

Program in Oral Sessions

Room S (11-1)

Tuesday 12th September

Chair: T. Kawai

2S01 13:00-13:30 **[Award Lecture 1]** Analytical Methods to Evaluate the Quality of Edible Fats and Oils
Y. Endo (Tokyo University of Technology)

2S02 13:30-14:00 **[Award Lecture 2]** Development of a Novel Concept “Pseudo-Intramolecular Process”
for Organic Synthesis
N. Nishiwaki (Kochi University of Technology)

Chair: Y. Kondo

2S03 14:00-14:50 **[Plenary Lecture 1]** Wetting and Phase Behaviour in Ternary Mixtures of the Type
Water + Oil + Surfactant C_iE_j
L. -J. Chen (National Taiwan University)

Chair: K. Miyashita

2S04 15:00-15:50 **[Plenary Lecture 2]** Alleviation of a Parkinsonian Toxin Induced Oxidative Stress
by Squalene
B. Narayan (Food Safety & Standards Authority of India)

Chair: D. Kitamoto

2S05 16:00-16:50 **[Plenary Lecture 3]** Shear-Induced Structural Transition in the Surfactant Lyotropic
Phase
T. Kato (Tokyo Metropolitan University)

Room A (212)

Monday 11th September

13:00-13:30 **ACOS2017 Opening Ceremony**

13:30-16:50 **Frontier of Food Lipid Research** (食品油脂機能構造部会シンポジウム)

13:30-13:35 Opening (Y. Matsumura)

Chair: S. Ueno

1A01 13:35-14:20 **[Keynote]** Binary Phase Behavior of Saturated-Unsaturated Mixed-Acid Triglycerides –
A Review

L. Zhang¹, S. Ueno², K. Sato²

(¹Zhengzhou University of Light Industry, ²Hiroshima University)

1A02 14:20-15:05 Lipids in Food Metabolome

N. Sakurai (Kazusa DNA Research Institute)

Chair: Y. Matsumura

1A03 15:15-16:00 Lipid Peroxidation and Health Benefits of Antioxidative Food Constituents

K. Nakagawa (Tohoku University)

1A04 16:00-16:45 **[Keynote]** Absorption and Anti-Carcinogenic Activities of Encapsulated Plant
Polyphenols in Various Delivery Systems

İ. Gülseren (İstanbul Sabahattin Zaim University)

16:45-16:50 Closing (S. Ueno)

17:00-18:00 **JOS 編集委員会主催講演会 特別教育セミナー：**

実践で学ぶアクセプトされる英語論文の書き方と修正のコツ

Tuesday 12th September

9:00-10:30

Lipid Oxidation

Chair: N. Gotoh

2A01 9:00-9:30

[Keynote] Impact of Surface-Active Compounds on Lipid Oxidation

R. Homma¹, D. J. McClements², E. A. Decker²

(¹Kao Co., ²University of Massachusetts Amherst)

2A02 9:30-10:00

[Keynote] Lipid Oxidation Studies and Their Contribution to the Halal Industry

I. Jaswir (International Islamic University Malaysia)

2A03 10:00-10:30

[Keynote] Stability of Natural Antioxidants in Vegetable Oil at High Temperature

P. Khuwijtjaru (Silpakorn University)

Wednesday 13th September

9:00-11:00

AOCS Asian Session

Chair: K. Miyashita

- 3A01 9:00-9:30 **[Keynote]** Vegetable Oil: Efficient Substrate for Production of Diverse Value-Added Industrial Compounds
H. -R. Kim (Kyungpook National University)
- 3A02 9:30-9:45 **[Invited]** Effects of Oxygen and Lipophilic Continuous Phases on Thermal Degradation and Isomerization of β -Carotenes
S. H. Yoon (Woosuk University)
- 3A03 9:45-10:00 Characteristic of *trans* Fatty Acid Isomers in Liquid Oil Formed by Heating
N. Gotoh¹, S. Kagiono¹, K. Yoshinaga², H. Mizobe², T. Nagai², A. Yoshida², F. Beppu¹, K. Nagao³
(¹Tokyo University of Marine Science and Technology, ²Tsukishima Foods Industry Co., Ltd., ³Saga University)
- 3A04 10:00-10:15 **[Invited]** Production of Biodiesel from Rice Bran via *in situ* Self-Catalyzed Transesterification
I. -H. Kim, N. Choi, H. Kim (Korea University)
- 3A05 10:15-10:30 Recovery of Oil from Waste Palm Kernel Cake by Sub-Critical Water
M. Zazalli, H. Yoshida, S. Izhar (Universiti Putra Malaysia)
- 3A06 10:30-10:45 **[Invited]** Recovery of Residual Oil from Palm Pressed Fiber (PPF) by Sub-Critical Water
N. S. Sarian, H. Yoshida, S. Izhar (Universiti Putra Malaysia)
- 3A07 10:45-11:00 Solvent Fractionation of Coconut Oil
S. Sonwai, P. Rungprasertphol (Silpakorn University)

11:15-12:00

Special Lecture

Chair: H. Sakai

- 3A08 11:15-12:00 Mechanism of Polymer Removal using Amphiphilic Formulations
P. Baglioni (University of Florence)

13:00-16:20 **New Trends in Interfacial Science Created by Structural Analysis in Solutions**

13:00-13:05 Opening

Chair: T. Sato

3A09 13:05-13:35 **[Keynote]** Application of Small-Angle Scattering and Reflectivity to Polymer Self-Assemblies in Solution and at the Interface
H. Matsuoka (Kyoto University)

Chair: T. Ogura

3A10 13:35-14:05 **[Invited]** Dielectric Spectroscopy Applied to Surfactant Self-Assemblies Enabling Explicit Treatment of Hydration Water
T. Sato (Shinshu University)

3A11 14:05-14:35 **[Invited]** Nanoscale Imaging of Unstained Biological Specimens in Aqueous Condition Using Scanning Electron Assisted Dielectric Microscopy
T. Ogura, T. Okada (National Institute of Advanced Industrial Science and Technology)

3A12 14:45-15:05 Static Structure and Dynamics of a Thermosensitive Polymer in Aqueous Media Exhibiting a Critical Phenomenon
K. Yanase¹, R. Buchner², T. Sato¹ (¹Shinshu University, ²Universität Regensburg)

Chair: H. Matsuoka

3A13 15:05-15:25 Domain Formation in Adsorbed Films at Oil/Water Interface Studied by Interfacial Tensiometry and X-Ray Reflectometry
S. Hiraki, A. Yamakawa, T. Takiue (Kyushu University)

3A14 15:25-15:45 Analysis of Photoresponsive Surfactant Assemblies Using Small-Angle Neutron Scattering (SANS)
M. Akamatsu¹, P. A. FitzGerald², M. Shiina¹, T. Misono¹, K. Tsuchiya², K. Sakai¹, M. Abe¹, G. G. Warr², H. Sakai¹
(¹Tokyo University of Science, ²The University of Sydney)

3A15 15:45-16:15 An Updated Scattering and Spectroscopic Approach toward Industrially Relevant Micellar and Vesicular Systems
T. Ogura (Lion Co.)

16:15-16:20 Closing

Room B (223)

Monday 11th September

13:30-16:45

Biotechnology

Chair: P. Khuwijitjaru

1B01 13:30-14:00

[Keynote] Estuarine Oomycetes from Philippine Mangroves Are Untapped Source of Polyunsaturated Fatty Acids (PUFAs) with Medical and Industrial Importance
G. R. Dedeles (University of Santo Tomas)

1B02 14:00-14:15

Conversion of Oil Palm Trunk to Valuable Materials by Sub-Critical Water Hydrolysis Reaction
H. Ishak, H. Yoshida, N. A. Muda, S. Izhar (Universiti Putra Malaysia)

1B03 14:15-14:30

Extraction of Sago Bark Using Sub-Critical Water Treatment
N. Amin, N. Sabli, S. Izhar (Universiti Putra Malaysia)

1B04 14:30-14:45

Recovery of Valuable Material from Oil Palm Empty Fruit Bunch (OPEFB) Using Sub-Critical Water
N. A. A. Kurnin, H. Yoshida, M. H. S. Ismail, S. Izhar (Universiti Putra Malaysia)

Chair: G. R. Dedeles

1B05 14:45-15:15

[Keynote] Enzymatic Fractionation of Omega-3 Fatty Acids and Analysis of Positional Distribution in Oils
Y. Watanabe (Osaka Research Institute of Industrial Science and Technology)

1B06 15:15-15:30

Improvement of Docosahexaenoic Acid and Astaxanthin Productivity of *Aurantiochytrium* Sp. through Metabolome Analysis
K. Watanabe^{1,3}, K. H. V. Arafiles^{1,3}, Y. Okamura^{1,3}, T. Tajima^{1,3}, Y. Matsumura^{1,3}, Y. Nakashimada^{1,3}, K. Matsuyama², T. Aki^{1,3}
(¹Hiroshima University, ²Nagase Co., ³CREST)

1B07 15:30-15:45

Preparation of *n*-3 PUFA-Enriched Phosphatidylglycerol by Transphosphatidylation Mediated by Phospholipase D
L. Chen, M. Hosokawa, K. Miyashita (Hokkaido University)

Chair: Y. Watanabe

1B08 15:45-16:15

[Keynote] Production of Symmetrical Unsaturated Triglycerides Using Enzymatic Interesterification
S. S. Teh¹, A. S. H. Ong² (¹Malaysian Palm Oil Board, ²Malaysian Oil Scientists and Technologists' Association)

- 1B09 16:15-16:30 Preparation of Phytosteryl Ester and Simultaneous Enrichment of Stearidonic Acid via Lipase-Catalyzed Esterification
N. Choi, H. Kim, I. -H. Kim (Korea University)
- 1B10 16:30-16:45 Immobilized Lipase-Mediated Esterification for Synthesis of α -Linolenic Acid-Rich Triacylglycerol
H. Kim, N. Choi, I. -H. Kim (Korea University)

Tuesday 12th September

9:00-10:30

Oil, Fat, and Lipid Chemistry I

Chair: S. Ueno

2B01 9:00-9:15

Effect of Surface Roughness of the Standard PMMA Plate for the *in vitro* Evaluation of UV Protection Abilities of Sunscreens

K. Sakai¹, A. Kuroda², T. Mukawa³, N. Sato³, N. Nakamura³, D. Maezawa^{1,3}, S. Yahagi⁴, H. Masaki⁵, T. Banno¹, K. Asakura¹

(¹Keio University, ²Kuroda Consulting Inc., ³Para Hermosa Co., Ltd., ⁴Nikkol Group Cosmos Technical Center Co., Ltd., ⁵Tokyo University of Technology)

2B02 9:15-9:30

Production of Liquefied Alternative Heavy Crude Oil and Micro-Particle Charcoal from Oil Palm Trunk Waste Using Sub-Critical Water Technology

