

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)