Poster Presentation

Thursday November 29 12:50-13:55

Friday November 30 12:50-14:00

<u>Thursday, November 29, 2018 (Odd 12:50 - 13:20 / Even 13:25 - 13:55)</u>

(1) Rice Production, Economy and Environment

- P1-A-1 Towards a More Sustainable Rice Crop: the Rice System Intensification (SRI) Experience in Chilean Temperate Japonica Rice Karla I CORDERO-LARA (INIA Chile, Chile)
- P1-A-2 Phosphorus Management for Transplanted Rice in Acid Soil: Seedling-Root-Dipping in SSP-Soil Slurry Method Sagolshem KALIDAS-SINGH (Central Agricultural University (Imphal), India / Rain Forest Research Institute (FRI, Dehradun), India)
- P1-A-3 Research on Prices Fluctuation and Their Transmission of Chinese Grain Futures Liu KAI (China Agricultural University, China)
- P1-A-4
 Boosting Upland Rice Production in the Philippines through Marker-Assisted Breeding for Tolerance to Phosphorus Deficiency

 Victoria C. LAPITAN (Philippine Rice Research Institute (PhilRice), Philippines)

(2) Nutrition, Epidemiology and Disease Prevention

- P1-B-1 Dietary Tricin Suppresses Inflammation-related Colon Carcinogenesis in Mice Takuji TANAKA (*Gifu Municipal Hospital, Japan*)
- P1-B-2 Anti-hypercholesterolemic and Anti-oxidative Effect of Germinated Rice in Rats Shahdat HOSSAIN(Jahangirnagar University, Bangladesh)
- P1-B-3 Rice Bran Protein Affects Urinary Metabolome Profile in Obese Type 2 Diabetic Rats Reiko WATANABE (University of Niigata Prefecture, Japan)
- P1-B-4 Estimated Glycemic Index of 13 Cultivars of High Quality Rice Bred in Taiwan Ya-Lin LEE (Taiwan Agricultural Research Institute, Taiwan)
- P1-B-5 Lipid Extract of Rice Bran Changes the Neural Morphology in Human Neuroblastoma Cell Line SH-SY5Y. Yurika MIYAZAKI (Kyushu University, Japan)
- P1-B-6 Evaluation of Postprandial Blood Glucose Response and Physical Properties of Cooked Rice of High Amylose Rice "Koshinokaori" Tomoko YAMAGUCHI (Niigata University, Japan)
- P1-B-7 Rice Bran Protein Suppresses Deterioration of Bone Microstructure and Strength in Obese Type 2 Diabetic Rats Masatoshi KUBOTA (Niigata University of Pharmacy and Applied Life Sciences, Japan)
- P1-B-8 A Novel Peptide Derived from Rice α-globulin Decreased Cholesterol Micellar Solubility in vitro and Inhibited Cholesterol Absorption in Rats Maihemuti MIJITI (Gifu university, Japan)

 Aya HAMADA (Nihon University, Japan)
 P1-B-10 Development of Colorectal-Targeted Tablet Containing Natural Purple Rice Bran Oil for Colorectal Chemoprevention Chalermpong SAENJUM (Chiang Mai University, Thailand)
 P1-B-11 The Study on Preventive Effect of Alzheimer's Disease by the Highly Water Pressurized Brown Rice in vivo Michiaki OKUDA (Green Tech Co. Ltd, Japan / Doshisha University, Japan)
 P1-B-12 Nutritional Value Evaluation of Local Rice Varieties in Northeastern Thailand Grissana SUDTASARN (Ubon Ratchathani Rice Research Center, Thailand)
 P1-B-13 Molecular Mechanisms Underlying the Promotion of Wound Repair by Vitamin E Yosuke HORIKOSHI (Tottori University, Japan)

Suppressive Mechanism of Postprandial Hyperglycemia by Rice Albumin

P1-B-9

- P1-B-14 Long-term Oral Intake of Ultra-high Hydrostatic Pressurizing Brown Rice Prevents Decline of Bone Mineral Density in Elderly Japanese Kentaro MATSUZAKI (Shimane University, Japan)
- P1-B-15 Mechanism of Synergistic Antioxidative Effect of Astaxanthin and Tocotrienol by Co-encapsulated in Liposomal Membranes Kentaro KOGURE (Tokushima University, Japan)
- P1-B-16 Effect of Continuous Ingestion of Dewaxed Brown Rice on the Cognitive Function of Elderly: Crossover Trial Maya UENOBE (The University of Nagano, Japan)

