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Food Systems and Sustainability

Fermentation in Italy and Japan: Tradition and Innovation

A Symposium/ Reports from the Field, Rome, Italy

Borromini Institute/Gustolab International is happy to team up with Japan Food Studies College on an exciting Symposium in Rome 11-13 May, 2023.

Wed 10 May – Symposium Preparation

Participants Arrive and check into lodging on their own (hotels arranged individually in Central Rome)

Thur 11 May – Symposium Day

8:00 – 9:00

Onsite Registration at Borromini Institute with coffee break in the meeting room

9:00 – 9:45

Welcome in Borromini Institute Classroom C

Opening Ceremony

- Welcome by Pier Alberto Merli, Borromini Institute
- Response by Takakazu Yumoto, President of Food Studies College of Japan
- Introduction to the Borromini Institute by Pier Alberto Merli
- Introduction to Food Studies College of Japan by Takakazu Yumoto
- Introduction of FSCJ staff by Takakazu Yumoto: Professor Aiko Tanaka, Board Directors, Professor Takakazu Yumoto, Professor Naoki Adachi, Vice President of College
- Introduction to Symposium Logistics: Carmelita Nussbaum, Borromini Institute

10:00 – 13:00

Academic Presentations

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10-10:25 Professor Aya Hirata Kimura (aya.hirata.kimura@gmail.com) Professor of Sociology, University of Hawaii, *Tsukemono's bio-social histories: a foodway for agrobiodiversity and sustainability*

10:25-10:50 Professor Takakazu Yumoto, (yumoto8@gmail.com) *Biocultural Diversity and Fermentation in the Japanese Archipelago*

10:50-11:15 Professor Naoki Adachi, (adachi@responseability.jp) *An Introduction to Japanese Fermentation*

11:15-11:20 Brief Break

11:25-11:50 Professor Mauro Serafini, (mserafini@unite.it) Full Professor of Human Nutrition, Coordinator of the PhD In Food Sciences Faculty of BioSciences and Technology for Food, Agriculture and Environment Functional Food and Metabolic Stress Prevention Laboratory Teramo University. *Functional food and Health: the essentiality of human evidences*

11:50-12:15 Professor Aiko Tanaka, (aiko2417@icloud.com) *Home Style Cooking and Fermentation Culture*

12:15-12:45 Professor Aldo Corsetti, Specialty Chief Editor Frontiers in Food Microbiology Full Professor of Microbiology, Department of Bioscience and Technology for Food, Agriculture and Environment, University of Teramo *Fermented foods as a source of microbes and molecules with health-promoting activities* (remote)

12:45 -13:10 Satoshi Yokoyama, Nagoya University (video)

13:10 -14:00 Lunch Break. Sandwiches, tramezzini and pizzette stuffed and mixed for everyone + coffee + water.

14:00 -16:00

Presentations by Professionals Working with Fermentation

14:00-14:25 Akemi Yokoyama (info@gohan.london) Japanese food specialist, chef, presenter and writer based in London. Frequent contributor to UK national media and TV on Japanese culinary practices, *Challenges Facing Akashi Sake Brewery*

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14:25-14:50 Toshio Shinko, Yuasa Soy Sauce Company, *Tomato Miso Soy Sauce* (video)

14:50-15:15 Seiichi Yamamoto, Yamato Soy Sauce & Miso (CEO) *The Role of Koji* (remote and video)

15:15-15:40 Takashi Sato, San-J International, Inc. (CEO), *Shoyu* (remote)

15:40 –16:10 Coffee Break in the meeting room

16:10 -17:00

Panel Discussion Italian and Japanese Fermentation, Tradition and Innovation

Participants: Takakazu Yumoto, Naoki Adachi, AikoTanaka, Pier Alberto Merli,

Moderator: Professor Takakazu Yumoto

17:00-18:00 Refreshments by Naoko Moller, Fermented Finger Foods and Drink

Borromini Art Studio: Vicolo Sforza Cesarini, 3A

19:30 Welcome Dinner at l'Arcangelo
Via Giuseppe Gioachino Belli 59 – Roma 00193

Fermentation meal and conversation with the owner and chef Arcangelo Dandini.

Menu: Warm carrot soup, fermented coffee and anchovy oil; Aliciotti pie, fermented endive and Arcangelo's anchovy garum; a traditional Roman gragnano vignarola pasta and fermented cheese. Amberjack from our seas, a small greedy of lemon, garlic and fermented cherries; Ricotta, chocolate, hazelnuts and fermented fruit juice.

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