

EAFTA2023 & 7th ISFPB 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)					
Presentation No.		Speaker	Presentation Title	Session Chair	
Registration Room: Hokuto Hall (Faculty of Education)					
8:30 - 9:00					
9:00 - 9:15	Opening	Prof. Masahiro MIZUNO (Vice President, Iwate University, Japan) Prof. Koichi TAKAKI (Iwate University, Japan) Prof. Tooru OOIZUMI (EAFTA) Prof. Noriyuki TANAKA (NPO FSMILE)		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)	
Coffee Break					
10:15 - 11:00	Plenary (PL-2)	Masayoshi KAZATO	Everything You Need to Know to Make Sushi and Finding Fascinating Japanese Foods Products	Chunhong YUAN (Iwate University, Japan)	
11:00 - 11:45	Plenary (PL-3)	Hiroyuki SHIMONO	To Boost Rice Productivity under a Changing Climate	Megumi NISHIMUKAI (Iwate University, Japan)	
Lunch (meeting) Room: Hokuto Hall (Faculty of Education)					
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)	Ruhsan 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 polyphenols 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		
Coffee Break					
15:50 - 16:05	Oral (O-1)	Eko SUSANTO (Online)	Optimization extraction of microalgae pigments using virgin coconut oil	Jing XIE (Shanghai Ocean University, China) Tooru OOIZUMI (Fukui Prefectural University, Japan)	
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	Preservation and bacteriostasis functions of citral nanoemulsion on golden pomfret during 4 degrees C		
16:50 - 17:05	Oral (O-5)	Kanako HASHIMOTO	Sensory test and lipid analysis of Striped marlin Kaijika auidax for sashimi		
17:05 - 17:20	Oral (O-6)	Nurimala 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		
Coffee Break					
17th, May (Wed)~20th, May (Sat) Online and Onsite Poster Session					
18:00- 18:30	Bus	Heading for the banquet			
18:30 - 20:30	Banquet	Hotel Metropolitan Morioka			
DAY3 19th, May (Fri)					
Room: Hokuto Hall (Faculty of Education)					
Agenda		Speaker	Presentation Title	Session Chair	
Registration					
8:30 - 8:45					
8:45 - 9:10	Invited (I-5)	Noriyuki TANAKA	Rethinking on food system for sustainable world	Nurimala MALA (Bogor Agricultural University, Indonesia) Yoshihiro OCHIAI (Tohoku University, Japan)	
9:10 - 9:35	Invited (I-6)	Kun QIAN (Online)	Food literacy behavior change toward post-pandemic society		
9:35 - 9:50	Invited (I-7)	Hayato MAEDA	Functionality of natural pigments in food products		
9:50 - 10:05	Invited (I-8)	Yoshiaki ITO	Biological functions of phenethyl isothiocyanate for glucose and lipid metabolisms.		
Coffee Break					
10:05 - 10:20					
10:20 - 10:45	Invited (I-9)	De-Xing HOU	Anthocyanin food innovation: from laboratory bench to dining table	Youling L. XIONG (Kentucky University, USA) Yuya KUMAGAI (Hokkaido University, Japan)	
10:45 - 11:00	Invited (I-10)	Yuya KUMAGAI	Polysaccharides from brown algae: relationship between structure and function		
11:00 - 11:15	Invited (I-11)	Ling WENG	Make Your Idea a Cuisine: How Innovation is Made on Food.		
11:15 - 11:30	Oral (O-7)	Qingqing JIANG	Contribution of structural rearrangement and molecular interactions on quality improvement of frozen fish fillets		
11:30 - 11:45	Oral (O-8)	Yulei CHEN	Involvement of Endogenous Proteases in Abalone Muscle Softening.		
11:45 - 12:00	Oral (O-9)	Peiling YAN (Online)	Microstructure and physicochemical properties: Effects of different pretreatment combined with dual-frequency ultrasound on quality of large yellow croaker (Pseudosciaena crocea) during cold storage		
Lunch (meeting)					
13:00 - 13:25	Invited (I-12)	Yoshihiro OCHIAI	Oxidation and reduction mechanisms of fish myoglobins	De-Xing HOU (Kagoshima University, Japan) Emiko OKAZAKI (Tokyo University of Marine Science and Technology, Japan)	
13:25 - 13:50	Invited (I-13)	A. K. M. Azad SHAH	Application of plant extracts as natural additives for the preservation of fishery products		
13:50 - 14:15	Invited (I-14)	Wenhui WU	The study on marine natural product a new isoindolone FGCI for fibrinolysis		
14:15 - 14:30	Oral (O-10)	Huamao WEI	Condition-dependent Adenosine Monophosphate Decomposition Pathways by Endogenous Enzyme in Striated Adductor Muscle from Japanese scallop (Patinopecten yessoensis)		
14:30 - 14:45	Oral (O-11)	Xin LU	Shape Analysis and Vitality Estimation of pacific oyster (Crassostrea gigas) Using Three-Dimensional Morphometric Techniques		
14:45 - 15:00	Oral (O-12)	Ouyen T.H. TRAN (Online)	Enzyme-assisted extraction and characterization of collagen from Basa fish (Pangasius bocourti) skin		
15:00 - 15:15	Oral (O-13)	Golam RASUL (Online)	Factors influencing nutritional composition, quality and safety of dried fishery products		
Coffee Break					
Workshop : International standardization of K-value testing method as freshness index for fish					
15:30 - 15:45	Invited (I-15)	Kunihiko KONNO	K-value, a freshness index of fish, its innovative application for modern demand	Toshiyuki SUZUKI (Japan Fisheries Research and Education Agency)	
15:45 - 16:00	Invited (I-16)	Yaqin HU (Online)	Characterization of anthocyanin-based film and its application in fish freshness monitoring and preservation		
16:00 - 16:15	Invited (I-17)	Yuan LI (Online)	The factors affecting K-value of small yellow croaker (Larimichthys polyactis) under different packaging condition and a new spoilage potential algorithm		
16:15 - 16:30	Invited (I-18)	Zhuolin WANG	Postmortem biochemical changes of Spotted Mackerel (Scomber australasicus) during ice storage by using K-value		
16:30 - 16:45	Invited (I-19)	Yuko MURATA	Changes in the K-value in several fishes and the benefits of applying K-value in the distribution of fisheries products		
16:45 - 17:00	Invited (I-20)	Takeya YOSHIOKA	Validation of a simplified method for determination of K-value by interlaboratory study		
17:00 - 17:15	Invited (I-21)	Keisuke MORIYA	Effect of Freshness before Freezing on the Quality of Thawed Meat in Japanese Pilchard Landed at Ports in Eastern Hokkaido		
17:15 - 17:30	Invited (I-22)	Yoshiaki YAMANO	Introduction to standardization in ISO		
General Discussion					
Closing Ceremony					