

Seminar Program: Japan Oil Chemists' Society Standard Methods Committee Special Seminar

Date: Tuesday, February 27th, 2024

Time: 1:00 PM – 5:30 PM

Venue: Oil & Fat Industry Kaikan (Meeting room, 9F) and Zoom Livestream

Admission: Free

Moderator:

Kiyotaka Nakagawa (Tohoku University, Chair of Japan Oil Chemists' Society Standard Methods Committee)

Session chairs:

Yusuke Hasegawa (The Nisshin OilliO Group, Ltd., Japan Oil Chemists' Society Standard Methods Committee)

Masami Inoue (J-OIL MILLS, INC., Japan Oil Chemists' Society Standard Methods Committee)

Katsuyoshi Saito (Kao Corporation, Japan Oil Chemists' Society Standard Methods Committee)

Leo Tanaka (Megmilk Snow Brand Co., Ltd.)

Eiji Iwaoka (FUJI OIL CO., LTD.)

1:00 PM – 1:10 PM

Opening remarks

Naohiro Gotoh (Tokyo University of Marine Science and Technology, Vice President of Japan Oil Chemists' Society)

Takaya Sakai (Kao Corporation, Chair of Japan Oil Chemists' Society International Community Committee)

1:10 PM – 2:50 PM

Session 1 Topics in Lipid Research with Analysis Applications

- Assessment of anti-inflammatory activity of carotenoids using an LC/MS-based lipidomics approach
Yuki Manabe (Kyoto University, Japan Oil Chemists' Society Standard Methods Committee)
- Separation of triacylglycerol positional isomers and enantiomers in edible oil and fat by chiral HPLC
Toshiharu Nagai (Tokyo University of Technology, Japan Oil Chemists' Society Standard Methods Committee)
- Raman spectroscopy for fat analysis in live cells and tissues
Hidetoshi Sato (Kwansei Gakuin University)
- The mechanism of aroma component formation during oxidation of saturated fatty acids
Kanji Aoyagi (The Nisshin OilliO Group, Ltd.)
- Oxidation products of triacylglycerols are counted as AV
Toshiro Sato (J-OIL MILLS, INC.)

2:50 PM – 3:05 PM

Break

3:05 PM – 3:45 PM

Session 2 Student Research Introductions

- Analyzing hydroperoxyl positions of esterified docosahexaenoic acid hydroperoxide with liquid chromatography-tandem mass spectrometry
Ibuki Kusumoto (Doctoral Student at Tohoku University)
- Total choline analysis method focusing on acid hydrolysis of choline esters in various foods
Yoshinari Hirakawa (Japan Food Research Laboratories, Doctoral Student at Tohoku University)

3:45 PM – 4:25 PM

Session 3 Lipid Analytical Methods for Official Methods Establishment

- The use of NIR in quality control of vegetable oils; an example of lignan analysis
Yurika Otoki (Tohoku University)
- Quantitative analysis of phospholipids in foods using ³¹P NMR spectroscopy
Tsuyoshi Kato (Japan Food Research Laboratories, Japan Oil Chemists' Society Standard Methods Committee)

4:25 PM – 4:40 PM

Break

4:40 PM – 5:20 PM

Guest Lecture

- Current method projects under development in AOCS
Scott Bloomer, Ph.D. (Chief Science Officer of American Oil Chemists' Society, Retired)

5:20 PM – 5:30 PM

Closing Remarks

Yomi Watanabe (Osaka Research Institute of Industrial Science and Technology, Vice Chair of Japan Oil Chemists' Society Standard Methods Committee)

6:00 PM – 8:00 PM

Post-Seminar Social Reception with Scott Bloomer, Ph.D., and other lecturers

Venue: USQUEBAUGH (Oil & Fat Industry Kaikan B1)

Hosted by: Japan Oil Chemists' Society

Registration for Seminar Participation

Registration is open until February 20th.

Please provide your name, affiliation, contact email address, participation method (in-person or Zoom), and your attendance status for the social reception.



<https://x.gd/8QXdY>

Access

Oil & Fat Industry Kaikan, 3-13-11 Nihonbashi, Chuo City, Tokyo

[Directions](#)

Contact

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