oguchi¹, Koji Yamazaki¹, Shogo Yamaki¹ (1. Faculty of Fisheries Sciences, Hokkaido University)

[2KHp04w184] Construction of phage proteins based Lactic Acid Bacteria detection system in beer production environments

*chihiro murooka¹, yoshimitsu masuda², satoshi shimotsu³, ken-ichi honjoh² (1. Graduate School of Bioresource and Bioenvironmental Sciences, Kyushu University, 2. Faculty of Agriculture, Graduate School, Kyushu University, 3. ASAHI BREWERIES, LTD.)

[2KHp05w185] Effects of Vacuolar Processing Enzyme Gene Deficiency on Plant Freezing Tolerance

*MAKOTO TOKITA¹, YOSHIMITSU MASUDA², EIJI GOTO², KEN-ICHI HONJOH² (1. Graduate School of Bioresource and Bioenvironmental Sciences, Kyushu University, 2. Faculty of Agriculture, Graduate

School, Kyushu University)

[2KHp07w186] Analysis of Changes in Antibiotic-Resistant Bacteria in Soil During Onion Cultivation Following Antimicrobial Agent Application

*KYOSUKE HAMADA¹, MASAMICHI YASUDOME¹, YOSHIMITU MASUDA², NOBUYUKI KIZIMA³, TAKAAKI ISHII⁴, TAKAHISA MIYAMOTO², KEN-ICHI HONJOH² (1. Graduate School of Bioresource and Bioenvironmental Sciences, Kyushu University, 2. Faculty of Agriculture, Graduate School, Kyushu University, Faculty of Agriculture, Graduate School, Kyushu University, 3. NARO, 4. Aguash LLC)

[2KHp10w187] Study on bacterial resistance to pulsed electric fields

*Miku Murakami¹, Hajime Oniki¹, Sunao Katsuki², Kazuhiro Isobe⁴, Taiga Kajihara⁴, Shoko Isikawa⁴, Ryou Sasahara⁴, Jiro Kurihara⁵, Naoya Masuda³, Yoshiharu Shimizu³ (1. Graduate School of Science and Technology, Kumamoto University, 2. Institute of Industrial Nanomaterials, Kumamoto University, 3. Iwai Kikai Kogyo Co., Ltd, 4. Kewpie Corporation, 5. RAKUNOH MOTHER'S)

[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)

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

*Hayato Tajiri¹, Hara Kenshin¹, Katsuki Sunao², Masuda Naoya³, Shimizu Yoshiharu³, Isobe Kazuhiro⁴, Kajiwara 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)

[2KJp01w190] Preparation and Performance Study of Alginate Gel Encapsulating Enzymes for Colorimetric Analysis of Glutamate

*Yumeka Yamanaka¹, Chisa Narita¹, Nobuaki Soh^{1,2} (1. Faculty of Agriculture, Saga University, 2. The United Graduate School of Agricultural Sciences, Kagoshima University)

[2KJp02w191] Preparation and Structural Characterization of Cellulosic Materials Derived from Unused Agricultural Biomass by Hot-Compressed Water Treatment

*Ami Ishikawa¹, Nao Matsuno³, Ayaka Honma¹, Yang Jiamin¹, Daitaro Ishikawa¹, Toshiyuki Nonaka⁴, Masaru Watanabe⁴, Satoshi Okimura², Tomoyuki Fujii¹ (1. Tohoku University, Grad, Agri, 2. Toresyoku, 3. Tohoku University, Agri, 4. Tohoku University, Grad, Engineering)

[2KJp04w192] Production of functional oligosaccharides from adzuki bean seed coat residues by enzymatic treatment

*Suzuna Kobayashi¹, Daisuke Okumoto², Shigenori Kumazawa¹, Chihiro Honda¹ (1. Graduate School of Integrated Pharmaceutical and Nutritional Sciences, University of Shizuoka, 2. Toraya Confectionery Co. Ltd.)

[2KJp05w193] Study on Food Texture Identification Based on Current Response Analysis of Gel Sensors

*Daichi Kono¹, Kawashima tomohiro¹ (1. Toyohashi University of Technology)

[2KJp06w194] Effects of Protein Conformational Changes and Molecular Dynamics on Soy Milk Colloid Aggregation

*SHION YONEZAWA¹, YUUKA NAKAJIMA¹, YANG JIAMIN¹, DAITARO ISHIKAWA¹, TOMOYUKI FUJII¹ (1. Grad.Sch.Agric.Sci.)

[2KJp07w195] Generation of Monoamines and Polyamines from High Temperature-Treated Soy Protein Isolate During Digestion with Crude Small Intestinal Mucosa Extracts

*Tomoko Asai¹, Sato Kenji¹ (1. Kyoto University)

[2KJp08w196] Evaluation of Casein Network Structure in Yogurt Using High-Voltage Dielectric Spectrum Analysis

*RINO MIURA¹, TOMOHIRO KAWASHIMA¹ (1. Toyohashi University of Technology)

[2KJp09w197] The effect of emulsifier addition and homogenization on the physical stability of almond milk

*Kaho Shinomiya¹, Shoichi Gohtani², Satoshi Kasatani³, Hideyuki Hara³, Shohei Suehiro³, Toya Ishii² (1. Graduate school of Agriculture, Kagawa University , 2. Faculty of Agriculture, Kagawa University , 3. Mitsubishi Chemical Corporation)