



**Dr. HAGI Tatsuro, NARO,  
Japan**

#### Profile

Dr. Hagi is a principal scientist of Institute of Food Research, National Agriculture and Food Research Organization (NARO), Japan. He earned his Ph.D. degree in Integrative Environmental Science from University of Tsukuba in 2006. His research interest is in physiology of lactic acid bacteria (LAB) including resistance mechanisms against oxidative and gut environmental stresses, also in making dairy products using unique LAB or koji-mold. He has also been interested in bacterial physiology including stress response in beneficial gut bacteria since he moved to Wageningen University as a visiting researcher in 2019. Deciphering how beneficial gut bacteria persist in the gut will help us improve quality of life. He received a Prize of Morinaga service association in 2021.