



# Health and Gastronomy

12 February 2026 *Thu* 13:00-17:30 (JST)

Free of charge

## NARO 5th International Symposium on Food and Health "Health and Gastronomy"

### Date & Time

Thursday, 12 February 2026 13:00-17:30 (JST)

### Venue

Room-A, IINO Hall & Conference Center,  
4F IINO BUILDING, 2-1-1 Uchisaiwaicho, Chiyoda Ward, Tokyo

### Language

English (Simultaneous interpretation in Japanese)

### Participation fee

Free

### Capacity

200 people

(If the number of applicants exceeds the capacity, participants will be selected by lottery.)



### How to participate

Advance registration is required to participate.

[https://prd.form.naro.go.jp/form/pub/naro01/naro\\_5th\\_isfh](https://prd.form.naro.go.jp/form/pub/naro01/naro_5th_isfh)

### Registration deadline

17:00, 5 February 2026. (JST)

### Special site

NARO 5th International Symposium on Food and Health  
"Health and Gastronomy"

<https://www.naro.go.jp/event/naro-symposium/2026/>



### Supported by

Ministry of Agriculture,  
Forestry and Fisheries  
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# Health and Gastronomy

## Program

### Greetings

|                 |                                                                                           |                                                                                                                                                                                                                                                                                                                                                                                                    |
|-----------------|-------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 13:00<br>-13:15 | Dr. KYUMA Kazuo<br>Mr. Philippe Mauguin<br>Dr.ir.Sjoukje Heimovaara<br>Mr. SAKAIDA Teruya | President, National Agriculture and Food Research Organization (NARO)<br>President & CEO, National Research Institute for Agriculture, Food and Environment (INRAE)<br>President of the Executive Board of Wageningen University & Research (WUR)<br>Director-General for Agriculture, Forestry and Fisheries Research Council Secretariat, Ministry of Agriculture, Forestry and Fisheries (MAFF) |
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### Keynote Lecture

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| 13:15<br>-13:35 | Food Transition Policy of Dijon Métropole<br>Dr. Philippe Lemanceau, Vice President, Dijon Métropole |
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|--------------------------------------------------------|-----------------------------------------------|
| Session I<br>Chair : Dr. MAEDA-YAMAMOTO Mari<br>(NARO) | Maintaining and Improving Health through Diet |
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| 13:35<br>-15:20 | 1. A Novel Method for Detecting Advanced Glycation End Products: Its Potential Application to Design of Healthy Diet<br>2. Hospital Meal in Japan<br>3. Unlocking the Role of the Gut Microbiome for Human Health<br>4. Health Promotion Through the Interaction of Food and Gut Microorganisms | Dr. KOBORI Toshiro<br>(NARO)<br>Ms. TORIGOE Junko<br>(Institute of Science Tokyo Hospital)<br>Dr. Hauke SMIDT<br>(WUR)<br>Dr. OGAWA Jun<br>(Kyoto University) |
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### Break (15:20 - 15:40)

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| Session II<br>Chair : Dr. KUSAKABE Yuko<br>(NARO) | Analysis of Gastronomy |
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| 15:40<br>-17:25 | 1. Diurnal Rhythms in Taste Buds Enhance Taste Sensitivity During Active Periods<br>2. Are Tastiness and Healthiness Two Compatible Dimensions? Perspective From French Consumers, Based on Sensory Evaluation and Psychology<br>3. Development of Food Products Integrating Palatability and Health Benefits Through the Utilization of Vinegar<br>4. Digital Food Platform (DFP) Initiative led by Institute of Science Tokyo | Dr. MOCHIZUKI Hiroko<br>(NARO)<br>Dr. Sophie NICKLAUS<br>(INRAE)<br>Mr. YOSHIMOTO Joto<br>(Mizkan Holdings Co., Ltd.)<br>Dr. KIMURA Eiichiro<br>(Institute of Science Tokyo) |
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### Closing