

## 2015年度 BCOJ年次大会プログラム

**開催日時** : 2015年11月5日(木) 13:00～ 年次大会 (17:30～懇親会 )  
 11月6日(金) 9:00～ 年次大会

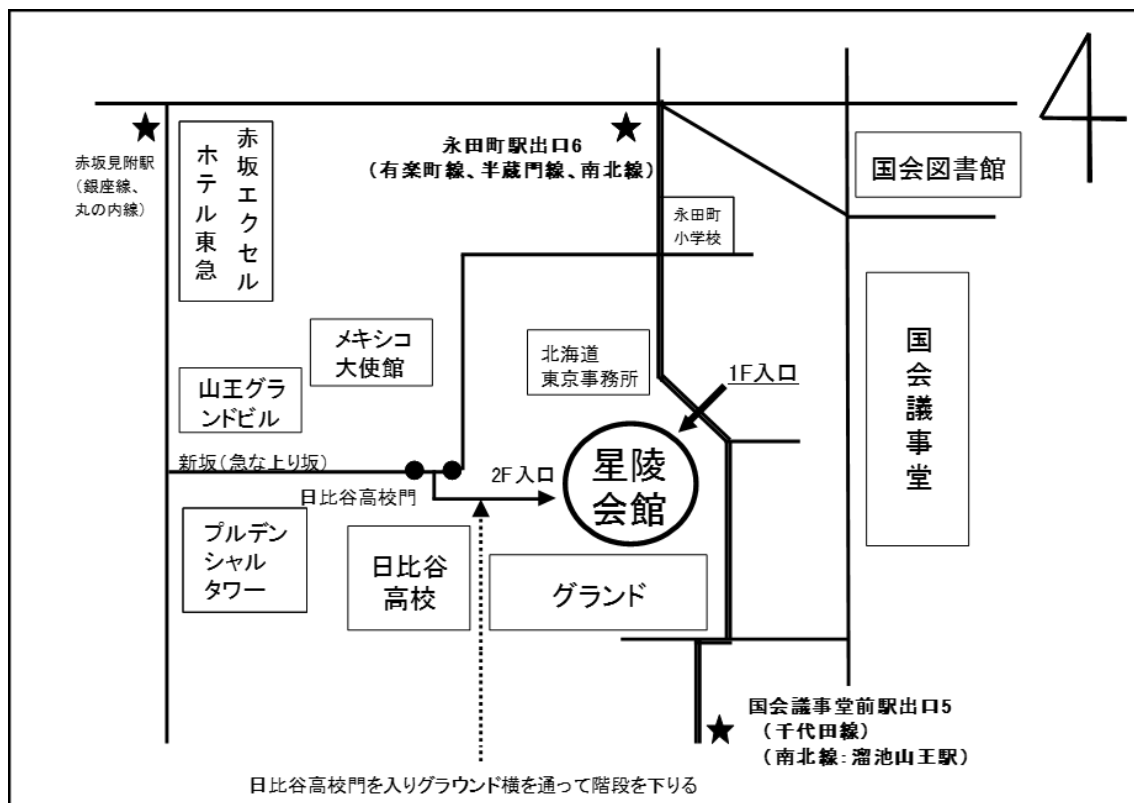
**大会会場** : 星陵会館 (東京都千代田区永田町2-16-2 都立日比谷高等学校隣)  
 電話 03-3581-5650

**懇親会会場** : 『都市センターホテル 会場:コスモスホール』 (東京都千代田区平河町 2-4-1)  
 電話 03-3265-8211

### 交通 :

- |                       |                          |      |
|-----------------------|--------------------------|------|
| (1)東京メトロ有楽町線・半蔵門線・南北線 | 永田町駅下車(出口6)              | 徒歩7分 |
| (2)東京メトロ千代田線          | 国会議事堂前駅下車(出口5)           | 徒歩7分 |
| (3)東京メトロ南北線           | 溜池山王駅下車<br>(国会議事堂前駅5番出口) | 徒歩7分 |
| (4)東京メトロ銀座線・丸の内線      | 赤坂見附駅下車                  | 徒歩7分 |

\* 赤坂見附駅からは急な上り坂があるため、永田町又は国会議事堂前駅出口がお勧めです。



ビール酒造組合国際技術委員会  
 (Brewery Convention of Japan)  
 東京都中央区銀座1-16-7  
 TEL 03 (3561) 8386

