

Keynote speakers

Speaker

Shugo WATABE

School of Marine Biosciences
Kitasato University
Japan



He is a visiting professor of Marine Biochemistry, Kitasato University School of Marine Biosciences and Professor Emeritus of the University of Tokyo. He has conducted researches on various aspects of marine organisms, including food science, muscle biochemistry and development, marine metagenomics and biomineralization. He is also participating in various academic societies of Japan such as Director of Fish Protein Health Benefits Forum and Affiliate Member of Science Council of Japan. He graduated from Faculty of Agriculture, the University of Tokyo, in 1971 and got the Ph.D. degree (Agriculture) from the University of Tokyo in 1976. After he worked as Assistant and Associate Professor from 1977 to 1994, he organized his lab as Professor in the University of Tokyo until 2012. After retirement, he had been engaged as Professor of Kitasato University till 2022.

Presentation Title:

Thermal gelation mechanisms of fish meat paste - How does myosin molecule participate?

Speaker

Ying LIU

College of Biosystems Engineering and Food Science
Zhejiang University
China



Prof. Ying LIU is currently the Director of College of Biosystems Engineering and Food Science (BEFS), Zhejiang University. He has also served as the Director of Branch Society of Aquacultural Engineering, Chinese Society of Agricultural Engineering (CSAE). His research mainly focuses on Aquacultural Engineering, Recirculating Aquaculture System, Fish Welfare, Aquacultural Ecology and Bio-Environmental Control. Especially in recirculating aquaculture system post, he is one of the main scholar practitioner and responsible for design and use of recirculating aquaculture systems in China and application in industrial farming. He has published over 250 papers and 4 books, and authorized 39 invention patents. He also has been in charge for 40 research projects.

Presentation Title:

The Current State and Prospect of Recirculating Aquaculture Systems in China

Invited speakers

Speaker

Kunihiko KONNO

Professor Emeritus of Hokkaido University and
Visiting Professor of Iwate University
Japan



Dr. Kunihiko Konno is a Professor Emeritus of Hokkaido University and Visiting Professor of Iwate University. He started his research career at Hokkaido University (Faculty of Fisheries, Department of Food Science) as Assistant Professor in 1977. After working as Associate Professor (1992-2001) and Professor (2001-2016) at the same University, he moved to Dalian Polytechnic University, Dalian, China as a full time Professor (2017-2021). He also contributes as Supervising professor of Shanghai Ocean University, Shanghai China from 2004-, Visiting professor of Jiangsu Ocean University, Lianyungang, China from 2007-, and Visiting professor of Dalian Polytechnic University, Dalian, China from 2011-.

He has contributed to the development of marine food processing by his fundamental studies. His researches are summarized as follows.

1) Characteristic properties of muscle proteins of squid and in scallop. 2) Species-specific denaturation profiles fish myosin. 3) Hydrophobic interaction of marine lipid with muscle proteins in thermal gel forming process. 4) Functional peptide production by using endogenous proteinases in squid liver. 5) Quality management of Bluefin tuna by using Slurry ice. 6) Ohmic heating for high quality thermal gel production from squid muscle. 7) "Below-zero storage technology" for keeping freshness assessed by K value measurement. 8) Impedance measurement for non-destructive evaluation of freshness of fish.

Presentation title:

Impedance measurement for a non-destructive evaluation of the freshness of fish.

Speaker

De-Xing HOU

Faculty of Agriculture,
Kagoshima University,
Japan



Dr. De-Xing HOU is a full Professor of Food Functions and Nutrigenomics at Kagoshima University of Japan. With his longer professional experience in transcriptional regulation, genomics, molecular nutrition, he has developed nutrigenomics to investigate the effects and molecular mechanisms of phytochemicals and food factors, particularly on cancer chemoprevention, oxidative stress, inflammation, obesity, gut microbiome. His works in transcriptional regulation are published in some top-ranking journals such as *Nature*, *Nature Genetics* and *EMBO Journal*, and his works on bioactivities of phytochemicals and food factors are highlighted in several scientific journals. He is the Found President of Food for Health International Society (FOHIS), and Executive Board Members for several academia societies. He also serves as an associate editor or editorial board member for several scientific journals.

