

INRAE × Tokyo NODAI

Online

# Joint Symposium on Fermentation and Food Bioscience



Friday 5<sup>th</sup> June 2026



09:00 – 12:00 (French time)  
16:00 – 19:00 (Japan time)



## Host Organization:

National Research Institute for Agriculture,  
Food and Environment (INRAE)  
Tokyo University of Agriculture (Tokyo NODAI)



## Facilitator:

Dr. Florent Chazarenc, INRAE  
Dr. Yuji Yamamoto, Tokyo NODAI

## Program

09:00 – 09:10 /  
16:00 – 16:10



**Opening Remarks – Dr. Machito Mihara, Tokyo NODAI**

Vice President

09:10 – 09:20 /  
16:10 – 16:20



**Opening Remarks – Dr. Thierry Caquet, INRAE**

Vice President

09:20 – 09:50 /  
16:20 – 16:50



**Dr. Shunichi Nakayama (Tokyo NODAI)**

*“What are the characteristics of sake yeast used in sake production?”*

Discussion

09:50 – 10:20 /  
16:50 – 17:20



**Dr. Patricia Lepage (INRAE)**

*“Microbiome-driven strategies to preserve health and enhance treatment responses”*

Discussion

10:20 – 10:30 /  
17:20 – 17:30



Break

10:30 – 11:00 /  
17:30 – 18:00



**Dr. Ken Iwatsuki (Tokyo NODAI)**

*“Generation of mammalian taste cells and their application using organoid culture technology”*

Discussion

11:00 – 11:30 /  
18:00 – 18:30



**Dr. Julien Tap (INRAE)**

*“Next-Gen Fermented Food: Harnessing Gut Microbiome Diversity and Functions”*

Discussion

11:30 – 12:00 /  
18:30 – 19:00



**General Discussion**

Closing remarks



Bridging science and expertise for a  
sustainable future in fermentation and food bioscience.

Register by 4 June.  
Scan the QR Code  
to register online

