

2017年度 BCOJ年次大会プログラム

開催日時 : 2017年11月 9日(木) 12:30～ 年次大会 (受付時間11:30～15:30)
(17:30～懇親会)

11月10日(金) 9:00～ 年次大会 (受付時間 8:30～11:25)

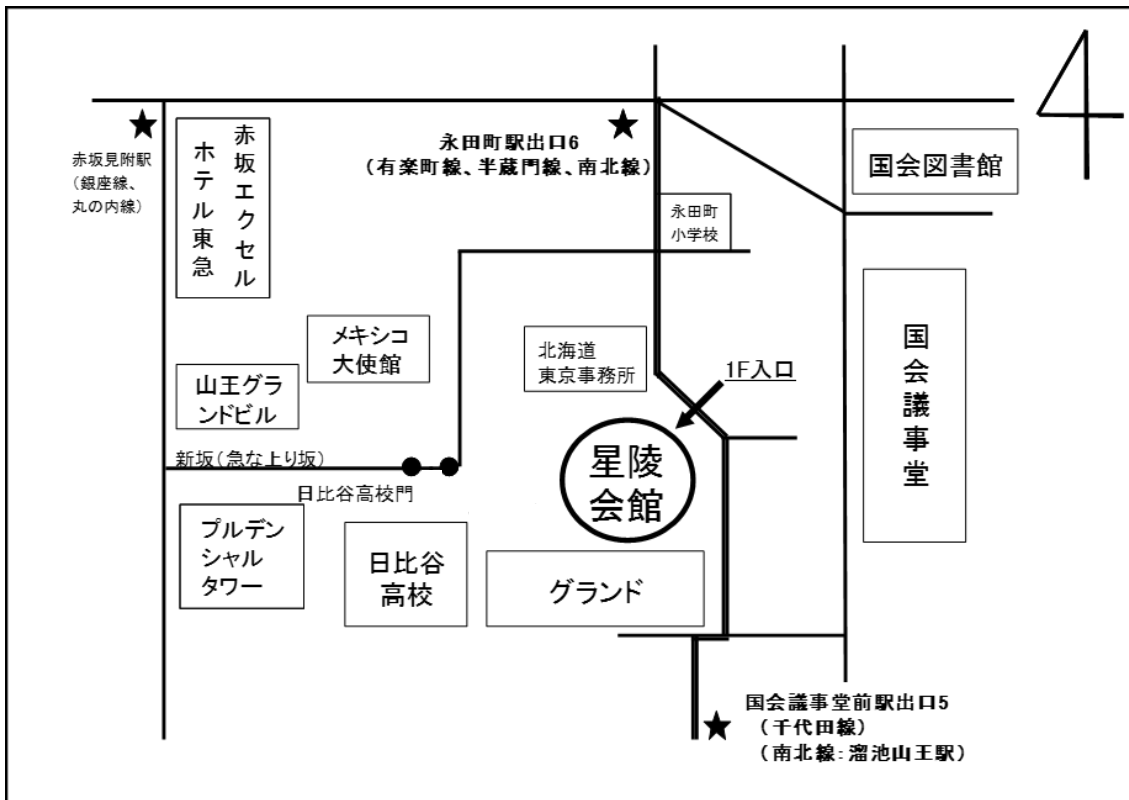
大会会場 : 星陵会館 (東京都千代田区永田町2-16-2 都立日比谷高等学校隣)
電話 03-3581-5650

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3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5分 |
| (3)東京メトロ南北線 | 溜池山王駅下車
(国会議事堂前駅5番出口) | 徒歩5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

