

AIC2024

INVITED
SPEAKERS

23th – 26th October, 2024
Iwate University, Morioka, JAPAN



Keynote Speaker



Shugo WATABE

School of Marine Biosciences
Kitasato University
Japan

Dr. Watabe is a Visiting Professor of Marine Biochemistry, Kitasato University School of Marine Biosciences and Professor Emeritus of the University of Tokyo. He conducts researches on various aspects of marine organisms, including food science, muscle biochemistry and development, marine metagenomics and biomineralization. He also participates in various academic societies in Japan such as Director of the Foundation of Agricultural Sciences of Japan and Director of the Agricultural Academy of Japan. He graduated from Faculty of Agriculture, the University of Tokyo, in 1971 and received a 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 moved to Kitasato University and had been engaged as Professor until 2022.

Presentation Title:

Structure and Function of Fish Myosins as Food Proteins

Keynote 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

Keynote Speaker



Shunsuke KOSHIO

Koshio Aqua Consulting
Japan

Professor Koshio graduated with a BSc and MSc in Aquaculture major from Tokyo University of Fisheries, Japan, and obtained his PhD degree from Dalhousie University, Canada. He was appointed as an assistant professor at the Faculty of Fisheries in Kagoshima University, Japan in 1986, and then was promoted to an associate professor in 1993, and to a full professor in 2002 at the same affiliation, respectively. He was elected as a Dean of the Faculty of Fisheries, Kagoshima University in April 2016 and stayed the position until March 2019. From 2019 to 2023, he served as an Executive Vice President as well as Specially Appointed Professor of Kagoshima University. He was then awarded as a Professor Emeritus after his retirement from Kagoshima University in 2023.

He has published over 250 scientific papers in the field of aquatic animal nutrition. He is a member of the Japanese Society of Fisheries Sciences, World Aquaculture Society (WAS), Asian Fisheries Society, and the Japan Aquaculture Society. He served as a President of the Japan Chapter (1998 to 2002), a Board of Director (1999 to 2002), a member of the Affiliations, Elections, and Promotion and Membership Committees, and a Vice President (2005 to 2006) of WAS. He served as a chairman of Symposium Committee from 2010 to 2012 and as a head of Kyushu branch from 2010 to 2011, and an executive committee member from 2010 to 2012 and from 2018 to 2020 for the Japanese Society of Fisheries Sciences. He has been currently involved in the aquaculture business as a consultant.

Presentation Title:

Present status of aquaculture and quality improvement of culture species

Keynote Speaker



Kunihiko KONNO

Hokkaido University
Japan

Prof. Konno has worked in Hokkaido University (Faculty of Fisheries, Department of Food Science) as Assistant Professor from 1977, as Associate Professor from 1992, as Professor from 2001, and as Specially Appointed Professor from 2016 to 2017. He has worked in Dalian Polytechnic University as Professor from 2017 to 2021. Also working in University of California, San Francisco (Medical School) as Postdoctoral Research Fellow of American Heart Association (1984-86). Also working as a supervising professor of Shanghai Ocean University, Shanghai (China) from 2004, Jiangsu Ocean University from 2007, Iwate University from 2022. Award from Japanese Society of Fisheries Science on “Denaturation mechanism of muscle protein of fish” (1999). Recent projects involved in Development of new technology to produce biofunctional seafood containing polyunsaturated fatty acid rich fish lipid Deterioration mechanism of Bluefin tuna meat caused by high body temperature and low pH Development of new product by applying the technology of Ohmic heating method from squid mantle muscle Quality keeping technology for fresh fish by applying Slurry ice Establishment of global standard method for evaluating the freshness of fish.

