		EAFTA2023 & 7th IS	SPFB Program	
DAY1	17th, May (Wed)			
9:00 - 17:00	Registration	Bld. 1 (Agri. campus)		
8:30 - 17:30	Program Committee Meeting	Changing the world from Rikuzentakata: Promoting fisheries through seafood education activities	Place: Montgomery Dickson Hall, Iwate University Rikuzentakata Global Campus	Chunhong YUAN (Iwate University, Japan)
DAY2	18th, May (Thurs)		Room: Hokuto Hall, (and Poster Hall)	
8:30 - 9:00	Presentation No.	Speaker Registration Room: H	Presentation Title lokuto Hall (Faculty of Education)	Session Chair
9:00 - 9:15	Opening	Prof. Masahiro MIZUNO (Vice President, Iwate Univer Prof. Koichi TAKAKI (Iwate University, Japan) Prof. Tooru OOIZUMI (EAFTA) Prof. Noriyuki TANAKA (NPO FSMILE)	sity, Japan)	Megumi NISHIMUKAI (Iwate University, Japan)
9:15 - 10:00	Plenary (PL-1)	Masaharu SIRATANI	Prospective Plasma Contribution to Fourth Agricultural Revolution	Koichi TAKAKI (Iwate University, Japan)
10:00 - 10:15 10:15 - 11:00	Plenary (PL-2)	Masayoshi KAZATO	Coffee Break Everything You Need to Know to Make Sushi and Finding	Chunhong YUAN (Iwate University, Japan)
11:00 - 11:45	Plenary (PL-3)	Hiroyuki SHIMONO	Fascinating Japanese Foods Products To Boost Rice Productivity under a Changing Climate	(Iwate University, Japan) Megumi NISHIMUKAI
11:45 - 13:00		Lunch (meeting) Room	Hokuto Hall (Faculty of Education)	(Iwate University, Japan)
13:00 - 13:40	Plenary (PL-4)	Shugo WATABE	Thermal gelation mechanisms of fish meat paste - How does myosin molecule participate?	Hiroki SAEKI (Hokkaido University, Japan) Tran Thi My Hanh (Nha Trang University, Vietnam)
13:40 - 14:20	Plenary (PL-5)	Ying LIU (Online)	The Current State and Prospect of Recirculating Aquaculture Systems in China	
14:20 - 14:45	Invited (I-1)	Ruhşan ÖZDEMİR ÇİFÇİ	Studies on Measuring of Fruit and Vegetable Losses Throughout the Supply Chain and Awareness-Raising Campaign "Save Your Food" in Turkey	
14:45 - 15:10	Invited (I-2)	Youling L. XIONG	Plant polyphenois as natural compounds to modulate muscle food quality attributes	
15:10 - 15:35	Invited (I-3)	Min-Jie CAO (Online)	Effective utilization of shellfish processing byproducts	
15:35 - 15:50 15:50 - 16:05	Oral (O-1)	Eko SUSANTO (Online)	Coffee Break Optimation extraction of microalgae pigments usung virgin coconut oil	Jing XIE
16:05 - 16:20	Oral (O-2)	Wenzhao LI	Enhancement of anti-inflammatory activity of fish myofibrillar protein by Maillard-type glycation and its molecular mechanism	
16:20 - 16:35	Oral (O-3)	Gaoshang LI	Fresh-keeping effect of 3D printed surimi improved by Ca2+- nano starch-lutein and its freshness indicator mechanism based on printed anthocyanin	
16:35 - 16:50	Oral (O-4)	Zhiheng HU	on printed anthocyanin Preservation and bacteriostasis functions of citral nanoemulsion on golden pomfret during 4 degrees C	(Shanghai Ocean University, China Tooru OOIZUMI (Fukui Prefectural University, Japan
16:50 - 17:05	Oral (O-5)	Kanako HASHIMOTO	Sensory test and lipid analysis of Striped marlin Kajikia audax for sashimi	
17:05 - 17:20	Oral (O-6)	Nurilmala MALA	Improvement added value of fishery byproduct as halal gelatin	_
17:20 - 17:45	Invited (I-4)	Tran Thi My HANH	Overview of Vietnam's aquatic sector during the period 2015- 2022 and vision to 2045	
	17th	n, May (Wed)~20th, May (S	at) Online and Onsite Poster Se	ssion
18:00- 18:30 18:30 - 20:30	Bus Banquet		Heading for the banquet Hotel Metropolitan Morioka	
DAY3	19th, May (Fri)		Room: Hokuto Hall (Faculty of Education)	
8:30 - 8:45	Agenda	Speaker	Presentation Title	Session Chair
0.00 0.10			Registration	
8:45 - 9:10	Invited (I-5)	Noriyuki TANAKA	Registration <u>Rethinking on food system for sustainable world</u>	
8:45 - 9:10 9:10 - 9:35	Invited (I-5) Invited (I-6)			Nuriimala MALA (Bogor Agricultural University, Indonesia)
		Noriyuki TANAKA Kun QIAN	Rethinking on food system for sustainable world	(Bogor Agricultural University,
9:10 - 9:35 9:35 - 9:50 9:50 - 10:05	Invited (I-6)	Noriyuki TANAKA Kun QIAN (Online) Hayato MAEDA Yoshiaki ITO	Rethinking on food system for sustainable world Food literacy behavior change toward post-pandemic society Functionality of natural pigments in food products Biological functions of phenethyl isothiocyanate for glucose and lipid metabolisms.	(Bogor Agricultural University, Indonesia) Yoshihiro OCHIAI
9:10 - 9:35 9:35 - 9:50	Invited (I-6) Invited (I-7)	Noriyuki TANAKA Kun QIAN (Online) Hayato MAEDA Yoshiaki ITO	Rethinking on food system for sustainable world Food literacy behavior change toward post-pandemic society Functionality of natural pigments in food products Biological functions of phenethyl isothiccyanate for glucose and	(Bogor Agricultural University, Indonesia) Yoshihiro OCHIAI
9:10 - 9:35 9:35 - 9:50 9:50 - 10:05 10:05 - 10:20	Invited (I-6) Invited (I-7) Invited (I-8)	Noriyuki TANAKA Kun QIAN (Online) Hayato MAEDA Yoshiaki IITO	Rethinking on food system for sustainable world Food literacy behavior change toward post-pandemic society Functionality of natural pigments in food products Biological functions of phenethyl isothiccyanate for glucose and lipid metabolisms. Coffee Break Anthocyanin food innovation: from laboratory bench to dining	(Bogor Agricultural University, Indonesia) Yoshihiro OCHIAI
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9:10 - 9:35 9:35 - 9:50 9:50 - 10:05 10:05 - 10:20 10:20 - 10:45 10:45 - 11:00	Invited (I-6) Invited (I-7) Invited (I-8) Invited (I-9) Invited (I-10)	Noriyuki TANAKA Kun QIAN (Online) Hayato MAEDA Yoshiaki ITO De-Xing HOU Yuya KUMAGAI	Rethinking on food system for sustainable world           Food literacy behavior change toward post-pandemic society           Functionality of natural pigments in food products           Biological functions of phenethyl isothiocyanate for glucose and lipid metabolisms.           Coffee Break           Anthocyanin food innovation: from laboratory bench to dining table           Polysaccharides from brown algae: relationship between structure and function           Make Your Idea a Cuisine: How Innovation is Made on Food.           Contribution of structural rearrangement and molecular	(Bogor Agricultural University, Indonesia) Yoshihiro OCH(Al (Tohoku University, Japan) Youking L. XIONG (Kentucky University, USA) Yuya KUMAGAI
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