

2019年度 合同セミナー (Joint Seminar) 特別講義 (Special Lecture)

International Mini-Symposium on Food Hydrocolloids 2019

23 (Thu) May 2019 @ Rakusui Hall (No 22 in Campus map), Shinagawa Campus

大学院生だけでなく、学部学生も奮って参加ください

本特別講義の世話人は 食品生産科学科 松川真吾です。

Contact to Prof. Matsukawa, Tel & Fax 03-5463-0581, E-mail; matsukaw@kaiyodai.ac.jp

<Program>

8:30 – 8:35

Opening remarks

Prof. Shingo MATSUKAWA (Dept. of Food Sci. & Tech., Tokyo Univ. of Marine Sci. & Tech.)

8:35 – 9:00

1) Micro-phase separation of mixed carrageenan gels studied using particle tracking

MSc. Lester C. GEONZON (Dept. of Food Sci. & Tech., Tokyo Univ. of Marine Sci. & Tech.)

9:00 – 9:25

2) Effects of moisture content on changes in physical properties during freezing of dried persimmon: the case of Dojo-Hachiya-Gaki

MSc. Xiwu JIA (United graduate school of Agricultural Science, Gifu University)

9:25–10:00

3) Insights on the encapsulation of bioactives and antimicrobials

Dr. Marcos A. NEVES (Faculty of Life and Environmental Sciences, University of Tsukuba)

10:00–10:15 ----- Coffee break -----

10:15–11:00

4) Application of hydrocolloid for enhancing food product quality

Dr. Rungnaphar PONGSAWATMANIT (Dept. of Product Development, Kasetsart Univ., Thailand)

11:00–11:45

5) Recent advances in food polysaccharides as potential prebiotics

Prof. Peter C.K. CHEUNG (Food and Nutritional Sci., School of Life Sci., The Chinese Univ. of Hong Kong)

11:45–12:30

6) Characterization of biomacromolecular association

Dr. Khandker Saadat HOSSAIN (Nanophysics Laboratory, Dept. of Physics, University of Dhaka)

12:30 – 12:35

Closing remarks

Prof. Katsuyoshi NISHINARI (PHRC, Hubei Univ. of Tech., China)