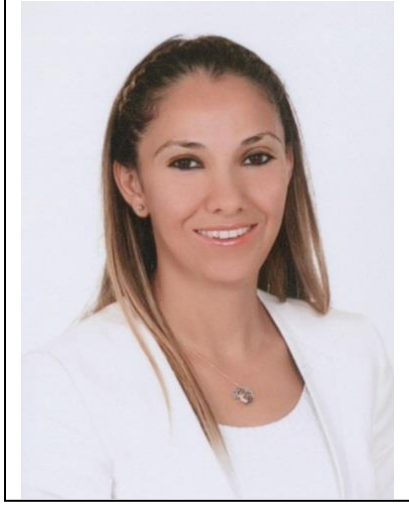
Presentation Title:

Anthocyanin food innovation: from laboratory bench to dining table

Speaker

Ruhşan ÖZDEMİR ÇİFÇİ

Ministry of Agriculture and Forestry
Konak District Agriculture and Forestry Directorate
Turkey



Ruhşan ÖZDEMİR ÇİFÇİ is District Director of the Konak District Agriculture and Forestry Directorate in Izmir, Turkey. She teaches Food Law as a visiting lecturer at Yaşar University. She had her master's degree in Agricultural Economics from Ege University Faculty of Agriculture on reducing food losses at fresh fruits and vegetables. Her Ph.D. studies continue at Ege University. She has been working at the Ministry of Agriculture and Forestry since 2004. She participated in various trainings in different countries like Nanotechnology Applications in Food Products (2010-2011, Rutgers University, USA), Sustainable Fishing Policies (2011-2012, Kagoshima University, Japan), and Food Additives (2013, DG SANCO, Italy). She organized different projects in Izmir, with the participation of FAO, aimed at reducing and preventing food loss and waste from farm to fork. Also, she is the executive of the ongoing project aimed to collect ghost fishing nets out of Izmir Bay and bring them into the economy.

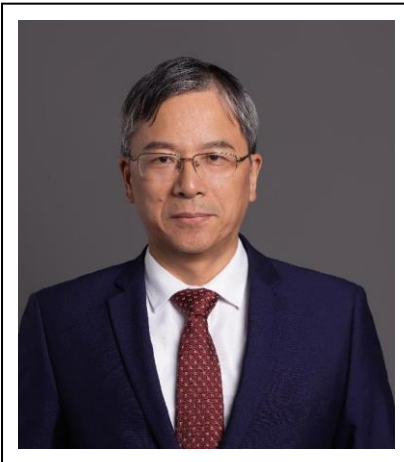
Presentation Title:

Studies on Measuring of Fruit and Vegetable Losses Throughout the Supply Chain and Awareness-Raising Campaign "Save Your Food" in Turkey

Speaker

Min-Jie CAO

College of Marine Food and Biological Engineering
Jimei University
China



Professor Min-Jie Cao graduated from Shanghai Fisheries College (Shanghai Ocean University) in 1985, then he worked as an assistant in Xiamen Fisheries College (Jimei University). Professor Cao obtained his PhD from Nagasaki University, Japan in 2000 and then worked as a research fellow in National University of Singapore till 2002. From 2003 to date, he worked as a professor in Jimei University. His research area includes Protein Science, Enzymes, Aquatic Products Processing, Utilization of Food Processing Byproducts.

Presentation Title:

Effective utilization of shellfish processing byproducts

Speaker

Tran Thi My HANH

Faculty of Food Technology,
Nha Trang University,
Vietnam



Dr. Tran Thi My Hanh received Doctor's degree in Department of Food Science and Technology at Tokyo University of Marine Science and Technology (TUMSAT), Japan in 2017. She completed Post-graduate training in Quality Management of Fish Handling and Processing at United Nations University-Fisheries Training Programme in Iceland in 2011. She has worked as a Lecturer at the Department of Quality Assurance and Food Safety, Faculty of Food Technology, Nha Trang University, Vietnam. Her research interests are in the area of Food processing especially surimi paste products, sensory evaluation of food, Food Supply Chain Management, Traceability of food products, Bioactive compounds from marine processing by-products and agriculture by-products...Dr. Hanh has published many research papers in the peer-reviewed journals, has also presented over 10 scientific reports in the international conferences and served as the reviewer for many journals.

Currently, she is a Vice-Director of Department of Research Affairs of Nha Trang University, a Vice-Leader of Startup Khanh Hoa, an executive board member, in collaboration with United Nations Conference on Trade and Development (UNCTAD). She is Co-founder of two companies in aquacultural research, seed production and services, organic agriculture: ARSS Co., Ltd and Sukifarm.

