

AIC 2024 Program Schedule

Time / Date	23th, Oct (Wed)				
9:00 - 17:00	Program Committee Meeting			Room: Conference room in Faculty of Science and Engineering	
9:00 - 17:30	Technical tour A			Visit to Sushi Exhibition and Hiraizumi Food Factory	
9:00 - 17:30	Technical tour B			Visit to Koiwai Dairy Company	
18:00 - 20:00	Registration and Welcome Party			Metropolitan New Wing hotel 11 F Galaxy	

Time / Date	24th, Oct (Thurs)			Room: Ginga Hall (and Poster Hall)		
	Presentation No.	Pages of abstract	Speaker	Presentation Title	Session Chair	
8:30 - 9:00	Registration					
9:00 - 9:15	Group photo	-			Kazunori AIKAWA	
9:15 - 9:30	Opening		Prof. Satoshi OGAWA (President, Iwate University, Japan) Prof. Kunihiko KONNO (President, NPO FSMILE) Mr. Kenjiro YOSHIZU (Director, Iwate Sushi Association)		Megumi NISHIMUKAI	
9:30 - 9:50	Keynote (k-1)	1	Hiroyuki SHIMONO	Agriculture, Fishery and Forestry in Japan		
9:50 - 10:30	Keynote (k-2)	2	Masayoshi KAZATO	Everything You Need to Know to Make Sushi and Finding Fascinating Japanese Foods Products	Chunhong YUAN	
10:30 - 11:00	Keynote (k-3)	3	Shugo WATABE	Maintenance of Fish Freshness at Moderately Cold Temperatures Considering Temperature-dependent Postmortem Changes		
11:00 - 11:30	Keynote (k-4)	4	Shunsuke KOSHIO	Present Status of Aquaculture and Quality Improvement of Culture Species		
11:30 - 12:00	Keynote (k-5)	5	Ying LIU	The Current State and Prospect of Recirculating Aquaculture Systems in China		
12:00 - 13:00	Lunch (meeting)					
13:00 - 13:30	Keynote (k-6)	6	Youling L. XIONG	A Bond-disruption Approach to Unlocking the Functionality of Structurally Complex Plant Proteins for Novel Food Application	Yaqin HU	
13:30 - 14:00	Keynote (k-7)	7	Ruřan ÖZDEMİR ÇİFÇİ	Ensuring Food Safety: Regulations and Practical Examples from Türkiye and the European Union		
14:00 - 14:30	Keynote (k-8)	8	Sootawat BENJAKUL	Shrimp Chitoooligosaccharide-polyphenol Conjugates: Bioactivities and Their Uses for Shelf-life Extension of Seafoods		
14:30 - 15:00	Keynote (k-9)	9	Kunihiko KONNO	Does the Freshness of Fish Affect Myosin Denaturation upon Frozen Storage?		
15:00 - 15:15	Coffee Break					

15:15 - 15:40	Invited (I-1)	10	Noriyuki TANAKA	Rethinking on Food System for Sustainable World (part 2)	Lu ZHANG
15:40 - 16:05	Invited (I-2)	11	Mario Estévez	Health Risks of Ultra-processed Foods with a Focus on Protein Oxidation	
16:05 - 16:30	Invited (I-3)	12	A. K. M. Azad SHAH	Potentials of Natural Preservatives to Enhance the Quality and Shelf Life of Fishery Products	
16:30 - 16:55	Invited (I-4)	13	Yanqin HU	Application of Deep Sea Water in the Field of Food and Cosmetic	
16:55 - 17:20	Invited (I-5)	14	Yoshihiro OCHIAI	Science of Tunas: From Ecology to Table	
17:30	Bus	Heading for the banquet			
18:30 - 20:30	Banquet	Grand Hotel Morioka			

Time / Date	25th, Oct (Fri)		RoomA: Ginga Hall Main Venue (and Poster Hall)			
	Agenda		Speaker	Presentation Title	Session Chair	
8:30 - 9:00	Registration					
Session 1	Seafood freshness and Quality					Emiko OKAZAKI
9:00 - 9:15	Invited (I-6)	15	Haiyun WU	Innovative Real-time Monitoring for Fish Health in Sustainable Aquaculture		
9:15 - 9:30	Invited (I-7)	16	Jieting GENG	Enhancement of Gel-forming Ability in Peruvian Hake Surimi		
9:30 - 9:45	Invited (I-8)	17	Tao YIN	The Effect of Transportation Stress on Fish Muscle Quality		
9:45 - 10:00	Invited (I-9)	18	Juan YOU	Uncovering Energy Release of Salted Grass carp (Ctenopharyngodon idella) Meat during Freezing Process: The Effects of Water State and Protein Structure on The Thermal Properties		
10:00 - 10:15	Oral (O-1)	19	Ru JIA	Protein/Polysaccharide-Based Pickering Emulsion: Structural Characteristics and Its Contribution to Enhancing Surimi Gel Properties		
10:15 - 10:30	Oral (O-2)	20	Yuanpei GAO	Comparative Analysis of Organic Sodium Salts on Improving Quality and Flavor of Large <i>Yellow Croaker (Larimichthys crocea)</i>		
10:30 - 10:45	Coffee break & Poster					
10:45 - 11:00	Oral (O-3)	21	Yuyao SHI	The Identification of Key Non-volatile Taste Components and Flavor Characteristic of Abdomen Muscle in Eriocheir Sinensis under Various Thermal Processing Methods		
11:00 - 11:15	Oral (O-4)	22	Yue WAN	Optimizatnion of Saponins Extraction from Acanthaster Planci (Crown-of-thorns starfish, COTS) and Study to Its Antitumous Activity		

