

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)

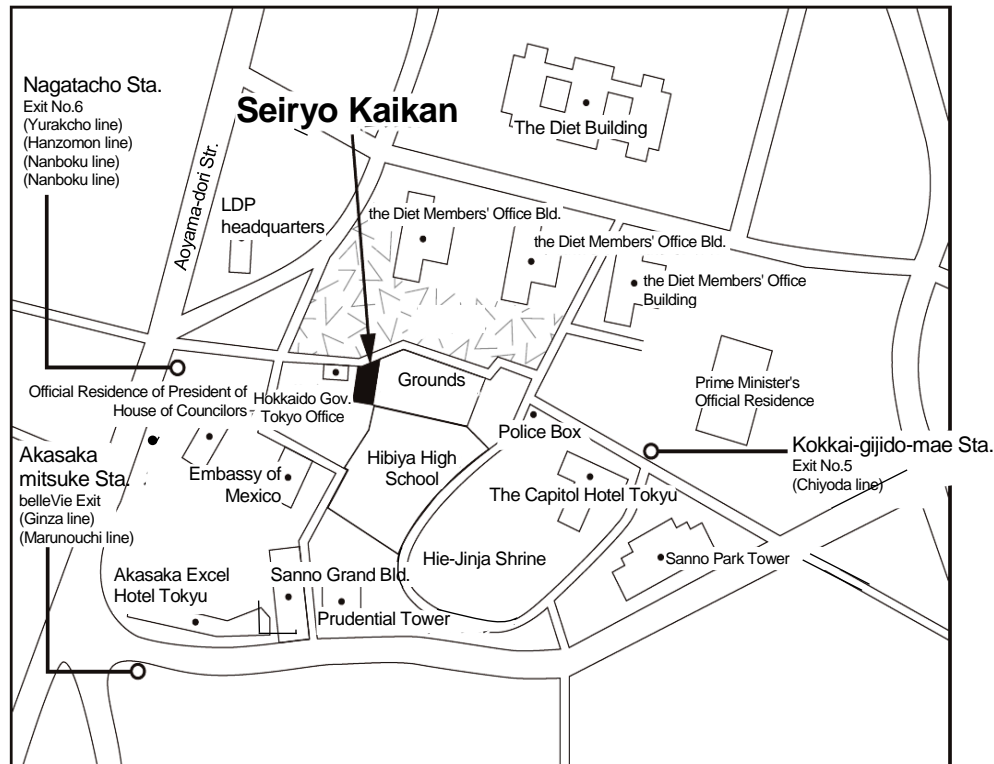
Friday 9 November 2018, 9:00~ Meeting (Registration 8:30-11:30)

Congress Venue : 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 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)
協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)**

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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 Mochizuki¹, 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 Shimizu⁵, Takafumi 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 Saiki², 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 Alcoalyzer – BCOJ Collaborative Work -

Masahito Muro, 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 Watanabe¹

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 Nishibe

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: 蛸井委員 (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 Kobayashi² 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 polyvinylpyrrolidone (PVPP)**

Sho Asano¹, Daisaku Yonezawa², Takamasa 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)