2nd International Symposium on "Rice and Disease Prevention"
- Poster Session -

Metabolism and Clinical Nutrition		
P-001	Glycemic Index and Glucose Bioavailability of Rice Vermicelli in Humans	Keiji Fukumura (Kenmin Foods Co.,Ltd., Japan)
P-002	Effects of a single ingestion of brown and white rice on metabolic parameters and endothelial function: A crossover comparable study	Moritake Higa (Tomishiro Chuo Hospital, Japan)

Disease Prevention		
P-003	Oral administration of globulin fraction in rice protein to rats decreases serum cholesterol concentration	Masao Sato (Kyushu University, Japan)
P-076	Comparison of Functions between Plant/Animal-Derived Proteins – How should We Prevent the Metabolic Syndrome?-	Masako Inoue (Japan Medical and Nutritional Center, Japan)

Food Science		
P-004	Starch Digestibility and Glycemic Index of Thai Rice Cultivars	Patcharee Tungtrakul (Institute of Food Research and Product Development, Kasetsart University, Thailand)
P-005	Functionality and the effect of RICEO	Hiroaki Segoshi (Tsuno Rice Fine Chemicals Co., Ltd.., Japan)
P-006	A Nutritious Deep Fried Cracker Made from Pregerminated Brown rice	Onanong Naivikul (Kasetsart University, Thailand)
P-007	Production of Ethyl-glucoside by alpha-glucosidase from rice bran	Uchino Masataka (Tokyo University of Agriculture, Japan)
P-008	Structural and Physicochemical Characteristics of *Indica* rice starch used for the lower glycemic index rice cracker.	Shigeru Mineo (BOURBON Corporation, Japan)
P-009	Relationship between the activities of endogenous enzymes in milled rice and the chemical components in cooked rice.	Yuka Mabashi (Graduate School of Humanities and Sciences, Ochanomizu University, Japan)
P-010	FLAVOR CHARACTERISTICS OF NEW TYPE RICE; LOW-AMYLOSE RICE	Mina Murakami (University of Ochanomizu, Japan)
P-011	Reduction of Allergenicity of Rice and Improvement of the Sensory Properties by Enzymatic Treatment during Cooking	Kato Keiko (Nihon University, Japan)

Basic research into rice		
P-012	Genes improving the grain filling of rice with extra-heavy panicles	Tsuneo Kato (Kinki University, Japan)
P-013	Thermodynamic evaluation of cyclodextrin complexes with guest phenolic derivatives	Cecilia Anselmi (University of Siena, Italy)
P-014	Cultivar Identification of Korean Rice Based on DNA Markers for Blast Resistance	Masahiro Kishine (National Food Research Institute, Japan)

Eating habits of the Japanese people		
P-015	Dietary habit in type 2 diabetic patients –a questionnaire survey-	Masao Kawamura (Wakayama Medical University, Japan)

Inositol and its derivatives (including IP6)		
P-016	The moisture and anti-inflammation effects of inositol from rice bran.	Megumi Kadota (Tsuno Rice Fine Chemicals Co., Ltd., Japan)
P-017	Tissue calcification: Phytate versus immune system.	Rafael Prieto (University of Balearic Islands, Spain)
P-018	Effects of IP6 on bone mineral density in humans and rats.	Antonia Costa-Bauza (University of Balearic Islands, Spain)
P-019	Technology to prevent delayed disintegration of soft gelatin capsules	Yoshiyuki Shimokawa (Wakunaga Pharmaceutical Co.,Ltd., Japan)
P-020	Suppressive Effects of Inositol and Yeast Ferment Filtrate (YFF) on H_2O_2-induced Melanogenesis in Human Equivalent Skin Model	Akira Date (Procter and Gamble Japan K.K., Kobe, Japan)
P-021	Selective functionalization of unprotected myo-inositol	Satoe Yamauchi (Ehime University, Japan)
P-022	Inductive effect of inositol hexaphosphate (IP6) on production of β-defensin2 and β-defensin3 in human lung epithelial A549 cells	Yousuke Shinohara (University of Niigata, Japan)
P-023	Molecular Recognition and Sensing of Inositol Phosphates by Supramolecular Zinc(II) Complexes	Masanori Kitamura (Tokyo University of Science, Japan)
P-024	Clinical evaluation of rice derivatives in preventing UV-induced oxidative damage	Marco Andreassi (University of Siena, Italy)
P-025	Antitumorigenic Effect and Antioxydative Activity of the Brown Rice Fermented by Aspergillus oryzae (FBRA)	Hiroaki Kosaka (Genmai Koso Co.,Ltd.,, Japan)
P-026	Partial decomposition products of IP_6 suppressed cell proliferation with a different mechanism from IP_6	Kenichi Saitoh (Hokkaido University, Japan)

