

プログラム (Program)

< 1日目 ・ November 10 >

13:00~

◆ **開会の辞** (Opening Address)

豊嶋議長 (K. Toyoshima, President of BCOJ, SAPPORO BREWERIES LTD.)

◆ **活動報告** (Annual Activities)

豊嶋議長 (K. Toyoshima, President of BCOJ, SAPPORO BREWERIES LTD.)

室分析委員長 (M. Muro, Chairman of Analysis Committee of BCOJ, KIRIN Company, Limited)

堀プログラム委員長 (T. Hori, Chairman of Program Committee of BCOJ, KIRIN Company, Limited)

13:25~13:55

◆ **ASBC議長挨拶** (President of ASBC)

『The evolution of the US major and craft brewers』
(Ms. Christine S. White, President of ASBC)

13:55~

◆ **セッション 1 (Oral Presentation Section 1)**

座長: 堀委員長 (Moderator: T. Hori, KIRIN Company, Limited)

13:55~14:20

(O-1) Recent development in detection and identification methods for beer spoilage lactic acid bacteria

Koji Suzuki, Masaki Shimokawa, and Hiromi Yamagishi
Quality Control Center, ASAHI BREWERIES, LTD.

14:20~14:45

(O-2) Isolation and identification of antibacterial compounds against gram-negative anaerobic bacteria from beer

Hajime Nakata, Hajime Kanda, Yasukazu Nakakita, Koji Takazumi, Takeshi Kaneko, and Youichi Tsuchiya
Frontier Laboratories for Value Creation, SAPPORO HOLDINGS LTD.

14:45~15:00

< 休憩 (Break) >

15:00~15:25

◆ **BCOJ功績賞授賞式、受賞講演(BCOJ Contribution Award Ceremony and Lecture)**

座長: 脇平委員 (Moderator: T. Wakihira, ASAHI BREWERIES, LTD.)

15:25~16:55

◆ **招待講演 (Invited Lecture)**

座長: 蛸井委員 (Moderator: K. Takoi, SAPPORO BREWERIES LTD.)

『涙の出ないタマネギ スマイルボールの開発』

Development of Smile Ball, a tearless onion

Shinsuke Imai

Basic Research Division, House Foods Group Inc.

ハウス食品グループ本社 (株) 基礎研究部

17:30~19:00

◆ **懇親会 (Mixer)**

< 2日目 ・ November 11 >

- 9:00～ ◆ セッション 2 (Oral Presentation Section 2)
座長: 蛸井委員 (Moderator: K. Takoi, SAPPORO BREWERIES LTD.)
- 9:00～9:25 (O-3) Development of a novel culture-independent method for comprehensive detection and identification of beer-spoilage microorganisms
Masaki Shimokawa¹, Kazumaru Iijima², Koji Suzuki¹, Yasuo Motoyama^{3,4}, and Hiromi Yamagishi¹
¹ Quality Control Center, Asahi Breweries, Ltd., Moriya, Japan; ² Shikoku Brewery, Asahi Breweries, Ltd., Saijyo, Japan; ³ Research Laboratories for Alcoholic Beverages, Moriya, Japan; ⁴ Kanagawa Brewery, Asahi Breweries, Ltd., Minamiashigara, Japan
- 9:25～9:50 (O-4) A role of harvest time and pruning date on aroma characteristics and related compounds in Saaz hop.
Takako Inui¹, Hiroo Matsui², Nobuyuki Fukui², and Kaneo Oka¹
¹Beer Development Department, SUNTORY BEER LIMITED, and ²Research Institute, SUNTORY GLOBAL INNOVATION CENTER LIMITED
- 9:50～10:15 (O-5) Selective removal of myrcene and improved utilization of alpha-acids by pre-incubation of aroma hops
Hisato Imashuku
Production Technology Center, ASAHI BREWERIES, LTD.
- 10:15～10:30 < 休憩 (Break) >
- 10:30～ ◆ セッション 3 (Oral Presentation Section 3)
座長: 脇平委員 (Moderator: T. Wakihira, ASAHI BREWERIES, LTD.)
- 10:30～10:55 (O-6) The varietal aroma of 'SORACHI ACE' : Identification and characterization of the unique flavor compounds
Ayako Sanekata¹, Atsushi Tanigawa², Kiyoshi Takoi², Yutaka Itoga³, Tomohiro Sano², Ichiro Matsumoto², Takeshi Kaneko¹, Yasuyuki Nakayama², and Youichi Tsuchiya¹
¹ Frontier Laboratories for Value Creation, SAPPORO HOLDINGS LTD., ² Product & Technology Innovation Department, SAPPORO BREWERIES LTD., ³ Bioresources Research & Development Department, SAPPORO BREWERIES LTD.
- 10:55～11:25 ◆ ポスター紹介 (Short oral presentation of poster)
2 min oral presentation / 1 poster presentation
- 11:25～12:25 昼食 (Luncheon)
- 12:25～13:45 ◆ ポスター発表 (Poster Presentation)
- 12:25～13:45 (P-1) Comparison of characteristics of taste and polyphenols in beer using different hop varieties
Takamasa Hasegawa, Tomoyuki Nakahama, and Takako Inui
Beer Development Department, SUNTORY BEER LIMITED
- (P-2) Development of a novel hop extract comprising humulinic acids as principal constituents.
Yoshimasa Taniguchi¹, Fumitoshi Manabe², Yuji Kaneko³, Yasuji Kawachi³, and Mikio