Presentation Title:

Overview of Vietnam's aquatic sector during the period 2015-2022 and vision to 2045

Speaker

Yoshihiro OCHIAI

Graduate School of Agricultural Science
Tohoku University
Japan



Dr. Ochiai is currently a professor, Laboratory of Marine Biochemistry, Tohoku University since 2015. His research has focused on the basic and applied sciences of muscle proteins from aquatic organisms. He has been contributing to Japan Society of Fisheries Science as a director and by engaging in many other related duties. In 1983, he graduated from Graduate School of Agriculture, The University of Tokyo, and got a Ph.D. degree (Agriculture, The University of Tokyo) in 1989. He started his career as an assistant professor of The University of Tokyo from 1983, meanwhile he experienced a postdoctoral associate with the late Professor Andrew G. Szent-Gyorgyi, Brandeis University (MA, USA) from 1990 through 1991. Later, he was appointed an associate professor of Faculty of Education, Ibaraki University, followed by an associate professor of Department of Aquatic Bioscience, The University of Tokyo from 2001 through 2011, and a professor of School of Marine Science and

Technology, Tokai University from 2011 through 2015.

Presentation Title:

Oxidation and reduction mechanisms of fish myoglobins

Speaker

Faculty of Fisheries

A. K. M. Azad SHAH

Bangabandhu Sheikh Mujibur Rahman Agricultural University

Bangladesh



Dr. A. K. M. Azad Shah is a Professor in the Department of Fisheries Technology at Bangabandhu Sheikh Mujibur Rahman Agricultural University (BSMRAU), Bangladesh. He obtained his M.Sc. and PhD in Marine Life Science from Hokkaido University, Japan. He has awarded JSPS Invitation Fellowship (Long-term) for post-doctoral research at Hokkaido University, Japan. Dr. Shah has a number of publications, patent, paper presentations and scholarships in his tenure of work done for the scientific community. He has served as Dean of the Faculty of Fisheries at BSMRAU, Bangladesh. He is quite experienced and has undergone a number

of training programs, supervised many postgraduate students, and is an active reviewer to some of the renowned journals. He holds membership in quite number of professional societies. His current research focuses on lipid biotechnology, functional food, utilization of marine resources, and fishery product technology.

Presentation Title:

Application of plant extracts as natural additives for the preservation of fishery products

Speaker

College of Food Science and Engineering

Yaqin HU

Hainan Tropical Ocean University

China



Dr. Yaqin Hu graduated from Ocean University of China as bachelor and master. She worked in Zhejiang University from 2008-2021 as a professor after she got her PhD degree in Ehime University in Japan. She began her work in Hainan Tropical Ocean University as a Leading Talent for Hainan Free Trade Port, in Feb. 2021.

Her research interest involves marine food processing, especially protease and protein science; Marine resource utilization; Food preservation, etc.

Presentation Title:

Characterization of anthocyanin-based film and its application in fish freshness monitoring and preservation

Speaker:

Youling L. XIONG

University of Kentucky

United States



Dr. Xiong is a University Research Professor at the University of Kentucky, USA. He teaches meat science, food chemistry, and protein functionality. His research program focuses on protein chemistry, functionality, and applications. He has extensively studied the interactions of muscle and plant-derived proteins and peptides with natural and functional food compounds for healthy food production. Dr. Xiong has vast experience with structural modification of proteins utilizing various enzymatic and physicochemical methods (proteases, cross-linking agents, ultrasound, pH shifting, thermal processes, etc.) to promote solubility, oil-water interfacial activity, and structure-forming properties of proteins. He has trained 65 M.S./Ph.D. students and postdocs and published 320 research papers in scientific journals. Dr.

Xiong is a speaker at numerous international conferences. He has been recognized with many national and international awards and received the Bertebos Prize of the Royal Swedish Academy of Agriculture and Forestry. Dr. Xiong is an editor of Food Bioscience and an elected fellow of IFT, ACS-AGFD, IUFoST, and AMSA.

Presentation title:

Plant polyphenols as natural compounds to modulate muscle food quality attributes

Speaker

Hayato MAEDA

Faculty of Agriculture and Life Science,
Hirosaki University,
Japan



Dr. Hayato Maeda is an associate professor in Faculty of Agriculture and Life Science, Hirosaki University, Japan. His work focuses on food nutrition and chemistry on the bio-active compounds such as lipids and pigments. He has been studied anti-obesity and anti-inflammation effects of carotenoids and unsaturated fatty acid in seaweeds and fishes. He has reported several papers on the anti-obesity, anti-diabetic, and anti-cancer effects of fucoxanthin contained in brown algae. He is also researching the functional ingredients of agricultural products such as an apple, blackcurrant, and garlic. He is a member of Institute of Regional Innovation, Hirosaki University, working on joint research with companies, develops functional food or cosmetic products.

