

Program
International Symposium on Food Communications and Sustainable Agri-Aqua
Food Systems Connecting Primary Industries, Academia, and Society through the SDGs

Tokyo Time	4th, Oct (Sat)		Room: No.2 meeting room and ZOOM	
	Presentation No.	Speaker	Presentation Title	Note (Presenter Local time)
20:00 - 20:05	Registration			
20:05 - 20:10	Opening	Prof. Kunihiro KONNO (Visit Professor of Iwate University, President of NPO FSMILE)		
20:05 - 20:35	Oct 4-PM-1	Mario Estévez	Oxidation, oxidative stress and meat quality	Oct4 PM13:05
20:35 - 21:00	Oct 4-PM-2	Yanqin HU	Sea Grape Polysaccharides for Bone Health: Investigating the Therapeutic Potential and Action Mechanisms of Acidic Polysaccharides from <i>Caulerpa lentillifera</i>	Oct4 PM19:35
21:00 - 21:20	Oct 4-PM-3	Hayato MAEDA	Therapeutic Potential of Unutilized Seaweeds in Lifestyle-Related Diseases	
21:20 - 21:40	Oct 4-PM-4	Zhuosi LI	3D Model-Based Study on Interaction Mechanisms of <i>Listeria monocytogenes</i> with Intestinal Host Systems	Oct4 PM20:20
21:40 - 22:00	Oct 4-PM-5	Kunihiro KONNO	Revolution of K-value for current demands	
22:00 - 22:05	Group photo			

Tokyo Time	6th, Oct (Mon)		Room: No.2 meeting room and ZOOM	
Time / Date	Presentation No.	Speaker	Presentation Title	Note (Presenter Local time)
7:45 - 8:00	Registration			
8:00 - 8:30	Oct6-AM-1	Yueling L. XIONG	Protein oxidation: A double-edged sword for delectable foods and consumerism	Oct5th, PM 7:00
8:30 - 9:00	Oct6-AM-2	Jun Lu	Food for health -- Green tea extracts in bread and fucoidan in pharmaceuticals	Oct6th, PM12:30
9:00 - 9:30	Oct6-AM-3	Ruhsan ÖZDEMİR ÇİFÇİ	Driving sustainability in the dairy industry, life cycle approaches for climate, nutrition, and policy	
9:30 - 10:00	Oct6-AM-4	Jian ZHANG	Future Agriculture and Health	
10:00 - 10:10	Coffee break & Poster			
10:10 - 10:30	Oct6-AM-5	Nurimala MALA	Indonesian circular economy products:Improvement of Seefood byproducts to support blue food sustainability	
10:30 - 11:40	Oct6-AM-6	Shugo WATABE	Changes in Metabolite Concentrations and Bacterial Community of Salted and Fermented Squid <i>Shiokara</i> During Processing	
11:40 - 12:10	Oct6-AM-7	Alberto Baldelli	From Droplets to Functionality: Harnessing Particle Engineering for Smarter Spray-Dried Foods and Pharmaceuticals	
12:10 - 13:30	Coffee break & Poster			
13:30 - 20:00	Heading for Appi Harrow international school for handmade mooncake event			