

Number	Title	Name	Affiliation
1	Development of Freshness Evaluation Method for Vegetables by Gene Expression and Metabolite Profiling	Masayasu Nagata	Food Research Institute, NARO
		Kohei Nakano	Gifu University
2	Non-destructive Freshness Evaluation of Cabbages Using Visible and Near Infrared Spectroscopy	Takuma Genkawa	Food Research Institute, NARO
		Shusaku Nakajima	Food Research Institute, NARO
		Aiko Miyamoto	Food Research Institute, NARO
		Akifumi Ikehata	Food Research Institute, NARO
3	About Construction of Smart Food Chain Platform and Utilization in Demonstration	Hideo Kojima	NEXTSCAPE INC.
4	Development of Quality and Freshness Evaluation Technology Based on Visible-Infrared Spectroscopy	Masaki Yumoto	Photonics Control Technology Team, RIKEN
		Takayo Ogawa	Photonics Control Technology Team, RIKEN
		Takeharu Murakami	Photonics Control Technology Team, RIKEN
		Michio Sakashita	Photonics Control Technology Team, RIKEN
		Satoshi Wada	Photonics Control Technology Team, RIKEN
5 ※	Storage Quality of 'Ruby Roman' and 'Pione' Grapes Stored in MAP at Ambient Temperature	Kiyoshi Sato	Kindai University
		Atsuya Nakaishi	Kindai University
		Shintaro Harada	Kindai University
		Hidemi Izumi	Kindai University
6 ※	Microbial Quality of Fresh-Cut Cabbage during Storage in MAP is Affected by the Initial Microbial Population and Storage Temperature	Kiyoshi Sato	Kindai University
		Kazuki Shiotsuki	Kindai University
		Tatsuya Tokunaga	Kindai University
		Tatsuki Hayashi	Kindai University
		Masato Fujihara	Kindai University
7	Quality Assurance Method based on Environmental Data during Transportation - On the Shock and Vibration as an Example -	Takeo Shiina	Graduate School of Horticulture, Chiba University
		Nobutaka Nakamura	Food Research Institute, NARO
		Hiroaki Kitazawa	Food Research Institute, NARO
8	Japanese Agricultural Standards (JAS) for Agricultural Products with Food Chain Information : Food Chain Information JAS	Masahiko Natori	MIND'S EYE Co.,Ltd.
9	Forecasting Harvest of Vegetables for Reduction of Food Waste Due to Disposal in the Field	Fumio Sato	Institute of Vegetable and Floriculture Science, NARO
		Shinji Imada	JA Shikaoi
		Shuhei Okada	VisionTech Inc.
10	Development of Integrated Control System for Multiple Field Work of Intelligent Agricultural Vehicle	Wonjae Cho	Institute of Agricultural Machinery, NARO
11	Application of Spectroscopy and Imaging Techniques to Reduce Food Loss in Post-harvest	Yoshito Saito	Graduate School of Agriculture, Kyoto University
		Kazuya Yamamoto	Graduate School of Agriculture, Kyoto University
		Kazunori Ninomiya	SHIBUYA SEIKI CO., LTD.
		Naoshi Kondo	SHIBUYA SEIKI CO., LTD.
12	Report on a Use-Case Demonstration in a Cut Vegetable Distributor	Masahiro Yamamoto	Product Design Department, Business Development Center, Appliances Company, Panasonic Corporation
13	The Food Traceability System Using Blockchain	Tomoo Oozeki	Food and Agriculture Business Planning Group, NTT DATA Corporation
		Keita Nanba	AI & IoT Division, Business Solutions Sector, NTT DATA Corporation
14	Development of a Dual Temperature Reefer Container for Exporting Fruit and Vegetables Produced in Kyushu Area	Fumina Tanaka	Faculty of Agriculture, Kyushu University
		Fumihiko Tanaka	Faculty of Agriculture, Kyushu University

\* Presentations No.5 and No.6 will be held by the same speakers in the same online meeting room.