The 27th Annual Meeting

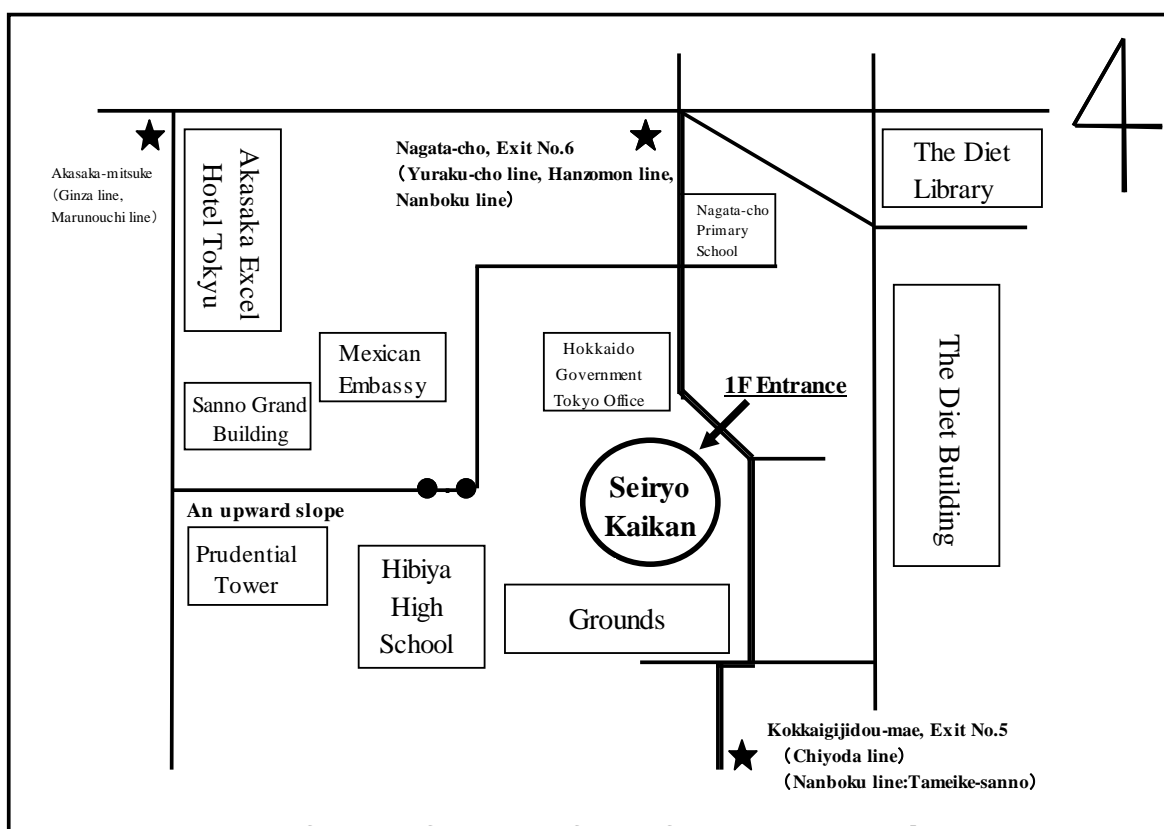
Brewery Convention of Japan 2017

Date and time : Thursday 9 November 2017, 12:30~ Meeting (Registration 11:30-15:30)
 (17:30 ~ Mixer)
 Friday 10 November 2017, 9:00~ Meeting (Registration 8:30-11:25)

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)	3min *
Hanzomon-Line	Nagata-cho (Exit No.6)	3min *
Nanboku-Line	Nagata-cho (Exit No.6)	3min *
Nanboku-Line	Tameike-sanno (Kokkaigijidou-mae Exit No.5)	5min *
Chiyoda-Line	Kokkaigijidou-mae (Exit No.5)	5min *
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 9 >

12:30～

◆ オープニングセッション (Opening Section)

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

◇ 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)

12:55～13:25

◇ ASBC議長挨拶 (President of ASBC)

『Are all brewing yeast populations the same ?』

(Dr. Chris Powell, President of ASBC)

13:25～13:35

< 休憩 (Break) >

13:35～

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

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

13:35～14:00

(O-1) Effect of hop harvest date on the thiol contents in hop cone

Mitsuhiro Uemoto¹, Kiyoshi Takoi², Atsushi Tanigawa², Yutaka Itoga¹, Koichiro Koie¹, Koji Takazumi³, Narushi Suda¹ and Kensuke Ogushi¹

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

14:00～14:30

(O-2) Elucidation of the formation mechanism of 2-mercapto-3-methyl-1-butanol (2M3MB) in beer

Shigekuni Noba¹, Nana Yako¹, Taku Irie², Minoru Kobayashi¹, Tetsuya Watanabe¹

¹Research Laboratories for Alcohol Beverages, ²Production Technology Center, ASAHI BREWERIES, LTD.

14:30～14:55

(O-3) Monitoring and control of onion-like off-flavor component precursor in large-scale brewing

Taku Irie¹, Shigekuni Noba², and Minoru Kobayashi²

¹Production Technology Center, ²Research Laboratories for Alcohol Beverages, ASAHI BREWERIES.

14:55～15:20 **(O-4) Rediscovery of *Lactobacillus pastorianus* Van Laer 1892, a beer spoilage *Lactobacillus* species named in honor of Louis Pasteur, and studies on its extraordinarily unique culturability**
Koji Suzuki¹, Masaki Shimokawa¹, Shizuka Asano², Nana Yako² and Hiromi Yamagishi¹
¹Quality Control Center, ²Research Laboratories for Alcohol Beverages, ASAHI BREWERIES, LTD.