N. A. Muda, H. Yoshida, H. Ishak, S. Izhar (Universiti Putra Malaysia)

2B03 9:30-9:45

A Synchrotron Small-Angle Scattering Study on Protein-Protein Interactions of Lysozyme in Solution at Different Solvent Conditions

T. Sengoku, K. Inano, K. Yanase, R. Arai, T. Sato (Shinshu University)

Chair: Y. Endo

2B04 9:45-10:00

Orientation of Cocoa Butter Crystals in Chocolate

H. Hondoh, S. Ueno (Hiroshima University)

2B05 10:00-10:15

Accurate Quantitation of Plasma Plasmalogens and Its Related Phospholipids: Seeking the Cause of Plasmalogen Decrease in Certain Diseases

Y. Otoki¹, S. Kato^{1,2}, T. Miyazawa¹, K. Nakagawa¹

(¹Tohoku University, ²Tokai University)

2B06 10:15-10:30

Chiral Analysis of Lipids by Vibrational Circular Dichroism

K. Monde, T. Taniguchi, D. Manai, M. Shibata, A. Nakahashi, Y. Murai (Hokkaido University)

Wednesday 13th September

9:00-15:00

Food and Feed Nutrition

Chair: P. Sookwong

3B01 9:00-9:30

[Keynote] A Comparative Study on the Antioxidant, Anti-Inflammatory and Antibacterial Activity on Sandalwood Oil

B. O. Lim (Konkuk University)

3B02 9:30-9:45

Differential Effect of *cis*-Eicosenoic Acid Positional Isomers on the Cellular Lipids and Fatty Acid Composition in 3T3-L1 Cells

S. Senarath¹, K. Yoshinaga², H. Mizobe², T. Nagai², A. Yoshida², F. Beppu¹, N. Gotoh¹
(¹Tokyo University of Marine Science and Technology,
²Tsukishima Foods Industry Co., Ltd.)

3B03 9:45-10:00

The Effect of Moderate-Fat Diet Enriched with Fish Oil on Lipid Absorption Ability with Aging

K. Yamamoto, T. Tsuduki (Tohoku University)

3B04 10:00-10:15

The Melting Phenomena of Chocolate: Artificial Mouth Model Investigation and Sensory Analysis

D. A. Savitri, H. Hondoh, S. Ueno (Hiroshima University)

Chair: N. Inoue

3B05 10:15-10:45

[Keynote] Utilization of Rice Bran Lipids for Health Purpose

P. Sookwong, S. Mahatheeranont (Chiang Mai University)

3B06 10:45-11:00

Anti-Inflammatory Effect of *n*-3 Docosapentaenoic Acid on Macrophage Like RAW264.7 Cells

M. Hosokawa¹, Y. Tian¹, A. Katsuki¹, K. Miyashita¹, D. Romanazzi²
(¹Hokkaido University, ²Cawthron Institute)

3B07 11:00-11:15

Cytotoxic Effect of Fatty Acid Extracts of Halophytophthora and Salispina Spp. on Breast Cancer Cell Lines (MCF7) *in vitro*

M. K. Devanadera (University of Santo Tomas)

3B08 11:15-11:30

Hepatic Lipid Metabolism Regulatory Function of Siphonaxanthin, a Carotenoid from Green Algae

J. Zheng, Z. Li, Y. Manabe, M. Kim, T. Goto, T. Kawada, T. Sugawara
(Kyoto University)

Chair: C. Kiyose

3B09 11:30-12:00 **[Keynote]** Conjugated Linoleic Acid in Metabolic Syndrome
N. Inoue (Yamagata University)

Chair: T. Sugawara

3B10 13:00-13:15 Direct Measurements of Protein Bridging Forces between Two Lipid Bilayers Using Surface Forces Apparatus (SFA)
D. W. Lee (Ulsan National Institute of Science and Technology)

3B11 13:15-13:30 Design and Synthesis of Fluorescent Probe for Efficient Lipase
M. Miwa¹, Y. Watanabe², M. Shizuma², H. Kawasaki¹, H. Sato²
(¹Kansai University, ²Osaka Research Institute of Industrial Science and Technology)

3B12 13:30-13:45 Deracemization of 1-Phenylethanols by Chemo-Enzymatic Combination
MnO₂-Oxidation and ADH-Reduction through Compartmentalization
H. Sato¹, R. Yamada², T. Kiryu¹, R. Arakawa², H. Kawasaki²
(¹Osaka Research Institute of Industrial Science and Technology, ²Kansai University)

Chair: S. Sonwai

3B13 13:45-14:00 Effects of β -Sitosteryl Sulfate on the Phase Behavior and Hydration Properties of Phosphatidylcholines
A. Kafle¹, T. Misono¹, A. Bhadani¹, K. Sakai¹, C. Kaise², T. Kaneko², H. Sakai¹
(¹Tokyo University of Science, ²L. V. M. C. Inc.)

3B14 14:00-14:15 **[Invited]** Potential Natural Food Sources from Palm Oil Mill
S. H. Mah¹, S. S. Teh², A. S. H. Ong³(¹Taylor's University, ²Malaysian Palm Oil Board, ³Malaysian Oil Scientists and Technologists' Association)

3B15 14:15-14:30 Application of Powdered Fish Oil to Processed Foods
S. Aoki¹, T. Shiomi¹, M. Akutsu², S. Matsumoto², J. Ito¹, T. Miyazawa¹, K. Nakagawa¹
(¹Tohoku University, ²Aoba Kasei Co., Ltd.)

Room C (224)

Monday 11th September

13:30-17:00

Colloid and Interface Science I

Chair: M. Hashizume

1C01 13:30-14:00

[Keynote] Molecular Self-Assembly and Surface Structures of S- and Se-Containing Organic Molecules on Au (111) Studied by STM
J. Noh (Hanyang University)

1C02 14:00-14:15

Efficient Electrochromic Nickel Oxide Thin Films Deposited from Molecular Complexes
K. -H. Wang, T. Kawai (Tokyo University of Science)

1C03 14:15-14:30

Novel Synthesis of Silver Nanoplate at Air-Water Interface by UV Irradiation
M. Kuroiwa, W. Ke-Hsuan, Y. Imura, T. Kawai
(Tokyo University of Science)

Chair: Y. Nonomura

1C04 14:30-15:00

[Keynote] Morphological Control of Organic-Calcium Phosphate Hybrids Utilizing Peptide Assemblies
M. Hashizume (Tokyo University of Science)

1C05 15:00-15:15

[Invited] Water Diffusion in Mixed Graphene and Graphene Oxide Layers: A Molecular Dynamics Study
T. -J. Lin (Chung Yuan Christian University)

1C06 15:15-15:30

Phosphine Induced Various Chemical Conversions of Propargyl Alcohol Regent
K. Iwai¹, S. Yokoyama¹, H. Asahara^{1,2}, N. Nishiwaki¹
(¹Kochi University of Technology, ²Osaka University)

1C07 15:30-15:45

β_1 Stable 3-L Form of Palm Olein and Palm Stearin
S. M. Ghazani (University of Guelph)

Chair: K. Taga

1C08 15:45-16:15

[Keynote] Application of Photocatalysis in Biology
K. Nakata (Tokyo University of Science)

1C09 16:15-16:30

Additive Law of Removal Efficiency in Detergency Analysis with Provability Density Function Method
M. Oya, A. Fujimoto (Yokohama National University)

- 1C10 16:30-16:45 Glucamides - Versatile Sugar Surfactants for Sustainable Cleaning of Hard Surfaces
K. Enomoto¹, C. Cohrs², C. Müller²
(¹Clariant K. K., ²Clariant Produkte GmbH)
- 1C11 16:45-17:00 Preserving the Quality of Fresh-Cut Vegetables Using Micro Bubble Ozone Water
S. Toita, M. sato, Y. Kaneko (Lion Co.)

Tuesday 12th September

9:00-10:30 **Colloid and Interface Science II**

Chair: T. Imura

- 2C01 9:00-9:30 **[Keynote]** Synthesis and Evaluation of Cyclohexanoxy and Phenoxy Group Containing Ionic Liquids
S. Singh¹, R. Aggarwal² (¹Guru Nanak Dev University, ²BBK DAV College)
- 2C02 9:30-10:00 **[Keynote]** Eco-Friendly Surfactants from Natural Resources: A Review on Properties, Structures and Applications
R. Hashim (University of Malaya)
- 2C03 10:00-10:30 **[Keynote]** Formation of Vesicular Structure from a Pseudotriple-Chained Ion Pair Amphiphile
Y. -C. Su, C. -H. Chang (National Cheng Kung University)

Wednesday 13th September

9:00-15:15

Colloid and Interface Science III

Chair: K. Sakai

3C01 9:00-9:30

[Keynote] Stimuli-Driven Delivery and Release Systems Using Liquid Marbles

S. Fujii¹, H. Mayama²

(¹Osaka Institute of Technology, ²Asahikawa Medical University)

3C02 9:30-9:45

Effects of pH and Salt Conditions on the Interfacial and Emulsifying Properties of Soybean Oil Bodies

T. Ishii, K. Matsumiya, Y. Matsumura (Kyoto University)

3C03 9:45-10:00

Fruit Particles toward Food-Grade Pickering Emulsions

H. -H. Ho, K. Matsumiya, T. Ishii, M. Iwasa, Y. Matsumura (Kyoto University)

Chair: T. Kida

3C04 10:00-10:30

[Keynote] Natural Gas Storage via Hydrate Formation

P. Rangsunvigit^{1,2}

(¹Chulalongkorn University, ²Center of Excellence on Petrochemical and Materials Technology)

3C05 10:30-10:45

Self-Propelled Motion of Droplets in O/W Emulsion Containing Amphiphilic Fumaric Acid Derivatives

M. Kaburagi, K. Asakura, T. Banno (Keio University)

3C06 10:45-11:00

[Invited] Aerosolized Palm-Based Nanoemulsion Containing Quercetin for Lung Cancer

Treatment via Pulmonary Route

M. B. A. Rahman¹, N. H. Arbain¹, C. L. Ngan¹, N. Salim¹, H. Ahmad¹,

E. Abdulmalek¹, T. H. Wong²

(¹Universiti Putra Malaysia, ²Universiti Teknologi MARA)

Chair: O. Shibata

3C07 11:00-11:30

[Keynote] Microalgal Lipid Extraction with Fatty Acid Methyl Esters as an Extractant

J. -D. Kim, W. -C. Huang (KAIST)

3C08 11:30-12:00

[Keynote] Development of High-Performance Printable Electrolytes for Dye-Sensitized Solar Cells