懇親会会場：『都市センターホテル 会場:コスモスホール』  
(東京都千代田区平河町 2-4-1) 電話 03-3265-8211  
※星陵会館から都市センターホテル 徒歩約15分



**The 25th Annual Meeting**

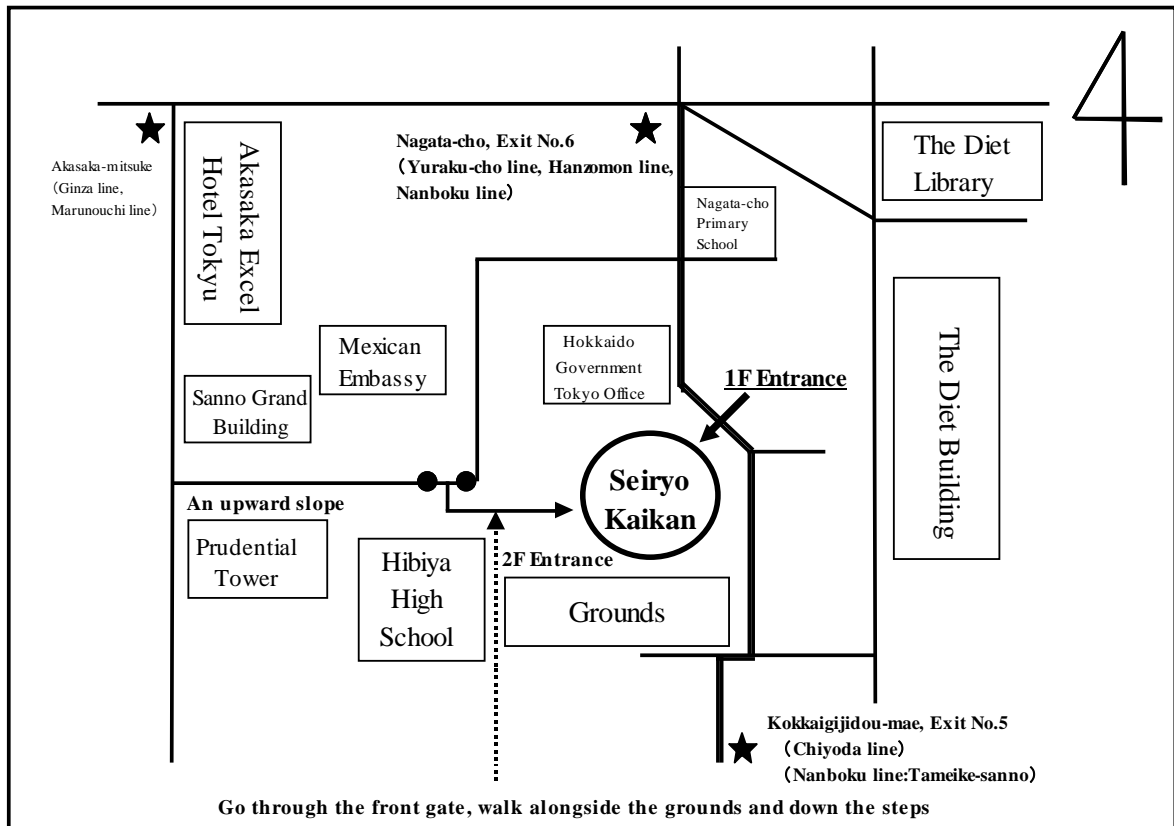
**Brewery Convention of Japan 2015**

Date and time : Thursday 5 November 2015, 13:00~ Meeting (17:30 ~ Mixer)  
 Friday 6 November 2015, 9:00~ Meeting

Congress Venue : Seiryō-Kaikan (2-16-2, Nagata-cho, Chiyoda-ku, Tokyo) TEL 03(3581)5650  
 - Reception Desk : Entrance Area (1F)  
 - Oral Presentation : Hall  
 - Poster Presentation : Meeting Room on 3F & 4F

Travel Information :

<Subway>	<Station>	<On foot>
Yurakucho-Line	Nagata-cho (Exit No.6)	7min*
Hanzomon-Line	Nagata-cho (Exit No.6)	7min *
Nanboku-Line	Nagata-cho (Exit No.6)	7min *
Nanboku-Line	Tameike-sanno (Kokkaigijidou-mae Exit No.5)	7min *
Chiyoda-Line	Kokkaigijidou-mae (Exit No.5)	7min *
Ginza-Line	Akasaka-mitsuke	7min
Marunouchi-Line	Akasaka-mitsuke	7min