11:15 - 11:30	Oral (O-5)	23	Zijing LU	Effects of Deep Sea Salt on The Quality and Characterization of 3D Printed Surimi	Yongkang LUO
11:30 - 11:45	Oral (O-6)	24	Yiduo WU	Preparation Optimization and Mass Transfer Kinetics Study of Salt-curing Lutjanus Erythropterus with Ultrasound Assistant	
11:45 - 12:00	Invited (I-10)	25	Naho NAKAZAWA	Improving the Quality of Frozen Red Fish Meat by Controlling Its Biochemical Properties	
12:00 - 13:30	Lunch (meeting) & Poster				
Session 2	Food Science and Health				Hongmei Yin
9:00 - 9:15	Invited (I-11)	26	Yuqing WANG	The Freshness of Ingredients and Its Impact on Health and Immunity	
9:15 - 9:30	Invited (I-12)	27	Weilong WANG	The Significance of Research on Carotenoid Nutritional Requirements for Crustacean Aquaculture	
9:30 - 9:45	Invited (I-13)	28	Huamao WEI	Development and Application of Tenderizing Technology for Shrimp Products	
9:45 - 10:00	Oral (O-7)	29	Jikang CHEN	New Food from Bast Fiber Crops	
10:00 - 10:15	Oral (O-8)	30	Qian LIN	Application of Plant Extracts in Poultry Production and Healthy Farming -- Stevia Extract and Cannabidiol	
10:15 - 10:45	Coffee break & Poster				Guangxian LIU
10:45 - 11:00	Invited (I-14)	31	Ranran WANG	Research on Ohmic Heating Method for Inhibiting the Gel Deterioration of Carp Surimi	
11:00 - 11:15	Oral (O-9)	32	Jiseon LEE	Rheology and texture of myofibrillar protein emulsion gels: Effect of emulsion droplet sizes and oil types	
11:15 - 11:30	Oral (O-10)	33	Gaoshang LI	Ca ²⁺ -nano Starch-lutein Endowed 3D Printed Surimi with Antioxidation and Mutual Reinforcing Transmembrane Transport Mechanisms via Hepg2 and Caco-2 cells Model	
11:30 - 11:45	Oral (O-11)	34	Qing LI	Enhancing Bighead Carp Cutting: Chilled Storage Insights and Machine Vision-based Segmentation Algorithm Development	
11:45 - 12:00	Oral (O-12)	35	Zhuolin WANG	Silver Carp (<i>Hypophthalmichthys molitrix</i>) Utilization: Surimi Innovations Based on Seasonal Variation in Muscle Proteins	
12:00 - 13:30	Lunch (meeting) & Poster				

13:30 - 13:55	Invited (I-15)	36	Mi-Jung CHOI	High Internal Phase Double RmulSIONs (HIPDEs) as A Novel Approach to Sodium Reduction and Flavor Retention in Food Products	Long ZHANG
13:55 - 14:20	Invited (I-16)	37	Jun LU	Stepwise Green Extraction of Functional Components from Seaweed Undaria Pinnatifida Grown in New Zealand	
14:20 - 14:35	Invited (I-17)	38	Toshiki NAKANO	Application of Synchrotron Radiation Analysis in Marine Products	
14:35 - 15:20	Coffee break & Poster				
15:20 - 15:45	Invited (I-18)	39	Uzuki MATSUSHIMA	Nondestructive Visualization of Water within Plant Using Neutron Imaging	Yoshiaki ITO
15:45 - 16:10	Invited (I-19)	40	Takao NAMIHIRA	Development of New Technology for Enjoying Raw Fish (SASHIMI) without Risk of Anisakiasis	
16:10 - 16:35	Invited (I-20)	41	Chao ZHAO	Marine Green Algal Oligosaccharides and Their Pharmaceutical Applications	
16:35 - 16:50	Invited (I-21)	42	Hui WANG	Effects of glycosylation modifications on egg white protein allergenicity and molecular mechanisms	
16:50 - 17:05	Invited (I-22)	43	Jinlin LI	Study on Flavor Deterioration of Grass Carp Meat and its Inhibition	
17:05 - 17:20	Invited (I-23)	44	Mark Anthony REDO	Comparison of Frozen and Paraffin Sectioning Methods to Evaluate Frozen-thawed Fish Quality	
17:30	Bus	Heading for the closing ceremony and banquet			
18:30 - 20:30	Banquet	Art Hotel Morioka			
Time / Date	26th, Oct (Sat)				
9:00 - 18:00	Technical tour C			Visit to Atmosphere and Ocean Research Institute, The University of Tokyo University and Iwate Kamaishi Campus	
9:00 - 17:00	Technical tour D			Visit to Soybean Sauce Factory, and Ryusen Do	