

[関連学会へのご案内]

国際シンポジウム「食品のおいしさをひきだす『コク』を科学する」

International Symposium “Characteristics and action mechanism of substances involved in ‘*kokū*’ attribute in food palatability”

日時： 2016年6月10日（金） 9:30～17:00

※17:30～19:30に大学内にて懇親会を行います

場所： 日本獣医生命科学大学（東京・武蔵野市）第一校舎E棟大講義室111

参加費： 無料

懇親会費：2000円（当日、集めさせていただきます）

世話人： 日本獣医生命科学大学 西村敏英

味の素（株）黒田素央

講演予定者

Stephen D. Roper (University of Miami)

Nirupa Chaudhari (University of Miami)

Takashi Yamamoto (Kio University)

Ole G. Mouritsen (University of Southern Denmark)

Liz Kamei (NIZO Center)

Ciaran Forde (Singapore Institute for Clinical Sciences)

Yoshiko Kurobayashi (T. Hasegawa Co., Ltd.)

Toshihide Nishimura (Nippon Veterinary and Life Science University)

Motonaka Kuroda (Ajinomoto Co., Inc.)

お申込み先：シンポジウム、懇親会へのご参加については下記のアドレスにお申し込みください（なお、会場の都合からシンポジウムへのご参加につきましては先着順とさせていただきます）。お問い合わせにつきましても、下記アドレスにお送りください。皆様のご参加を心からお待ちしております。

アドレス： motonaka_kuroda@ajinomoto.com

International Symposium 2016 Characteristics and Action Mechanism of Substances Involved in *koku* Attribute

10th June, 2016

9:30-17:00

in Musashi-Sakai, Tokyo

Registration Fee: Free

Fee for Mixer: 2,000 JPY

Speakers

Stephen D. Roper (USA)

Nirupa Chaudhari (USA)

Takashi Yamamoto (Japan)

Ole G, Mouritsen (Denmark)

Liz Kamei (Netherland)

Ciaran Forde (Singapore)

Yoshiko Kurobayashi (Japan)

Toshihide Nishumura (Japan)

Motonaka Kuroda (Japan)



Organizer: Toshihide Nishumura (Nippon Veterinary & Life Sci Univ)

Co-organizer: Motonaka Kuroda (Ajinomoto)

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International Symposium 2016

Characteristics and Action Mechanism of Substances Involved in *koku* Attribute

Invitation to the Symposium

We are delighted to invite you to the International Symposium “Characteristics and Action Mechanism of Substances Involved in ‘*koku*’ Attribute” to be held on June 10, 2016 in Musashi-Sakai (Tokyo).

It is well known that food palatability is decided by many factors, including taste, aroma, texture, color, physiological condition, and circumstances. In Japan, “*koku* attribute” as well as these factors, is commonly used to assess palatable foods. However, “*koku* attribute” does not seem to be popular in other countries except for Japan. Recently, the definition of “*koku* attribute” has been proposed to be caused by the sensation through richness, body, lingering, mouthfulness in terms of taste, aroma, and texture. Umami substances, *kokumi* substances, phytosterols, some aroma compounds were also reported to be involved in “*koku* attribute”. In this symposium, therefore, the topics on “*koku* attribute” in food palatability will be presented by the 9 speakers.

We very much look forward to your participation in this Symposium.



Organizer:
Toshihide Nishimura
Professor, Nippon Veterinary and
Life Science University



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Location of Nippon Veterinary & Life Science University

