

Tradition Meets **Innovation** in Modern Food Technology

The **9th** Priority University Seminar for Cooperation between Kasetsart University, Chulalongkorn University, and Yamaguchi University

Hosted by Faculty of Agriculture, Yamaguchi University

Supported by Research Center for Thermotolerant Microbial Resources, Yamaguchi University

Monday, March 16, 2026

13:00 – 17:00

Venue: Conference room, Faculty of Agriculture, Yamaguchi University, Japan

Speakers and Talks

Shota Okamoto (Faculty of Agriculture, Yamaguchi University, Japan)
Japan's Insect-Eating Culture and the New Possibilities of Insect Food

Kallayanee Naloka (Faculty of Science, Chulalongkorn University, Thailand)
Low-Cost Ready-to-Use *Mycolicibacterium*–*Bacillus* Bioaugmentation for Diesel Oil Removal in Agricultural Soil

Shintaro Maeno (Faculty of Agriculture, Yamaguchi University, Japan)
From Traditional Fermentation to Genome-Based Taxonomy: Why Microbial Classification Matters for Future Food Innovation

Chama Inson (Faculty of Agriculture, Kasetsart University, Thailand)
Risk Assessment of Cricket Production with Relevance for Food Safety in Thailand

Hideki Araki (Faculty of Agriculture, Yamaguchi University, Japan)
TBA

Suvimol Charoensiddhi (Faculty of Agro-Industry, Kasetsart University, Thailand)
Marine Algae and *Wolffia*: Novel Functional Ingredients for Gut Microbiota Modulation and Health Benefits

Wikipedia

Contact: Toshiharu Yakushi, tel: +81-83-933-5858, email: juji@yamaguchi-u.ac.jp

