The 17th International Symposium on Molecular and Neural Mechanisms of Taste and Olfactory Perception (ISMNTOP/YRUF/AISCRIB 2018)

in conjunction with

Special Events celebrating the 50th Anniversary of

Monell Chemical Senses Center

第17回国際シンポジウム"味覚嗅覚の分子神経機構"

(うま味若手フォーラム/アジア国際シンポジウム"化学受容と摂食行動" 2018)/米国モネル化学感覚センター50周年記念イベント

Organizer: Yuzo Ninomiya

Research and Development Center for Five-Sense Devices Kyushu University

PROGRAM & ABSTRACTS

November 30-December 2, 2018 Kyushu University Station-I and II for Collaborative Research (Maidashi campus), Fukuoka, Japan

Hosted by

Kyushu University, Research and Development Center for Five-Sense Devices

九州大学・五感応用デバイス研究開発センター

Acknowledgements

The organizers of the ISMNTOP extend special thanks and appreciation to the following organizations and companies for their generous support of the meeting.

Japanese Association for the Study of Taste and Smell (JASTS)

Umami Manufacturer's Association of Japan Ajinomoto Co., Inc.

Beverage sponsoring companies:

Ajinomoto Co., Inc. Suntory Beverage & Food Limited

Organizing Committee

Yuzo Ninomiya (Kyushu University, Fukuoka, Japan)
Toshiro Matsui (Kyushu University, Fukuoka, Japan)
Kiyoshi Toko (Kyushu University, Fukuoka, Japan)
Masahiro Yamaguchi (Kochi University, Kochi, Japan)
Takeshi Imai (Kyushu University, Fukuoka, Japan)
Mamiko Ozaki (Kobe University, Kobe, Japan)
Takeshi Kimura (Ajinomoto Co. Inc., Kawasaki, Japan)
Noriatsu Shigemura (Kyushu University, Fukuoka, Japan)
Keiko Yasumatsu (Kyushu University, Fukuoka, Japan)
Ryusuke Yoshida (Okayama University, Okayama, Japan)

CONTACT

Secretary: Ryusuke Yoshida/Mayuko Inoue
Division of Sensory Physiology,
Research and Development Center for Five-Sense Devices
Kyushu University
Collabo-station II, 307/308, 3-1-1 Maidashi, Higashi-ku,
Fukuoka 812-8582, Japan
Tel: +81-92-642-4620 (Mayuko Inoue), Fax: +81-92-642-4620
e-mail: yoshida.ryusuke.319@m.kyushu-u.ac.jp

ISMNTOP website:

http://ismntop.webcrow.jp/ISNMTOP/ISMNTOP.html

The 17th International Symposium on Molecular and Neural Mechanisms of Taste and Olfactory Perception

(ISMNTOP2018/YRUF2018/AISCRIB2018)

in conjunction with Special Events celebrating the 50th anniversary of Monell Chemical Senses Center, USA

November 30th, Friday

■ Opening remarks 15:30 - 15:40 Yuzo Ninomiya (*Kyushu Univ*)

■ Special Event: celebrating the 50th anniversary of Monell Chemical Senses Center <u>I. Scientific Session</u> 15:40 - 18:20

[Chair: Yuzo Ninomiya (Kyushu Univ), Ichiro Matsumoto (Monell Chemical Senses ctr)]

SS1 15:40-16:20

Monell at 50 and its special relationship with Japan Gary K. Beauchamp (Monell Chemical Senses Ctr)

SS2-SS8 16:20-17:50

SS2: Recalling those days I spent at 6-year-old Monell

Takashi Yamamoto (Kio Univ)

SS3: Umami taste efficacies with Monell Center since 1977 Kunio Torii

 $SS4: \ My \ first \ challenge \ to \ patch-clamp \ study \ in \ Monell$

Kumiko Sugimoto (Tokyo Med Dent Univ)

SS5: Looking back on my last year in Monell

Tadashi Nakamura (Univ Electro-Communications)

SS6: Neurophysiological study on carbonation reception at Monell

Michio Komai (Tohoku Univ)

SS7: Monell's 40s: enduring memories from 2009 to 2014

Emi Taruno-Mura (Suntory Grobal Innovation Ctr)

SS8: My first year as Post-doc in Monell - Beginning Of Brand-new era - Shingo Takai (Kyushu Univ)