Brewery Convention of Japan  
 1-16-7 Ginza, Chuo-ku, Tokyo  
 TEL 03 (3561) 8386

## プログラム (Program)

### < 1日目 ・ November 5 >

- 13:00～ ◆ **開会の辞** (Opening Address)  
相澤議長 (M. Aizawa, President of BCOJ, ASAHI BREWERIES LTD.)
- ◆ **活動報告** (Annual Activities)  
相澤議長 (M. Aizawa, President of BCOJ, ASAHI BREWERIES LTD.)  
樋田分析委員長 (Y. Hida, Chairman of Analysis Committee of BCOJ, SUNTORY BEER LTD.)  
白井プログラム委員長 (M. Shirai, Chairman of Program Committee of BCOJ, SAPPORO BREWERIES LTD.)
- 13:25～13:55 ◆ **ASBC議長挨拶** (President of ASBC)  
『A review about hop aroma in beer』  
(Dr. Christina Schönberger, President of ASBC)
- 13:55～ ◆ **セッション 1 (Oral Presentation Section 1)**  
座長: 白井委員長 (Moderator: M. Shirai, SAPPORO BREWERIES LTD.)
- 13:55～14:20 **(O-1) Pre-treatment of hop pellets before hop dosage into the brewing process**  
Yutaka Yamaguchi<sup>1</sup>, Dr. Martina Gastl<sup>2</sup>, Prof. Dr. Becker<sup>2</sup>, and Prof. Dr. Narziss<sup>2</sup>  
<sup>1</sup>Beer Development Department, SUNTORY BEER LIMITED, <sup>2</sup>Brewing and beverage technology, Technical University of Munich
- 14:20～14:45 **(O-2) Fermentation ability of bottom fermenting yeast exhibiting defective entry into the quiescent state**  
Mayu Oomuro<sup>1</sup>, Taku Kato<sup>1,2</sup>, Hiromi Yamagishi<sup>3</sup>, Koji Suzuki<sup>3</sup>, Masayuki Aizawa<sup>1</sup>, Yan Zhou<sup>4</sup>, Daisuke Watanabe<sup>4,5</sup>, Takeshi Akao<sup>4</sup>, and Nami Goto<sup>4</sup>  
<sup>1</sup>Research & Development Laboratories for Brewing, ASAHI BREWERIES LTD., <sup>2</sup>Production Technology Center, ASAHI BREWERIES LTD., <sup>3</sup>Quality Control Center, ASAHI BREWERIES LTD., <sup>4</sup>National Research Institute of Brewing, <sup>5</sup>Nara Institute of Science and Technology
- 14:45～14:55 < 休憩 (Break) >
- 14:55～15:10 ◆ **BCOJ功績賞授賞式(BCOJ Contribution Award Ceremony)**
- 15:10～15:20 < 休憩 (Break) >
- 15:20～16:50 ◆ **招待講演 (Invited Lecture)**  
座長: 加藤委員 (Moderator: T. Kato, ASAHI BREWERIES LTD.)  
  
『海水魚の完全養殖とその産業化』  
**Closed cycle culture of marine finfish for aquaculture industry**  
  