Presentation Title:

Understanding of marine resources for their full utilization; Characteristic muscle protein and freshness of fish

Keynote Speaker



Youling L. XIONG

University of Kentucky
United States

Dr. Xiong is a Gatton Foundation Professor at the University of Kentucky, USA. He teaches meat science, food chemistry, and protein functionality. His research program focuses on protein structure-functionality relationship and developing innovative physico-biological methods to enhance the utility of proteins for healthy food products. He has vast experience with protein structural modification to improve solubility, interfacial activity, and aggregation behavior. His original research on pH shifting, bioactive peptides, protein oxidation, and multifaceted functionality of polyphenols is the cornerstone of his program. Dr. Xiong has mentored more than 100 young scholars and meticulously trained them to conduct impactful research and publish in reputed scientific journals. He is a keynote or plenary speaker at numerous international conferences across 4 continents. He has also served on a variety of international, national, and university committees or review panels to foster global and transdisciplinary partnerships. Dr. Xiong has been recognized with many national and international awards, including the Bertebos Prize of the Royal Swedish Academy of Agriculture and Forestry. He is a former scientific editor of Journal of Food Science and current associate editor of Food Bioscience and senior editor of Food Science of Animal Products, and an elected fellow in four international societies (IFT, ACS-AGFD, IUFoST, and AMSA).

Presentation title:

A Bond-disruption Approach to Unlocking the Functionality of Structurally Complex Plant Proteins for Novel Food Application

Keynote Speaker



Ruşan ÖZDEMİR ÇİFÇİ

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

Ruşan Özdemir Çiftçi has been working for the Ministry of Agriculture and Forestry of the Republic of Türkiye as a district director. She teaches food law as a part-time lecturer at Izmir Yasar University.

In the 2023-2024 academic year, she received a prestige scholarship from the US State Department and studied at Cornell University within the Hubert Humphrey Fellowship Program. Her studies at Cornell also included specialized programs in Artificial Intelligence Strategy, Climate Change Leadership, and International Public Administration, she has also served as an International Consultant for the World Bank in the United States under this program. She has led and contributed to numerous projects focused on reducing food loss and waste, she has contributed to academic literature, including publications on factors affecting losses in fruit and vegetable production.

Her commitment to sustainability has been recognized through various accolades, including certificates of achievement from local governors and a scholarship from the Ministry of Agriculture and Forestry for her research on sustainable fish stocking policies in Japan.

Presentation Title:

Ensuring Food Safety: Regulations and Practical Examples from Türkiye and the European Union

Keynote Speaker



Soottawat BENJAKUL

Food Science and Technology
Prince of Songkla University
Thailand

Prof. Dr. Soottawat Benjakul is a professor in Food Science and Technology, International Center of Excellence in Seafood Science and Innovation (ICE-SSI), Faculty of Agro-Industry, Prince of Songkla University (PSU), Hat Yai, Songkhla, Thailand. He received his Ph.D. (Food Science and Technology) from Oregon State University, USA in 1997 under the support from the Fulbright scholarship. After graduation, he joined the Department of Food Technology (PSU). He has focused his research on seafood science and technology. His major fields of interest are the seafood quality as well as the valorization of fish processing byproducts. He is interested in tackling the problem associated with seafood quality loss. He has currently focused his research on non-thermal processes and natural additives for shelf-life extension of seafood and products. Moreover, he has emphasized his research in utilization of seafood processing byproducts via conversion to value-added products, especially functional ingredients or nutraceuticals. He has received several research grants from national and international agencies. Within approximately 26 years of his career path, he has been named as several prestigious award recipients. He has published more than 1,104 research and review articles in peer-review international journal indexed by Scopus with H-index of 105 and his citation is higher than 47,370 (updated on 30 June, 2024). He was also named as the winner of the invention awards related with the development of value-added products based on fish processing leftover from the international exhibition of invention. He has been listed as the top 1% of researchers for most cited documents in the field of Agricultural Sciences by Clarivate Analytics for 8 consecutive years. He established 'International Center of Excellence in Seafood Science and Innovation, ICE-SSI', where he has been the director so far, at PSU. This center aims to strengthen the seafood research and extension in Thailand and southeast Asia. He has served as the reviewer for a number of journals as well as research proposals submitted to several granting agencies. He was appointed as editorial board for Journal of Food Biochemistry since 2000, for Journal of Food Science since 2016, for Science Asia since 2020 and for Foods since 2021. He has also served as the editor for Fisheries Science since 2015 and the associate editor for International Aquatic Research since 2010.

Presentation Title:

Shrimp chitooligosaccharide-polyphenol conjugates: Bioactivities and their uses for shelf life extension of seafoods

Keynote 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).