W. -N. Hung, J. -C. Lin, Y. -L. Lee (National Cheng Kung University)

Chair: K. Aramaki

- 3C09 13:00-13:30 **[Keynote]** Phase Inversion Studies of Paraffin Oil/Water/Brij by Conductivity and Retro-Diffused Light
C. Pierlot, T. Oberschmid, F. Ontiveros, M. Catté (University of Lille)
- 3C10 13:30-13:45 Surface Behaviour of Partially Perfluorinated Alcohol with *F*-DPPC at the Air-Water Interface
R. Kawata¹, H. Nakahara^{1,2}, O. Shibata¹
(¹Nagasaki International University, ²Daiichi University of Pharmacy)
- 3C11 13:45-14:00 Langmuir Monolayer of Binary System of Nonpolar Gemini Fluorophilic/Lipophilic Amphiphiles with DPPC
H. Nakahara^{1,3}, M. P. Kraft², O. Shibata¹
(¹Nagasaki International University, ²Université de Strasbourg, ³Daiichi University of Pharmacy)
- Chair: H. Nakahara
- 3C12 14:00-14:15 Removal of Alkali Metals by Using Foam Separation
K. Matsuoka, H. Miura (Saitama University)
- 3C13 14:15-14:30 Polymerization of Self-Assemblies Formed by a H-Type Polymerizable Gemini Surfactant
K. Nakajima, K. Tsuchiya, M. Akamatsu, K. Sakai, H. Sakai
(Tokyo University of Science)
- 3C14 14:30-14:45 Simple Process for Continuous Production of Sugar Ester from Crude Sugar and Fatty Acid Ester
T. Sasayama, N. Shibasaki-Kitakawa (Tohoku University)
- 3C15 14:45-15:00 Effect of Charge Arrangement in Zwitterionic Headgroups on Intermolecular Interaction between Lipids in Lipid Membrane
T. Aikawa, H. Okura, K. Yokota, T. Kondo, M. Yuasa
(Tokyo University of Science)
- 3C16 15:00-15:15 Photo-Defluorination Kinetics for Non-Degradable C-F Bearing Chemicals in Heterogeneous Ga₂O₃ Aqueous Dispersion System
T. Tsukamoto¹, Y. Mitsutsuka¹, N. Serpone², H. Hidaka¹
(¹Meisei University, ²Universita di Pavia)

Room D (231)

Monday 11th September

13:30-14:45 洗浄・洗剤部会シンポジウム (Division Symposium of Detergent & Cleaning)

Chair: 大矢勝 (M. Oya)

1D01 13:30-14:45 『よきモノづくり』に魅せられ追究した40年
Discovering New Knowledge, Enchanted by 'Yoki-Monozukuri'
My 40 years in Research
○妻鳥正樹 (元花王)
M. Tsumadori (Kao Co.)

15:00-17:00 コロイド・界面化学4 (Colloid and Interface Science IV)

Chair: 橋崎要 (K. Hashizaki)

1D02 15:00-15:15 O/I₁型ゲルエマルションを用いた非流動型有機相転移材料
Non-fluid Type Organic Phase Change Material Using O/I₁ Gel Emulsion
○堀恵亮介¹・荒牧賢治¹・酒井俊郎² (¹横国大院環境情報・²信州大工)
R. Horie (Yokohama National University)

1D03 15:15-15:30 ビタミンナノエマルションのGUVに対する相互作用
Interaction of Vitamin Nanoemulsion with Giant Unilamellar Vesicles
○三宅深雪¹・柿澤恭史¹・戸堀悦雄¹・下川直史²・辻野義雄²・高木昌宏²
(¹ライオン・²北陸先端大)
M. Miyake (Lion Co.)

1D04 15:30-15:45 ビタミンナノエマルションの細胞膜透過性
Cell Membrane Permeability of VA Nanoemulsion
○奥田卓馬¹・三宅深雪¹・戸堀悦雄¹・栗岡昌利²・田淵照人²・近亮²・
下川直史³・辻野義雄³・高木昌宏³
(¹ライオン機能科学研究所・²ライオン薬品研究所・³北陸先端大)
T. Okada (Lion Co.)

1D05 15:45-16:00 アクリレート/ポリエチレングリコールからなるコアコロナ型ポリマー粒子の
物性とその特異な乳化特性
Characterization of Core-Corona Polymer Particle Comprising of Acrylates/
Polyethylene Glycol and Its Unique Emulsifiability
○杉山由紀¹・福原隆志¹・原田太一¹・吉川徳信¹・生田香織¹・久保潤啓¹・
宮沢和之¹・池田宜弘²
(¹資生堂グローバルイノベーションセンター・²福女大国際文理)
Y. Sugiyama (Shiseido Global Innovation Center)

Chair: 三宅深雪 (M. Miyake)

- 1D06 16:00-16:15 両親媒性ランダムコポリマーを用いた乳化物の分散安定化に及ぼす多価アルコールの添加効果
O/W Emulsions Prepared by Amphiphilic Random Copolymer with Polyols
○藤原沙璃¹・加治恵^{1,2}・酒井健一^{1,3}・酒井秀樹^{1,3}
(¹東理大理工・²ポーラ化成工業・³東理大総研)
S. Fujiwara (Tokyo University of Science)
- 1D07 16:15-16:30 液晶乳化法による紫外線吸収剤配合 O/W エマルジョンの調製
Preparation of O/W Emulsion including UV Absorbers by Liquid Crystal Emulsification
○力丸慎太郎・大樂左知子・堀江亘 (ポーラ化成工業)
S. Rikimaru (Pola Chemical Industries Inc.)
- 1D08 16:30-16:45 界面活性剤で乳化困難な油剤の指標と三相乳化法による乳化物の調製
Criterion on the Formation of Surfactant Emulsion and the Preparation of Emulsion by the Three-Phase Emulsification
○田嶋和夫¹・今井洋子¹・小見宏幸²・高田健太²・竹内彩乃²・豊田香緒里¹・宮坂佳那¹・越沼征勝¹(¹神奈川大・²小池化学)
K. Tajima (Kanagawa University)
- 1D09 16:45-17:00 三相乳化物のエアゾール化とその噴霧質の効率的付着性
Aerosolization of Three-Phase Emulsion and its Superior Adhesion to the Solid Surface
○高田健太¹・小見宏幸¹・竹内彩乃¹・宮坂佳那²・今井洋子²・豊田香緒里²・越沼征勝²・田嶋和夫²(¹小池化学・²神奈川大)
K. Takada (Koike Chemical Co., Ltd.)

Tuesday 12th September

9:00-10:30 コロイド・界面化学 5 (Colloid and Interface Science V)

Chair: 三園武士 (T. Misono)

2D01 9:00-9:15 ドライオイルの開発と化粧品への応用
Investigation of Dry Oil and Its Application to Cosmetics
○関根知子¹・金丸哲也¹・蛭間卓也¹・白尾雅之¹・木村元春¹・B. P. Binks²
(¹資生堂グローバルイノベーションセンター・²ハル大学)
T. Sekine (Shiseido Global Innovation Center)

2D02 9:15-9:30 シリコーンデンドリマーを用いた化粧品向け水系皮膜形成剤
A Water Base Film Former with Silicone Dendrimer for Cosmetic
○杉浦常仁 (東レダウコーニング)
T. Sugiura (Dow Corning Toray Co., Ltd.)

2D03 9:30-9:45 柔軟剤使用時の水の動態制御：シリコーンによる吸水性向上効果
A New Approach to Water-Mobility Control in the Use of Fabric Softener
○五十嵐崇子¹・中村浩一¹・植松潤平¹・池田玲子²・星正人²・岡本好正¹
(花王¹ハウスホールド研・²解析科学研)
T. Igarashi (Kao Co.)

Chair: 関根知子 (T. Sekine)

2D04 9:45-10:00 ポリグリセリン脂肪酸エステルを用いたニオソーム調製とその経皮吸収特性
Preparation of Niosome by Polyglyceryl Fatty Acid Esters and the Skin Penetration
○三園武士・有路千奈美・吉田大介・山口俊介・橋本悟
(ニッコールグループ コスモテクニカルセンター)
T. Misono (Nikkol Group Cosmos Technical Center Co., Ltd.)

2D05 10:00-10:15 *N*-アシル-*N*-(2-ヒドロキシエチル)- β -アラニン塩のアミノ酸系界面活性剤の
気液界面における吸着ダイナミクス
Adsorption Dynamics at Air-Water Interface for *N*-Acyl-*N*-(2-hydroxyethyl)- β -
Alanine Amino Acid-Type Surfactant
○松尾諭¹・下瀬川紘¹・藤田博也¹・脇坂都²・矢田詩歩²・吉村倫一²・
松江由香子³(¹日油・²奈良女大院・³クラシエホームプロダクツ)
S. Matsuo (NOF Co.)

2D06 10:15-10:30 多分岐鎖を有する単鎖長ポリオキシエチレン系非イオン性界面活性剤の
界面吸着と会合体特性
Interfacial Adsorption and Aggregation Properties of Homogeneous Polyoxyethylene-
Type Nonionic Surfactants with Multi-Branched Chains
○矢田詩歩¹・吉岡優惟子¹・吉村倫一¹・好田年成²
(¹奈良女大院・²日産化学工業)
S. Yada (Nara Women's University)

Wednesday 13th September

9:00-10:30 コロイド・界面化学 6 (Colloid and Interface Science VI)

Chair: 高橋裕 (Y. Takahashi)

- 3D01 9:00-9:15 イソソルバイド系界面活性剤を用いたひも状ミセルの形成
Formation of Wormlike Micelles by Using Isosorbide Surfactants
○安達啓太¹・Christel Pierlot²・Valérie Molinier²・Jean-Marie Aubry²・荒牧賢治¹
(¹横国大院環境情報・²リール国立化学大学院)
K. Adachi (Yokohama National University)
- 3D02 9:15-9:30 バイオ原料由来界面活性剤ひも状ミセルゲルへの香料可溶化の影響
Perfume Solubilization Effect on Bio-Based Wormlike Micelle Gel
○鎌田美穂^{1,2}・Christel Pierlot³・Valérie Molinier³・Jean-Marie Aubry³・荒牧賢治²
(¹クラシエホームプロダクツ・²横国大院環境情報・³リール国立化学大学院)
M. Kamada (Kracie Home Products, Ltd.)
- 3D03 9:30-9:45 シリコーン系界面活性剤によるひも状ミセルの形成
Formation of Silicone Surfactant-Based Wormlike Micelle
○藤井美咲¹・坂西裕一²・荒牧賢治¹ (¹横国大院環境情報・²ダイセル)
M. Fujii (Yokohama National University)
- Chair: 赤松允顕 (M. Akamatsu)
- 3D04 9:45-10:00 各種エチレンアミン誘導体をスペーサーに用いた四級アンモニウム塩系
ジェミニ型イオン液体の性質と水溶液中での物性
Characteristics of Quaternary Ammonium Salt-Type Gemini Ionic Liquids Using
Various Ethyleneamine Derivatives as Spacer and Their Properties in Aqueous Solution
○仁木舞子・河合里紗・吉村倫一 (奈良女大院)
M. Niki (Nara Women's University)
- 3D05 10:00-10:15 Gemini-と mono-イオン性活性剤混合物の混合組成と CMC 関係式の
パラメーターの意味
The Parameter of Ideal Equation for CMC of Mixture of Gemini-, Mono-Ionic
Surfactants
○秋貞英雄・中原広道・柴田攻 (長崎国際大薬)
H. Akisada (Nagasaki International University)
- 3D06 10:15-10:30 両親媒性分子間アセタール交換反応に基づく会合体の形態変換
Morphological Transformation of Aggregates Based on Acetal Exchange Reaction
between Amphiphile
○高倉克人・河口祐飛・小阪流星 (鈴鹿高専)
T. Takakura (National Institute of Technology Suzuka College)

