

# The 1<sup>st</sup> International Joint Symposium Thai-Japan on “High-quality Processing with Low Carbon Emission and Utilization of Agricultural Products”

**Date** : 5th - 6th January, 2013

**Venue** : Training and Seminar Center, Aquatic Resources Research Institute,  
Chulalongkorn University.

*Co-hosted by* Department of Food Technology, Faculty of Science, Chulalongkorn University *and* The Research Project “Energy Efficient Transportation Systems for Low Carbon Society” in Tokyo University of Marine Science and Technology

## *Program*

### 5th January 2013

13.15-13.45	Registration
13.45-14.00	Opening Remarks by Prof. Saiwarun Chaiwanichsiri, Head of Department of Food Technology, Chulalongkorn University
14.00-14.30	Key note Speech “Progress of Food Freezing technology in Japan” by Prof. Toru Suzuki (TUMSAT)
14.30-15.30	Presentation by students Changes in some physicochemical properties of rice flour induced by rice noodle making, by Ya-Fei Liu (CU) Specific behavior of glass transition temperature in sugar-phosphate mixtures, by Misako Nakajima (TUMSAT) Affects of stigmasterol on stigmasterol of thermotolerance yeast <i>Kluyveromyces fragilis</i> , by Apinya saengow (CU) Effect of freezing condition on drip loss in the tuna meat, by Rika Kobayashi (TUMSAT) Optimization of extraction conditions for phenolic compounds from jambolan <i>Syzygium cumini</i> (L.) Skeels seeds, by Penvipa Banlangpo (CU) Factors affecting the survival of <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i> in freezing process, by Chie Hisatomi (TUMSAT)
15.30-15.45	Coffee break

15.45-17.15	<p>Presentation by students</p> <p>Effect of polyoxyethylene (20) sorbitan monolaurate on antibacterial of clove oil emulsion, by Pailin Sukwong (CU)</p> <p>The Influence of Damage of Cell Membrane on Softening of Strawberry Tissue due to Freeze-Thawing, by Tomomi Itakura (TUMSAT)</p> <p>Extraction condition and antioxidant activity of Spanish plum leaves extract, by Masiri Manomaiwajee (CU)</p> <p>The irregular self-diffusion coefficient of water molecules in sucrose solution of high concentration at low temperature, by Yuichi Yagisawa (TUMSAT)</p> <p>Modification of cassava starch by amyloamylase, by Suriyakul Na Ayudhaya P (CU)</p> <p>Enzyme stabilization mechanism in sugar amorphous, by Yoshiko Kanao (TUMSAT)</p> <p>Rice starches modification by amyloamylase, by Endoo T (CU)</p> <p>Objective evaluation of spicy salted Alaska pollock roe, by Chao Ping Chen (TUMSAT)</p> <p>Production of Exopolysaccharide from mycelia <i>Lentinus squarrosulus</i> by submerged culture, by Punjaree Sakaew (CU)</p>
18.00-21.00	Welcome party

6th January 2013

9:00–10:30	<p>Presentation by researchers</p> <p>CO<sub>2</sub> emission and LCA on food production and transportation, by Dr. Manabu Watanabe (TUMSAT)</p> <p>Plant phenolic compounds as a food preservative, by Dr. Sumate Tantratian (CU)</p> <p>Recent seafood processing technology and problems in Japan, by Dr. Kazufumi Osako (TUMSAT)</p>
10.30-10.45	Coffee break
10.45-11.45	<p>Presentation by researchers</p> <p>Effect of freezing with resistance and efficiency of consolidation of pineapple, by Dr. Chidphong Pradistsuwana (CU)</p> <p>NMR in Food, by Dr. Shingo Matsukawa (TUMSAT)</p>
12.00-13.00	Lunch

13.00-14.00	Open discussion on Research topics which could be cooperate between both departments
14.00-14:10	Closing ceremony

***End of Symposium***

14:30-16.00	<b><i>Technical tour</i></b> : Visit to seacoast and market around island for sampling of sea urchin and specific sea food
16.00-1800	<b><i>Technical tour</i></b> : Visit to an affiliated Aquaculture Facility