(3) Processing Technologies and Macronutrrients

- P1-C-1 Physicochemical Properties of Rice Starch During Microwave Heating for Food Product Quality Nucharee KRONGWORAKUL (Kasetsart University, Thailand)
- P1-C-2 Oligo-saccharification of Rice Straw and Husk by Cellulolytic Enzymes of Filamentous Fungi Isolated from Rice Straw Wastes May Thin KYU (Nagoya University, Japan / University of Yangon, Myanmar)
- P1-C-3 Metabolite Profiling of Rice Immersing Time and Polishing Ratio Masaki SUZUKI (Keio University, Japan)
- P1-C-4 Evaluation and Suppression of Retrogradation of Gelatinized Starch during Cold Storage with Additives Yo OKAWA (Nihon University, Japan)
- P1-C-5 Highly Water Pressurized Brown Rice and its Characteristics Katsumi YOSHINO (Shimane Institute for Industrial Technology, Japan)

P1-C-6 Instant Rice Production and Their Properties

Kirana S. SASMITALOKA (*Ministry of Agruculture of Republic Indonesia, Indonesia / ICAPRD, Ministry of Agriculture, Indonesia*)

(4) Phytonutrients

P1-D-1 Glutamate Decarboxylase (GAD) Extracted from Germinated Rice: Enzymatic Properties and its Application in Soymilk

Phaiwan PRAMAI (Naresuan University, Thailand)

- P1-D-2 Effect of Vitamin E Intake on Vitamin K Concentration in Rats Saiko IKEDA (Nagoya University of Arts and Sciences, Japan)
- P1-D-3 Physicochemical Characterization of Fermented Glutinous Rice Enriched with Aerva Leaves Extract Andriati NINGRUM (Universitas Gadjah Mada, Indonesia)
- P1-D-4 The Effect of Differences of Rice Soaking Time(Oryza Sativa Glutinosa) and Additional Extract Leaves (Pleomele Angustifo) on Physicochemical and Organoleptic Properties Tape Ketan Andriati NINGRUM (Universitas Gadjah Mada, Indonesia)

(5) Others

- P1-E-1 Toward Producing an Oleic Acid-fortified Rice Hiroaki SAIKA (Institute of Agrobiological Sciences, National Agriculture and Food Research Organization (NARO), Japan)
- P1-E-2 Development of Convenient Analysis Method of Rice Bran Storability Using near Infrared Spectroscopy Zenpei SHIGEMI (TSUNO FOOD INDUSTRIAL CO., LTD., Japan)
- P1-E-3Presence of Unique γ-oryzanol Molecular Species in Rice Bran OilKazue SAWADA (Tohoku University, Japan / TSUNO FOOD INDUSTRIAL CO., LTD., Japan)
- P1-E-4 Simultaneous Analysis of Crude Rice Bran Oil Ingredients by Gel Permeation Chromatography Midori MATSUKI (TSUNO FOOD INDUSTRIAL CO., LTD., Japan)
- P1-E-5 The Rice Ink Made from Rice Bran Fatty Acid Takayuki MAEDA (TSUNO FOOD INDUSTRIAL CO., LTD., Japan)
- P1-E-6 Phytic Acid and Ferulic Acid from Rice Bran as Growth Promoters for Euglena Gracilis Jiangyu ZHU (Kyushu Institute of Technology, Japan)

- P1-E-7 Gluten-free Rice Breading Using Composited Rice Flour and Pre-germinated Brown Rice Flour for Health Benefits Warunee KUPKANCHANAKUL (Kasetsart University, Thailand)
- P1-E-8 Crystallization Kinetics of Rice Bran Oil Yayoi MIYAGAWA (Kyoto Gakuen University, Japan)
- P1-E-9 Investigation of Pigments in Thai Purple Rice Using EPR and HPLC Kouichi NAKAGAWA (Hirosaki University, Japan / Chiang Mai University, Thailand)
- P1-E-10 Neglected Cereals and Health: Sorghum (Sorghum bicolor L.) in Colonic Fermentation in vitro Samanthi W. PELPOLAGE (Iwate University, Japan / Obihiro University Of Agriculture and Veterinary Medicine, Japan)