Prof. Liu has been involved in aquacultural engineering research and education since 1994 and received a B.S. in Agricultural Architecture and Bio-environmental Engineering from North-west A&F University (China), a M.S. and Ph.D. in Biosystem Engineering from Zhejiang University (ZJU). His research mainly focuses on Aquacultural Engineering, Recirculating Aquaculture System, Fish Welfare, Cage Culture, 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 280 papers and 4 books, and authorized 42 invention patents. He also has been in charge for 30 research projects, such as National High Technology Research and Development Program of China, the National Natural Science Foundation of China and Sino-France Advanced Sciences and Technology International Cooperation Project.

Presentation Title:

The Current State and Prospect of Recirculating Aquaculture Systems in China

Keynote Speaker



Hiroyuki SHIMONO

Faculty of Agriculture
Iwate University
Japan

Dr. Hiroyuki SHIMONO is a full-Professor of Faculty Agriculture, Iwate University, Japan. He has also served as the Director of Agri-Innovation Center, Iwate University, and an affiliate member of Science Council of Japan. His research mainly focuses on improving crop productivity under a changing climate based the Agronomy, Agricultural Meteorology, Breeding and Crop Simulation Model. He graduated from Faculty of Agriculture, Hokkaido University in 1996 and got the Ph.D. degree (Agriculture) from Hokkaido University in 2003. After he worked as Assistant and Associate Professor from 2007 to 2019 in Iwate University, he organized his lab as a full-Professor in Iwate University after 2020.

Presentation Title:

Agriculture, Forestry and Fisheries in Japan: Current Status and Future Challenges



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-II



Mi-Jung Choi

Department of Food Science and
Biotechnology of Animal Resources
Konkuk University
Korea

Prof. Mi-Jung Choi is currently a Professor at Konkuk University, Seoul, Korea. She received the B.S. & M.S. degree from the department of Food Science at Konkuk University, Korea in 1997 and 1999, respectively. She then received Ph.D. degree from the La Génie Pharmaco-technique at the Université Claude Bernard Lyon 1, Lyon, France in 2006. Her research field of interest is emulsion science including nano- and microencapsulation for food application.

She started her professional career as an Assistant Professor in leader of division of Animal Resources, at Konkuk University (2020-present). She became the Leader of R&D Industry Promotion Division, Ministry of Science & ICT in 2018–2019, and has served as a committee member of various academic societies such as the KOSFOST (Korean Society of Food Science & Technology), Food Eng (Korean Society for Food Engineering). In addition, she consulted as a Technical Advisor at Division of Home & Appliance Center, LG Electronics in 2015–2018.

She has published 137 journal articles, 3 books, 42 patents, and more than 178 abstracts for oral/poster presentations in regional, national, and/or international conferences. She has been honored with several awards, including the Certificate of Commendation from Korea's Ministry of Agriculture, Food and Rural Affairs in 2023, and the Best Paper Award in Science and Technology in 2022. Her contributions to research and innovation have been consistently recognized with multiple commendations from the Ministry of Science & ICT, the Korea Engineering Award, and the Best Researcher Achievement Award from the Korean Society for Food Engineering. Additionally, she was acknowledged in the Top 100 Excellent National R&D Performances in 2020.

Presentation Title:

High internal phase double emulsions (HIPDEs) as a novel approach to sodium reduction and flavor retention in food products



Mario Estévez

Meat and Meat Products Research Institute
University of Extremadura
Spain

Prof. Mario Estévez, received his veterinary (2001) and PhD (2005) degrees from the University of Extremadura (Spain) and stayed two years (2007-2009) as a Marie Curie postdoctoral fellow at the University of Helsinki (Finland). Dr. Mario Estévez is an internationally recognized expert in oxidation and antioxidants with particular interest on food biochemistry, safety, nutrition and health. He has an H-index of 55 (Scopus), has published more than 170 peer-reviewed journal articles including 10 reviews on protein oxidation and antioxidants through which he has established himself as an expert in the field. He was recognized as Highly Cited Researcher 2 consecutive years (2020-2021) by Clarivate Analytics. He currently serves as Scientific Editor for the Journal of Food Science (IFT) and Associate for Comprehensive Reviews in Food Science and Food Safety (IFT).

