

Switzerland -Japan Workshop for Synchrotron Light and Wine/Sake

Tohoku University
Aobayama-New Campus,
Learning Commons

Nov/25
2022 **Fri**
14:00-17:40

- 14:00-14:05 Welcome address**
Takafumi Aoki (Executive Vice President for Strategic Planning, Provost)
- 14:05-14:35 Overview of NanoTerasu on the Tohoku University campus**
Atsushi Muramatsu (Director of SRIS)
Masaki Takata (President of Photon Science Innovation Center)
- 14:35-14:50 Potential of synchrotron light in agriculture and food**
Masahiko Harata (A-Sync/SRIS)
- 14:50-15:30 Swiss Light Source (SLS) and its application for sciences and industry/agriculture**
Susan M. Gasser (ISREC/ETH Governing Board, Switzerland)
- 15:30-15:45 Comparative characteristics of sake and wine**
Katsuya Gomi (A-Sync)
- 15:45-16:25 Characteristics and terroir of Swiss wines**
James Gasser (Wine Investigator, Switzerland)
- 16:25-16:55 Analysis of Japanese sake using synchrotron light and cryo-TEM**
Masafumi Hidaka (A-Sync)
Tasuku Hamaguchi (AIMcS)
- 16:55-17:10 Discussion and closing**
- 17:10-17:40 Tasting Swiss wines (Sponsored by James Gasser)**

Organized by:

Center for Agricultural and Life Sciences using Synchrotron Light (A-Sync)

Co-organized by:

International Center for Synchrotron Radiation Innovation Smart (SRIS)

Advanced Imaging and Modeling Center for Soft-materials (AIMcS)

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