Presentation Title:

Functionality of natural pigments in food products

Speaker
Yoshiaki ITO

Faculty of Agriculture,
Iwate University,
Japan



Dr. Yoshiaki Ito is a Professor of Nutritional Chemistry laboratory at Iwate University of Japan. His research mainly focuses on regulation of glucose and lipid metabolisms by food ingredients and nutrients, and components using experimental animals. He also analyzes the regulatory mechanisms of action by food factors from the viewpoint of intracellular signal transduction using cultured cells.

Presentation Title:

Biological functions of phenethyl isothiocyanate for glucose and lipid metabolisms.

Speaker
Kun QIAN

Institute for Asian and Oceanian Studies,
Kyushu University,
Japan



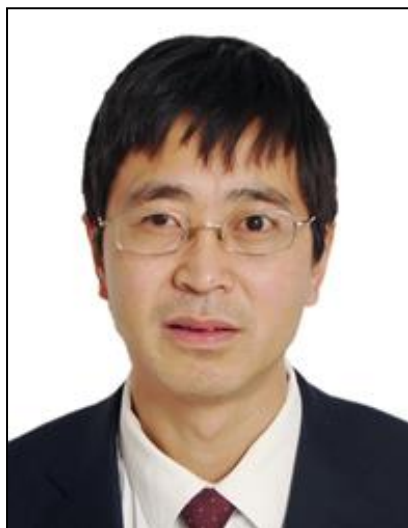
Dr. Kun Qian is currently an Associate Professor and Research Futures Coordinator at the Institute for Asian and Oceanian Studies, Kyushu University. He received his Ph.D. in psychology from Kyushu University in 2012. He worked as a consultant at Abeam Consulting Ltd. (Tokyo) from 2012-2014, as an assistant professor at the Institute of Decision Science for a Sustainable Society, Kyushu University from 2014-2021, as a lecturer at the Faculty of Humanities, Fukuoka University from 2021-2022, and arrived at his present post in April of 2022. His academic background is in cognitive, experimental, and cultural psychology. He is now conducting research on the psychology and behavior related to several topics of SDGs, such as food issues, the COVID-19 pandemic, happiness and well-being, and cultural diversity, by using online or fieldwork-based methods in ASEAN, Finland, Japan, China, etc. He is an International Committee member of the Japanese Psychological Association.

Presentation Title:

Food literacy behavior change toward post-pandemic society

Speaker
Wenhui WU

Collage of Food Science and Technology
Shanghai Ocean University
China



Prof. Wenhui WU is currently the Director of Department of Marine Biopharmaceutical, Collage of Food Science and Technology, Shanghai Ocean University. He has also served as vice president of academic committee on biochemistry and molecular biology in marine. His research focuses on marine natural products from microbial metabolites or plants extract, including screening, extraction, purification, determination of molecular structure and mechanism based on some research system such as reciprocal activation of plasminogen and single chain urokinase type plasminogen activator added with the pharmacological roles of marine natural products. In the future, these compounds might be used as basic drug of fibrinolysis, thrombosis and anticancer drug.

Presentation Title:

The study on marine natural product a new isoindolone FGFCI for fibrinolysis

Speaker
Ling WENG

College of Ocean Food and Biological Engineering
Jimei University
China



Mrs. WENG Ling (senior engineer) is the main lecturer of module 'Creative Cuisine (II)' and instructor of the Baking and Coffee Society of Jimei University (JMU), where she demonstrates her immersive knowledge and boundless creativity on catering, baking being the most extraordinary.

She has been the instructor of JMU participants in major competitions held by CIFST and other prestigious institutions, where high command on innovation and skills are required. The fruitful journey on this career has made her team been awarded 16 times on national-level competitions held by CIFST along, 12 times on other nationwide events, 29 times on provincial level competitions. Among all these achievements, the most notable award came from her instruction on project 'Oyster Shells benefit Farmers: Pioneer on Remedying Soil to Benefit Agriculture', which earned her team Gold Medal in the 7th China International College Students' "Internet+" Innovation and Entrepreneurship Competition in 2021. She was awarded as the national excellent innovation and entrepreneurship instructor.

Presentation Title:

Make Your Idea a Cuisine: How Innovation is Made on Foods.