Room E (233)

Monday 11th September

13:30-18:00 **Division Symposium of Oleo Material (オレオマテリアル部会シンポジウム)**

Chair: 小野大助 (D. Ono)

- 1E01 13:30-13:45 四級アンモニウム塩系トリメリック型両親媒性イオン液体の合成・物性と水溶液中での界面化学的性質
Synthesis and Properties of Quaternary Ammonium Salt-Type Trimeric Amphiphilic Ionic Liquids, and Their Surface-Active Properties in Aqueous Solution
○河合里紗・吉村倫一 (奈良女大院)
R. Kawai (Nara Women's University)
- 1E02 13:45-14:00 アミノ酸-糖ハイブリッド界面活性剤の合成と界面化学的性質
Synthesis and Surface-Active Properties of Amino Acid-Sugar Hybrid Surfactant
○際川香菜¹・吉村倫一¹・羽田容介²・澤木茂豊²
(¹奈良女大院・²テクノーブル)
K. Saikawa (Nara Women's University)
- 1E03 14:00-14:15 4つのカルボン酸を親水基とする新規 1+4 type 界面活性剤の特異な界面物性
Novel Properties of 1+4 Type Surfactant Having 4-COOH Group
○老田達生・岡村周典・細井遼・藤井花奈 (京工繊大院)
T. Oida (Kyoto Institute of Technology)
- 1E04 14:15-14:30 スピクリスポール酸誘導体を用いたメソポーラスシリカの創製
Fabrication of Mesoporous Silicas Using Spiculisporic Acid Derivatives
○河野良平^{1,2}・久保史織²・上村佳大²・井村知弘^{1,2}
(¹東理大理工・²産総研)
R. Kono (Tokyo University of Science, National Institute of Advanced Industrial Science and Technology)
- 1E05 14:30-14:45 新規パーフルオロポリエーテル誘導体被覆顔料の開発と機能
Development and Application of Functional Pigment Coated by Perfluoropolyether Derivative
○渡邊勇也・鎌戸伸一郎・橋本悟
(ニッコールグループ コスモステクニカルセンター)
Y. Watanabe (NIKKOL Group Cosmos Technical Center Co., Ltd.)

Chair: Y. Kondo

1E06 15:00-15:15 Preparation and Characterization of Cyclodextrin-Based Microcapsules for Controlled Cargo Release
S. Kawano, H. Sato, M. Shizuma, D. Ono
(Osaka Research Institute of Industrial Science and Technology)

1E07 15:15-15:30 Crystallization and Melting Behaviors of Chiral Hydrophobic Phospholipid Derivatives
T. Shoji, T. Banno, K. Asakura (Keio University)

Chair: M. Orita

15:40-15:50 Oleo Material Prize: Award Ceremony

1E08 15:50-16:20 [Award Lecture 1]

1E09 16:20-16:50 [Award Lecture 2]

Chair: K. Asakura

1E10 17:00-17:30 **[Keynote]** Imaging Self-Assembly of Surfactants and Microparticles at Oil/Water Interfaces Using Liquid Crystals
K. L. Yang, I. L. H. Ong (National University of Singapore)

Chair: Y. Watanabe

1E11 17:30-18:00 **[Invited]** Confeito-Like Au Nanoparticle and Its Plasmon-Induced Effects
M. Ujihara (National Taiwan University of Science and Technology)

Tuesday 12th September

9:00-10:00 界面科学部会シンポジウム (Division Symposium of Interface Science)

Chair: 酒井俊郎 (T. Sakai)

2E01 9:00-9:30 レシチン逆紐状ミセルの皮膚適用製剤基剤としての可能性
Possibility of Highly Viscoelastic Lecithin Reverse Wormlike Micelle as the Vehicle for Transdermal Therapeutic Application
○橋崎要 (日大薬)
K. Hashizaki (Nihon University)

2E02 9:30-10:00 再生可能資源由来の界面活性剤を用いたひも状ミセル形成
Wormlike Micelle Formation by Using Surfactants from Renewable Resources
○荒牧賢治 (横国大院)
K. Aramaki (Yokohama National University)

Wednesday 13th September

9:00-12:00 ライフサイエンス・産業部会シンポジウム：初心者のための油脂産業技術講座
(Division Symposium of Life Science & Industry)

Chair: 津田信治 (S. Tsuda)

3E01 9:00-10:00 油脂原料と油脂製造技術
Oils and Fats Raw Materials and Oils and Fats Production Technology
○田中一伸 (J-オイルミルズ)
K. Tanaka (J-Oil Mills Inc.)

Chair: 今義潤 (J. Imagi)

3E02 10:00-11:00 油脂の加工技術
Processing of Fats and Oils
○田中立志 (カネカ)
T. Tanaka (Kaneka Co.)

Chair: 森住淑人 (Y. Morisumi)

3E03 11:00-12:00 食用油脂の物理的性質と油脂加工食品
The Physical Properties of Edible Oils and Fats and Processed Oil and Fat Foods
○御器谷友美・津田信治 (ミヨシ油脂)
Y. Mikiya (Miyoshi Oil & Fat Co., Ltd.)

13:00-15:45 油脂・脂質化学 2 (Oil, Fat, and Lipid Chemistry II)

Chair: 小河重三郎 (S. Ogawa)

3E04 13:00-13:15 ココアバター代替脂含有チョコレートにおけるファットブルームの多形の解明
Polymorph in Fat Bloom of Compound Chocolate
○大田めぐみ¹・本同宏成¹・平井優太²・路川聡一²・上野聡¹
(¹ 広大院生物圏・² 東京フード)
M. Ohta (Hiroshima University)

3E05 13:15-13:30 超高温処理によるファットブルームの発生メカニズム
Mechanism of Fat Bloom Formation with Extraordinary High Temperature Treatment
○野口麗次¹・本同宏成¹・佐藤創平²・上野聡¹ (¹ 広大院生物圏・² 明治)
R. Noguchi (Hiroshima University)

3E06 13:30-13:45 ココアバター代用脂の表面観察によるファットブルーム発生初期過程の解明
Observation of Initial Process of Fat Bloom on the Surface of Cocoa Butter Substitutes
○長木恵¹・本同宏成¹・原田健一²・雑賀大輔²・上野聡¹
(¹ 広大院生物圏・² 理研ビタミン)
M. Nagaki (Hiroshima University)

- 3E07 13:45-14:00 薄膜状チョコレート内の油脂移行観察
Direct Observation of Oil Migration in Thin Chocolate Film
○本同宏成・上野聡 (広大院)
H. Hondoh (Hiroshima University)
- Chair: 松宮健太郎 (K. Matsumiya)
- 3E08 14:00-14:15 等温結晶化過程における分子間化合物の結晶化挙動について
Crystallization Behavior of Molecular Compound under Isothermal Conditions
○仲西賢剛^{1,2}・石黒隆¹・上野聡² (¹ミヨシ油脂・²広大院)
K. Nakanishi (Miyoshi Oil & Fat Co., Ltd., Hiroshima University)
- 3E09 14:15-14:30 W/O型乳化物の結晶ネットワーク形成に対する乳化剤の効果
Effects of Emulsifiers on the Fat Crystal Network of W/O Type
Semisolid-Fat Based Emulsion
○谷口恵理¹・本同宏成¹・下村雄一²・塩田誠²・上野聡¹
(¹広大院生物圏・²雪印メグミルク ミルクサイエンス研究所)
E. Taniguchi (Hiroshima University)
- 3E10 14:30-14:45 脂肪酸鎖長の異なる乳化剤に対する油脂の結晶化機構の解明
Clarification of Nucleation Mechanism of Fat Crystals on Emulsifier Crystals
with Different Fatty Acid Moieties
○石橋ちなみ, 本同宏成, 上野聡 (広大院生物圏)
C. Ishibashi (Hiroshima University)
- Chair: 別府史章 (F. Beppu)
- 3E11 14:45-15:00 中鎖脂肪酸含有ヒト乳脂代替物の酵素的調製
Enzymatic Preparation of Human Milk Fatty Substitutes Containing
Medium Chain Fatty Acid
○島根昂平¹・小河重三郎²・原節子^{1,2} (¹成蹊大院・²成蹊大理工)
K. Shimane (Seikei University)
- 3E12 15:00-15:15 ヨメガカサガイ (*Cellana toreuma*) 卵巣の新奇ジエン酸
Novel Dienoic Acids in Ovaries of the Limpet *Cellana toreuma*
○川島英城 (岩手県大宮古短大部)
H. Kawashima (Iwate Prefectural University)
- 3E13 15:15-15:30 抗酸化剤によるフコキサンチンの安定性に関する研究
Assessment of Fucoxanthin Stability with Antioxidant
○小川智也・細川雅史・宮下和夫 (北大)
T. Ogawa (Hokkaido University)

3E14 15:30-15:45

溶液中における 8 種の植物油のアロキシルラジカル消去反応の速度論的研究：
アロキシルラジカル消去能 (ARAC) 評価法の開発

Kinetic Study of the Scavenging Reaction of the Aroxyl Radical by Eight Kinds of
Vegetable Oils in Solution. Development of an Aroxyl Radical Absorption Capacity
(ARAC) Assay Method

○向井和男¹・坂東宥奎¹・長岡伸一¹・伊藤隼哉²・小林エリ²・仲川清隆²
(¹愛媛大理・²東北大院農)

K. Mukai (Ehime University)

Room F (234)

Monday 11th September

13:30-17:00 油脂化学・生化学 (Lipid & Bio Chemistry)

Chair: 菅原達也 (T. Sugawara)

1F01 13:30-13:45 高度不飽和脂肪酸導入ヒト乳脂代替物の調製と酸化安定性評価
Preparation of Human Milk Fats Substitutes Containing Polyunsaturated Fatty Acid and Evaluation of Their Oxidative Stabilities

○小笠原慎¹・小河重三郎²・原節子^{1,2} (1成蹊大院理工・2成蹊大理工)

S. Ogasawara (Seikei University)

1F02 13:45-14:00 ナタネミールからのシナピン酸エステルの調製と酸化防止能評価
Preparation and Evaluation of Anti-Oxidative Effects of Sinapate Esters as a Source of Canola Meal

○井口敦博¹・小河重三郎²・原節子^{1,2} (1成蹊大院理工・2成蹊大理工)

A. Iguchi (Seikei University)

1F03 14:00-14:15 高温フライ油の酸化抑制方法
The Inhibition of Oxidation in Frying Oil at High Temperature

