

# International Mini-Symposium on Food Hydrocolloids 2017

Meeting room on 2nd Floor in Hakuyou hall at Shinagawa Campus  
Tokyo University of Marine Science & Technology  
(<http://www.kaiyodai.ac.jp/english-c/en-about/12279.html>)

**2 September 2017**

Tentative program

13:00 – 13:05

Opening remarks

Prof. Shingo MATSUKAWA (Tokyo Univ. of Marine Sci. & Tech.)

13:05 – 13:35

“Wormlike micelle formation of mixed Phosphatidylcholine and Lysophosphatidylcholine aqueous solution”

Paphawee NANTARAJIT (Tokyo Univ. of Marine Sci. & Tech.)

13:35 – 14:05

“Physical properties of Carrageenans viewed by NMR”

Dr Qiuhua ZHAO (East China Normal University)

14:05–14:35

“Controlled production of monodisperse food-grade emulsions using novel microchannel emulsification processes”

Yanru ZHANG (University of Tsukuba)

14:35–14:45 ----- Coffee break -----

14:45–15:30

"Multifractal Approaches of the Ring Tensile Rupture Patterns of Dried Laver (Porphyra) as Affected by the Relative Humidity"

Prof. Wonbyong YOON (Kangwon National University, Korea)

15:30–16:15

“TBD”

Dr. Oni YULIARTI (School of Chemical and Life Sciences, Singapore Polytechnic)

16:15–16:25 ----- Coffee break -----

16:25–17:10

“Structure and Bio-activity of sulfated polysaccharides from seaweeds collected at central coast of Vietnam”

Dr. Thuy Thi Thu Thanh (Vietnam Academy of Sci. & Tech.)

17:10-17:55

“Coupling of protein/polysaccharide electrostatic complexation with conformational transition”

Prof. Yapeng FANG(Shanghai Jiao Tong University, China)

(Individual meetings will be hold on 3rd September)

Contact

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