Presentation title:

Health risks of ultra-processed foods with a focus on protein oxidation



A. K. M. Azad SHAH

Faculty of Fisheries
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:

Potentials of natural preservatives to enhance the quality and shelf life of fishery products



Yaqin HU

College of Food Science and Engineering
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:

Application of Deep Sea Water in the field of food and cosmetic



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:
Science of tunas: From ecology to table



Jun LU

Auckland Bioengineering Institute
University of Auckland
New Zealand

Professor Jun Lu graduated with a BSc in Environmental Science from East China Normal University, and a MSc in Marine Biology and PhD in Cancer Pharmacology from the University of Auckland. His research interests include food for health, natural compounds for biomedical use, diabetes risk identification, and biomedical treatment for cancer, heart failure and diabetic nephropathy. He has published more than 180 journal articles, many in top journals like Cancer Research, Clinical Cancer Research, Diabetologia, Food Chemistry, Carbohydrate Polymers, International Journal of Biological Macromolecules, and Journal of Advanced Research. He is the Editor-in-Chief of the Drug Discovery section of Biomedicines (Impact factor 4.7), an editorial board member of Biomolecules (Impact factor 5.5), an Associate Editor of Heliyon (Cell Press, impact factor 4.0), Frontiers in Nutrition (impact factor 5.0) and Frontiers in Pharmacology (impact factor 5.5). He is currently a full Professor in the Auckland Bioengineering Institute, the University of Auckland, New Zealand.

Presentation Title:

Step-wise green extraction of functional components of seaweed
Undaria pinnatifida grown in New Zealand



Chao ZHAO

College of Marine Sciences
Fujian Agriculture and Forestry University
China

Prof. Chao Zhao is currently vice dean of the College of Marine Sciences, Fujian Agriculture and Forestry University. He has also served as the vice director of Engineering Research Centre of Fujian-Taiwan Special Marine Food Processing and Nutrition, Ministry of Education, and director of Engineering Research Center of Agricultural Products Processing and Food Safety, Haixi Industrial Technology Research Institute.

Prof. Zhao has received a Ph.D. in Marine Biology from Sun Yat-Sen University. He is the adjunct doctoral supervisor of the University of Vigo, Spain, visiting scholar of the University of California, Davis and the University of Macau, and has been continuously listed in the world's top 2% of Scientists. He serves as the editor-in-chief of eFood and associate editor of Journal of Advanced Research. His research mainly focuses on molecular nutrition and pharmacology research on functional components, especially in the nutritional evaluation and application of phytochemicals from algae. His contribution has been honored by the first batch of 'Young Eagle Program' Youth Top Talent Program and the Science Fund for Distinguished Young Scholars of Fujian Province, China. He has published over 200 papers and 2 books, and authorized 42 invention patents. He also has been in charge for 30 research projects, such as the National Natural Science Foundation of China.

Presentation Title:

Marine Green Algal Oligosaccharides and Their Nutritional Applications



Hui HONG

College of Food Science and
Nutritional Engineering
China Agricultural University
China

Dr. Hong Hui, a professor at the College of Food Science and Nutritional Engineering at China Agricultural University, is also recognized as an outstanding talent by the university. He holds the position of Associate Director in the Department of Food Nutrition and Safety. Dr. Hong completed a postdoctoral fellowship at the University of Alberta, Canada, in the Department of Agricultural, Food and Nutritional Science, and earned his PhD through a joint program between China Agricultural University and Cornell University, USA. He serves on the board of the Beijing Fisheries Society. Dr. Hong is a scientific advisor for several CCTV-9 documentary series, including "The Journey of the Crab," "History of Freshness," and "Great Nation, Small Fresh." He is an editorial board member for journals such as Food Science of Animal Products, Food Safety and Health, and Meat Research.