SS9 17:50-18:20

Goals and plans for Monell's next 5-50 years

Robert F Margolskee (Monell Chemical Senses Ctr)

December 1st, Saturday -----

■ Session I 10:00 - 12:35

Olfaction

[Chair: Masahiro Yamaguchi (Kochi Univ), Takeshi Imai (Kyushu Univ)]

IS1-1 10:00 - 10:25

Olfactory marker protein buffers cAMP in olfactory receptor neurons Noriyuki Nakashima

Department of Physiology, Kurume University

IS1-2 10:25 - 10:50

Involvement of the olfactory tubercle in odor-induced motivated behaviors in mice Koshi Murata

Division of Brain Structures and Functions, Faculty of Medical Sciences, University of Fukui

IS1-3 10:50 - 11:15

Olfactory neural circuits involved in physiological changes

Kunio Kondoh^{1,2}, Zhonghua Lu², Linda B. Buck²

¹Division of Endocrinology and Metabolism, National Institute for Physiological Sciences, Okazaki, Japan, ²Basic Sciences Division, Fred Hutchinson Cancer Research Center, Seattle, USA

▶ Break 15min

IS1-4 11:30 - 11:55

The Mitf transcription factor is required for intrinsic plasticity of olfactory projection neurons Petur Henry Petersen

Laboratory of Neurobiology, University of Iceland

IS1-5 11:55 – 12:35 (invited talk)

Concentration invariant odor identity coding

Dmitry Rinberg

Department of Neuroscience and Physiology, Neuroscience Institute, NYU Langone Health, New York, USA

■ Session II 13:40 – 16:00

<u>Asian International Symposium on Chemo-Reception and Ingestive Behavior 2018</u> (AISCRIB2018)

[Chair: Mamiko Ozaki (Kobe Univ), Akiyuki Taruno (Kyoto Pref Univ Med)]

IS2-1 13:40 – 14:10 (invited talk)

Comprehensive functional screening of taste sensation in vivo

Myunghwan Choi

Department of Biomedical Engineering, Sungkyunkwan University, Suwon, South Korea

IS2-2 14:10 – 14:35

Mechanism of odorant receptor class choice in mice

Junji Hirota^{1,2}

¹Center for Biological Resources and Informatics, Tokyo Institute of Technology, Yokohama 226-8501, Japan, ²Department of Life Science and Technology, Graduate School of Life Science and Technology, Tokyo Institute of Technology, Yokohama 226-8501, Japan

IS2-3 14:35 - 15:00

$Peripheral\ modification\ of\ odor\ information:\ Ultrastructure\ and\ function\ of\ a\ gap\ junction-mediated\ novel\ neural\ network\ within\ an\ olfactory\ sensory\ unit\ of\ ant$

Mamiko Ozaki

Department of Biology, Graduate School of Science, Kobe University, Nada, Kobe 657-8501, Japan

IS2-4 15:00 – 15:30 (invited talk)

Neural circuits determining the predictive value of an odor

Nobuhiro Yamagata, Hiromu Tanimoto

Graduate School of Life Sciences, Tohoku University

IS2-5 15:30 – 16:00 (invited talk)

Mechanisms of taste avoidance learning in the nematode C. elegans

Moon-Sun Jang¹, Hirofumi Kunitomo¹, Yu Toyoshima¹, Masahiro Tomioka¹, Stephen Wu³, Suzu Oe², Yuishi Iwasaki⁴, Ryo Yoshida³, Takeshi Ishihara², **Yuichi Iino**¹

¹Department of Biological Sciences, the University of Tokyo, ²Department of Biology, Kyushu University, ³The Institute of Statistical Mathematics, ⁴Department of Intelligent Systems Engineering, Ibaraki University

▶ Break **16:00 - 16:20**

■ Session III 16:20 – 18:00

Human Sensory Perception

[Chair: Kumiko Sugimoto (Tokyo Med Dent Univ)]

IS3-1 16:20 - 17:00 (invited talk)

Human sensory perception of oleocanthal, a natural anti-inflammatory in extra virgin olive oil

Catherine Peyrot Des Gachons, Gary K. Beauchamp

Monell Chemical Senses Center, USA

IS3-2 17:00 – 17:30 (invited talk)