家戸 敬太郎 近畿大学水産研究所 教授
- 17:30～19:00 ◆ **懇親会 (Mixer)**

< 2日目 ・ November 6 >

- 9:00～ ◆ セッション 2 (Oral Presentation Section 2)  
座長: 倉兼委員 (Moderator: S. Kurakane, SUNTORY BEER, LTD.)
- 9:00～9:25 (O-3) What compound is primarily responsible for the metallic flavor in beer?  
Norio Doi, Minoru Kobayashi, Susumu Masuda, and Masayuki Aizawa  
Research & Development Laboratories for Brewing, Asahi Breweries Ltd
- 9:25～9:55 (O-4) Beer Foam Quality –Identification of Foam Proteins by Proteome Approach-.  
Takashi Iimure  
Frontier Laboratories of Value Creation, SAPPORO BREWERIES LTD.
- 9:55～10:20 (O-5) Improvement of Wort Foam Stability by Yeast-Derived Substances  
Yuta Katayama<sup>1</sup>, Takashi Iimure<sup>1</sup>, Toshio Kurihara<sup>1</sup>, Yoichi Kozaki<sup>2</sup>, Shinji Tamura<sup>1</sup>, and Takeshi Nakamura<sup>1</sup>  
<sup>1</sup>Frontier Laboratories of Value Creation, <sup>2</sup>Product & Technology Innovation Department, SAPPORO BREWERIES LTD.
- 10:20～10:40 < 休憩 (Break) >
- 10:40～ ◆ セッション 3 (Oral Presentation Section 3)  
座長: 稲留委員 (Moderator: H. Inadome, Kirin Company, Limited)
- 10:40～11:05 (O-6) The influence of the combination of malt and yeast on beer characteristics  
Anna Shimmura, Taichi Maruhashi, Yoshinori Hida, and Seigo Hideshima  
Beer Development Department, SUNTORY BEER LIMITED
- 11:05～11:30 (O-7) Analysis of sugar attenuation with a curve-fitting method and its application for industrial fermentation control  
Taku Irie and Yoshinori Ito  
Production Technology Center, Asahi Breweries, Ltd.
- 11:30～11:55 (O-8) Very high gravity brewing: effects of the processes on fermentation in 30 ° Plato wort.  
Yasuhiro Muraoka, Toshio Kurihara, Shinji Tamura, Takeshi Nakamura  
Frontier Laboratories of Value Creation, SAPPORO BREWERIES LTD.
- 11:55～13:00 昼食 (Luncheon)
- 13:00～ ◆ ポスター発表 (Poster Presentation)
- 13:00～14:00 (P-1) Recent research on hop-derived beer flavor: variety-specific flavor compounds and their behavior during beer production.  
Kiyoshi Takoi<sup>1</sup>, Yutaka Itoga<sup>2</sup>, Koichiro Koie<sup>2</sup>, Junji Takayanagi<sup>3</sup>, Takeshi Kaneko<sup>3</sup>, Ichiro Matsumoto<sup>1</sup>, and Yasuyuki Nakayama<sup>1</sup>  
<sup>1</sup>Product & Technology Innovation Department, <sup>2</sup>Bioresources Research & Development

Department, <sup>3</sup>Frontier Laboratories of Value Creation, SAPPORO BREWERIES LTD.

**(P-2) Development of a summer seasonal "New Genre" product with increased cooling sensation imparted by  $\beta$ -eudesmol**

Takemasa Matsuo and Takayoshi Katayama

Research Laboratories for Alcoholic Beverage Technologies, Kirin Company, Limited.

**(P-3) Improving fermentation performance of fed-batch-cultured brewing yeast by acclimation process**

Hiroki Fujiwara<sup>1</sup>, Aya Takahashi<sup>2</sup>, Shigehiro Yoshizaki<sup>1</sup>, and Hiroyuki Yoshimoto<sup>1</sup>

<sup>1</sup>Research Laboratories for Alcoholic Beverage Technologies, Kirin Company, Limited, <sup>2</sup> Strategic Branding Department, Kirin Company, Limited

**(P-4) Establishing a new quantitative method for *Fusarium* hydrophobins using LC/MS/MS**

Kumiko Inomoto<sup>1</sup>, Norio Doi<sup>1</sup>, Susumu Masuda<sup>1</sup>, and Masayuki Aizawa<sup>1</sup>

<sup>1</sup>Research Laboratories for Alcohol Beverages, Asahi Breweries, Ltd.,

**(P-5) Selective adsorption of hop derived aroma compounds by nonviable brewing yeast**

Yoko Noro<sup>1</sup>, Atsushi Murakami<sup>1</sup>, Jyunichi Furukawa<sup>2</sup>, Yumiko Kawasaki<sup>1</sup>, and Reiko Ota<sup>3</sup>

<sup>1</sup>Research Laboratories for Alcoholic Beverage Technologies, Kirin Company, Limited, <sup>2</sup>Okayama Brewery, Kirin Brewery Co., Ltd., <sup>3</sup>Technology Development Center, Kirin Brewery Co., Ltd.

