| 17th, | May (Wed)~20th (S | Sat) , Online and Onsite P | oster Session,Hokuto Hall (Faculty o | of Education) |
|-------------------------------------|-------------------|----------------------------|---|--|
| 17th, May (Wed)- 20th, May (Sat) | Poster (P-1) | Zhongzhuan YIN | Effects of dry storage stress on mitochondrial energy synthesis in Mizuhopecten yessoensis | Xichang WANG (Shanghai Ocean University, China) Hayato MAEDA (Hirosaki University, Japan) |
| | Poster (P-2) | Qi ZHOU | Effects of stable chlorine dioxide combined with slightly acidic electrolyzed water on quality of large yellow croaker (Pseudosciaen crocea) during cold storage | |
| | Poster (P-3) | Zhe SHAO | Insight into the antibacterial activity and mechanism of allicin and antioxidant of bamboo leaves against Shewanella putrefaciens | |
| | Poster (P-4) | Faria AFRIN | Effects of seaweed extracts on the quality and shelf life of Nile tilapia (Oreochromis niloticus) fillets during frozen storage | |
| | Poster (P-5) | Huong Thi Thu DANG | Screening the tyrosinase inhibitory activity of red algae extracts -applying in inhibition blackening of shrimp | |
| | Poster (P-6) | Hanh Tran Thi My | Extracting biomaterials from coconut shells and plant disease control applications | |
| | Poster (P-7) | Shu SHIMADA | The water-soluble protein from walleye pollock attenuates obesity induced by high-fat, high-sucrose diet | |
| | Poster (P-8) | Saki WATANABE | Reduction of fish roe allergy risk in triploid female rainbow trout (Oncorhynchus mykiss) | |
| | Poster (P-9) | Jiayin HUANG | The enhancement effects of roselle anthocyanin-based film on shrimp texture by water distribution controlling and protein structure maintenance | |
| | Poster (P-10) | Ruqing YANG | Involvement of MMP-9 in collagen degradation of sea bass (Lateolabrax japonicus): cloning, expression and characterization | |
| | Poster (P-11) | Qian HONG | Expression of bioactive polyphenol oxidase of Litopenaeus vannamei and its characterization | |
| | Poster (P-12) | Xuchen XIAO | Properties of Pacific white shrimp (Litopenaeus vannamei) collagen and its degradation by endogenous proteinases during cold storage | |
| | Poster (P-13) | Yabin NIU | Instantaneous Boiling on Shucking of Yesso Scallop (Mizuhopecten yessoensis) and Its Effect on Biochemical, Sensorial Properties, and Ultrastructure of Adductor Muscle During Refrigeration | |
| | Poster (P-14) | Natsumi SHIMOYAMA | Exploring Wakame Recipe Information and Cross-Region Food culture Analysis for seaweed marketing | |
| | Poster (P-15) | Kouma NAGAHATA | Effect of " uzumaki process " on post mortem quality changes in cultured red sea bream at 4°C | |
| | Poster (P-16) | Tomoya SUZUKI | A trial study on grading system for wakame seaweed by correlating optical properties with biochemical analysis | |
| | Poster (P-17) | Sota HAYASHI | Effect of short-term rearing on changes in ATP related compounds and glycogen content during storage at -1°C | |
| | Poster (P-18) | Yuya OTA | Detection of ATP related compounds for Visualization of Anisakis death killed by liquid nitrogen freezing | |

Xinyi ZHOU

Lanxiang SU

Poster (P-19)

Poster (P-20)

Effect of ultrasound in combination with pineapple protease on the tenderness Litopenaeus Vannamei

Effect of protease treatment on the quality of Pacific oysters during refrigeration