Ferulic acid & oryzanol		
P-027	Suppressive effect of alkyl ferulate on the oxidation of bulk and encapsulated linoleic acid	Shuji Adachi (Kyoto University, Japan)
P-028	Continuous synthesis of alkyl ferulate through immobilized-lipase-catalyzed condensation at extremely high temperature	Takashi Kobayashi (Kyoto University, Japan)
P-029	Synthesis of glyceryl ferulate using immobilized lipase from *Candida antarctica*	Takashi Kobayashi (Kyoto University, Japan)
P-030	Thermal stability of immobilized lipase from *Candida antarctica* in primary alcohol	Takashi Kobayashi (Kyoto University, Japan)
P-031	Orally Administrated Ferulic Acid Metabolism in the Rat	Hiroshi GONDA (Tsuno Rice Fine Chemicals Co., Ltd., Japan)
P-032	Calculation Stydy on UV-Vis Spectra of Ferulic Acid Derivatives	Mori Hajime (Industrial Technology Center of Wakayama Prefecture, Japan)
P-033	The Preparation and Characterization of Ferulic Acid Derivatives	Yasuhito Miyake (Industrial Technology Center of Wakayama Prefecture, Japan)
P-034	Preparation of a Novel Thermally Stable UV Absorbent from Natural Resources	Yasuhito Miyake (Industrial Technology Center of Wakayama Prefecture, Japan)
P-035	The preparation and characterization of coniferyl alcohol	Yoshie Tanaka (Industrial Technology Center of Wakayama Prefecture, Japan)
P-036	Antimicrobial activities of synthetic ferulic acid derivatives	Asao Hosoda (Industrial Technology Center of Wakayama Prefecture, Japan)
P-037	Preparation of 4-vinylguaiacol using ferulic acid from rice bran as a raw material	Asao Hosoda (Industrial Technology Center of Wakayama Prefecture, Japan)
P-038	Ferulic acid and its derivatives: technologies and evaluation	Cecilia Anselmi (University of Siena, Italy)
P-039	Cutaneous permeation and distribution of ferulic acid and its alpha-cyclodextrin complex	Marisanna Centini (University of Siena, Italy)
P-040	Ferulic acid cyclodextrin inclusion complexes: preparation and photostability evaluation	Marisanna Centini (University of Siena, Italy)
P-041	Myeloperoxidase (MPO) expression is decreased by adding GABA and γ-oryzanol to high cholesterol in rats	Yoshimasa Tsujii (Alpha Foods Co., Ltd.,, Japan)
P-042	Synthesis of Amide Compounds of Ferulic Acid, and Their Stimulatory Effects on Insulin Secretion in vitro	Eisaku Nomura (Wakayama National College of Technology, Japan)
P-043	Effects of Dietary Supplementation of Ferulic acid and γ-Oryzanol for Cultured Marine Fishes, Red Sea Bream *(Pagrus major)* and Puffer *(Takifugu rubripes)*	Takashi Maoka (Reserch Instutute for Production Development, Japan)
P-044	Glucosylation of trans-Ferulic Acid by Hairy Root Cultures of *Campanla medium*	Yonemitsu Hiroshi (Wakayama National College of Technology, Japan)
P-045	A study of efficient decarboxylation of ferulic acid by use of bacteria and polymerization of the decarboxylated compound	Koichi TAKAGI (Wakayama National College of Technology, Japan)
P-077	The Effect of Ferulic Acid in the Regulation of Human Neuroblastoma SH-SY5Y Cell Differentiation	Kyoya Takahata (Yamawaki Junior College, Japan)

Protein, peptide & amino acid		
P-046	Hypocholesterolemic Effect of Rice Bran Protein Extract as a New Protein Source.	Takashi Yamanaka (Tsuno Food Industrial Co., Ltd., Japan)
P-047	Effect of Cooking Process on the *In Vivo* Digestibility of Rice Prolamin in Rats	Masatoshi Kubota (Niigata University, Japan)
P-048	Development and Validation of a Highly Sensitive ELISA for the Quantitation of Orizacystatin (OC) from Rice Bran.	Yukikazu Harada (Tsuno Rice Fine Chemicals Co., Ltd., Japan)
P-049	'Chugoku 188'; A rice has easy digestive proteins content under 50%.	Shuichi Iida (National Agricultural Research Center for Western Region, Japan)
P-050	Bioavailability of Alkaline Extracted Rice Protein in Rats and Its Effects on Serum Albumin and Cholesterol Levels in Japanese Elderly	Reiko Watanabe (Niigata Women's College, Japan)
P-051	Enrichment of gamma-aminobutyric acid (GABA) by germination processing using new characteristic rices	Keitaro Suzuki (National Food Research Institute, NARO, Japan)
P-052	Search for new functions of rice protein and rice bran protein by DNA microarray technique	Chieko Ohno (Niigata University, Japan)