Genotyping Analysis of Bitter-Taste Receptor Genes TAS2R38 and TAS2R46 in Japanese Patients with Gastrointestinal Cancers

Michio Komai

Graduate School of Agricultural Science, Tohoku University

IS3-3 17:30 – 18:00 (invited talk)

Activity of frontal pole cortex reflecting hedonic tone of food and drink: fNIRS study in humans

Takashi Yamamoto, Yuji Minematsu, Kayoko Ueji

Department of Nutrition, Faculty of Health Sciences, Kio University, 4-2-4 Umami-naka, Koryo, Kitakatsuragi, Nara 635-0832, Japan

■ Poster Session & Social Gathering 18:10 – 21:00

@ Collabo-Station II, 1F Communication lounge, Kyushu University

December 2nd, Sunday -----

■ Session IV 9:50 – 11:45

Development and differentiation of the chemosensory system

[Chair: Satoshi Wakisaka (Osaka Univ)]

IS4-1 9:50 – 10:30 (invited talk)

A roadmap: from stem cells to taste receptor cells

Ichiro Matsumoto

Monell Chemical Senses Center, USA

IS4-2 10:30 - 10:55

Regulation of taste cell maturation

Hirohito Miura, Eriko Koyanagi, Shuitsu Harada

Department of Oral Physiology, Kagoshima University Graduate School of Medical and Dental Sciences, Kagoshima, Japan

IS4-3 10:55 - 11:20

KLF5 promotes expression of the mouse T1R1 amino acid (umami) receptor gene (*Tas1r1*) in C2C12 cells <u>Takashi Toyono</u>¹, Yuki Hirata², Yui Obikane², Shinji Kataoka¹, Mitsushiro Nakatomi¹, Yuji Seta²

¹Division of Anatomy, Kyushu Dental University, ²Division of Oral Reconstruction and Rehabilitation

IS4-4 11:20 - 11:45

Introducing *in vitro* culture system into researches of endoderm-derived cells Ken Iwatsuki

Dept. Nutritional Science and Food Safety, Tokyo Univ. Agriculture, Tokyo, Japan

Lunch and Poster Session 11: 45–12:50

■ Session V 12:50 – 16:25

Transporters, ion channels and GPCRs involved in chemosensory signaling

[Chair: Ken Iwatsuki (Tokyo Univ. Agricul), Noriyuki Nakashima (Kurume Univ)]

IS5-1 12:50 – 13:30 (invited talk)

Sugar and Fat and Everything Caloric: How and Why Taste Cells Sense Calories

Sunil Sukumaran, M.H. Ozdener, Robert F. Margolskee

Monell Chemical Senses Center, 3500 Market Street, Philadelphia, PA 19104, USA

IS5-2 13:30 – 14:00 (invited talk)

Ion channel synapses of the taste bud

<u>Akiyuki Taruno</u>^{1,2}, Zhongming Ma³, Makoto Ohmoto⁴, Ichiro Matsumoto⁴, Mizuho A. Kido⁵, Michael G. Tordoff⁴, J. Kevin Foskett³

¹Department of Molecular Cell Physiology, Kyoto Prefectural University of Medicine, Kyoto, Japan, ²JST, PRESTO, Saitama, Japan, ³Department of Physiology, University of Pennsylvania, Philadelphia, PA, USA, ⁴Monell Chemical Senses Center, Philadelphia, PA, USA, ⁵Department of Anatomy and Physiology, Saga University, Saga, Japan

IS5-3 14:00 – 14:30 (invited talk)

TRP channels and evolution

Makoto Tominaga^{1,2}

¹Division of Cell Signaling, National Institute for Physiological Sciences, ²Thermal Biology Group, Exploratory Research Center on Life and Living Systems

IS5-4 14:30 - 14:55

Warm sensitive TRP channels and oral mucosal barrier

Reiko U. Yoshimoto^{1,2,3}, Yasuyoshi Ohsaki², Wei-qi Gao¹, Ailin Cao^{1,2}, Mizuho A. Kido^{1,2}

¹Division of Histology and Neuroanatomy, Department of Anatomy and Physiology, Faculty of Medicine, Saga University, Department of ²Oral Pathology, ³Periodontology, Graduate School of Dental Science, Kyushu University, Fukuoka, Japan

▶ Break 14:55 - 15:05

IS5-5 15:05 – 15:35 (invited talk)

