

# Wageningen University – Kyoto University International Exchange Program

## — Seminar on Food Science by Young Researchers

### Program

Organizer: Yasuki Matsumura

Time		Title	Speaker	Chair person
9:00		Opening Remarks	Hisashi Miyaga, Dean	Yasuki Matsumura
9:05		Introduction of Kyoto University	Eiji Nawata, Vice Dean	
9:15		Introduction of Wageningen University	Harry Gruppen	
9:30	O-1	Soybean oil body – a novel emulsifying agent from plant resources	Toya Ishii	
9:50	O-2	Mechanism-based markers for early lipid oxidation in food emulsions	Donny Merkx	
10:10	O-3	Suppressive effect of marine-derived carotenoids on the exocytosis of mast cell granules	Yuki Manabe	
10:30		Break		
10:40	O-4	Understanding effects of protein structure and process conditions on protein hydrolysis	Vian Coolen	Kenji Sato
11:00	O-5	Oxidative protein folding by protein disulfide isomerase family and ERO1 in soybean	Aya Okuda	
11:20	O-6	The effect of processing on the immunogenicity of proteins	Ying Deng	
11:40	O-7	Food-derived collagen peptide in human blood after ingestion of cooked fish meat	Tomoko Asai	
12:00		Lunch		
13:10	O-8	Monolith technologies for next generation proteomics	Wataru Aoki	Jun Ogawa
13:30	O-9	Structure and function of prebiotic carbohydrates	Gu Fangjie	
13:50	O-10	Metabolism of food derived polyunsaturated fatty acids by gut microorganisms generating bioactive fatty acids	Michiki Takeuchi	
14:10	O-11	Towards control steering of microbiota and immunity in infants by non-digestible carbohydrates	Madelon Logtenberg	
14:30		Break		
14:40	O-12	Xanthoangelol and 4-hydroxyderrcin improve obesity-related metabolic dysfunction in mice through their anti-inflammatory effects	Yongjia Li	Tatsuya Sugawara
15:00	O-13	Understanding the cell wall architecture of fruits and vegetables	Suzanne Broxterman	
15:20	O-14	Screening for bioactive compounds in tomato extract and elucidating the mechanism of their functions	Haruya Takahashi	
15:40		Break		
16:00	PK	Poster presentation (Kyoto University)		
16:50		Poster change		
17:00	PW	Poster presentation (Wageningen University)		
17:50		End of Meeting		
18:00		Reception (For presenters and supervisors)		

## Poster presentation

### Kyoto University

No.	Research topic	Presenter
PK-1	Intracellular and extracellular time-course proteome analyses of <i>Clostridium cellulovorans</i> grown on xylan	Shunsuke Aburaya
PK-2	Type III Taste Cells have Two Functions : Reception of "ATP" and "Sour tastant"	Norihiro Fujimoto
PK-3	Roles of cysteine residues of soybean ERO1 in the regulation of activity	Akiho Hirose
PK-4	Effects of salt on structures of wheat protein aggregates	Saki Iwamura
PK-5	Kinetics on Hydrolysis of Passion Fruit Pectin in Subcritical Water	Khwanjai Klinchongkon
PK-6	Structure and bioactivity of short-chain pyroglutamyl peptides in fermented soybean, miso	Yumi Kojima
PK-7	Functional interaction between soybean PDI family GmPDIL-1 and GmERO1a for oxidative folding of protein	Keiichi Kono
PK-8	Effect of oral administration of cellulose nano-fibers on the gastrointestinal functions	Yusuke Nakayama
PK-9	Stimulation of mucin-producing cell line HT29-MTX by butyrophilin 1A1, a milk fat globule membrane protein	Hyejin Namgung
PK-10	Screening of lactic acid bacteria possessing high purine metabolizing activity	Azusa Saika
PK-11	Investigation of processing enzymes for soybean $\beta$ -conglycinin	Soichiro Sato
PK-12	Effects of Temperature and Moisture on Maltose Formation during Preparation of Wheat Flour Dough	Keisuke Shintani
PK-13	Effect of ingestion of pyroGlu-Leu on contents of antimicrobial peptides in rat small intestine	Saki Shirako
PK-14	Qualitative and quantitative proteomics of legume-symbiont <i>Mesorhizobium loti</i>	Yohei Tatsukami
PK-15	Evaluation of Ceramide 2-aminoethylphosphonate (CAEP), a Marine Sphingolipid as a Functional Food Component	Nami Tomonaga
PK-16	Functional interaction between soybean group IV PDI family and GmERO1a for oxidative folding of protein	Yuichiro Tsuchi
PK-17	Characterization of a novel $\beta$ -glucuronidase from <i>Lactobacillus brevis</i> subsp. <i>coagulans</i> degrading glycosides in herbal medicine	Hiroko Watanabe
PK-18	Controlling the physical properties of whey protein beverages through heat conditioning	Saeko Yamada
PK-19	Effects of $\alpha$ -linolenic acid-derived lactic acid bacteria metabolites on differentiation of M2 macrophages and intestinal mucosal immune system	Yumiko Yasuoka
PK-20	Rejection threshold and exposure effects of bitter compounds in mice	Kohei Yokoata
PK-21	Volumetric and Turbidity Changes of Rapeseed Oil during Freezing Storage	Mao Yoshida
PK-22	Inhibitory Effect of Siphonaxanthin, a Carotenoid from Green Algae, on Lipogenesis in Hepatocyte	Jiawen Zheng

### Wageningen University

No.	Research topic	Presenter
PW-1	Kinetics of protein digestion	Evan Abrahamse
PW-2	Exploring potential novel antibacterial compounds, particularly against Gram-negative bacteria, from Brassicaceae	Sylvia Andini
PW-3	Understanding the cell wall architecture of fruits and vegetables	Suzanne Broxterman
PW-4	Maillard glycation of proteins	Hugo Cardoso
PW-5	Understanding effects of protein structure and process conditions on protein hydrolysis	Vian Coolen
PW-6	Prenylation as a tool to enhance the antimicrobial activity of phenolics	Wouter de Bruijn
PW-7	Effect of Maillard reaction on protein digestibility	Yuxi Deng
PW-8	The effect of processing on the immunogenicity of proteins	Ying Deng
PW-9	Variability of composition in Chinese human milk	Moheb Elwakiel
PW-10	Structure and function of prebiotic carbohydrates	Gu Fangjie
PW-11	Enzymatic degradation of lignocellulosic biomass	Matthias Frommhagen
PW-12	Oxidative degradation of lignin with copper-containing enzymes and mediators	Roelant Hilgers
PW-13	Influence of enzymatic browning on proteins from insects	Renske Janssen
PW-14	CCC- Carbs can make the difference: how pectins fuel immunity	Eva Jermendi
PW-15	Towards control steering of microbiota and immunity in infants by non-digestible carbohydrates	Madelon Logtenberg
PW-16	Relation between chemical characteristics of starch and digestibility in pigs	Bianca Martens
PW-17	Mechanism-based markers for early lipid oxidation in food emulsions	Donny Merckx
PW-18	Cracking the recalcitrance of xylan in lignocellulosic biomass using enzymes and intrinsic chemical catalysts	Thibaut Mouthier
PW-19	Proteins from green sources for use in both food and fish feed	Emma Teuling
PW-20	Quantification of lignin in plant biomass using analytical pyrolysis GC-MS	Gijs Van Erven
PW-21	Design of in silico food chemistry laboratory classes	Sjors Verstege
PW-22	Seaweed phlorotannins: characterisation and protein binding in relation to animal feed	Anne Vissers