

Online Symposium on “3D Printed Personal Foods for the Future” and International Seminar on 3D Food Printing Technology

The Moonshot R & D Program for Agriculture, Forestry and Fisheries
“Development of Innovative Food Solution for Simultaneous Food Loss Reduction and QoL Improvement”

As one of the Moonshot R & D Programs for Agriculture, Forestry and Fisheries, the research project entitled "Development of Innovative Food Solution for Simultaneous Food Loss Reduction and QoL Improvement" has started since December 2020, establishing AI Chef Machine Industry Consortium. In this project, the Consortium will promote research and development of innovative food solutions. In the symposium, titled "3D Printing and Personal Food for the Future," the Consortium members will talk on the future of food, AI-3D chef machine, texture database, advanced food processing technology, and food taste related to this project. In addition, international distinguished guest speakers will also present the current status of development of 3D food printers in the International Seminar on 3D Food Printing Technology.

Date and time: Friday, September 10, 2021, 14:00-19:00 in local time in Japan (5:00 – 10:00 in UTC)

Organizer: The "AI Chef Machine Industry Creation Consortium" of the Moonshot R&D Program for Agriculture, Forestry and Fisheries

Co-organized by Bio-oriented Technology Research Advancement Institution

Venue: Online streaming (URL will be available to registered participants only)

Registration: <https://forms.gle/keacZrc8PckXyTk58>

If you cannot register online, please email to followings with name, E-mail address, affiliation.

Contact Information: Secretariat of AI Chef Machine Industry Creation Consortium

E-mail: food-moonshot"@un.tsukuba.ac.jp (Please change "@" to @)

Registration deadline: ~~Monday, August 30, 2021~~ Friday, September 3, 2021 (Extended)



QR code for
Registration

Program

Online Symposium on “3D Printed Personal Food for Future”

(Only in Japanese, with no interpretation)

Time: 14:00~16:45 (5:00 – 7:45 in UTC)

Chair: Dr. Yutaka Ishikawa, NARO

14:00 Opening Remarks, Prof. Kazuhiro Chiba, Program Director / President, Tokyo University of Agriculture and Technology

Special Remarks, Dr. Kazuo Kyuma, President, NARO

14:10 “Overview of the Project”, Prof. Mitsutoshi Nakajima, Project Manager / University of Tsukuba

14:20 “The Future of Food”, Prof. Shinichi Ishikawa, Miyagi University

14:50 “Creating High Added Value and Sustainability with 3D Food Printers”,

Prof. Hidemitsu Furukawa, Yamagata University

15:20~15:30 Break

15:30 “Creating Food Textures Based on Data”, Prof. Atsushi Shinjo, Keio University

16:00 “Powder and Granulation of Food Materials and Their Characterization”, Dr. Hiroshi Okadome, NARO

- 16:20 “Food Tastes and Senses”, Dr. Yuko Kusakabe, NARO
16:40 Closing Remarks, Mr. Futoshi Hoshina, Director-General, Bio-oriented Technology Research
Advancement Institution
16:45 End of the Symposium

International Seminar on 3D Food Printing Technology

(Only in English, with no interpretation)

Time: 17:00-19:00 in local time in Japan (8:00 – 10:00 in UTC)

Chair: Dr. Masuko Kobori, NARO

- 17:00 Opening Remarks, Dr. Mayumi Ohnishi-Kameyama, NARO
17:05 Project Overview, Prof. Mitsutoshi Nakajima, Project Manager / University of Tsukuba
17:25 “Meat Analog Using Coaxial Extrusion 3D Food Printing”, Prof. Hyun Jin Park, Korea University
17:50 “3D Printing of Cereal Based Food Structure”, Dr. Lu Zhang, Wageningen University
18:15 “Binder Jet 3D Printing of Food and Pharmaceutical Products”, Prof. Anson Ma, University of Connecticut
18:40 General Discussion
19:00 Closing Remarks, Prof. Mitsutoshi Nakajima

There may be changes in the seminar arrangement.