The 28th Annual Meeting

Brewery Convention of Japan 2018

Date and time: Thursday 8 November 2018, 13:00~ Meeting (Registration 12:00-15:30)
(18:00~ Mixer)
Friday 9 November 2018, 9:00~ Meeting (Registration 8:30-11:30)

Congress Venue: Seiryo-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:

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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 8＞
13:00～13:25  ◆ オープニングセッション (Opening Section)
座長：熊谷委員 (Moderator: T. Kumagai, Suntory Beer Ltd.)

◇ 開会の辞 (Opening Address)
井戸田議長 (Y. Idota, President of BCOJ, Kirin Company, Ltd.)

◇ 活動報告 (Annual Activities)
井戸田議長 (Y. Idota, President of BCOJ, Kirin Company, Limited)
鈴木分析委員長 (K. Suzuki, Chairman of Analysis Committee of BCOJ, Asahi Breweries, Limited)
脇平プログラム委員長 (T. Wakihira, Chairman of Program Committee of BCOJ, Asahi Breweries, Limited)

13:25～13:55 ◆ ASBC議長挨拶 (President of ASBC)
『Wood Aged/Sour Beer Flavor and Analysis』
(Dr. Dana Sedin, President of ASBC)

13:55～14:05 <休憩 (Break)＞
14:05～ ◆ セッション1 (Oral Presentation Section 1)
座長：蛸井委員 (Moderator: K. Takoi, SAPPORO BREWERIES Ltd.)

14:05～14:30 (O-1) Behavior of thiols present in hop during brewing process under various brewing conditions
Hiroyuki Abe, Yusuke Ishizuka, and Takako Inui
Beer Development Department, Suntory Beer Ltd.

14:30～14:55 (O-2) Elucidation of the formation mechanism of 2-mercapto-3-methyl-1-butanol (2M3MB) in beer
Shigekuni Noba, Nana Yako, Kaori Kikuchi, Taku Irie, Minoru Kobayashi and Tetsuya Watanabe
Research Laboratories for Alcoholic Beverages, Asahi Breweries, Ltd.

14:55～15:20 (O-3) Development of Supercritical CO2 Extracts for Flavored Beer
Takako Inui1, Daisaku Yonezawa2, Hiroyuki Abe1 and Yusuke Ishizuka1
1Beer Development Department, Suntory Beer Ltd., 2Suntory MONOZUKURI Expert Ltd.

15:20～15:35 <休憩 (Break)＞
15:35～16:00 ◆ BCOJ功績賞授賞式 (BCOJ Contribution Award Ceremony)

16:00～17:30 ◆ 招待講演 (Invited Lecture)
座長：竹村委員 (Moderator: H. Takemura, Kirin Company, Ltd.)
『民間ロケット開発の現状と今後の発展』
稲川 貴大
インターステラテクノロジズ株式会社 代表取締役社長
Present state and development of rocket by private company in Japan
Takahiro Inagawa
CEO, Interstellar Technologies Inc.

18:00～19:30 ◆ 懇親会 (Mixer)
9:00～

◆ セッション 2 (Oral Presentation Section 2)
座長: 熊谷委員 (Moderator: T. Kumagai, Suntory Beer Ltd.)

9:00～9:25

(O-4) Influence of high-molecular-weight polypeptides on the smoothness of beer
Takumi Sugiyama, Hideki Maeda, Toshihiro Kamada, Aiko Hiromasa, Mayura Mochizuki, Naho Takemura, Masaru Kato and Takeo Imai
Research Laboratories for Alcoholic Beverage Technologies, Kirin Co., Ltd.

9:25～9:50

(O-5) Improvement of mouthfeel by controlling low-molecular-weight astringent polypeptides in low-malt beer
Aiko Hiromasa¹, Satoshi Ikeda², Mayura Mochizuki³, Takumi Sugiyama¹, Naho Takemura¹, Takashi Suda², Masaru Kato¹ and Takeo Imai¹
¹Research Laboratories for Alcoholic Beverage Technologies, Kirin Co., Ltd.
²Laboratory for New Product Development, Kirin Brewery Co., Ltd.

9:50～11:30

◆ ポスター発表 (Poster Presentation)

(P-1) Malting and brewing characteristics of β-amylase-deficient barley
Makoto Kihara¹, Takehiro Hoki², Yoichi Kouzaki³, Kiyoshi Takoi⁴, Chikako Shimizυ⁵, Taka fumi Kaneko¹, and Kensuke Ogushi¹
¹Bioresources Research and Development Department, ²Purchasing Department, ³Research and Development Institute for Alcoholic Beverages, ⁴Product & Technology Innovation Department SAPPORO BREWERIES LTD., ⁵Frontier Laboratories for Value Creation, SAPPORO HOLDINGS LTD.

(P-2) Brewing non-malt beer with excellent flavor utilizing the Maillard reaction: Optimization of sugar composition and characteristics of Maillard reaction products
Hideyuki Minami¹, Mari Sakurai¹, Hiroyuki Shinohara², Tomoyo Saiki³, Hideki Koizumi², Takayoshi Katayama³, Masatoshi Morikawa¹
¹Research Laboratories for Alcoholic Beverage Technologies, Kirin Co., Ltd. ²Central Laboratories for Key Technologies, Kirin Co., Ltd. ³Kobe Plant, Kirin Brewery Co., Ltd.

(P-3) Influence of pressure treatment during fermentation on flavor components and various analytical datas
Yusuke Shiozawa, Takahiro Koyama, Kei Tanaka, Shuhei Fukuzawa, Takashi Nakamura
Research Laboratories for Alcoholic Beverage Technologies, Kirin Co., Ltd.

