

Road Map to 2025 EXPO OSAKA

Italy / Japan
International Symposium

Smart Food and Nutraceuticals:

**A step forward
in the new era of food tech**

2024 **11/27** WED

Venue: **QUESTION**



Consolato Generale d'Italia
Osaka



Overview

In this modern era of food technology, the concept of smart food and cooking engineering is gaining increasing interest as well as significant investments from governments and industries around the world. Italy and Japan share the top positions in world longevity, whose origin lies in the quality and biological chemistry characteristics of their respective diets. Starting from this important premise, this Symposium features the new protagonists of modern food revolution, the so-called nutraceuticals, substances that provide physiological benefits and protection against chronic diseases. The Symposium will discuss their use in improving health, delaying aging process, preventing chronic diseases, increasing life expectancy, and supporting both structure and function of the human body.

The enormous potentiality of smart food and nutraceuticals in improving quality of life and their therapeutic effects will be discussed with emphasis on two specific topics: gut flora and women's health, as recent studies have shown promising results in both fields. In addition, the role of natural and safe sugar substitutes in improving the quality of life of diabetic patients and in limiting obesity in children will also be discussed. The Symposium, which focuses and builds upon the longevity of Italian and Japanese population, is generally devoted to present new concepts about nutraceuticals and natural products based on their diseases modifying moving in the right direction on disorders related to oxidative stress including allergy, Alzheimer, cardiovascular, cancer, diabetes, as well as obesity.

Company Exhibition

10:00-13:00 @QUESTION 4th Floor Seminar Room
< 12:00- Light Meal will be provided >



Otsuka Electronics Co., Ltd. / Otsuka Pharmaceutical Co., Ltd.

Lorem ipsum dolor sit amet, consectetur adipisicing elit, sed do eiusmod tempor incididunt ut labore et dolore magna aliqua. Ut enim ad minim veniam, quis nostrud exercitation ullamco Ut enim ad minim veniam, quis nostrud exercitation ullamco



Ina Food Industry Co., Ltd.

Lorem ipsum dolor sit amet, consectetur adipisicing elit, sed do eiusmod tempor incididunt ut labore et dolore magna aliqua. Ut enim ad minim veniam, quis nostrud exercitation ullamco Ut enim ad minim veniam, quis nostrud exercitation ullamco



Morita Kagaku Kogyo Co., Ltd.

Lorem ipsum dolor sit amet, consectetur adipisicing elit, sed do eiusmod tempor incididunt ut labore et dolore magna aliqua. Ut enim ad minim veniam, quis nostrud exercitation ullamco Ut enim ad minim veniam, quis nostrud exercitation ullamco



Kyoto Shinkin Bank Tea Ceremony Club

Lorem ipsum dolor sit amet, consectetur adipisicing elit, sed do eiusmod tempor incididunt ut labore et dolore magna aliqua. Ut enim ad minim veniam, quis nostrud exercitation ullamco Ut enim ad minim veniam, quis nostrud exercitation ullamco

Schedule

13:00-13:20

Opening Remarks

MC: **Giuseppe Pezzotti**, Distinguished Professor, Kansai Medical University

- 20' **Marco Prencipe**, The Consul General of Italy in Osaka (Video Message)
Mario Vattani, The Commissioner General for Italy at EXPO 2025 Osaka, Ambassador
Koichi Tomoda, President Emeritus, Kansai Medical University
Takayuki Sakakida, President, Kyoto Shinkin Bank

13:20-15:00

Longevity

Chair: **Giuseppe Pezzotti**

Keynote

- 30' **Francesca De Filippis**, Associate Professor, Department of Agricultural Sciences, University of Naples Federico II, Naples, Italy

- 15' *"Diet and the human gut microbiome"*
Shoichiro Inoue, Senior Researcher, Otsu Nutraceuticals Research Institute, Nutraceuticals Division, Otsuka Pharmaceutical Co., Ltd.
- 30' *"Utilization of Oxygen for Century of Lifespan"*
Ancient Tradition Meets Modern Health Innovation for a Balanced Microbiome"
Rachele Isticato, Professor, Department of Biology, University of Naples Federico II
- 15' *"Traditional and Functional Fermented Food:*
Ancient Tradition Meets Modern Health Innovation for a Balanced Microbiome"
Masayoshi Ishida, Dean, Professor, College of Gastronomy Management, Ritsumeikan University
- 10' **Q&A**

15:00-15:15

Break

15:15-16:40

Woman Health

Chair: **Isao Fujita**, Managing Executive Officer, Morita Kagaku Kogyo Co., Ltd.

Keynote

- 30' *"Premenstrual Syndrome and Menopausal Symptom Care in Japan: Status and Needs"*
Takashi Takeda, Director/Professor, Division of Women's Health, Research Institute of Traditional Asian Medicine, Kindai University

- 15' *"Characteristics of Women-Specific Health Issues in Japan and Their Impact on Social Activities"*
Tomomi Ueno, Director, Saga Nutraceuticals Research Institute, Nutraceuticals Division, Otsuka Pharmaceutical Co., Ltd.
- 30' *"The Mediterranean diet : the best way to keep your joints young"*
Alfonso Maria, Orthopedic surgeon, Department of Shoulder Surgery, Campolongo Hospital, Salerno, Italy, Humanitas Clinical and Research Center, IRCCS, Rozzano (Mi), Italy
- 10' **Q&A**

- Keynote
30'

"Mediterranean Diet and Brain Health:
Olive Oil Protection in Aging and Neurodegenerative Disorders"
Luigia Cristino, Institute of Biomolecular Chemistry, National Research Council, Italy
- 15'

"Introducing MORITA Stevia"
Yutaka Nakajima, Global Business Development Manager, Morita Kagaku Kogyo Co., Ltd.
- 15'

"The natural Stevia project for obese people"
Manabu Nakagawa, Professor, Laboratory of Chemistry, Kansai Medical University
Akihiro Maeno, Assistant Professor, Laboratory of Chemistry, Kansai Medical University
Kazuhisa Takahashi, Professor, Department of Medicine II, Kansai Medical University
- 15'

"Raman spectroscopic insights in food molecular science"
Giuseppe Pezzotti, Distinguished Professor, Biomedical Engineering Center, Kansai Medical University
- 10'

Q&A

- 5'

Takuya Kobayashi, Professor, Kansai Medical University

A live demonstration by Japanese and Italian chefs on 8th Floor @DAIDOKORO
Japanese chef: **Noboru Sakurai**, Kyoto Restaurant Kamigamo SAKURAI
Italian chef: **Pietro Oleastro**

Promoted by
The Consulate General of Italy in Osaka

Organized by
Kansai Medical University
Italian National Research Council (CNR)

Supported by
Kyoto Shinkin Bank

Honour Committee
The Consul General of Italy in Osaka, Mr. Marco Prencipe
Kansai Medical University, Prof. Giuseppe Pezzotti
Kansai Medical University, Prof. Takuya Kobayashi
Italian National Research Council, Dr. Eugenio Amendola
President of Otsuka Electronics Co., Ltd., Dr. Kuniaki Natsume
Managing Executive Officer of Morita Kagaku Kogyo Co., Ltd., Dr. Isao Fujita