Dr. Hong's research focuses on improving the nutritional quality of aquatic products, along with their preservation, transportation, and processing. He is also involved in advancing the high-value utilization of animal protein resources and the development and functional evaluation of small molecule active peptides. Over the years, Dr. Hong has published more than 50 articles in prestigious journals like Chemical Engineering Journal, Trends in Food Science & Technology, Journal of Agricultural and Food Chemistry, among others. Dr. Hong is highly regarded in the academic community, evidenced by his over 5000 citations on Google Scholar and inclusion in the 2022 "Global Top 2% Scientists" list. He is an inventor on three patents and has authored two monographs in his field. He has led multiple national science fund projects. His contributions have earned him significant accolades, including a Second Prize for Scientific and Technological Progress from the Ministry of Education of the People's Republic of China and two First Prizes from the China General Chamber of Commerce.

Presentation Title:

Protein Lipoxidation's Impact on Fish Quality and Nutritional Excellence:
Unraveling the Molecular Dynamics



Takao NAMIHIRA

Kumamoto University
Japan

Dr. Namihira received the B.S., M.S., and Ph.D. degrees from Kumamoto University, Kumamoto, Japan, in 1997, 1999, and 2003 respectively.

From 1999 to 2006, he was a Research Associate at Kumamoto University, where he is currently as Associate Professor. During 2003-2004, he was on sabbatical leave at the Center for Pulsed Power and Power Electronics, Texas Tech University, Lubbock.

He has published more than 140 journal articles related new industrial applications using pulsed power.

Presentation Title:

Development of new technology for enjoying raw fish (SASHIMI) without risk of anisakiasis



Hui WANG

Nanchang University
China

Hui Wang, Ph.D., researcher, doctoral supervisor, She was awarded Jiangxi Province Youth Jinggang Scholar, National Registered Nutritionist, 2021 Global Food Science and Technology Top 100 High Yield Author (ranked 81st globally). Her research direction is deep processing and high-value comprehensive utilization of aquatic products. She was published over 100 papers, including over 80 SCI indexed papers and 2 books published. She obtained 9 prizes for scientific and technological progress in Jiangxi Province and the Ministry of Education. She is a director of the Agricultural Product Processing and Storage Branch of the Chinese Agricultural Engineering Society, a member of the first Food Safety Committee of Jiangxi Province, and an excellent innovation and entrepreneurship mentor in Jiangxi Province.

Presentation title:

Flavor Analysis and Allergenicity of Maillard reaction products of protein



Uzuki MATSUSHIMA

Faculty of Agriculture
Iwate University
Japan

Dr. Matsushima is currently an associate professor at the Faculty of Agriculture, Iwate University, a position she has held since 2007. She began her academic career as an assistant professor in the Department of Bioproduction at the Faculty of Agriculture, University of the Ryukyus, where she served from 1999. She received Ph.D. from the Graduate School of Agriculture at The University of Tokyo, in Agriculture in 2001. During her early career, she was awarded a Belgian government scholarship, allowing her to study at Katholieke Universiteit Leuven. This opportunity led to research stints at renowned institutions such as the Institute Laue-Langevin and the Paul Scherrer Institute, focusing on neutron imaging studies. She returned to Japan in October 2004. Her research focuses on the fundamental and applied sciences of plant water transport, primarily utilizing neutron and infrared imaging techniques for visualization. Additionally, she studies energy-efficient and water-saving irrigation methods within greenhouses, aiming to enhance the value of horticultural crops through innovative practices.

Presentation Title:

Non-destructive visualization of water within plant using neutron imaging



Jinlin LI

Jiangxi Normal University
China

Jinlin Li, Ph.D., professor/senior engineer, doctoral supervisor, deputy director of the National Research and Development Center for Freshwater Fish Processing, member of the preparation class for the School of Health, member of the National Freshwater Fish Technical System Scientist Team, and the core member of Jiangxi Provincial Superior Innovation Team. He was selected as the Gold Medal Teacher (famous teacher) of Jiangxi Universities, and was approved as the Outstanding Scientist of Jiangxi Province, the “Ganpo Juncai” Scientist and Academic Leaders in Jiangxi Province. He is the National Senior Health Manager, National Registered Inspector of Food Production License, Leader of Jiangxi Province Food Production License Verification Group, assessment expert of Jiangxi Province Inspection and Testing Institutions, consulting expert of Food Safety Sampling Inspection (Nanchang). His main research areas are food processing, aquatic product processing, flavor chemistry and high value utilization of by-products.