Friday, November 30, 2018 (Odd 12:50 - 13:20 / Even 13:30 - 14:00)

(1) Rice Production, Economy and Environment

- P2-A-1 Stability of Selected Rice Genotypes under High Temperature Condition in Cagayan, Philippines Luvina B. MADRID (Philippine Rice Research Institute, Philippines / Central Luzon State University, Philippines)
- P2-A-2 Developing Rice Mutant Germplasm as Genetic Resources for Heat Tolerance Thelma F. PADOLINA (Philippine Rice Research Institute, Philippines)
- P2-A-3Preparation of Low Oil Uptake Instant Noodle by the Addition of Rice FlourHung-Yi SONG (Agriculture & Food Agency Council of Agriculture Executive, Taiwan)

(2) Nutrition, Epidemiology and Disease Prevention

- P2-B-1 Aromatic Rice as a Nutritious and Environment Friendly Alternative Variety of Rice for Consumption in Bangladesh Parvez I. HARIS (De Montfort University, UK)
- P2-B-2 Rice Milling Technology and Humans' Health. Keiji SAIKA (Toyo rice corporation, Japan / Tokyo University of Agriculture, Japan)
- P2-B-3 Effect of Dietary Octacosanol Administration on High Fructose-Induced Metabolic Syndrome in Rats Yoshiji OHTA (Fujita Health University, Japan)
- P2-B-4 Fermented Brown Rice and Rice Bran with Aspergillus Oryzae Induces Apoptosis in Jurkat Cells and Suppress Spontaneous Lymphomagenesis in AKR/NSIc Mice Hideyuki NEMOTO (Genmaikoso Co., Ltd., Japan)
- P2-B-5 Influence of Ultra-high Hydrostatic Pressurizing Brown Rice on Cognitive Functions and Mental Health of Elderly Japanese: a 2-year Randomized and Controlled Trial. Yoko KURODA (Shimane University, Japan / Shimane University Hospital, Japan)
- P2-B-6 Fantastic Nutritional Function of Germinated Brown Rice Hiroshi KAYAHARA (Shinshu University, Japan)
- P2-B-7 Effects of Ethanol Extract of Polished Rice on Aberrant Crypt Foci Formation and Cytokine Contents in the Colon of DMH-treated Mice Shinji YAMASHITA (Obihiro University of Agriculture and Veterinary Medicine, Japan)
- P2-B-8 Tocopheryl Succinate Liposomes Regulate Lipid Accumulation in 3T3-L1 Adipocytes Dai MAJIMA (Graduate School of Pharmaceutical Sciences, Tokushima University, Japan)
- P2-B-9 Comprehensive Screening of Dipeptide Libraries for Vasorelaxing Peptides in Agingdependent Low-responsive Blood Vessel Daiki KOYAMA (Kyoto University, Japan)
- P2-B-10 The Effect of Tocotrienols on Antioxidant Defense System in High-fat Diet-treated Mice Brain Yugo KATO (Shibaura Institute of Technology, Japan)

- P2-B-11Neuroprotective Effects of TocotrienolsKoji FUKUI (Shibaura Institute of Technology, Japan)
- P2-B-12 Changes in the Protein Expressions in Isolated Mitochondria of AD-transgenic and Long-term Vitamin E-deficient Mice Minae HASHIMOTO (Shibaura Institute of Technology, Japan)
- P2-B-13 Effects of Rice Protein Fractions on GLP-1 Secretion in Rats and Enteroendocrine Cells Tohru HIRA (Hokkaido University, Japan)
- P2-B-14 Flavonoid Shows Antioxidative Action through the Increasing Expression of Glutathione Peroxidase Susumu TAKEKOSHI (Tokai University, Japan)
- P2-B-15 Change of Digestibility, Bioactive Compounds and Antioxidant Property during Modification of Germinated Brown Rice's Starch Using Enzymatic Method Nguyen Cong HA (Can Tho University, Viet Nam)
- P2-B-16 Effect of γ-oryzanol on Body Weight/Body Fat in Ovariectomized Female Rats and High Fat Feeding Non-operated Female Rats Taro KISHIDA (Ehime University, Japan)
- P2-B-17 Inositol Improves Obesity-induced Fatty Liver and Hepatic Injury in Obese, Diabetic *db/db* Mice Nao INOUE (Yamagata University, Japan / Saga University, Japan)