○矢崎奈緒子・土井玲奈・長谷川悦子・戸谷永生 (神戸学院大栄養)

N. Yasaki (Kobe-Gakuin University)

1F04 14:15-14:30 大豆油の明所臭(戻り臭)に及ぼすフラン酸と 3-methyl-2,4-nonanedione の影響
Effect of Furan Fatty Acids and 3-Methyl-2,4-Nonanedione on Light-Induced Off-Odor (Reversion Odor) in Soybean Oil

○佐野貴士¹・岡部遼¹・岩橋舞子¹・今義潤¹・佐藤俊郎¹・山下俊幸²・福崎英一郎³・馬場健史^{2,3} (1J-オイルミルズ・2九大・3阪大院工)

T. Sano (J-Oil Mills, Inc.)

1F05 14:30-14:45 油脂の加熱劣化によって生成される酸性成分の分析
Analysis of the Acidic Compounds in Oils Generated by Thermal-Degradation

○境野眞善・佐野貴士・今義潤・佐藤俊郎 (J-オイルミルズ)

M. Sakaino (J-Oil Mills, Inc.)

Chair: 中川公一 (K. Nakagawa)

1F06 14:45-15:00 エステルの角質層への浸透効果
Permeation Effect of Esters into the Stratum Corneum

○苔口由貴¹・吉田麻吏¹・宮内瞳¹・堀川晃玄²

(1高級アルコール工業 応用研究部・2高知県工業技術センター 資源環境課)

Y. Kokeguchi (Kokyu Alcohol Kogyo Co., Ltd.)

- 1F07 15:00-15:15 熱挙動に着目した皮膚角層細胞間脂質モデルの調製と評価
Thermotropic Behaviour of Intercellular Lipid Model of Stratum Corneum Containing Optically Active Ceramides
○小幡蒼子¹・表萌々¹・新井裕子¹・太田昇²・石田賢哉³
(¹星薬大・²SPRING-8/JASRI・³高砂香料工業)
Y. Obata (Hoshi University)
- 1F08 15:15-15:30 真皮線維芽細胞の貪食作用に及ぼすリン脂質の影響
The Effect of Phospholipids on Phagocytosis of Dermal Fibroblasts
○吉本聖¹・大萩権明¹・吉田萌生¹・柳大樹¹・八木政幸²・市橋正光³・安藤秀哉¹
(¹岡山理大院・²ロゼット・³同志社大)
S. Yoshimoto (Okayama University of Science)
- 1F09 15:30-15:45 食餌性醤油粕由来セラミドの吸収と皮膚に与える影響
Intestinal Absorption and Skin Improving Effect of Dietary Ceramide Prepared from Soy Sauce Lee
○太田知志¹・開忍²・宮鍋征克²・植木達朗³・真鍋祐樹¹・菅原達也¹
(¹京大院農・²ジェヌイン R&D・³福岡県醤油醸造協同組合)
K. Ohta (Kyoto University)
- 1F10 15:45-16:00 多価アルコールのグリセリンと天然保湿因子の尿素の角層に及ぼす影響の比較と保湿機構の解明
To Compare the Effect of Glycerin With Urea Application of Human Stratum Corneum and to Elucidate the Action Mechanism of These Moisturizers
○羽深朱里¹・小林加奈¹・山田武¹・八田一郎²
(¹阪本薬品工業・²名古屋産業科学研究所)
A. Habuka (Sakamoto Yakuhin Kogyo Co., Ltd.)
- Chair: 真鍋祐樹 (Y. Manabe)
- 1F11 16:00-16:15 脂肪細胞-マクロファージ間相互作用に対するフコキサンチン開裂物の制御効果
Effect of Fucoxanthin Cleavage Product against Adipocytes-Macrophages Interaction
○田谷大輔・宮下和夫・細川雅史 (北大院水)
D. Taya (Hokkaido University)
- 1F12 16:15-16:30 C2C12 細胞の分化と脂肪酸組成の変化
Changes of Fatty Acid Composition during Differentiation of C2C12 Cells
○山崎凌平・宮下和夫・細川雅史 (北大院水)
R. Yamasaki (Hokkaido University)
- 1F13 16:30-16:45 黒大豆の X-バンド ESR イメージングと HPLC による研究
X-Band ESR Imaging and HPLC Investigation of Black Soybean
○中川公一¹・前多隼人² (¹弘前大院保健・²弘前大農生)
K. Nakagawa (Hirosaki University)

1F14 16:45-17:00 スリランカ産植物の機能性評価について
Study on the Evaluation of Functionality from Sri Lanka Plants
○伊藤淳¹・原小太郎²・染谷高士²・堀容嗣¹・妙田貴生¹・戸枝一喜¹
(¹東京農大院 食香・²アルビオン)
J. Ito (Tokyo University of Agriculture)

Tuesday 12th September

9:30-10:30 第51回マスターズクラブ（関東）オープンセミナー
(The 51st Masters Club Open Seminar)

Chair: 滝澤靖臣 (Y. Takizawa)

2F01 9:30-10:30 日本の油脂市場の現状とこれから
○田中直樹 (幸書房)

Wednesday 13th September

13:00-15:30 分析化学・食品化学 (Analytical & Food Chemistry)

Chair: 山本幸弘 (Y. Yamamoto)

3F01 13:00-13:15 食用油脂中の飽和脂肪酸を結合したトリアシルグリセロール異性体の直接分離
Direct Separation of Triacylglycerol Isomers Binding Saturated Fatty Acids in Edible Fat
○木下徹亮¹・永井利治²・吉田明彦²・吉永和明²・別府史章¹・後藤直宏¹
(¹東京海洋大学・²月島食品工業)
T. Kinoshita (Tokyo University of Marine Science and Technology)

3F02 13:15-13:30 油脂中に含まれているラクトン及び遊離脂肪酸の同時定量法の開発
Construction of Simultaneous Determination for Lactones and Free Fatty Acids
in Oil and Fat
○小尾純志¹・吉永和明²・永井利治²・吉田明彦²・別府史章¹・後藤直宏¹
(¹東京海洋大学・²月島食品工業)
J. Obi (Tokyo University of Marine Science and Technology)

3F03 13:30-13:45 道東のオホーツク海の海岸で打ち上げられた北太平洋オキアミ
(*Thysanoessa inermis*)の脂質組成、脂肪酸組成及び自己消化活性
Lipid and Fatty Acid Compositions, and Autolytic Activity of *Thysanoessa inermis*
○高橋是太郎^{1,2}・安中大貴¹・井上慎五¹ (¹北大院水・²北見工大工)
K. Takahashi (Hokkaido University, Kitami Institute of Technology)

3F04 13:45-14:00 モンゴル種羊尻尾油脂の脂肪酸組成及びその栄養価値の分析
Analysis of Fatty Acid Composition and Nutritive Value of Mongolian Sheep Tail Fat
○ボインドグルン金花^{1,3,4}・Heshuote Mailisi²・薩如拉¹・高山¹・何峰¹・楊虎成¹・木其尔¹・李蓓¹・間陽子³・香川靖雄⁴
(¹内蒙古農業大学食品科学与工程学院・²Columbia University・³理化学研究所伊藤ナノ医工学研究室・⁴女子栄養大学栄養科学研究所)
J. Baoyindugurong (Inner Mongolia Agricultural University)

Chair: 高橋是太郎 (K. Takahashi)

3F05 14:00-14:15 こめ油に含まれる γ -オリザノール分子種の解析
Analysis of γ -Oryzanol Species in Rice Bran Oil
○澤田一恵¹・松木翠¹・中上拓也¹・橋本博之¹・宮澤陽夫²・仲川清隆³
(¹築野食品工業・²東北大 未来科学技術共同研究セ・³東北大院農 機能分子解析学)
K. Sawada (Tsuno Food Industrial Co., Ltd.)

- 3F06 14:15-14:30 摂取脂肪源の相違によるラットのステロイド組成および腸内細菌叢への影響
Effect of Dietary Fat on Fecal Steroid Composition and Intestinal Bacterial Flora in Rats
○松堂杏菜¹・細見亮太¹・下埜敬紀²・神田靖士²・西山利正²・吉田宗弘¹・
福永健治¹ (¹関西大化生工・²関西医大公衆衛生)
A. Matsudo (Kansai University)
- 3F07 14:30-14:45 マウス経口投与におけるプラズマローゲンの吸収動態
Absorption and Kinetics of Ethanolamine Plasmalogen in Mice
○櫻井梨帆¹・藤原和史¹・山下慎司¹・乙木百合香²・仲川清隆²・宮澤陽夫²・
木下幹朗¹ (¹帯畜大・²東北大院農)
R. Sakurai (Obihiro University of Agriculture and Veterinary Medicine)
- Chair: 本間太郎 (T. Honma)
- 3F08 14:45-15:00 カシスアントシアニンによる KK-A^y マウスおよび RAW264.7 細胞での慢性炎症
抑制作用
Inhibitory Effects of Blackcurrant Anthocyanins on Chronic Inflammation in KK-A^y
Mouse and RAW 264.7 Cells
○小舘めい・西山広亮・前多隼人 (弘前大)
M. Kodate (Hirosaki University)
- 3F09 15:00-15:15 海洋性カロテノイドによる脂肪細胞のエネルギー代謝因子制御
Regulation of Energy Metabolic Factors in Adipocytes by Marine Carotenoids
○秋田知輝¹・大内裕佳¹・勝木暁美¹・岡松優子²・宮下和夫¹・細川雅史¹
(¹北大院水・²北大獣医)
T. Akita (Hokkaido University)
- 3F10 15:15-15:30 パプリカキサントフィルによる脂肪細胞での慢性炎症状態の改善作用
Effects of Paprika Xanthophyll on Chronic Inflammation on Adipocyte
○三上翔平¹・穂苺早織²・西野梓²・鷹羽武史²・眞岡孝至³・前多隼人¹
(¹弘前大・²江崎グリコ 健康科学研究所・³生産開発科学研究所)
S. Mikami (Hirosaki University)

Program in Poster Session

Room P (624)

Discussion time: Tuesday 12th September 10:30-12:00

(Odd number 10:30-11:15, Even number 11:15-12:00)

