International Mini-Symposium on Food Hydrocolloids 2017

Meeting room on 2nd Floor in Hakuyou hall at Shinagawa Campus
Tokyo University of Marine Science & Technology

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