**(P-6) Weight reduction of paper based 6-can and 24-can packages**

Yusuke Aida<sup>1</sup>, Takayuki Maeda<sup>1</sup>, Musashi Suzuki<sup>2</sup>, Koji Nakaya<sup>3</sup>, and Masahiro Kobayashi<sup>4</sup>

<sup>1</sup>Research Laboratories for Packaging Technologies, Kirin Co., Ltd., <sup>2</sup>Kobe Brewery, Kirin Brewery Co., Ltd., <sup>3</sup>Technical Department, Rengo Riverwood Packaging Co., Ltd., <sup>4</sup>Sales Department, Oji Container Co., Ltd.

**(P-7) Determination of Wheat Protein in Beer by FASPEK Wheat/Gluten(Gliadin) ELISA Kit II**

**: 2014 BCOJ Collaborative Work.**

BCOJ Analysis Committee<sup>1</sup>, Takayuki Watanabe<sup>2</sup>, Takashi Akiba<sup>3</sup>, Ritsuko Arai<sup>4</sup>, Yusuke Ishizuka<sup>5</sup>, Atsushi Ohuchi<sup>6</sup>, Masaru Kato<sup>4</sup>, Makoto Kanauchi<sup>7</sup>, Kazutaka Kusaka<sup>8</sup>, Kaori Kuwahara<sup>9</sup>, Sotaro Tatsu<sup>10</sup>, Tsuyoshi Miyagi<sup>11</sup>, and Satoko Mori<sup>12</sup>

<sup>1</sup>Brewery Convention of Japan, <sup>2</sup>SAPPORO BREWERIES LTD.,<sup>3</sup>Wakodo Co., Ltd, <sup>4</sup>Kirin Company, Ltd.,<sup>5</sup>SUNTORY BEER, LTD.,<sup>6</sup>ASAHI BREWERIES, LTD.,<sup>7</sup>Miyagi University, <sup>8</sup>National Research Institute of Brewing, <sup>9</sup>Morinaga Institute of Biological Science, Inc.,<sup>10</sup>Suntory Global Innovation Center, Ltd., <sup>11</sup>ORION BREWERIES, LTD.,<sup>12</sup>Pokka Sapporo Food & Beverage Ltd.

14:00~14:20 < 休憩 (Break) >

14:20~ ◆ セッション 4 (Oral Presentation Section 4)

座長: 稲留委員 (Moderator: H. Inadome, Kirin Company, Limited)

14:20~14:45 (O-9) Behavior of hydrogen sulfide during ermentation using all malt wort

Hiroshi Nakamura, Taichi Maruhashi, Yoshinori Hida, and Seigo Hideshima

Beer Development Department, SUNTORY BEER LIMITED

- 14:45～15:15 **(O-10) Characterization of the glycosyltransferase genes (gtf) in ropy beer-spoilage Lactobacillus brevis and development of gtf-specific PCR method**  
Masaki Shimokawa, Satomi Naito, Koji Suzuki, and Hiromi Yamagishi  
Asahi Breweries Ltd., Quality Control Center
- 15:15～15:35 **(O-11) Crossbreeding of bottom-fermenting yeast strains with a novel method for high throughput screening of mating-competent cells**  
Taku Ota<sup>1</sup>, Keiko Kanai<sup>1</sup>, Hisami Nishimura<sup>1</sup>, Satoshi Yoshida<sup>2</sup>, Hiroyuki Yoshimoto<sup>1</sup>, and Osamu Kobayashi<sup>1</sup>  
<sup>1</sup>Research Laboratories for Alcoholic Beverage Technologies, Kirin Co., Ltd., <sup>2</sup>Central Laboratories for Key Technologies, Kirin Co., Ltd.
- 15:35～15:55 <休憩 (Break) >
- 15:55～ ◆ セッション 5 (Oral Presentation Section 5)  
座長: 加藤委員 (Moderator: T. Kato, ASAHI BREWERIES LTD.)
- 15:55～16:25 **(O-12) Introduction to analysis and handing technology for controlling can damage at Asahi Breweries**  
Yasuyuki Kimoto  
Production Technology Center for Asahi Brewery Co., Ltd.
- 16:25～16:55 **(O-13) Continuous Value Improvement Activities in ASAHI**  
Itsuo Nishitani<sup>1</sup> and Yoshinori Ito  
Production Technology Center, Asahi Breweries, Ltd.
- 16:55～ ◆ 閉会の辞 (Closing Address)  
白井委員長 (Moderator: M. Shirai, SAPPORO BREWERIES LTD.)