(P-4) Effect on fermentation of adding hops to the fermentation tank
Yuri Tsuchiya¹, Taku Ota¹, Osamu Kobayashi², Hiroyuki Yoshimoto¹, and Hironori Inadome¹
¹Research Laboratories for Alcoholic Beverage Technologies, Kirin Co., Ltd. ²Central Laboratories for Key Technologies, Kirin Co., Ltd.

(P-5) Evaluation of microbial contamination in dry-hopped beer
Shizuka Asano, Nobuchika Takesue, Ken-ichi Okumura, Hideyo Tadami, and Tetsuya Watanabe
Research Laboratories for Alcoholic Beverages, Asahi Breweries, Ltd.
(P-6) Alcohol concentration analysis in yeast and samples during fermentation by Alcolyzer – BCOJ Collaborative Work –
Masahito Muru, Sayuri Yago, Satoshi Hirano
Integrated Beverage Analysis Center, Quality Assurance Department, Kirin Co., Ltd.

(P-7) Improvement of (E)-2-nonenal analysis method and discovery of (Z)-2-nonenal in beer
Shigekuni Noba1, Kaori Kikuchi1, Ryosuke Ichinosawa2, Reika Sueda2, Minoru Kobayashi1, Shoji Hattori2, Hideaki Takaoka2, Hitoshi Takagaki2 and Tetsuya Watanabe2
1Asahi Breweries, Ltd., 2Soda Aromatic Co., Ltd.

(P-8) Development of 6-Can Beverage Packs While Considering the Environment and Usability
Yasuhiro Daigaku
Research & Development Laboratories for Packaging Technology, Asahi Breweries, LTD.

(P-9) Development of a dispensing system with PET kegs for craft beer at on and off-premise market
Kazuya Chijiwa, Tomohiro Toyosawa, Hiroshi Okada, Keijiro Saito, Hiroshi Terada and Tadashi Nishig
Research Laboratories for Packaging Technologies, Kirin Co., Ltd.

(P-10) Evaluation of a Microbiological Reference Standard for Proficiency Testing Scheme as a Quality Control Method in the Breweries
Yohanes Novi Kurniawan, Yuji Shinohara, Koji Suzuki
Food Safety Laboratories, Asahi Group Holdings, Ltd.

(P-11) Beer quality improvement of pilot brewery
Kei Tanaka, Yusuke Shiozawa, Takashi Nakamura,
Research Laboratories for Alcoholic Beverage Technologies, Kirin Co., Ltd.

(P-12) Realization of novel function claim “body fat reduction” for a non-alcoholic beer containing a hop-derived extract
Takahiro Yamazaki, Yuji Kaneko, Yumie Morimoto-Kobayashi, and Mikio Katayama
Research Laboratories for Health Science & Food Technologies, Kirin Co., Ltd.

12:30～

◆ セッション 3 (Oral Presentation Section 3)
座長: 蛆井委員 (Moderator: K. Takoi, SAPPORO BREWERIES LTD.)

12:30～12:55
(O-6) Analysis of amylolytic enzymes and lipoxygenase reveals new insights into malt quality and the stable production of beer with desired flavor profiles
Keisuke Okada1, Tsutomu Ueda2, Nami Matsumura1, Minoru Kobayashi1 and Kazuhiko Uemura1
1Asahi Breweries, Ltd., Moriya-shi, Ibaraki, JAPAN, 2Asahi Beer Malt Co., Ltd., Shiga, JAPAN

12:55～13:25
(O-7) More efficient and flexible culture for yeast propagation
Hiroyuki Yoshimoto, Hiroki Fujiwara, Aya Takahashi and Shigehiro Yoshizaki
Research Laboratories for Alcoholic Beverage Technologies, Kirin Co., Ltd.

13:25～13:55
(O-8) Influence of accelerated fermentation on beer quality (pilot-scale trials)
Koji Onoda1, Frank-Jürgen Methner2
1Research Laboratories for Alcoholic Beverage Technologies, Kirin Co., Ltd., 2Fachgebiet Brauwesen Technischen Universität Berlin
13:55〜14:05 ＜休憩（Break）＞

14:05〜

◆ セッション 4 (Oral Presentation Section 4)
座長：竹村委員 (Moderator: H. Takemura, Kirin Company, Limited)

14:05〜14:30 (O-9) Control of flavor quality with multi-filling fermentation procedures in large-scale brewing
Taku Irie¹, Shigekuni Noba², Minoru Kobayashi³ and Katsunori Kono¹
¹Production Technology Center, Asahi Breweries, Ltd., ²Research Laboratories for Alcohol Beverages, Asahi Breweries, Ltd.

14:30〜14:55 (O-10) Hop polyphenols contributing to fullness in beer and their control using polyvinylpolypyrrolidone (PVPP)
Sho Asano¹, Daisaku Yonezawa², Takamas Hasegawa³, Takako Inui³, Hiroshi Kubota¹, Akira Kogin³, and Kunihiro Katsurada¹
¹Musashino Brewery, Suntory Beer Ltd., ²Suntory MONOZUKURI Expert Ltd., ³Beer Development Department, Suntory Beer Ltd.

14:55〜15:20 (O-11) Development of a novel technique for evaluating beer foam color
Azusa Asai¹, Atsushi Tanigawa², Kiyoshi Takoi², Takashi Iimure¹, Yoichi Kozaki¹ and Koichi Toyoshima¹
¹Research and Development Institute for Alcoholic Beverages, ²Product & Technology Innovation Department, SAPPORO BREWERIES LTD.

15:20〜

◆ 閉会の辞 (Closing Address)
脇平委員長 (Moderator: T. Wakihira, Asahi Breweries, Limited)