15:20～15:30 < 休憩 (Break) >

15:30～17:00 ◆ **招待講演 (Invited Lecture)**
座長: 蛸井委員 (Moderator: K. Takoi, SAPPORO BREWERIES LTD.)
『お客さまがもっとも欲しいもの—バルミューダの開発テーマについて』
The perspective within BALMUDA developments; What are consumers really seeking?
Gen Terao
CEO, Balmuda Inc.
寺尾 玄 バルミューダ株式会社 代表取締役社長

17:30～19:00 ◆ **懇親会 (Mixer)**

< 2日目 ・ November 10 >

9:00～ ◆ **セッション 2 (Oral Presentation Section 2)**
座長: 倉兼委員 (Moderator: S. Kurakane, SUNTORY BEER LIMITED)

9:00～9:30 **(O-5) Genetic analysis of bottom-fermenting brewer's yeast imparting good *KIRE* (crispness) to beer taste**
Mayu Oomuro, Yasuo Motoyama, and Tetsuya Watanabe
Department of Fermentation & Microbiology Technology, Research Laboratories for Alcohol Beverages, ASAHI BREWERIES, LTD.

9:30～10:00 **(O-6) High-throughput Mechanical Measurement of Yeast Cells Using Atomic Force Microscopy**
Ryota Aritomo¹, Ryosuke Tanaka², Takaharu Okajima², Toru Shioi¹
¹SAPPORO BREWERIES LTD., ²HOKKAIDO UNIV.

10:00～10:25 ◆ **ポスター紹介 (Short oral presentation of poster)**
2 min oral presentation / 1 poster presentation

10:25～11:25 ◆ **ポスター発表 (Poster Presentation)**

(P-1) Monitoring of an onion-like off-flavor component and its precursor in large-scale brewing
Taku Irie¹, Shigekuni Noba², and Minoru Kobayashi²
¹Production Technology Center, ²Research Laboratories for Alcohol Beverages, ASAHI BREWERIES, LTD.

(P-2) Effect of harvest time on health promoting activities of hop polyphenols
Takako Inui¹, Okumura Koharu², Hiroo Matsui³, Takahiro Hosoda², and Shigenori Kumazawa²
¹Beer Development Department, SUNTORY BEER LIMITED, ²Department of Food and Nutritional Sciences, UNIVERSITY OF SHIZUOKA, ³Research Institute, SUNTORY GLOBAL INNOVATION CENTER LIMITED

(P-3) Development of a new highly-sensitive method for predicting gushing potentials in beer products

Miyuki Takahashi, Shinichiro Fukuhara, Tomomichi Oga, Kunio Yuki, Eiichi Jimbo, and Hiromi Yamagishi
Quality Control Center, ASAHI BREWERIES, LTD.

(P-4) Contribution of Compositional Profile of Iso-alpha Acid to the Quality of Bitterness

Toru Kishimoto, Seiko Miyashita, Yuji Onagawa, Minoru Kobayashi, Tetsuya Watanabe
Research Laboratories for Alcohol Beverages, ASAHI BREWERIES, LTD.

(P-5) Chemical studies on bitter acid oxides derived from stored hops (*Humulus lupulus* L.)

Yoshimasa Taniguchi¹, Yasuko Matsukura¹, Kazutoshi Shindo², Takahiro Yamazaki³, and Mikio Katayama³

¹Central Laboratories for Key Technologies, Kirin Co., Ltd., ²Japan Women's University, ³Research Laboratories for Health Science & Food Technologies, Kirin Co., Ltd.

(P-6) Improvement of usability of small size cans for seniors

Ryoichi Seki¹, Tadayoshi Iwamaru²

¹R&D for Packaging, ASAHI BREWERIES, LTD. ²Moka Plant, Daiwa Can Company

(P-7) Identification of geranic acid contributing to varietal aroma in SORACHI ACE and synergy with other hop-derived flavor compound

Atsushi Tanigawa¹, Ayako Sanekata², Kiyoshi Takoi¹, Koji Takasumi², Ichiro Matsumoto¹, and Yasuyuki Nakayama¹

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

(P-8) “Asahi Super Dry” development strategies for beer dispensers challengingly contributing to the increase in its brand value

Junichi Kitano

Research & Development Laboratories for Packaging, ASAHI BREWERIES LTD.

(P-9) Investigating the behavior of monoterpene alcohols in fermentation and the relationship between monoterpene alcohols metabolism and fermentation parameter

Kuniyasu Tamaoka

Tonegawa Brewery, SUNTORY BEER LIMITED

(P-10) Management of Research and Development against Extreme Changes of Market

Akira Wanikawa¹, Ken Fujimoto², Jiro Shimizu¹, and Yoshinori Ito³

¹Department of R&D Strategy, ²Department of Product Development Management, ³R&D Headquarters, ASAHI BREWERIES, LTD.

