

2022年度 BCOJ年次大会

プログラム



BCOJ

Brewery Convention of Japa

プログラム (Program)

< 1日目 ・ November 10th >

13:00～13:30 ◆ オープニングセッション (Opening Section)

座長: 岡田副委員長 (Moderator: S. Okada, Kirin Holdings Co., Limited)

◇ 開会の辞 (Opening Address)

中村議長 (Y. Nakamura, President of BCOJ, Asahi Breweries, Ltd.)

◇ 活動報告 (Annual Activities)

中村議長 (Y. Nakamura, President of BCOJ, Asahi Breweries, Ltd.)

乾分析委員長 (T. Inui, Chairman of Analysis Committee of BCOJ, Suntory Spirits Ltd.)

朝田プログラム委員長 (K. Asada, Chairman of Program Committee of BCOJ, SAPPORO BREWERIES LTD.)

13:30～14:25 ◇ ASBC議長挨拶 (President of ASBC)

ASBC update

Keynote: Kombucha and Beer – Friends or Foes?

(Kimberly Bacigalupo, President of ASBC)

14:25～14:40 ◇ EBC議長挨拶 (President of EBC)

Video message

(Benet Fite Luis, President of EBC)

14:40～14:45 < 休憩 (Break) >

14:45～15:10 ◆ BCOJ功績賞授賞式 (BCOJ Contribution Award Ceremony)

15:10～15:15 < 休憩 (Break) >

15:15～16:35 ◆ 招待講演 (Invited Lecture)

座長: 西村委員 (Moderator: S. Nishimura, Asahi Quality & Innovations, Ltd.)

呑むヒトと進化

太田 博樹 東京大学 大学院理学系研究科 生物科学専攻 ゲノム人類学研究室

Drinking human and evolution

Hiroki Oota

Principal Investigator in Genome Anthropology Lab, Professor at University of Tokyo, Tokyo, Japan

16:35～16:40 ◆ 諸連絡 (Housekeeping)

< 2日目 ・ November 11th >

- 9:30～ ◆ **ポスター発表セッション1 (Poster Presentation Section 1)**
座長: 阿部委員 (Moderator: H. Abe, Suntory Spirits Ltd.)
- 9:35～9:55 **(P-1) Investigations of microbiological quality risks in non-alcoholic beer: growth potential of food-borne pathogens and alcohol formation by contaminant microbes**
Minami Umegatani, Masaki Shimokawa, Nobuchika Takesue, Takaki Okamoto, and Yuichi Nakamura
Research Laboratories for Alcohol Beverages, Asahi Breweries, Ltd.
- 9:55～10:15 **(P-2) Biotransformation of terpenoids derived from various herbs and spices during fermentation**
Chiaki Osawa¹, Atsushi Tanigawa², Kiyoshi Takoi¹, Takashi Iimure¹, and Fumito Ishida¹
¹Value Creation Frontier Laboratories, SAPPORO BREWERIES LTD. ²Product & Technology Innovation Department, SAPPORO BREWERIES LTD.
- 10:15～10:35 **(P-3) Key aroma compounds in fresh hops**
Tomonori Kano¹, Tetsu Sugimura¹, Anton Lutz², Klaus Kamhuber², Elisabeth Seigner², Martina Gastl³ and Thomas Becker³
¹ Institute for Future Beverages, Research & Development Division, Kirin Holdings Company, Limited, ² Institute for Crop Science and Plant Breeding, the Bavarian State Research Center for Agriculture, ³ Chair of Brewing and Beverage Technology, Technical University of Munich
- 10:35～10:40 < 休憩 (Break) >
- 10:40～ ◆ **ポスター発表セッション2 (Poster Presentation Section 2)**
座長: 西村委員 (Moderator: S. Nishimura, Asahi Quality & Innovations, Limited)
- 10:40～11:00 **(P-4) A novel method for production of the beer characterized by complex sourness and aroma**
Hikaru Izumihara¹ and Tomoyuki Kishimoto²
¹Beer Development Department, Suntory Spirits Ltd., ²Gunma Brewery, Suntory Spirits Ltd.
- 11:00～11:20 **(P-5) Identification of Nonbiological Turbidity in Beer by Fourier Transform Infrared Spectroscopy and Scanning Electron Microscopy with Energy-dispersive X-ray Spectroscopy**
Hisanori Higurashi, Kaori Kikuchi, Masayuki Omote, and Susumu Masuda
Quality Control Center, Asahi Breweries, Ltd.
- 11:20～11:40 **(P-6) Determination of Hop Aroma Compounds in Beer using Headspace-Solid Phase Microextraction coupled with Gas Chromatography and Mass Spectrometry (HS/SPME/GC/MS) - BCOJ Collaborative Work -**
Takashi Kamiya¹ and BCOJ Collaborators²
¹Value Creation Frontier Laboratories, SAPPORO BREWERIES LTD.
² SAPPORO BREWERIES LTD., Asahi Breweries, Ltd., Kirin Brewery Company, Ltd., Suntory Spirits, Ltd., Orion Breweries, Ltd., Shimadzu Corporation, National Research Institute of Brewing, Agilent Technologies Ltd., Miyagi University

