○-AOS 九州大学 アジア・オセアニア研究教育機構 ブラウンバッグセミナー

Brown Bag Seminar No.

12:10 12:15-12:40 (wed.) 12:50

 Introduction 12:10-12:15

◆ Seminar (Presentation)



https://temdec-med-kyushu-u-ac-jp.zoom.us/webinar/register/WN_eDp56YG7R8qc58TtN8EnRw

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Changing of gut microbiota in Asians under the westernization of diets







Chair: Assoc. Prof. Fumihiko YOKOTA (Research Promotion Coordinator of Q-AOS)



Key Words

gut microbiota

Asia

food

health

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Jiro Nakayama graduated from master course of Agricultural Biological Chemistry in Kyushu University in 1989. Then, he started to work as Assistant Professor in same department in Tokyo University. In 2001, he moved to Kyushu University as Associate Professor of Microbial Technology in Faculty of Agriculture. Since 2020, he has been a Professor in the same laboratory in Kyushu University. During this carreer, he acquired Ph.D. in Faculty of Agriculture in Tokyo University in 1994. From 1998 and 1999, he has been in Laboratory of Microbiology, Wageningen Univeristy in the Netherlands as a visiting scientist. Study on gut microbiota, topic of this seminar, has been started in the Netherlands. At present, he is leading an international consortium project "Asian Microbiome Project" in collaboration with a number of scientists in Asia.

Recently, gut microbiota has attracted much attention as a hidden organ that interplays between food and health. Asian gut microbiota would act with variable functions to reflect variable dietary habits in each country and region. However, these Asian unique features in the gut microbiota are being lost due to westernization of diets. This would be a crisis of Asian gut with its alterared functions and impact on health. In this seminar, the speaker will explain about this scenario.