Presentation title:

Study on flavor deterioration of grass carp meat and its inhibition mechanism during cold storage



Jieting GENG

Department of Food Science and Technology
Tokyo University of Marine Science and Technology
Japan

Dr. Jieting GENG is an Assistant Professor at the Department of Food Science and Technology, Tokyo University of Marine Science and Technology. Her research primarily focuses on food processing, quality improvement of seafood, control of the Maillard reaction, freshness, and the utilization of underutilized and unused marine resources. She aims to solve practical problems in seafood production and collaborates with various companies on joint research projects. Dr. GENG holds qualifications as a Food Specialist and Ready-made Meal Master. She has published over 20 scientific papers in the field of food processing and has served as the principal investigator or a participant in several research projects, including Japan's Grant-in-Aid for Early-Career Scientists.

Presentation Title:

Utilization of underutilized marine resources as food material



Ranran WANG

College of Mechanical and Electronic Engineering
Shandong Agriculture University
China

Dr. Ranran Wang is currently an Associate Professor in the College of Mechanical and Electronic Engineering at Shandong Agricultural University. He is also a member of IEEE and has been engaged in research and education in mechanical and electronic engineering since 2003. Prof. Wang received his B.S. in Electrical Engineering from Shandong University of Technology, M.S. in Electrical Engineering from Shandong University, and Ph.D. in Mechanical and Electronic Engineering from Shandong Agricultural University. His research mainly focuses on intelligent agriculture, food processing, and food preservation. He has published over 50 papers and holds more than 40 patents. Prof. Wang has led numerous research projects, including national and provincial key R&D programs, and has received multiple awards for his contributions to science and technology. He has also served as a visiting scholar at Iwate University, Japan.

Presentation Title:

Research on Ohmic Heating method for Inhibiting the Gel Deterioration of Carp Surimi



Wei-long WANG

Shanghai Ocean University
China

Associate professor Wang obtained his Ph.D from Kagoshima University, Japan in 2018. The title of his PhD thesis was “Nutritional study of dietary astaxanthin on performances of kuruma shrimp *Marsupenaeus japonicus*”. After completing the post-doctoral work at Shanghai Ocean University (SHOU), China in 2020, Dr. Wang was appointed as a lecturer and master supervisor at the College of Fisheries and Life Science in SHOU China in the same year. Current research interests are nutrition general, nutritional health and stress on aquatic animals. He has published about 30 scientific papers in the field of aquatic animal nutrition. He is currently a full associate professor in SHOU.

Presentation Title:

The significance of research on carotenoid nutritional requirements for crustacean aquaculture



Naho NAKAZAWA

Institute for Advancement and Promotion of
Food Freezing Technology, Tokyo
Japan

Dr. Naho Nakazawa graduated from Tokyo University of Agriculture and Technology, Japan as bachelor. She was a research fellow in the seafood company from 1993-2007. She obtained PhD from Tokyo University of Marine Science and Technology, Japan in 2020. She was a project researcher and a postdoctoral fellow in Tokyo University of Marine Science and Technology from 2012-2020 and 2022- 2023. From 2023 to present, she is a postdoctoral fellow in the Institute for Advancement and Promotion of Food Freezing Technology, Tokyo, Japan.

Major research areas: 1, Improving the quality of frozen seafood products; 2, Development of processing technology for seafood products; 3, Evaluation for seafood products.

Presentation Title:

Improving the quality of frozen red fish meat by controlling biochemical properties



Haiyun WU

Department of Ocean Sciences
Tokyo University of Marine Science and Technology
Japan

Dr. Haiyun WU is an Associate Professor at the Department of Ocean Sciences, Tokyo University of Marine Science and Technology. His research focuses on fish stress response, pathogen detection, hormone-related high-precision biosensors, and rapid and easy freshness assessment of seafood. He has pioneered methods for real-time monitoring of various crucial physiological indicators without affecting the free movement of test fish, setting him apart in his field. He has also published over 30 papers, including Biosensors and Bioelectronics and Sensors and Actuators B: Chemical, and has co-authored 3 books. Additionally, he has been the principal investigator or participant in several research projects, such as Japan's Grant-in-Aid for Young Scientists and Grant-in-Aid for Scientific Research (B), and has received multiple foundation research grants.