Katayama³

¹Central Laboratories for Key Technologies, ²Research Laboratories for Beverage Technologies,

³Research Laboratories for Health Science & Food Technologies, Kirin Company, Limited

(P-3) Elucidation of the ester formation mechanism in top fermenting yeast.

Chie Hayashi

Musashino Brewery, SUNTRY BEER LIMITED

(P-4) Adding citrus flavor and sweetness to beer using wine yeast

Dandan Wei¹, Misa Tanaka¹, Saori Takahashi¹, Kentaro Iwasaki¹, Hironori Inadome¹, Satoshi Yoshida², and Hiroyuki Yoshimoto¹

(P-5) Establishment of a method to control temperature distribution in a cylindroconical tank

Katsuyuki Seki, Production Technology Center, ASAHI BREWERIES LTD

(P-6) Sapporo's consistent endeavor for improvement of beer foam stability”

Takeshi Nakamura, Group Research and Development Division, SAPPORO HOLDINGS LTD

(P-7) Identifying and controlling the formation of compounds that affect the metallic flavor of beer

Norio Doi¹, Minoru Kobayashi², Susumu Masuda², and Masayuyki Aizawa³

Fukushima Brewery¹, Research & Development Laboratories for Brewing², Hakata Brewery,³ Asahi Breweries Ltd

(P-8) Development of a New Quantitation Method for Polyfunctional Thiols and its Application for Investigation of the Characteristic Aroma of “Flavor Hops”.

Koji Takazumi¹, Kiyoshi Takoi², Koichiro Koie³, Takeshi Kaneko¹, and Youichi Tuchiya¹

¹Frontier Laboratories for Value Creation, SAPPORO HOLDINGS LTD. ²Product & Technology Innovation Department, ³Bioresources Research & Development Department, SAPPORO BREWERIES LTD.

(P-9) Mechanism for fishy aftertaste formation in beer and seafood pairing

Hiroyuki Yoshimoto¹, Takayuki Tamura², Kiyoshi Taniguchi², Yumiko Suzuki², Toshiyuki Okubo², Ryoji Takata², Tomonori Konno², and Takeo Imai¹

(P-10) Taxonomic study of a novel beer-spoilage *Lactobacillus* species closely related to *Lactobacillus rossiae*.

Yuki Asakawa¹, Nobuchika Takesue¹, Satoshi Shimotsu¹, Kazumaru Iijima¹, Koji Suzuki², Yasuo Motoyama¹ and Masayuki Aizawa¹Research Laboratories for Alcohol Beverages¹ and Quality Control Center², Asahi Breweries, Ltd.

