



## Switzerland-Japan Workshop for Synchrotron Light and Wine/Sake

スイスからProf. Susan M. GasserとJames Gasserを迎えて、A-Sync主催のシンポジウムを開催します。

お酒（日本酒・ワインなど）に関わるトピックスを中心に、放射光の農・食品研究への利用について紹介します。

シンポジウムの最後には、スイスワインの試飲会も行います（予定）。

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タイトル：Switzerland-Japan Workshop for Synchrotron Light and Wine/Sake

日時：2022年11月25日（金） 14:00-17:40

場所：東北大学青葉山新キャンパス・青葉山 commons 1階・ラーニング commons

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# Switzerland -Japan Workshop for Synchrotron Light and Wine/Sake

Tohoku University  
Aobayama-New Campus,  
Learning Commons

Nov/25 **Fri**  
2022  
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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