Fat and fat-soluble components		
P-053	Screening for mutations that affect fatty acid composition of lipids in brown rice	Akira Horibata (Kinki University, Japan)
P-054	Lipophilic rice bran extract can prevent the elevation of oxidative stress in KKAy diabetic mice	Atsuyo Fujita (Wakayama Medical University, Japan)
P-055	Lipophilic rice bran extract can prevent the adipocytokine abnormalities and fatty liver in OLETF-diabetic rats	Kunihiro Tatsumi (Wakayama Medical University, Japan)
P-056	Improvement of Egg Quality by Dietary Ricetrienol™.	Hisa Mimura (Tsuno Food Industrial Co., Ltd., Japan)
P-078	Regiospecific Analysis of Fatty Acid Composition in Rice Bran Oil by Novel Enzymatic Method	Yomi Watanabe (Osaka Municipal Technical Research Institute, Japan)

Starch, edible fiber or anthocyanin		
P-057	Quantification and structure analysis of arabinoxylan in rice bran of various cultivars	Masahiro Kobayashi (University of Niigata, Japan)
P-058	LC/MS Analysis of Cerebrosides in Rice Bran	Takuya Nakagami (Tsuno Food Industrial Co., Ltd., Japan)
P-059	Structural and physicochemical properties of rice starches with high iodine affinity	Naoyoshi Inouchi (Fukuyama University, Japan)
P-060	Development of red and purple grain rice varieties and their bio-regulating functions	Masayuki Yamaguchi (National Agriculture and Food Research Organization, Japan)
P-061	Hypotriglyceridemic effects of polyphenol-rich extracts prepared from purple rice and red rice in high fat-fed mice	Hiroshi Shimoda (Oryza Oil & Fat Chemical Co.Lt., Japan)

Other rice components		
P-062	Anti-inflammatory effect and mechanisms of action of tocotrienols in adipocytes	Yuki Ueno (Aichi Gakuin University, Japan)
P-063	Phenolic compounds from defatted rice bran by its subcritical alcohol treatment	Asao Hosoda (Industrial Technology Center of Wakayama Prefecture, Japan)
P-064	Ricewax as SPF booster	Anna Buonocore (University of Siena, Italy)
P-065	Effect of rice-derived glycosphingolipids on skin pigmentation and troubles	Mitsunori Kikuchi (Oryza Oil & Fat Chemical Co., Ltd., Japan)
P-066	Effects of dietary Rice Magnesium, a plant food rich in natural magnesium extracted from rice bran, ona a growth of rat	Hisahiro Morita (Tsuno Food Industrial Co., Ltd., Japan)

Processing technologies of rice		
P-067	Suppressive oxidation of methyl linoleate encapsulated with the extract from defatted rice bran by a subcritical water treatment	Takashi Kobayashi (Kyoto University, Japan)

Processed foods using rice		
P-068	Production of antioxidant by the rice *koji*, saccharification of the rice *koji* and fermentation of saccharified the rice *koji*.	Kenji Ozeki (Kanazawa Institute of Technology, Japan)
P-069	Characteristics of two cultivars of Thai glutinous rice and their application to the rice crackers (arare)	Naphatrapi Luangsakul (Chulalongkorn University, Thailand)
P-070	The improving effects of fermented sake lees on cholesterol and triglyceride metabolism in young and adult rats	Tomokazu Sakai (Niigata University, Japan)
P-071	A PRODUCTION METHOD OF RICE NOODLE EMPLOYED GLIADIN	Motoki Koga (Asama chemical Co. Ltd., Japan)
P-072	Physiological Functions of Indigestible Component from Sake Lees	Masayuki Yukawa (Ozeki Corporation, Japan)

Others, any related with “Rice”		
P-073	Improvement in skin condition in healthy female volunteers by fermented rice bran extract (Rifepep™).	Kazuya Watabe (Pharma Foods International Co., Ltd., Japan)
P-074	The Hair Treatment Effect of Drainage Water Obtained from Washing of Rice (YU-SU-RU)	Satoshi Inamasu (Kracie Home Products, Ltd., Japan)
P-075	″Haiibuki″, a Rice Variety with Giant Embryo, Accumulates High Amount of Gaba.	Kei Matsushita (National Agricultural Research Center for Western Region, NARO, Japan)