

*Provide taste and safety to the table*



# **THE CONCEPT OF FOOD SHELF LIFE EXTENSION**

**July, 28 2015 08.30 a.m. – 4.30 p.m.**  
**At Hotel Novotel Ploenchit Bangkok**

## The Concept of Food Shelf Life Extension

Food shelf life extension is the key of food processed products such as Ready to eat, chilled and frozen food. Okuno-Auromex (Thailand) Co., Ltd, provide you a great source of useful knowledge in this seminar with the topic “The Concept of Food Shelf Life Extension” such as Food preservation overview, product introduction, information related to food additive, new technology regarding shelf life extension from Japan, as well as update of new regulations of food product law in Thailand and also food market trend in Japan.



Supeeraya Prakrititanon

Managing Director

Okuno-Auromex (Thailand) Co., Ltd.



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FOOD**  
*Provide Taste and Safety to the table*

**“YOUR SUCCESS  
IS OUR SUCCESS”**

**Product ranges:**

- **Products for Daily Dishes**
  - Shelf life extension (Non preservatives)
- **Products for Confectioneries and Bread**
  - Texture improver
  - Prevent starch retrogradation
  - Healthy bakery ingredients
- **Products for Noodles and Rice**
  - Emulsifier oil
  - Prevent retrogradation of frozen rice
- **Products for Seafood**
  - Yield and taste improver (Non phosphate)
- **Products for Meat Processed Foods**
  - Yield and taste improver (Non phosphate)

**Fi** Food ingredients  
Asia  
Visit us at: Booth No. F22

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## Agenda:

8.30 – 9.00 am	<b>Registration</b>
9.00 – 9.15 am	<b>Welcome remarks</b> <i>Mr. Swaek Prakitritanon</i> <i>President of OKUNO-AUROMEX (Thailand) Co., Ltd.</i>
9.15 – 10.30 am	<b>Food Preservation, Safety, and Shelf Life Extension</b> <i>Assistant Professor Dr. Romanee Sanguandeekul</i> <i>Dept. of Food Technology, Chulalongkorn University</i>
10.30 – 10.45 am	Coffee Break
10.45 – 12.00 am	<b>Shelf Life Extension of Food by pH Adjusters</b> <i>Mr. Keita Kudou</i> <i>R&amp;D at Okuno Chemical Industries Co.,Ltd. ; Japan</i>
12.00 – 1.00 pm	Lunch
1.00 – 1.30 pm	<b>Innovation Zone</b>
1.30 – 2.30 pm	<b>Applications and Sample Demonstration</b> <i>Mr. Keita Kudou</i> <i>R&amp;D at Okuno Chemical Industries Co.,Ltd. ; Japan</i> <i>Miss Sroy Chotchalaemsakulchai</i> <i>R&amp;D at Okuno Auromex (Thailand)Co.,Ltd.</i>
2.30 – 2.45 pm	Coffee Break
2.45 – 3.45 pm	<b>Food Regulation and Thai law Update</b> <i>Miss Jirarat Tesasil</i> <i>Thai Food and Drug Administration</i>
3.45 – 4.15 pm	Questions & Answers
4.15 – 4.30 pm	Closing Session

**Food Preservation, Safety, and Shelf Life Extension**

*By Assistant Professor Dr. Romanee Sanguandeeikul  
Dept. of Food Technology, Chulalongkorn University*

**Shelf Life Extension of Food by pH Adjusters &  
Applications and Sample Demonstration**

*Mr. Keita Kudou*

*R&D at Okuno Chemical Industry Japan*

*And*

*Miss Sroy Chotchalaemsakulchai*

*R&D at Okuno Auromex Thailand*

# **Japan food market trend and situation.**

*Mr. Soraphon Wongwanichroj*

# **Food Regulation and Thai law Update**

*Miss Jirarat Tesasil*

*Thai Food and Drug Administration*

**Note:**





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