- P001 Green Synthesis of Palm Oil-Based Glycidyl Esters
M. B. A. Rahman¹, E. Ueda¹, S. M. Mohd Faudzi¹, H. Ahmad¹, E. Abdulmalek¹, N. A. Abu Hassan²
(¹Universiti Putra Malaysia, ²Malaysia Palm Oil Board)
- P002 Development of Fatty Acid-Based Delivery Carriers
C. -Y. Yang (National Cheng Kung University)
- P003 *trans*-Free Structured Lipid from Palm Kernel Stearin, Coconut Oil and Fully Hydrogenated Palm Stearin Blends via Enzymatic Interesterification
P. Ornlai-ied, T. Sonpresert, M. Munsongthum, N. Janjamsri, P. Saepang, S. Sonwai
(Silpakorn University)
- P004 Fractional Extraction of Sesame Oil from Defatted Sesame Cake Using Supercritical Carbon Dioxide
K. Kim, N. Choi, H. Kim, I. -H. Kim (Korea University)
- P005 Olive Oil Containing Lithospermum Erythrorhizon Root Extract Shows Potential Skin Care Effects
N. Kishimoto (Shodoshima Healthyland Co., Ltd.)
- P006 Solvent-Sensitive Sign Inversion of Circularly Polarized Luminescence in Bipyrenyl Peptides
Y. Mimura¹, S. Kitamura¹, M. Shizuma², M. Kitamatsu¹, M. Fujiki³, Y. Imai¹
(¹Kindai University, ²ORIST, ³NAIST)
- P007 Investigations on Solubility and Dispersibility of α -Tocopherol/Cyclodextrin Complexes in Water System
S. Ogawa¹, M. Shinkawa¹, S. Kasatani², S. Hara¹
(¹Seikei University, ²Mitsubishi-Chemical Foods Co.)
- P008 Determination of Triacylglycerol Oxidation Mechanisms Using Liquid Chromatography-Mass Spectrometrytandem
S. Kato^{1,2}, N. Shimizu¹, Y. Hanzawa¹, Y. Otoki¹, J. Ito¹, F. Kimura³, S. Takekoshi², M. Sakaino⁴, T. Sano⁴,
T. Eitsuka¹, T. Miyazawa¹, K. Nakagawa¹
(¹Tohoku University, ²Tokai University School of Medicine, ³Shokei Gakuin University, ⁴J-Oil Mills, Inc.)
- P009 Anti-Oxidant and Anti-Inflammatory Activities of Oat Oil
Y. M. Lee, M. Ghsoh, S. M. Hong, B. O. Lim (Konkuk University)

- P010 化粧品用エステルの物性と O/W 型乳化物の使用感との関係
 Relations between Physical Properties of Esters Used in Cosmetics and O/W Emulsion Texture
 ○宮内瞳・苔口由貴・大村孝之 (高級アルコール工業 応用研究部)
H. Miyauchi (Kokyu Alcohol Kogyo Co., Ltd.)
- P011 *Calyptogena Oktanii* の脂質・脂肪酸
 Lipid and Fatty Acids of a Seep Clam, *Calyptogena Oktanii*
 ○齋藤洋昭 (石川県大生物資源環境)
H. Saito (Ishikawa Prefectural University)
- P012 コーヒー酸とそのエステルのリパーゼ活性に及ぼす影響
 Effects of Caffeic Acid and Its Ester to Lipase Activity
 ○眞下葵¹・小河重三郎²・原節子^{1,2} (¹成蹊大院理工・²成蹊大理工)
A. Mashimo (Seikei University)
- P013 フェノール酸エステルの酸化防止能評価
 Evaluation of Anti-Oxidative Effects of Phenolic Acids Esters
 ○休場万里那¹・小河重三郎²・大倉野孝³・原節子^{1,2}
 (¹成蹊大院理工・²成蹊大理工・³三菱ケミカルフーズ)
M. Yasumba (Seikei University)
- P014 卵加工食品の光退色性とトコフェロールの関係
 The Effects of Tocopherol on Photo Fading of Egg Product
 塚本靖和・○笠谷聡 (三菱ケミカルフーズ)
S. Kasatani (Mitsubishi-Chemical Foods Co.)
- P015 DHA・EPA・DPA 供給源としての鯨油利用技術
 Utilization Technology of Whale Oil as a Source for DHA, EPA, and DPA
 ○岩田在博¹・小川友樹¹・吉田幸治²・藤永篤史²・石川真平³
 (¹山口県産技セ・²吉田総合テクノ・³東冷)
A. Iwata (Yamaguchi Prefectural Industrial Technology Institute)
- P016 Continuous Production of Biodiesel Fuel Using Bioreactor
Y. Osafune¹, Y. Watanabe², M. Ueda³, S. Kobayashi¹, A. Masuyama¹
 (¹Osaka Institute of Technology, ²Osaka Research Institute of Industrial Science and Technology
³Bruker Optics K. K.)
- P017 Generation of Mannosylerythritol Lipid-D Producer by Targeted Gene Disruption of Acetyltransferase in
Pseudozyma tsukubaensis
A. Saika¹, Y. Utashima², H. Koike¹, S. Yamamoto², T. Kishimoto², T. Fukuoka¹, T. Morita¹
 (¹Research Institute for Sustainable Chemistry, AIST, ²Toyobo Co., Ltd. Tsuruga Institute of Biotechnology,
³Bioproduction Research Institute, AIST)

- P018 Regulation of Carotenoid Biosynthesis in "*Aurantiochytrium*" Sp.
N. Nomura^{1,2} (¹Hiroshima University, ²CREST)
- P019 Identification of Lipid Component Affecting the Stability of Tear Film Lipid Layer Against Compression and Expansion by Blink
M. Yoshida¹, N. Tabuchi¹, M. Yamaguchi², K. Imura², R. Kon¹ (¹Lion Co., ²Utsunomiya University)
- P020 Effect of Semi-Conserved Region on the Thermostability of Farnesyl Diphosphate Synthase
P. Y. Samori, K. Makabe, N. Ohya, B. Hatano, S. Murakami, T. Kijima (Yamagata University)
- P021 Screening of Plant Extracts from Various Zingiberous Species as Preservatives in Cosmetic Products
P. Bupphatanarat, C. Asawahame, P. Sobharaksha (Huachiew Chalermprakiet University)
- P022 Skin Images of Psoriasis Vulgaris Investigated by X-Band EPR
K. Nakagawa¹, S. Minakawa¹, D. Sawamura¹, H. Hara² (¹Hirosaki University, ²Bruker BioSpin K. K.)
- P023 Polyunsaturated Fatty Acid and Terpenoid Production of *Aurantiochytrium* Sp. Using Alginate-Derived Organic Acids
K. H. V. Arafiles^{1,2}, K. Watanabe^{1,2}, A. Kita^{1,2}, Y. Okamura^{1,2}, T. Tajima^{1,2}, Y. Matsumura^{1,2}, Y. Nakashimada^{1,2}, T. Aki^{1,2} (¹Hiroshima University, ²CREST)
- P024 Effect of Physicochemical Surface Modifications on Adsorption of Periodontopathic Bacteria *Porphyromonas gingivalis* to Tetragonal Zirconia Polycrystal *in vitro*
N. Miyake, T. Miura, M. Yoshinari (Tokyo Dental College)
- P025 ガラクトシルセラミドを主成分とする天然セラミドが表皮バリア機能に及ぼす影響
The Effect of Natural Ceramide Whose Main Component Is Galactosylceramide, on Skin Barrier Function
○五十嵐多美¹・市橋正光²・八木政幸¹ (¹ロゼット・²同志社大)
T. Igarashi (Rosette Co., Ltd.)
- P026 脂質蓄積性を高めた出芽酵母による高度不飽和脂肪酸の生産
-原料脂肪酸により異なる $\Delta 6$ 不飽和化に対する界面活性剤の影響-
Polyunsaturated Fatty Acid Production by Lipid-Accumulating *Saccharomyces cerevisiae*
-Different $\Delta 6$ Desaturation Property in Response to Surfactant Addition between α -Linoleinic and Linoleic Acids-
○木村和義・神坂泰 (産総研生物プロセス)
K. Kimura (AIST)
- P027 Distribution of *trans* Fatty Acid Isomers in Processed Foods Provided in Japanese Market
K. Yoshinaga¹, Y. Katoh², H. Mizobe¹, T. Nagai¹, A. Yoshida¹, F. Beppu², K. Nagao³, N. Gotoh²
(¹Tsukishima Foods Industry Co. Ltd., ²Tokyo University of Marine Science and Technology, ³Saga University)

- P028 Comparison of the Effect of *trans* Fatty Acid Isomers on Apolipoprotein A1 and B Secretion in HepG2 Cells
K. Nagao¹, K. Yoshinaga², T. Nagai², H. Mizobe², A. Yoshida², F. Beppu³, N. Gotoh³ (Saga University)
- P029 Dietary Ceramide 2-Aminoethylphosphonate, a Marine Sphingolipid, Is Absorbed and Improves Skin Barrier Function
N. Tomonaga¹, T. Tsuduki², Y. Manabe¹, T. Sugawara¹ (¹Kyoto University, ²Tohoku University)
- P030 Studies on Rupture Mechanisms of Abdominal Aortic Aneurysm Formed in Hypoperfusion-Induced Animal
N. Zaima¹, H. Kugo¹, K. Hashimoto¹, C. Miyamoto¹, K. Yanagimoto², T. Moriyama¹
(¹Kindai University, ²Nippon Suisan Kaisha)
- P031 Distribution of *trans* Fatty Acid Isomers in Meat, Butter, and Milk Derived from Ruminants Provided in Japanese Market
N. Gotoh¹, S. Kagiono¹, K. Yoshinaga², H. Mizobe², T. Nagai², A. Yoshida², F. Beppu¹, K. Nagao³
(¹Tokyo University of Marine Science and Technology, ²Tsukishima Foods Industry Co., Ltd., ³Saga University)
- P032 A Novel Mechanism of Dietary Fish Oil Resulting in an Increase in Swimming Time in Mice
N. Watanabe¹, Y. Hara², K. Takahashi¹, S. Sasaki¹, T. Shimoda¹, K. Yanagimoto³, L. Han³
(¹Showa Women's University, ²Tokyo Kasei University, ³Nippon Suisan Kaisha)
- P033 Ethanol Extract from *Kaempferia parviflora* Shows High PPAR γ Agonistic Activity and Improves Glucose Tolerance in Mice
M. Ochiai¹, T. Nozaki², Y. Azuma¹ (¹Kitasato University, ²BHN. Co., Ltd.)
- P034 Modulation of Lipid Metabolic Enzymes by Nutraceuticals to Improve Insulin Resistance in High-Fat-Diet-Induced Obesity
P. Anjali¹, N. Navya¹, P. Vijayaraj^{1,2}
(¹CSIR- Central Food Technological Research Institute, ²Nutritional Biochemistry Unit, Division of Food Function Research, NFRI, NARO)
- P035 The Effect of Fatty Acid Quality and Quantity in the Japanese Diet on the Suppression of Lipid Accumulation
T. Tsuduki, Y. Sakamoto, S. Sugawara, S. E. W. Qiming, Y. Iwagaki, K. Yamamoto (Tohoku University)
- P036 Effects of Dietary Starfish Oil on Lipid Metabolism in C57BL/6N Mice Fed High-Fat Diet
F. Beppu¹, H. Li¹, K. Yoshinaga², T. Nagai², A. Yoshida², N. Gotoh¹
(¹Tokyo University of Marine Science and Technology, ² Tsukishima Foods Industry Co., Ltd.)
- P037 Green Algal Carotenoid, Siphonaxanthin, Modulates the Inflammatory Responses of Monocytes and Macrophages
Y. Manabe, Y. Takii, T. Sugawara (Kyoto University)