(3) Processing Technologies and Macronutrrients

- P2-C-1 Production of *scyllo*-inositol: Conversion of Rice Bran into a Promising Disease-modifying Therapeutic Agent for Alzheimer's Disease Ken-ichi YOSHIDA (Kobe University, Japan)
- P2-C-2 Low-Protein Rice (LPR) Product: Processing Method and Product Safety Norihiro TAKEI (Forica Foods Co.,Ltd., Japan)
- P2-C-3 Assessment of Cryoprotective Activity of Dehydrin Protein from Rice Bran Michiko MOMMA (Food Research Institute, NARO, Japan)
- P2-C-4 Market-oriented and Nutrient-rich Rice-based Snack for Rice Farming Community's Nutrition and Income Needs

Josefina F. BALLESTEROS (Philippine Rice Research Institute, Philippines)

- P2-C-5 New Processed White Rice by High-hydrostatic Pressure Treatment from Brown Rice and Biological Effect after Intake of the White Rice Tsubasa SATO (Shinshu University, Japan)
- P2-C-6 Development of the Technique to Produce the Low Phosphorus Rice Tasuku HATTORI (Mie Prefecture Agricultural Research Institute, Japan)

(4) Phytonutrients

- P2-D-1 Amounts of Glycosylinositol Phosphoceramide and Phytoceramide 1-phosphate in Vegetables Rumana Yesmin HASI (Tokushima University, Japan)
- P2-D-2 Evaluation and Prevention of Squalene Oxidation Naoki SHIMIZU (Tohoku University, Japan)
- P2-D-3 Phytic Acid Reduction through Induced Mutation: Improving the Quality Traits of Selected Azucena Mutant Lines Thelma F. PADOLINA (Philippine Rice Research Institute, Philippines)

(5) Others

- P2-E-1 Effect of Hydroxypropylated-Cornstarch on Cecal Fermentation and Lipid Metabolism in Rats Ryuji NAGATA (Iwate University, Japan / Obihiro University of Agriculture and Veterinary Medicine, Japan)
- P2-E-2 Microstructure, Water Migration and Texture of Thai Chalky Rice Varieties Savitree RATANASUMAWONG (Kasetsart University, Thailand)
- P2-E-3 The Physicochemical Properties and Utilization of Rice Bran and Rice Bran Oil for Value Adding Monthakan BOONPERMPOL (*Ministry of Agriculture and Cooperatives, Thailand*)
- P2-E-4 Volatile Aroma Compounds in Jasmine Rice as Affected by Degrees of Milling Wannee JIRAPAKKUL (Kasetsart University, Thailand)
- P2-E-5 Influence of Differences in Ingredients Contained in Salt on the Taste of Rice Cooked Food Kyoko ISHIKAWA (Akita Prefectural University, Japan)
- P2-E-6 Thinking on the Development Path of Shanxi Coarse Cereals Industrialization Shen LULING (Shanxi Academy of Agricultural Sciences, China)
- P2-E-7 Determination of Triacylglycerol Oxidation Mechanisms Using Liquid Chromatography-tandem Mass Spectrometry Shunji KATO (Tohoku University, Japan / Tokai University School, Japan)
- P2-E-8 The Impact on Government Management to Rice Production Growth Wang TIAN (China Agricultural University, China)
- P2-E-9 Gene Expression and Sequence Analysis of BADH1 Gene in CLSU Aromatic Rice (Oryza sativa L.) Acessions Subjected to Drought and Salinity Stress Resean R. LAPUZ (Central Luzon State University, Philippines)
- P2-E-10 Nucleotide Sequence Variation of Rice Tungro Viruses in the Philippines John Dave C. AQUINO (Central Luzon State University, Philippines / Pioneer Hybred International, Philippines)
- P2-E-11 Analysis of Glucosylceramides from Rice by Liquid Chromatography-Ion Trap Mass Spectrometry Tatsuya SUGAWARA (Kyoto University, Japan)
- P2-E-12 Differential Gene Expression Analysis of Stress-Responsive Rice (Oryza sativa L.) LMS Mutant Using RNA-Seq-Based Approach Jerwin R. UNDAN (Central Luzon State University, Philippines)