

## 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)

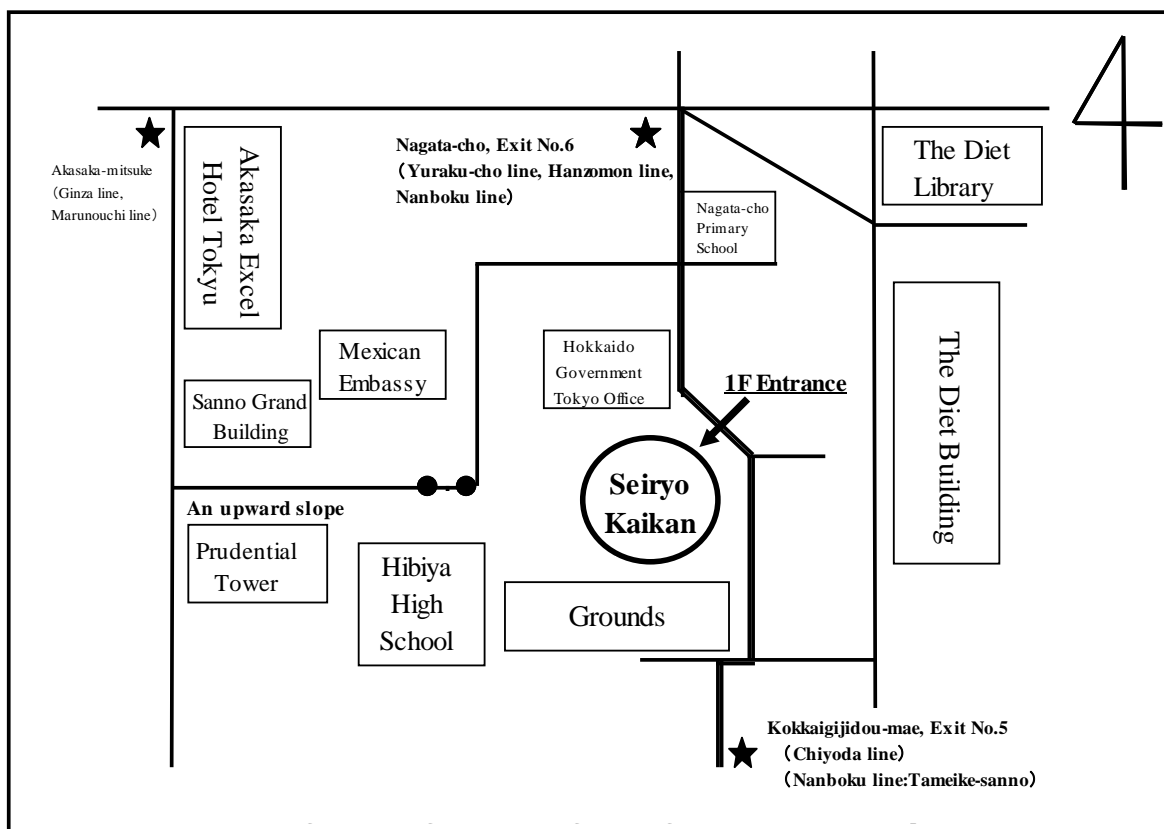
Friday 10 November 2017, 9:00~ Meeting (Registration 8:30-11:25)

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 Uemoto<sup>1</sup>, Kiyoshi Takoi<sup>2</sup>, Atsushi Tanigawa<sup>2</sup>, Yutaka Itoga<sup>1</sup>, Koichiro Koie<sup>1</sup>, Koji Takazumi<sup>3</sup>, Narushi Suda<sup>1</sup> and Kensuke Ogushi<sup>1</sup>

<sup>1</sup>Bioresources Research & Development Department, <sup>2</sup>Product & Technology Innovation Department, SAPPORO BREWERIES LTD. <sup>3</sup>Frontier 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 Noba<sup>1</sup>, Nana Yako<sup>1</sup>, Taku Irie<sup>2</sup>, Minoru Kobayashi<sup>1</sup>, Tetsuya Watanabe<sup>1</sup>

<sup>1</sup>Research Laboratories for Alcohol Beverages, <sup>2</sup>Production 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 Irie<sup>1</sup>, Shigekuni Noba<sup>2</sup>, and Minoru Kobayashi<sup>2</sup>

<sup>1</sup>Production Technology Center, <sup>2</sup>Research 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 Suzuki<sup>1</sup>, Masaki Shimokawa<sup>1</sup>, Shizuka Asano<sup>2</sup>, Nana Yako<sup>2</sup> and Hiromi Yamagishi<sup>1</sup>  
<sup>1</sup>Quality Control Center, <sup>2</sup>Research 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ー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 Aritomo<sup>1</sup>, Ryosuke Tanaka<sup>2</sup>, Takaharu Okajima<sup>2</sup>, Toru Shioi<sup>1</sup>  
<sup>1</sup>SAPPORO BREWERIES LTD., <sup>2</sup>HOKKAIDO 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 Irie<sup>1</sup>, Shigekuni Noba<sup>2</sup>, and Minoru Kobayashi<sup>2</sup>  
<sup>1</sup>Production Technology Center, <sup>2</sup>Research Laboratories for Alcohol Beverages, ASAHI BREWERIES, LTD.