- P038 Antioxidant Effects of Frozen Blueberry (*Vaccinium corymbosum L.*) Extracts
S. M. Hong¹, T. H. Lee^{1,2}, I. S. Kim², Y. M. Lee¹, M. Ghosh¹, B. O. Lim¹
(¹Konkuk University, ²Ahn-Gook Health, Ltd.)
- P039 3T3-L1 細胞のベージュ化に対するゼアキサントンの効果
The Effects of Zeaxanthin on the Beige Adipogenesis in 3T3-L1 Adipocytes
○古屋翔子¹・田中(谷地)理恵子²・永瀬摩奈³・高橋(武藤)知衣⁴・清瀬千佳子^{1,3}
(¹神奈川工科大院・²神奈川工科大バイオ・³神奈川工科大栄養・⁴北里大保健衛生専門学院)
S. Furuya (Kanagawa Institute of Technology)
- P040 Sn-2 位結合パルミチン酸高含有油脂の吸収性評価
Absorption of Oil with High Palmitic Acid in Sn-2 Position
○長田昌士¹・木村有希¹・井川愛¹・田村和樹²・西向めぐみ² (¹明治・²岩手大農)
M. Nagata (Meiji Co., Ltd.)
- P041 ホタテガイ副次産物由来油脂 (ホタテオイル) の3ヶ月間給餌による安全性および機能性の
確認試験
Effect of Three-Month Intake of Scallop Oil Derived from By-Product on Serum Lipids, and Safety
Evaluation in Mice
○谷崎俊文¹・森翔平²・栗原秀幸²・高橋是太郎²・吉岡武也³・細見亮太¹・福永健治¹
(¹関大化生工・²北大院水・³道立工業技術センター)
T. Tanizaki (Kansai University)
- P042 不飽和脂肪酸に対する水素による酸化防止効果と製剤化
Development of Novel Oil Formulation with Stabilized Unsaturated Fatty Acids Using Hydrogen Adsorption
Silica as Antioxidant
○深江拓朗¹・畑中順也²・山浦信明¹・伊藤伸郎¹・宮原隆²・影山将克¹
(¹ディーエイチシー 第二研究所・²カプスゲル・ジャパン)
T. Fukae (DHC Co.)
- P043 水素吸蔵シリカ配合 DHA 濃縮油カプセルのヒト摂取試験
A Crossover Trial of Concentrated DHA Oil and Hydrogen Adsorption Silica Co-Supplementation
○深江拓朗¹・畑中順也²・宮原隆²・影山将克¹
(¹ディーエイチシー 第二研究所・²カプスゲル・ジャパン)
T. Fukae (DHC Co.)
- P044 Surface Structure of the Standard PMMA Plates for the *in vitro* Evaluation of UV Protection Abilities of
Cosmetic Sunscreens
A. Kuroda^{1,2}, S. Yahagi³, T. Mukawa⁴, N. Sato⁴, N. Nakamura⁴, D. Maezawa^{2,4}, H. Masaki⁵, K. Sakai²,
T. Banno², K. Asakura²
(¹Kuroda Consulting Inc., ²Keio University, ³NIKKOL Group Cosmos Technical Center Co., Ltd.,
⁴Para Hermosa Co., Ltd., ⁵Tokyo University of Technology)

- P045 The Separation of Enzymatically-Oxidized and Auto-Oxidized Phosphatidylcholine Using Chiral Stationary Phase LC-MS/MS Method
J. Ito¹, S. Kato^{1,2}, T. Nagai³, T. Miyazawa^{1,4}, K. Nakagawa¹
(¹Tohoku University, ²Tokai University, ³Tsukishima Foods Industry Co., Ltd.,
⁴New Industry Creation Hatchery Center (NICHe), Tohoku University)
- P046 Determination of a Non-Ionic Surfactant without Its Own Calibration Standard by qNMR/Cromatography
M. Kuroe¹, T. Yamazaki¹, N. Saito¹, M. Numata¹, T. Ihara¹, Y. Nishizaki², N. Sugimoto²
(¹National Institute of Advanced Industrial Science and Technology, ²National Institute of Health Sciences)
- P047 FA Analysis in *sn*-2 Position of Different Commercial Olive Oils by JOS Standard Method 2.4.5-2016
R. Aoyama¹, Y. Watanabe², A. Masuyama¹
(¹Osaka Institute of Technology, ²Osaka Research Institute of Industrial Science and Technology)
- P048 Comparison of Various Modified Starches as Wall Materials of Cajuput Oil by Spray Drying
S. Parapat, I. Ratana (Huachiew Chalermprakiet University)
- P049 GC-FID/MSD による機能性油脂およびトランス脂肪酸の定性・定量分析
Qualitative and Quantitative Analysis of Functional Oils and *trans* Fatty Acids by GC-FID/MSD
○高桑裕史・中村貞夫 (アジレント・テクノロジー)
H. Takakuwa (Agilent Technologies)
- P050 21-クラウン-7 および 24-クラウン-8 骨格を有する新規ホスト分子の合成とカチオン認識
Synthesis and Cation Recognition of New Host Molecules Based on 21-Crown-7 and 24-Crown-8 Ethers
○青柳成輝・田中佑太・村岡雅弘・中辻洋司 (阪工大工)
S. Aoyanagi (Osaka Institute of Technology)
- P051 セロオリゴ糖からなる新規ホスト分子の合成と性質
Synthesis and Properties of Novel Host Molecules Composed of Cellooligosaccharides
○中村弘司・木田敏之 (阪大院工)
K. Nakamura (Osaka University)
- P052 可逆的光反応部位をもつ植物油誘導体の合成とその光化学的挙動
Synthesis of Photo-Cured Materials Based on Vegetable Oil by Photo-Reversible Reaction
○井上陽太郎・中橋明子・舘秀樹 (大阪技術研)
Y. Inoue (Osaka Research Institute of Industrial Science and Technology)
- P053 糖型バイオ界面活性剤を用いたバイオプラスチックの表面改質
Application of Glycolipid Biosurfactants as a Surface Modifier for Bioplastics
○福岡徳馬・森田友岳・雑賀あずさ・羽部浩 (産総研)
T. Fukuoka (National Institute of Advanced Industrial Science and Technology)

- P054 Adsorption of Pluronic Surfactants in Alkylene Carbonates on Silica
M. Hanzawa¹, H. Oohinata², S. Kawano², M. Akamatsu¹, K. Sakai¹, H. Sakai¹
(¹Tokyo University of Science, ²Nomura Micro Science Co., Ltd.)
- P055 Adsorption of Oleic Acid-Based Gemini Surfactants at the Silica/Oil Interface
R. Ishimado¹, Y. Takamatsu², M. Akamatsu¹, K. Sakai¹, H. Sakai¹
(¹Tokyo University of Science, ²Miyoshi Oil & Fat Co., Ltd.)
- P056 One-Step Formulation of Nonionic Surfactant Bicelles (NSBs) by a Double-Tailed Polyglycerol-Type Nonionic Surfactant
C. Iwata¹, K. Aramaki¹, J. Mata², T. Maehara³, D. Aburano³, Y. Sakanishi³, K. Kitao³
(¹Yokohama National University, ²Australian Nuclear Science and Technology, ³Daicel Co.)
- P057 SANS Study of Bicelles Based on Lecithin-Polyoxyethylene Cholesteryl Ether
K. Adachi¹, K. Aramaki¹, J. Kamimoto², Y. Konno², D. Tsukamoto², J. Mata³
(¹Yokohama National University, ²KOSE Co., ³Australian Nuclear Science and Technology Organisation)
- P058 Solubilization of Organic Compounds into Soluplus[®] Nanoparticles in Aqueous Media
H. Kato, T. Sakai (Shinshu University)
- P059 Electrochemically Switchable Molecular Redox System Based on a Porphyrin Dimer
J. -H. Do, F. Tanaka, K. Tominaga, T. Arimura
(National Institute of Advanced Industrial Science and Technology)
- P060 Preparation, Interfacial Properties, and Bleaching Ability of Novel Surfactants Bearing a Hydroperoxy Group
S. Tada, S. Kobayashi, A. Masuyama (Osaka Institute of Technology)
- P061 Oxidation in Water: An Effective Oxidation System Promoted by the Combination of Oxone and an Amphiphilic Polymer Bearing a Carbonyl Group
Y. Tsutsui, K. Inaba, S. Kobayashi, A. Masuyama (Osaka Institute of Technology)
- P062 Selective Inclusion of Organic-Inorganic Hybrid Materials into Supramolecules of Zwitterionic Amphiphile
C. Morita-Imura (Ochanomizu University)
- P063 Compression-Induced Phase Transition of Adsorbed Monolayers
M. Onoo^{1,2}, K. Endo², E. Kaneko¹, K. Iimura¹ (¹Utsunomiya University, ²Kao Co.)
- P064 Physical Properties of Catanionic Vesicles Fabricated from Triple-Chained Ion Pair Amphiphiles with Cholesterol
P. -H. Su, Y. -C. Su, C. -H. Chang (National Cheng Kung University)
- P065 Effects of Bovine Serum Albumin on the Mixed Langmuir Monolayer Behavior of Ion Pair Amphiphile with Surface Active Additives at Air/Liquid Interfaces
Y. -X. Yang, C. -H. Chang (National Cheng Kung University)