Protein thermal shift assay indicated a broad amino acid-binding capability of the ligand-binding domains of fish T1r taste receptor

Takashi Yoshida¹, Norihisa Yasui¹, Nanako Atsumi¹, Yuko Kusakabe², Atsuko Yamashita¹

¹Graduate School of Medicine, Dentistry and Pharmaceutical Sciences, Okayama University, Japan, ²Food Research Institute, NARO, Japan

IS5-6 15:35 - 16:00

Functional diversification of primate taste receptors

<u>Hiroo Imai</u>¹, Akihiro Itoigawa¹, Nami Suzuki-Hashido¹, Emiko Nishi¹, Takashi Hayakawa¹, Laurentia Purba², Kanthi Widayati², Bambang Suryobroto²

¹Primate Research Institute, Kyoto University, Japan, ²Department of Biology, Bogor Agricultural University, Indonesia

IS5-7 16:00 - 16:25

Mechanisms of kokumi and sweet taste in chickens

<u>Fuminori Kawabata</u>¹, Hikaru Omori², Momoko Higashida², Yuko Kawabata³, Shotaro Nishimura², Shoji Tabata²

¹Physiology of Domestic Animals, Faculty of Agriculture and Life Science, Hirosaki University, ²Laboratory of Functional Anatomy, Faculty of Agriculture, Kyushu University, ³Section of Oral Neuroscience, Graduate School of Dental Sciences, Kyushu University

■ Closing remarks 16:25 - Mamiko Ozaki (*Kobe Univ*)

[Discussants:

Gary K. Beauchamp (Monell Chem Senses Center), Robert F. Margolskee (Monell Chem Senses Center), Ichiro Matsumoto (Monell Chem Senses Center), Dmitry Rinberg (NYU), Myunghwan Choi (Sungkyunkwan Univ), Hyung Joon Ahn (Yonsei Univ), Yamamoto T (Kio Univ), Sugimoto K (Tokyo Med Dent Univ), Komai M (Tohoku Univ), Nakamura T (Univ Electro-Comm), Miyamoto T (Nippon Womens Univ), Iino Y (Univ of Tokyo), Tominaga M (Okazaki Inst for Integ Biosci), Torii K (Torii Nutrient-stasis Inst Inc), Wakisaka S (Osaka Univ), Ozaki M (Kobe Univ), Hirota J (Tokyo Inst Tech), Ohmoto M (Tokyo Inst Tech), Tanimoto H (Tohoku Univ), Toyono T (Kyushu Dent Coll), Seta Y (Kyushu Dent Coll), Iwatsuki K (Tokyo Univ Agricul), Taruno A (Kyoto Pref Univ of Med), Kawabata F (Hirosaki Univ), Imai H (Kyoto Univ), Kido M (Saga Univ), Sako N (Asahi Univ), Yasuo T (Asahi Univ), Yamashita A (Okayama Univ), Kawai T (NARO), Miura H (Kagoshima Univ), Uchida K (Fukuoka Dent Coll), Inoue M (Tokyo Pharm Univ), Yasoshima Y (Osaka Univ), Sakai N (Tohoku Univ), Miyazaki T (NIH-NICHD), Matsui T (Kyushu Univ), Toko K (Kyushu Univ), Imai T (Kyushu Univ), Yamaguchi M (Kochi Univ), Nakashima N (Kurume Univ), Murata K (Univ of Fukui), Kondoh K (NIPS), Petur Henry Petersen (Univ of Iceland), Osada K (Hokkaido Irvo Univ), Kimura T (Ajinomoto Co Inc), Ninomiya K (Ajinomoto Co Inc), Kohmura M (Ajinomoto Co Inc), Ogiwara Y (Ajinomoto Co Inc), Ishiwatari Y (Ajinomoto Co Inc), Maruyama Y (Ajinomoto Co Inc), Kubo S (Ajinomoto Co Inc), Ohkuri T (Suntory Global Innovation Center Ltd), Shikata H (JT), Jyotaki M (JT), Yokomukai Y (ILSI), Nagai H (Zensho Holdings)]

■ Poster Session

ISP01

Regulation of actin cytoskeleton via LIMK mediates dendrite remodeling in mitral cells

Shuhei Aihara, Takeshi Imai

Graduate School of Medical Sciences, Kyushu University, Fukuoka, Japan

ISP02

Spontaneous Activity-Dependent Discrete Circuit Formation in the Developing Olfactory Bulb