(P-11) Rapid and simple method to assess the beer-spoilage potential of yeasts

Kyoko Hiratsuka, Nobuyuki Hayashi and Yasuhiro Fujita

Integrated Beverage Analysis Center, Kirin Company, Limited

(P-12) Determination of lower boiling volatiles in beer by headspace GC/MS : 2015 BCOJ collaborative work.

Sayuri Kato¹, Izumi Sekine¹, Yukako Sato², Kimiko Nakajima², Atsushi Suzuki³, Eri Goya³, Takayuki Watanabe⁴, Miho Sawada⁵, Hiroshi Takakuwa⁶, Junichi Toyota⁷, Yoshihiro Saito⁸, Humihiko Tsuchiya⁹, Takumi Miyazawa¹⁰, Makoto Kanauchi¹⁰, Masayuki Takahashi¹¹, Masahito Muro¹

¹Kirin Company, Ltd., ²Asahi Breweries, Ltd., ³Orion Breweries, Ltd., ⁴SAPPORO HOLDINGS LTD., ⁵Suntory Beer Limited., ⁶Agilent Technologies Japan, Ltd., ⁷Kinryo Electric Co., Ltd., ⁸Shimadzu Co., ⁹Thermo Fisher Scientific K.K., ¹⁰Miyagi University, ¹¹National Research Institute of Brewing

(P-13) Input Error Prevention System at ASAHI BREWERIES LTD

Kazumasa Kosuga and Toshihiko Nagaoka
Production Technology Center, ASAHI BREWERIES LTD

(P-14) Analysis of responses to beer odor and its imitation flavor in the mouse olfactory bulb and comparison to human sensory evaluation.

Rei Fujita^{1,2,3}, Nao Horio², and Kazushige Touhara^{2,3}
¹T. Hasegawa Co., LTD., ²The Univ. of Tokyo, ³ERATO Touhara Chemosensory Signal Project, JST

13:45~13:55 < 休憩 (Break) >

13:55~ ◆ セッション 4 (Oral Presentation Section 4)

座長: 倉兼委員 (Moderator: S. Kurakane, SUNTORY BEER, LTD.)

13:55~14:20 **(O-7) Addition of Xylanase and β glucanase at Optimal Conditions Improves the Filtration Efficiency in Rye Malt Brewing**

Hideki Maeda¹, Masaru Kato¹, Hiroyuki Moriki¹, Thomas Kunz², Prof. Frank-Jürgen Methner²
¹Research Laboratories for Alcoholic Beverage Technologies, Kirin Company, Limited,
²Technical University of Berlin

14:20~14:45 **(O-8) Identification of a precursor of 2-mercapto-3-methyl-1-butanol in beer**

Shigekuni Noba, Nana Yako, Minoru Kobayashi, Susumu Masuda, and Masayuki Aizawa
Department of Brewing & Flavor Technology, Research Laboratories for Alcohol Beverages, Asahi Breweries, Ltd.

14:45~15:10 **(O-9) Influence of high-molecular-weight proteins and polypeptides on smoothness of beer**

¹Research Laboratories for Alcoholic Beverage Technologies, ²Central Laboratories for Key Technologies, Kirin Company, Limited

15:10~15:25 < 休憩 (Break) >

15:25~ ◆ セッション 5 (Oral Presentation Section 5)

座長: 堀委員長 (Moderator: T. Hori, KIRIN Company, Limited)

15:25~15:50 **(O-10) Sensory and instrumental analyses of compounds affecting the *KIRE* (crispness) of beer**

Seiko Miyashita, Minoru Kobayashi, Kaori Kikuchi, Naoki Kato, Susumu Masuda, and Masayuki Aizawa
Department of Brewing & Flavor Technology, Research Laboratories for Alcohol Beverages, ASAHI BREWERIES, LTD.

15:50~16:15 **(O-11) Optimization of Energy Supply and Recovery System in the Brewing Process"**

Kohei Yamada
Tonegawa Brewery, SUNTORY BEER LIMITED

16:15～

◆ 閉会の辞 (Closing Address)

堀委員長 (Moderator: T. Hori, KIRIN Company, Limited)