**(P-2) Effect of harvest time on health promoting activities of hop polyphenols**

Takako Inui<sup>1</sup>, Okumura Koharu<sup>2</sup>, Hiroo Matsui<sup>3</sup>, Takahiro Hosoda<sup>2</sup>, and Shigenori Kumazawa<sup>2</sup>  
<sup>1</sup>Beer Development Department, SUNTORY BEER LIMITED, <sup>2</sup>Department of Food and Nutritional Sciences, UNIVERSITY OF SHIZUOKA, <sup>3</sup>Research 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 Taniguchi<sup>1</sup>, Yasuko Matsukura<sup>1</sup>, Kazutoshi Shindo<sup>2</sup>, Takahiro Yamazaki<sup>3</sup>, and Mikio Katayama<sup>3</sup>  
<sup>1</sup>Central Laboratories for Key Technologies, Kirin Co., Ltd., <sup>2</sup>Japan Women's University, <sup>3</sup>Research Laboratories for Health Science & Food Technologies, Kirin Co., Ltd.

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

Ryoichi Seki<sup>1</sup>, Tadayoshi Iwamaru<sup>2</sup>  
<sup>1</sup>R&D for Packaging, ASAHI BREWERIES, LTD. <sup>2</sup>Moka 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 Tanigawa<sup>1</sup>, Ayako Sanekata<sup>2</sup>, Kiyoshi Takoi<sup>1</sup>, Koji Takasumi<sup>2</sup>, Ichiro Matsumoto<sup>1</sup>, and Yasuyuki Nakayama<sup>1</sup>  
<sup>1</sup>Product & Technology Innovation Department, SAPPORO BREWERIES LTD. <sup>2</sup>Frontier 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 Wanikawa<sup>1</sup>, Ken Fujimoto<sup>2</sup>, Jiro Shimizu<sup>1</sup>, and Yoshinori Ito<sup>3</sup>  
<sup>1</sup>Department of R&D Strategy, <sup>2</sup>Department of Product Development Management, <sup>3</sup>R&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 Ogura<sup>1</sup>, Rei Fujita<sup>1,2,3</sup>, Archana K Singh<sup>1,2</sup>, Masako Okamoto<sup>1,2</sup> and Kazushige Touhara<sup>1,2</sup>

<sup>1</sup>The Univ. of Tokyo, <sup>2</sup>ERATO Touhara Chemosensory Signal Project, JST, <sup>3</sup>T. 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 Segawa<sup>1</sup>, Kohei Mizutani<sup>1</sup>, Tamami Suzuki<sup>1</sup>, Kanako Wada<sup>1</sup>, Taichi Nishizuka<sup>2</sup>, Seiichi Higuchi<sup>1</sup>, Itsuo Nishitani<sup>1</sup>, Yoshinori Ito<sup>3</sup>,

<sup>1</sup>Development Laboratories for Alcoholic Beverages, <sup>2</sup>Department of R&D Strategy, <sup>3</sup>Research & 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 Yamazaki<sup>1</sup>, Yumie Morimoto-Kobayashi<sup>1</sup>, Yoshimasa Taniguchi<sup>2</sup>, and Mikio Katayama<sup>1</sup>

<sup>1</sup>Research Laboratories for Health Science & Food Technologies, <sup>2</sup>Central Laboratories for Key Technologies, Kirin Co., Ltd.

- 14:50～15:15 **(O-12) Innovative malting process involving acidic steeping**  
Masako Sawada<sup>1</sup>, Yusuke Usami<sup>2</sup>, Sotaro Tatsu<sup>3</sup>, Xiaoyuan Shan<sup>1</sup>, and Reiji Watanabe<sup>4</sup>  
<sup>1</sup>Beer Development Department, SUNTORY BEER LIMITED, <sup>2</sup>Safety Science Institute, SUNTORY MONOZUKURI EXPERT LIMITED, <sup>3</sup>Research Institute, <sup>4</sup>Institute 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 Shan<sup>1</sup>, Masako Sawada<sup>1</sup>, Sotaro Tatsu<sup>2</sup>, Harumichi Seta<sup>3</sup>, and Hitoshi Matsubara<sup>2</sup>  
<sup>1</sup>Beer Development Department, SUNTORY BEER LIMITED, <sup>2</sup>Research Institute, <sup>3</sup>Business 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)