International Symposium and ALCA/JST workshop

2019 11 6 wed, 9:50-17:00

Venue: Gunma University Alumni Memorial Hall, 1-5-1 Tenjin, Kiryu, Gunma, Japan

Program:

9:50- Opening Remarks

Hiroshi Hiratsuka (President of Gunma University)

10:00 - 11:00 Jean-Marie Raquez (University of Mons, Belgium)

"Biobased Polyesters: Towards Durable Applications"

11:00 – 11:40 Atsushi Narumi (Yamagata University, Japan)

"Photoactive and/or Polymeric Sugar-Conjugates"

11:40 – 12:10 Yuya Tachibana (Gunma University, Japan)

"Development of Highly Functional Polymer Using Structural Characteristics of Furan Ring"

12:10 - 13:30 Lunch

13:30 – 14:00 Yukari Ohta (Gunma University, Japan)

"Development of Bioprocess Using Marine Microbial Enzymes for Efficient Lignin Degradation and Catalytic Generation of Super-Urushiol from Lignin Monomers"

14:00 - 14:40 Takahiro Inakuma (Shinshu University, Japan)

"Eat more vegetable, intake vegetable effectively?! ¬-Don't waste the value of vegetables!-"

14:40 - 15:00 Coffee break

15:00 – 15:40 Kuniyoshi Shimizu (Kyushu University, Japan)

"Lifestyles of Health and Sustainability (LOHAS) concept for the better future: How to utilize natural products as the valuable products-Medicine, Functional Food, Aroma, Woody house-"

15:40 – 16:40 Yong Hwan Kim (Ulsan National Institute of Science and Technology (UNIST), Korea)

"Elucidation of LiP-catalyzed selective depolymerization of lignin for the production of value-added aromatic chemicals"

16:40 - Closing Remarks

Yoshiharu Doi (Program Officer of ALCA/JST)

Registration fee: Free

Registration: On-site

Hosted by: Gunma University Center for Food Science and Wellness (GUCFW)

Supported by: Faculty of Science and Technology, Gunma University

Japan Science and Technology Agency (JST), Advanced Low Carbon Technology Research and

Development Program (ALCA)

Chairperson: Ken-ichi Kasuya

Co-chairpersons: Yusuke Inoue, Yukari Ohta, Ryohei Kakuchi, Yuya Tachibana, Takanori Tanino

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(Gunma University Center for Food Science and Wellness)