Speaker
Yuya KUMAGAI

Faculty of Fisheries Science,
Hokkaido University,
Japan



Dr. Yuya Kumagai is an Associate Professor of Nutritional analysis of enzymatically treated Seaweeds at Hokkaido University of Japan. The purpose of his study is to utilize seaweed's ingredients as functional compounds. His group used enzymes to convert polysaccharides into oligosaccharides and proteins into peptides. The purposes of dividing into small pieces are to clarify the key factors for health functionality. His group also determined the genome of seaweeds to check the potential of bioactivity of proteins and predict the functionality of peptides from protein sequences of seaweeds. His group also tried to structural analysis of huge algal protein phycobilisomes, which are the major photosynthesis proteins of red algae. They recently started to analyze polysaccharide components from brown algae. They studied a wide range of seaweed research with the aim of utilization of seaweed

components.

Presentation Title:

Polysaccharides from brown algae: relationship between structure and function

Speaker
Masayoshi KAZATO

Director,
All-Japan Sushi Association,
Japan



Masayoshi Kazato has worked as a sushi chef for more than fifty years. At the age of twenty, he travelled around Japan and settled in Hokkaido, where he began his career as a sushi chef. He opened his first sushi bar aged 26, and his current establishment, Sakae-zushi, is highly regarded throughout Japan, attracting customers in droves.

Chef Kazato is devoted to introducing sushi and training chefs in countries all over the world, including the US, Germany, the Czech Republic and the UK. He is Executive Director of the All-Japan Sushi Association and Executive Director of the AJSA Sushi Skills Institute. Chef Kazato has collaborated with Eat-Japan to create the SUSHI: Key Skills and Basic Techniques e-book, available here, which covers the core

techniques needed to make safe, delicious and authentic sushi.

Presentation Title:

Everything You Need to Know to Make Sushi and Finding Fascinating Japanese Foods Products

Speaker

Song MIAO

Teagasc Food Research Centre
Ireland



Professor Song Miao is Principal Investigator and Senior Research Officer at Teagasc Food Research Centre, Moorepark, Ireland and Adjunct Professor at the School of Food and Nutritional Sciences, University College Cork, Ireland and Chair Professor at Fujian Agriculture and Forestry University, China. Prof. Miao holds BEng. (Food Engineering) and MSc (Food Science) and a PhD in Food Science and Technology from University College Cork, Ireland. He held a postdoctoral position in Teagasc Biotechnology Centre, Ireland. He joined Unilever Food and Health Research Institute (The Netherland) in 2005 and served as Research Manager and Lead Research Scientist in Foods Structural Design until he was appointed to the permanent staff of Teagasc in 2009. He has over 20 years' research experience in the food science and technology areas and contributed to more than 250 scientific publications in a form of international peer-review journal articles, book chapters and conference papers. He is associate editor for Journal of Future Foods and Frontiers in Nutrition and a member of the editorial boards of several other peer-reviewed scientific journals. His current research programme in Teagasc focus on designing food products by understanding materials product behaviour and the underlying physics of structuring processes and the behaviour of foods in processing and physiological environment.

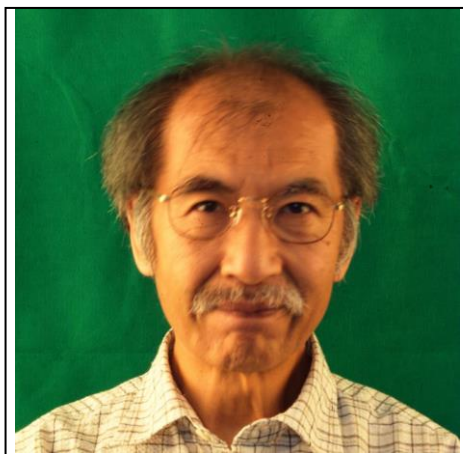
Presentation Title:

Influence of transglutaminase on the fish gelatins stabilized emulsions: Transition from conventional emulsions to Pickering emulsions

Speaker

Noriyuki TANAKA

Vice Executive Director of FSMILE
Japan



Noriyuki Tanaka is a Vice Executive Director of FSMILE. He used to be Professor and Director of Sanriku Fisheries Research Center for Iwate University, Japan until 2019. Before the position, he had served as Visiting Professor and Acting Director for Frontier Research Program at International Arctic Research Center (IARC) at University of Alaska, Fairbanks, USA, also served as Professor and Vice Director of the Center for Sustainable Science (CENSUS), Chair of the Strategic Coordinated Training Program for Sustainability Leaders and “Meisters” (StraSS) financed by Japan Science and Technology Agency (JST), and Division Leader of Sustainable System Development, Graduate School of Environmental

Science at Hokkaido University, Japan.

He is a graduate from Ph.D program of Graduate School of Fisheries Science at Hokkaido University, Japan in 1982. His research interests are geochemical cycles of materials and the environmental and social impacts, and sustainable system development.

Presentation Title:

Rethinking on food system for sustainable world