(P-11) Development of a low carbohydrate beer using a high alcohol wort

Takuya Ohashi

Development Laboratories for Alcohol Beverages, ASAHI BREWERIES, LTD.

(P-12) Examination of a neural marker for semantic processing of food odors in humans

Shuto Ogura¹, Rei Fujita^{1,2,3}, Archana K Singh^{1,2}, Masako Okamoto^{1,2} and Kazushige Touhara^{1,2}

¹The Univ. of Tokyo, ²ERATO Touhara Chemosensory Signal Project, JST, ³T. Hasegawa Co., LTD.

11:25~12:25 昼食 (Luncheon)

- 12:25～ ◆ セッション 3 (Oral Presentation Section 3)
座長: 蛸井委員 (Moderator: K. Takoi, SAPPORO BREWERIES LTD.)
- 12:25～12:50 (O-7) Influence of aging time on flavor and relevant compounds of barrel-aged beer
Anna Shimmura, Takako Inui, Yutaka Yamaguchi, Katsumi Oshita, and Seigo Hideshima
Beer Development Department, SUNTORY BEER LIMITED
- 12:50～13:20 (O-8) The development of a non-alcoholic beer with a novel idea undertaken by casting off preconceptions about beer
Shinsuke Ito and Jun Kubota
Development Laboratories for Alcohol Beverages, ASAHI BREWERIES, LTD.
- 13:20～13:45 (O-9) New technologies for development of citrus-based ready-to-drink (RTD) alcoholic beverages that maintain freshness
Mutsumi Segawa¹, Kohei Mizutani¹, Tamami Suzuki¹, Kanako Wada¹, Taichi Nishizuka², Seiichi Higuchi¹, Itsuo Nishitani¹, Yoshinori Ito³,
¹Development Laboratories for Alcoholic Beverages, ²Department of R&D Strategy, ³Research & Development Headquarters, ASAHI BREWERIES, LTD.
- 13:45～13:55 < 休憩 (Break) >
- 13:55～ ◆ セッション 4 (Oral Presentation Section 4)
座長: 脇平委員 (Moderator: T. Wakihira, ASAHI BREWERIES, LTD.)
- 13:55～14:20 (O-10) Influence of high-molecular-weight polypeptides on the smoothness and mouthfeel of beer, and applications for commercial beer products
Masaru Kato, Takumi Sugiyama, Aiko Hiromasa, Mayura Mochizuki, Toshihiro Kamada, and Takeo Imai
Research Laboratories for Alcoholic Beverage Technologies, Kirin Co., Ltd.
- 14:20～14:50 (O-11) Development of novel hop-derived bitter acid oxides with body fat-reducing effect
Takahiro Yamazaki¹, Yumie Morimoto-Kobayashi¹, Yoshimasa Taniguchi², and Mikio Katayama¹
¹Research Laboratories for Health Science & Food Technologies, ²Central Laboratories for Key Technologies, Kirin Co., Ltd.
- 14:50～15:15 (O-12) Innovative malting process involving acidic steeping
Masako Sawada¹, Yusuke Usami², Sotaro Tatsu³, Xiaoyuan Shan¹, and Reiji Watanabe⁴
¹Beer Development Department, SUNTORY BEER LIMITED, ²Safety Science Institute, SUNTORY MONOZUKURI EXPERT LIMITED, ³Research Institute, ⁴Institute for Water Science, SUNTORY GLOBAL INNOVATION CENTER LIMITED
- 15:15～15:25 < 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-13) Improving quality of malt by new malting process involving acidic steeping
Xiaoyuan Shan¹, Masako Sawada¹, Sotaro Tatsu², Harumichi Seta³, and Hitoshi Matsubara²
¹Beer Development Department, SUNTORY BEER LIMITED, ²Research Institute, ³Business Development Department, SUNTORY GLOBAL INNOVATION CENTER LIMITED
- 15:50～16:15 (O-14) Influence of high temperature exposure during transportation on beer flavor
Tomoko Koyano, Kaori Kikuchi, Minoru Kobayashi, Tetsuya Watanabe
Research Laboratories for Alcohol Beverages, ASAHI BREWERIES, LTD.
- 16:15～16:40 (O-15) Effect of aroma on *kire* of beer
Seiko Miyashita, Kenichiro Haruna, Kaori Kikuchi, Toru Kishimoto, Minoru Kobayashi, Tetsuya Watanabe
Department of Brewing & Flavor Technology, Research Laboratories for Alcohol Beverages, ASAHI BREWERIES, LTD.
- 16:40～ ◆ 閉会の辞 (Closing Address)
堀委員長 (Moderator: T. Hori, Kirin Company, Limited)