

International Joint Seminar in Kagoshima

The future of food production and processing in Kyushu and Asia

Kagoshima University Korimoto Campus 1-21-24 Korimoto, Kagoshima

Date: 24 August, 2019, 13:00~17:00

Place: 3rd floor Meeting room, The United Grad. Sch. Agric. Sci., Kagoshima Univ.

Free Participation fee. 3000yen for Banquet

13:00-13:15	Opening Address	Dr Yoshinori Kamitani, Associate Professor, Kagoshima University
13:05-13:35	Keynote Lecture	Dr Takafumi Gotoh, Professor, Kagoshima University Beef production in Japan: problems and strategy for a sustainable production system
13:35-13:55	Invited Lecture	Dr Sutthiwal SETHA, Assistant Professor, Mae Fah Luang University Impact of salicylic acid on postharvest physiology of pineapple fruits
13:55-14:10	Coffee break	
14:10-14:30	Invited Lecture	Dr Jantana Suntudprom, Rajamangara University of Technology, Isan Value added for yellow galangal by synergistic applications of postharvest technique and activated carbon for shelf-life extension
14:30-14:50	Invited Lecture	Dr Piyamart Jannok, Rajamangara University of Technology, Isan Primary GMP in Thailand
14:50-15:10	Invited Lecture	Dr Daisuke Hamanaka, Associate Professor, Kagoshima University Improvement of food safety management in Japan and its application and activity in Kagoshima
15:10-15:25	Coffee break	
15:25-16:10	Student Session	Oral presentation
16:10-16:55	Student Session	Poster presentation
16:55-17:00	Closing Remark	Dr Fumio Hashimoto Professor, Dean of Faculty of Agriculture, Kagoshima University
17:30-	Banquet	Yamaichi Restaurant



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