

# International Workshop on Nature, Society and Microbes of Traditional Fermented Foods

The objective of the International Workshop is to bring together researchers in the humanities and social sciences who study the indigenous ecological knowledge (TEK) of people and researchers in the natural sciences who study microorganisms with respect to traditional fermented foods produced in mainland Southeast Asia, to provide opportunities for international research collaboration, and to create academic networking activities.

- Host:** Satoshi Yokoyama (Principal Investigator, "An Interdisciplinary Study on the Reconstruction of Asian Fermented Food Cultural Region," JSPS Grants-in-Aid for Scientific Research (A), Project No.21H04375) 横山智 (科研費基盤研(A)「アジア発酵食文化圏の再構築を目指す学際的研究」研究課題番号 21H04375 代表者)
- Co-host:** Graduate School of Environmental Studies, Nagoya University
- Venue:** Lecture Hall, Environmental Studies Building, Nagoya University  
Furo-cho, Chikusa-ku, Nagoya, Aichi Prefecture 464-8601 Japan
- Date:** August 23, 2024 (Fri) - August 26, 2024 (Mon)
- Fee:** Free of charge
- Language:** English
- Participants:** Satoshi Yokoyama [Nagoya University, Japan]  
Sota Yamamoto [Kagoshima Univ., Japan]  
Masahiro Hirata [Obihiro Univ. of Agriculture and Veterinary Medicine, Japan]  
Yoshimi Osawa [Aoyama Gakuin Univ., Japan]  
Satoru Kobayashi [Kyoto Univ., Japan]  
Takashi Fujimoto [Univ. of Toyama, Japan]  
Ayako Sasaki [Nihon Univ., Japan]  
Takayuki Wada [Osaka Metropolitan Univ., Japan]  
Sakura Kudo [National Museum of Ethnology, Japan]  
Sumiko Yamazaki [Aikoku Gakuen Univ., Japan]  
Yui Sunano [Niigata Univ., Japan]  
Hitoshi Iwahashi [The Open Univ. of Japan, Japan]  
Koukham Vilayheuang [National Agriculture and Forestry Research Institute (NAFRI), Laos]  
Phonevilay Sinavong [National Agriculture and Forestry Research Institute (NAFRI), Laos]  
Khamla Sengphaxayalath [National Agriculture and Forestry Research Institute (NAFRI), Laos]  
Hor Rathna [Royal University of Agriculture (RUA), Cambodia]  
Kong Thong [Royal University of Agriculture (RUA), Cambodia]  
Terd Disayathanoowat [Chiang Mai University (CMU), Thailand]  
Rujipas Yongsawas [Chiang Mai University (CMU), Thailand]



# Program

## Day 1 (Aug. 23): Research Meeting

- International participants arrive at Chubu Int'l Airport at around 8:30
- Early check-in at "Meitetsu Inn Nagoya Kanayama" around 11:00
- Excursion in Nagoya City (free participation) 12:00-18:00
- Research meeting from 18:00

## Day 2 (Aug. 24): Workshop

20 min per presentation (15 min for presentation and 5 min for Q&A)

- 09:00 Site open
- 09:30-09:40 Overview of the research project and purpose of International Workshop [Satoshi Yokoyama (Nagoya Univ.)]
- 09:40-10:00 Continuity and transformation of *konkazuke* (fish products fermented in rice bran) in Himi, Toyama Prefecture, Japan: An anthropological study [Takeshi Fujimoto (Univ. of Toyama)]
- 10:00-10:20 Genomic diversity of soy-sauce Lactococcus (*Tetragenococcus halophilus*) from local breweries around Japan [Takayuki Wada (Osaka Metropolitan Univ.)]
- 10:20-10:40 Coffee break
- 10:40-11:00 History and metagenomics of post fermented tea brewed around Shikoku area in Japan [Hitoshi Iwahashi (The Open Univ. of Japan,)]
- 11:00-11:20 What does metagenomics tell us? Case study of fermented food for three different ethnolinguistic groups in Northern Thailand [Terd Disayathanoowat & Rujipas Yongsawas (Chiang Mai Univ.)]
- 11:20-11:40 A comparative study on the taste perceptions and preferences of fermented seasonings in Thailand [Osawa, Y. (Aoyama Gakuin Univ.)]
- 11:40-13:30 Lunch break
- 13:30-13:50 Field research on the characteristics of fermented foods and beverages in Laos [Satoshi Yokoyama<sup>1</sup>, Sota Yamamoto<sup>2</sup> & Ayako Sasaki<sup>3</sup> (1 Nagoya Univ., 2 Kagoshima Univ. 3 Nihon Univ.)]
- 13:50-14:10 Screening and collection of Lactic acid Bacteria from Fermented Pork in Luang Prabang [Koukham Vilayheuang & Konekham Southana (NAFRI)]
- 14:10-14:30 Fermented foods and beverages in the livelihood of Lao People, [Phonevilay Sinavong & Khamla Sengphaxayalath (NAFRI)]
- 14:30-14:50 Coffee break
- 14:50-15:10 Modernization of food regime and fermented foods in Cambodia [Satoru Kobayashi (Kyoto Univ.)]
- 15:10-15:30 Overview of fermented food in Kampong Cham, Cambodia [Kong Thong (RUA)]
- 15:30-15:50 Physio-chemical and biological of fermented food in Kampong Cham, Cambodia [Hor Rathna (RUA)]
- 15:50-16:50 Synthetic discussion [Moderator: Satoshi Yokoyama (Nagoya Univ.)]
- 16:50-17:50 Poster Session (Lounge of Lecture Hall) [Masahiro Hirata (Obihiro Univ. of Agriculture and Veterinary Medicine)/Sakura Kudo (National Museum of Ethnology)/Sumiko Yamazaki (Aikoku Gakuin Univ.)/Yui Sunano (Niigata Univ.)/Others]
- 18:00-19:30 Reception (Lounge of Lecture Hall)





# Program

## Day 3 (Aug. 25): Excursion: Tour of Traditional Fermented Seasonings in Aichi Prefecture

- 08:30 Departure from Kanayama
- 09:30-10:30 "Sumiya Bunjiro Brewery" (角谷文治郎商店) [Hekinan City]  
<https://mikawamirin.jp/english>
- 10:40-11:40 "Shichifuku Jyozo" (七福醸造) [Hekinan City]  
<https://www.7fukuj.co.jp/>
- 11:50-12:45 Lunch at "Kobanten" (小伴天) [Hekinan City]  
<https://kobanten.jp/>
- 13:00-14:45 "Mizkan Museum" (ミツカン・ミュージアム) [Handa City]  
<https://www.mizkan.co.jp/mim/en/>
- 15:00-16:00 "Nakano Sake Brewery" (中埜酒造) [Handa City]  
<https://www.nakanoshuzou.jp/en/>
- 17:00 Arrival at Kanayama / Breakup

## Day 4 (Aug. 26): Research Meeting

- 09:00-12:00 Research meeting among members (strategy meeting on future research)

