

Announcement for Online Workshop on Fermentation Technologies in Japan

-from isolation of microorganisms to fermentation and quality control-

Organized by: International Center for Biotechnology (ICBiotech), Osaka University, Japan

Supported by: SAKURA Science Plan, Japan Science and Technology Agency (JST)

Date: November 15 (Mon) and 16 (Tue), 2021

Place: Online (via Zoom)

Since the fermentative manufacturing of monosodium glutamate was commercialized in 1957, tremendous advances have been made in Japan to develop and implement novel fermentation processes at both laboratory and industrial scales. Consequently, we are now able to manufacture a wide variety of useful products, including food, chemical, pharmaceutical, and energy, by fermentation using natural and engineered microorganisms. In this workshop, researchers from Osaka University and a related R&D company will deliver lectures on fermentation technology in Japan, including isolation of microorganisms, finding their metabolites, and quality control. You can freely select your favorite lectures and enjoy them in a relaxed manner with some snacks and drinks.

We will also prepare an online meetup event for students who are interested in studying abroad (particularly at Osaka!). In this event, students can meet and talk with international students who are currently studying at Osaka University.

ZOOM Meeting Information for Online Lectures

Day 1: Nov 15 (Mon), 15:00- (Japan Time)

<https://us02web.zoom.us/j/86070004737?pwd=cEtSZ0dFb1hrMXpKOFVFcCsyVE11QT09>

Meeting ID: 860 7000 4737

Passcode: 626390

Day 2: Nov 16 (Tue), 15:00- (Japan Time)

<https://us02web.zoom.us/j/82577349938?pwd=NIJyTnJWUzYvdGlxamd2QlZOSFVWdz09>

Meeting ID: 825 7734 9938

Passcode: 683808

NOTE: Meeting information for the Student Meetup Event will be sent later.

November 15 (Mon)

15:00-15:05 Opening remark

Prof. FUJIYAMA Kazuhito
(International Center for Biotechnology, Osaka University)

15:05-16:35 Lecture 1

Science of koji mold and Japanese traditional fermented food

Prof. KUSUMOTO Kenichi
(Osaka University)

16:50-18:20 Lecture 2

The unlikely foe: *Lactobacillus* spp.

"Unravel the food quality and safety challenges in the brewing industry"

Dr. Yohanes Novi KURNIAWAN
(Analytical Science Laboratories, Asahi Quality and Innovations, Ltd)

November 16 (Tue)

15:00-16:30 Lecture 3

What are antibiotics produced by microorganisms?

Assoc Prof. KITANI Shigeru
(International Center for Biotechnology, Osaka University)

16:45-18:15 Lecture 4

Quality improvement of Asian fermented food: a metabolomics approach

Assist Prof. Sastia Prama PUTRI
(Graduate School of Engineering, Osaka University)

18:15-18:20 Closing remark

Prof. HONDA Kohsuke
(International Center for Biotechnology, Osaka University)

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