



The 4th UENO Food Safety Seminar

UENO FINE CHEMICALS INDUSTRY (THAILAND), LTD. has been organized annual seminar focusing on food safety from 2008 on the occasion of our 20th anniversary. As continuing the 3rd seminar in 2010, we organized the 4th UENO Food Safety Seminar in 2011. The seminar was organized to introduce food distribution and food safety technology in Japan. There were around 100 participants mainly from Thailand food industry.

Date : December 2, 2011
Place : The Westin Hotel Grande Sukhumvit Bangkok
Theme : Shelf life extension technology and application in Japan
Organizer : UENO FINE CHEMICALS INDUSTRY (THAILAND), LTD.

Program

Opening address Mr. Teerapon Limpanan (UENO FINE CHEMICALS INDUSTRY (THAILAND), LTD.)

Keynote speech “Hurdle technology for protecting foods in Japan”
 Dr. Kenji Isshiki (Prof.Ph.D. Food Chain Safety and Quality Management Laboratory, Division of Marine Life Science, Faculty of Fisheries Sciences, Hokkaido University)

Technical workshop “Introduction”
 Dr. Werasit Sanpamongkolchai (Associate professor, Department of Biotechnology, Faculty of Agricultural industry, Kasetsart University)

Technical workshop “Application of pH Adjuster “KEEP LONG” “
 Mr. Yojiro Furukawa (Chief Researcher, R&D Center, UENO FINE CHEMICALS INDUSTRY, LTD.)

Q&A Coordinator Mr. Teerapon Limpanan
 Dr. Werasit Sanpamongkolchai
 Dr. Kenji Isshiki
 Mr. Yojiro Furukawa