Presentation Title:

Innovative Real-Time Monitoring for Fish Health in Sustainable Aquaculture



Tao Yin

College of Food Science and Technology
Huazhong Agricultural University
China

Doctor of Engineering, Associate Professor and Doctoral Supervisor at the School of Food Science and Technology, Huazhong Agricultural University; Member of the National Research and Development Center for Bulk Freshwater Fish Processing Technology and the Excellent Young and Middle aged Science and Technology Innovation Team of Hubei Province's Higher Education Institutions. Mainly engaged in: 1) using omics technology to explore the mechanism of quality changes during the preservation and preservation process of aquatic products; 2) Nanotechnology is used to improve the quality of aquatic products during preservation and processing. 3) Nanotechnology is used to enhance the economic value of by-products such as fish bones. At present, he have received funding from multiple research projects, including the National Natural Science Foundation of China, the National Key Research and Development Program, the Hubei Province Major Science and Technology Innovation Program, International cooperation projects, and the Open Project of the Key Laboratory of the Ministry of Agriculture and Rural Affairs; He received one second prize for scientific and technological progress from the Ministry of Education; He obtained 8 authorized patents; As the first or corresponding author, He has published more than 60 papers in top food journals such as *Trends in Food Science & Technology*, *Comprehensive Reviews in Food Science and Food Safety*, *Food Hydrocolloids*, *Food Chemistry*.

Presentation Title:

The effect of transportation stress on the muscle quality of fish



Juan YOU

College of Food Science and Technology
Huazhong Agricultural University
China

Doctor of Engineering, Associate Professor and Doctoral Supervisor at the School of Food Science and Technology, Huazhong Agricultural University; Member of the National Research and Development Center for Bulk Freshwater Fish Processing Technology and the Excellent Young and Middle aged Science and Technology Innovation Team of Hubei Province's Higher Education Institutions. Mainly engaged in: 1) Processing and nutritional quality of aquatic products; 2) Structure and functional characteristics of aquatic protein. At present, she had received fundings from multiple research projects, including the National Natural Science Foundation of China, the National Key Research and Development Program, the Hubei Province Major Science and Technology Innovation Program and so on. She received first prize of China Agricultural Science and Technology Award in 2014, first prize of Science and Technology Progress in Hubei Province in 2015, and second prize for scientific and technological progress from the Ministry of Education in 2023; She obtained 10 authorized patents; As the first or corresponding author, she has published more than 40 papers in top food journals such as *Journal of Agricultural and Food Chemistry*, *Food Hydrocolloids*, *Food Chemistry*.

Presentation Title:

Uncovering the freezing energy release of salted grass carp (*Ctenopharyngodon idella*) flesh: effects of water state and protein structure on the thermal properties



Huamao WEI

Ningbo University
College of Food Science and Engineering
China

Dr. Hua-Mao WEI is an Associate Researcher at Ningbo University, China. He received his Ph.D. degree from Iwate University, Japan in 2020 and joined the College of Food Science and Engineering, Ningbo University, Ningbo, China in the same year. His main research areas include the development of deep processing and preservation technologies for aquatic products, including fish, shrimp and shellfish. He is committed to solving practical problems in seafood production and has worked with several companies on collaborative research projects. He has chaired a National Natural Science Foundation of China, participated in many research projects and published around 25 scientific papers.

Presentation Title:

Development and application of tenderizing technology for shrimp products



Yuqing WANG

Faculty of Medical Sciences
Kyushu University
Japan

Dr. Yuqing WANG is an assistant professor of Faculty of Medical Sciences, Kyushu University, Japan. She obtained her M.D., Ph.D. from Kagoshima University, Japan. Her research focuses on cancer & cancer stem cell gene therapy, cancer immunotherapy and cancer genomemedicine. While conducting medical research, she is also dedicated to promoting nutrition and health, as well as food education as a health food counselor. She has been involved in NPO FSmile work for over 10 years as the vice chairperson and committed to local and international health promotion activities and food education exchanges.

Presentation Title:

The Freshness of Ingredients and Its Impact on Health and Immunity