

International Mini-Symposium on Food Hydrocolloids 2018

Room 100B on 1st floor in Building No.2 at Shinagawa Campus

Tokyo University of Marine Science & Technology

Access; <http://www.kaiyodai.ac.jp/english-c/en-about/12279.html>

Campus Map; <http://www.kaiyodai.ac.jp/english/overview/announcement/map/shinagawa.html>

17 May 2018

13:00 – 13:05

Opening remarks

Prof. Katsuyoshi NISHINARI (PHRC, Hubei Univ. of Tech., China)

13:05 – 13:35

1) Extraction and characterization of acid- and pepsin-soluble collagen from carp and lizardfish scales caught from Japan, Bangladesh and Vietnam focusing on their thermo-stability

MSc. Sheik Md. MONIRUZZAMAN (Tokyo Univ. of Marine Sci. & Tech.)

13:35 – 14:05

2) Plant saponins-rich extracts as new natural emulsifiers

MSc. Noamane TAARJI (Faculty of Life and Environmental Sci., Univ. of Tsukuba)

14:05–14:35

3) Effects of starches on the mechanical properties and microstructure of processed cheeses with different types of casein network structures

Dr. Wei FU (Org. for the Strategic Coordination of Res. & IP, Meiji Univ.)

14:35–14:50 ----- Coffee break -----

14:50–15:30

4) Functional food product development for Nutrition purpose

MSc. Numphung RUNGRAUNG (Institute of Nutrition, Mahidol University, Thailand)

15:30–16:10

5) Nanocellulose in food applications and its effect on in vitro fat digestibility

Dr. Thunnalin WINUPRASITH (Institute of Nutrition, Mahidol University, Thailand)

16:10–16:25 ----- Coffee break -----

16:25–17:15

6) Biopolymer-based nano-carrier in functional food System

Prof. Hyun Jin Park (Dep. of Biotechnology, Functional Food Research Center, Korea Univ.)

17:15 – 17:20

Closing remarks

Prof. Mitsutoshi NAKAJIMA (Faculty of Life and Environmental Sci., Univ. of Tsukuba)

17:40 – 19:00

Convivial meeting with snacks (at 2nd floor of Student Cafeteria Bldg.)

CONTACT; Prof. Shingo MATSUKAWA; Tel; 03-5463-0581, Email; matsukawa@kaiyodai.ac.jp