- 11:40~12:00 **(P-7) Efficient Analysis of Alcohol Concentration in RTD (Ready-To-Drink) Alcoholic Beverages Using Near-Infrared System - BCOJ Collaborative Work -**
Masahito Muro¹, Naomi Fukuda¹, Yumiko Takahashi¹ and BCOJ Collaborators²
¹ Food Safety and Quality Assurance Center, Kirin Holdings Company, Limited
² Kirin Brewery Company, Ltd., Asahi Breweries, Ltd., Suntory Spirits Ltd., SAPPORO BREWERIES LTD., Orion Breweries, Ltd.
- 12:00~13:20 < 休憩 (Break) >
- 13:20~ ◆ **オーラル発表セッション1 (Oral Presentation Section 1)**
座長: 阿部委員 (Moderator: H. Abe, Suntory Spirits Ltd.)
- 13:20~13:50 **(O-1) Demonstration project to generate carbon-neutral electricity from brewery's wastewater by means of a 200kW fuel cell**
Kimito Kawamura and Tomomasa Kanda
Asahi Quality & Innovations, Ltd.
- 13:50~14:15 **(O-2) The influence of protein-phenolic acids interaction on astringent taste in beer**
Yuto Hata¹, Risa Takagi², Keiko Iwasa², Takako Inui¹ and Yoshihide Matsuo²
¹Beer Development Department, Suntory Spirits Ltd., ²Suntory Global Innovation Center Ltd.
- 14:15~14:20 < 休憩 (Break) >
- 14:20~ ◆ **オーラル発表セッション2 (Oral Presentation Section 2)**
座長: 朝田委員長 (K. Asada, Chairman of Program Committee of BCOJ, SAPPORO BREWERIES LTD.)
- 14:20~14:50 **(O-3) Flavor evaluation of beer with the addition of oak during the brewing process**
Mayu Ohata¹, Azusa Asai¹, Atsushi Tanigawa², Kiyoshi Takoi¹, Koji Takazumi¹, Masahide Sato¹ and Fumito Ishida¹
¹Value Creation Frontier Laboratories, SAPPORO BREWERIES LTD. ²Product & Technology Innovation Department, SAPPORO BREWERIES LTD.
- 14:50~15:20 **(O-4) Identification of key compounds affecting the property of bitterness in beer and their control**
Takako Inui and Shunji Fujioka
Beer Development Department, Suntory Spirits Ltd.
- 15:20~15:30 ◆ **閉会の辞 (Closing Address)**
朝田委員長 (K. Asada, Chairman of Program Committee of BCOJ, SAPPORO BREWERIES LTD.)