- P066 Effects of Added Salt on Interactions between Membranes Formed by a Double-Chain Cationic Surfactant
M. Obikane¹, K. Yanase¹, K. Amano², N. Tobori², T. Ogura², T. Sato¹ (¹Shinshu University, ²Lion Co.)
- P067 Synthesis and Study of the AOX Property of Some Mono Amino Acid and Dipeptide Type Surfactants
F. Hossain, Y. Yamane, A. Ohta, H. Asakawa, T. Asakawa (Kanazawa University)
- P068 Photoinduced Change in Viscosity of Aqueous Solutions of a Cationic Surfactant and an Anthracene Derivative Mixtures
S. Tai, Y. Takahashi, Y. Kondo (Tokyo University of Science)
- P069 Influence of Electrochemical Redox Reactions on Viscosity of Aqueous Solutions of Ferrocene-Containing Gemini Surfactants
J. Sugai, Y. Takahashi, Y. Kondo (Tokyo University of Science)
- P070 Micellar Structure and Solubilization Ability of *N,N*-Dimethyl-*N*-Alkyladamantylammonium Bromide
K. Matsuoka¹, R. Omori¹, S. Yada², T. Yoshimura² (¹Saitama University, ²Nara Women's University)
- P071 Hydrophilic Lipophilic Behavior (PIT-Slope) and Rheological Properties of Biobased Dodecyl Isosorbide Surfactants
C. Pierlot¹, J. Ontiveros¹, M. Kamada², K. Aramaki² (¹University of Lille, ²Yokohama National University)
- P072 Estimating Hydrophilic Drug Encapsulation Efficiency of Ethosome-Like Catanionic Vesicles
Y. -M. Yang, C. -W. Wang, T. -Y. Yang (National Cheng Kung University)
- P073 一連のカチオン性界面活性剤水溶液におけるヒドロキシナフトエ酸ナトリウムの添加効果
 Additive Effect of Sodium Hydroxynaphthoate in Aqueous Solution of a Series of Cationic Surfactants
 ○荒河雄一・山本靖・吉野明広・多賀圭次郎 (名工大院工)
Y. Arakawa (Nagoya Institute of Technology)
- P074 可溶化量を規定する非イオン界面活性剤の新規物性値
 Novel Property of Nonionic Surfactant to Regulate Solubilization Capacity
 ○井伊 毬乃¹・鎌田美穂²・岩永哲朗²・大高泰靖¹・平尾哲二¹・山下裕司¹
 (¹千葉科学大薬・²クラシエホームプロダクツ)
M. Ii (Chiba Institute of Science)
- P075 HLB 値に代わる界面活性剤の新規指標の構築：疎水基の影響
 Proposal of Novel Parameter of Surfactant to Replace HLB Number: Effect of Hydrophobic Group
 ○上原真子¹・菊池晃哉¹・坂本一民²・平尾哲二¹・山下裕司¹ (¹千葉科学大薬・²東理大理工)
M. Uehara (Chiba Institute of Science)
- P076 新規三鎖一親水基型界面材料の合成と展開単分子膜形成挙動
 Synthesis of Novel 3+1 Type Amphiphile and Behavior of π -A Isotherm
 ○山口のぞみ・老田達生 (京工繊大院)
N. Yamaguchi (Kyoto Institute of Technology)

- P077 *N*-アシル-*N*-(2-ヒドロキシエチル)- β -アラニン塩のアミノ酸系界面活性剤の気/液および液/液界面における吸着挙動の解明
Study on Adsorption Behaviors at Air-Water and Water-Oil Interface for *N*-Acyl-*N*-(2-Hydroxyethyl)- β -Alanine Amino Acid-Type Surfactant
○矢田詩歩¹・脇坂都¹・吉村倫一¹・下瀬川紘²・松尾諭²・藤田博也²・松江由香子³
(¹奈良女大院・²日油・³クラシエホームプロダクツ)
S. Yada (Nara Women's University)
- P078 界面活性剤・脂質系の X 線構造解析：モデルと分子構造を活かすアプローチ
X-Ray Structure Analysis of Surfactant and Lipid Systems by Utilizing Structural Models and Molecular Dimensions
○南川博之・原雄介・増田光俊 (産総研機能化学)
H. Minamikawa (National Institute of Advanced Industrial Science and Technology)
- P079 SFC-LC-MS/MS による界面活性剤の一斉分析法の開発
Development of Comprehensive Analytical Methods of Surfactants Using SFC-LC-MS/MS
○大嶺将人¹・藤戸由佳²・梅村啓靖¹・筒井拓也¹・早川禎宏²・五十嵐章紀¹
(¹ライオン・²島津製作所)
M. Ohmine (Lion Co.)
- P080 SFC-LC-MS を用いた非イオン界面活性剤の二次元分離
Development of Comprehensive Analytical Methods of Surfactants Using SFC-LC-MS/MS
○藤戸由佳¹・大嶺将人²・梅村啓靖²・筒井拓也²・五十嵐章紀²・早川禎宏¹
(¹島津製作所・²ライオン)
Y. Fujito (Shimadzu Co.)
- P081 Effects of Fatty Acid Addition to Oil-in-Water Emulsions Stabilized with Sucrose Fatty Acid Ester
T. Watanabe, T. Kawai, Y. Nonomura (Yamagata University)
- P082 Influence of Ethanol Addition on Dispersion Stability of O/W Type Emulsion Stabilized by Polyglycerol Fatty Acid Ester
Y. Katsuumi¹, H. Sasakura², M. Akamatsu¹, K. Sakai¹, H. Sakai¹
(¹Tokyo University of Science, ²T. Hasegawa Co., Ltd.)
- P083 Preparation of Highly Stable Oil in Oil Type Emulsions
H. Ishii¹, K. Sakai¹, M. Akamatsu¹, Y. Watanabe², H. Hayashi², N. Ezaki², H. Sakai¹
(¹Tokyo University of Science, ²Riso Kagaku Co.)
- P084 Emulsion-Based Transparent Gel with Thermally Switchable Transparency
R. Horie¹, K. Masuda¹, K. Aramaki¹, C. Rodríguez-Abreu²
(¹Yokohama National University, ²Consejo Superior de Investigaciones Científicas (CSIC))
- P085 Colloidal Stability of Surfactant-Free Oil-in-Water Emulsions: Effect of Oil Mixture
S. Urabe, T. Sakai (Shinshu University)

- P086 Development of Thermal-Energy Storage and Heat Transfer Fluids with Dual Latent Heat
K. Yumoto, T. Sakai (Shinshu University)
- P087 Fabrication of Anisotropic Polystyrene Particle Monolayers by UV Irradiation and Immersion into Solvent
H. Ichikawa, K. –H. Wang, Y. Imura, T. Kawai (Tokyo University of Science)
- P088 Controlling Color of Iridescent Emulsions by Photoresponsive Surfactant
N. Yashiro, Y. Imura, K. –H. Wang, T. Kawai (Tokyo University of Science)
- P089 Redox-Responsive Organogels Prepared from Ferrocene-Terminated 12-Hydroxystearic Acid
K. Ohashi¹, E. Sato², B. Hatano¹, S. Murakami¹, T. Kijima¹
(¹Yamagata University, ²Kusumoto Chemicals, Ltd.)
- P090 Chirality-Controlled Synthesis of Double-Helical Au Nanowires Using Castor Oil Derivatives
M. Nakagawa, Y. Imura, W. Kehsuan, T. Kawai (Tokyo University of Science)
- P091 Morphologies and Polymerization of Complex Droplets Consisting of Hydrocarbon Oil and Fluorocarbon Oil in Water
S. Kuroda, Y. Takahashi, Y. Kondo (Tokyo University of Science)
- P092 Photoinduced Demulsification of O/W Emulsions Prepared Using Various Oils and Its Application
Y. Keshikawa, Y. Takahashi, Y. Kondo (Tokyo University of Science)
- P093 Phase Inversion of Photoresponsive Emulsions by Light Irradiation
R. Shimizu, Y. Takahashi, Y. Kondo (Tokyo University of Science)
- P094 Physicochemical Properties of a Mixture of DODAB and Stearic Acid Dispersed in Water
T. Chou¹, C. Liang², N. Ko¹
(¹National Yunlin University of Science and Technology, ²Chia Nan University of Pharmacy and Science)
- P095 Tween® 80 and Span® 80 Blending in Microemulsion System of Methyl Salicylate
P. Wongtrakul, C. Asawahame (Huachiew Chalermprakiet University)
- P096 三相乳化法で調製した忌避剤乳化物の特性
Interesting Behaviors on the Repellent Emulsion Prepared by the Three-Phase Emulsification
○小見宏幸¹・高田健太¹・竹内彩乃¹・宮坂佳那²・今井洋子²・豊田香緒里²・越沼征勝²・
田嶋和夫²(¹小池化学・²神奈川大学)
H. Omi (Koike Chemical Co., Ltd.)
- P097 Fabrication of Straight Gold Nanowires Using a Tabular Molecular Assembly as a Soft-Template
H. Seki, M. Nakagawa, Y. Imura, K. –H. Wang, T. Kawai (Tokyo University of Science)
- P098 Tactile Texture of Cosmetic Sponges and Friction Properties under Accelerated Movement
N. Asanuma, Y. Aita, Y. Nonomura (Yamagata University)

- P099 Fabrication of Organic-Inorganic Hybrid Non-Spherical Particles by Ultraviolet Irradiation on Polystyrene Particle Monolayer
J. Yoshida, K. –H. Wang, Y. Imura, T. Kawai (Tokyo University of Science)
- P100 Preparation of Au-Ag Nanoflowers and Its Catalytic Activity
R. Akiyama, Y. Imura, K. –H. Wang, T. Kawai (Tokyo University of Science)
- P101 Control of Self-Propelled Motion of Pt-Polystyrene Hybrid Particles Prepared by Ultraviolet Irradiation
S. Ishimaru, Y. Imura, K. Wang, T. Kawai (Tokyo University of Science)
- P102 Marl as a Novel Sunscreen Agent
K. Benjatikul, H. Mahamongkol, P. Wongtrakul (Huachiew Chalermprakiet University)
- P103 Fabrication of Cellulose Nanocapsules and Formation of Nanotubes through Their One-Dimensional Fusion
M. Wada, T. Kida (Osaka University)
- P104 Preparation of Ring-Shaped TiO₂ Films by Langmuir–Blodgett Method Using Long-Chain Alkylamine and Perfluoroalcohol
M. Takahashi, A. Usui (Tokyo City University)
- P105 添加物による界面活性剤／長鎖アルコール複合体の構造制御
Morphology Control of Surfactant/Long-Chain Alcohol Complex by Additives
○田沼友子¹・阿部和美¹・宮本雅義²・小田義士²・安藤信裕²・平尾哲二¹・山下裕司¹
(¹千葉科学大薬・²シャネル化粧品技術開発研究所)
T. Tanuma (Chiba Institute of Science)
- P106 電析による金ナノ粒子の形態制御と SERS 活性評価
The Effect of Electrolytes on Nanostructure Morphology and SERS Activity of Electrodeposited Au Film
○中野友貴・K. –H. Wang・伊村芳郎・河合武司 (東理大工)
Y. Nakano (Tokyo University of Science)
- P107 アミロースナノカプセルの作製とそれらの融合挙動の検討
Preparation of Amylose Nanocapsules and Examination of Their Fusion Behaviour
○範國正拓・木田敏之 (阪大院工)
M. Norikuni (Osaka University)
- P108 The Effect of the Physicochemical Foam Characteristics on the Foam Feeling
S. Arima, A. Fujimoto, M. Oya (Yokohama National University)
- P109 Analysis of Oily Soil Removal Mechanism of Fatty Alcohol Based Emulsion Systems
N. Hanawa, A. Fujimoto, M. Oya (Yokohama National University)
- P110 Characterization of Commercial Laundry Detergent by Probability Density Function Method
A. Fujimoto, M. Oya (Yokohama National University)

P111 Dispersion Stabilization of Functional Particles in Liquid Laundry Detergent

S. Otsuka¹, P. P. Yap², C. J. Hee² (¹Lion Co., ²Southern Lion Sdn. Bhd.)

P112 An Improved Builder System for Powder Detergent

S. Sasaki¹, M. Uga¹, A. Morita¹, L. Sheuyang², C. J. Hee² (¹Lion Co., ²Southern Lion Sdn. Bhd.)