Satoshi Fujimoto¹, Marcus N. Leiwe¹, Yuko Muroyama², Tetsuichiro Saito², Takeshi Imai¹

¹Graduate School of Medical Sciences, Kyushu University, Fukuoka, Japan, ²Graduate School of Medicine, Chiba University, Chiba, Japan

ISP03

Interglomerular presynaptic inhibition of olfactory sensory neurons

Shigenori Inagaki, Ryo Iwata, Takeshi Imai

Graduate School of Medical Sciences, Kyushu University, Fukuoka, Japan

ISP04

Spontaneous network activity in the awake neonatal mouse olfactory bulb

Marcus Leiwe, Satoshi Fujimoto, Takeshi Imai

Graduate School of Medical Sciences, Kyushu University, Fukuoka, Japan

ISP05

Genetic tools for neuronal circuit tracing

Richi Sakaguchi, Marcus Leiwe, Takeshi Imai

Graduate School of Medical Sciences, Kyushu University, Fukuoka, Japan

ISP06

Oxytocin receptor signaling contributes to olfactory avoidance behavior induced by an unpleasant

<u>Kazumi Osada</u>¹, Tohru Ohta², Rie Takai², Sadaharu Miyazono³, Makoto Kashiwayanagi³, Shizu Hidema⁴, Katsuhiko Nishimori⁴

¹Div. of Physiol. Sch. of Dent. HSUH, ²Res. Inst. of Health Sci. HSUH, ³Dept. of Sense. Physiol. Asahikawa Medical Univ., ⁴Dept. of Mol. Biol. Grad. Sch. of Agri. Tohoku Univ.

ISP07

Effects of food hardness, elasticity, and amount taken at a time on salivation

Yukino Ogawa, Yuko Kusakabe

Division of Food Function Research, National Agriculture and Food Research Organization (NARO)

ISP08

Functional screening platform for taste sensation in vivo

Jisoo Han^{1,2}, Pyong-gang Choi^{1,2}, Myunghwan Choi^{1,2}

¹Department of Biomedical Engineering, Sungkyunkwan University, Suwon, South Korea. ²Center for Neuroscience and Imaging Research, Institute for Basic Science (IBS), Suwon, South Korea.

ISP09

A New Method for Accuracy Evaluation of High-potency Sweeteners by Using Taste Sensor

Yuanchang Liu¹, Xiao Wu², Yusuke Tahara², Rui Yatabe¹, Hidekazu Ikezaki³, Kiyoshi Toko^{2,4}

¹Graduate School of Information Science and Electrical Engineering, Kyushu University, Japan, ²Research and Development Center for Five-Sense Devices, Kyushu University, Japan, ³Intelligent Sensor Technology, Inc., Japan, ⁴Institute for Advanced Study, Kyushu University, Japan

ISP10

Altered expression of gustatory-signaling elements in fungiform papillae taste buds cells of VC deficient rats

Toshiaki Yasuo, Tomoki Yamamura, Takeshi Suwabe, Noritaka Sako

Department of Oral Physiology, Asahi University School of Dentistry, Mizuho 501-0296, Japan

ISP11

Contribution or association of flavor and/or texture of foods on food aversion learning

Kaiji Yamamichi¹, Takuya Onuma², Nobuyuki Sakai¹

¹Department of Psychology, Graduate School of Arts and Letters, Tohoku University, Japan, ²Faculty of Humanity-oriented Science and Engineering, Kindai University, Japan

ISP12

Investigation of specific agonist of Tas2r108 through calcium imaging

Su-Young Ki, Ki-Myung Chung, Young-Kyung Cho, Kyung-Nyun Kim

Department of Physiology and Neuroscience, College of Dentistry and Research Institute of Oral Sciences, Gangneung-Wonju National University, Gangneung, 210-702, Korea

ISP13

Multicolor lineage tracing of Sox2-expressing cells in the oral epithelium

Makoto Ohmoto^{1,2}, Junji Hirota^{2,3}, Ichiro Matsumoto¹

¹Monell Chemical Senses Center, Philadelphia, PA, U.S.A., ²Center for Biological Resources and Informatics, ³Department of Life Sciences and Technology, Tokyo Institute of Technology, Yokohama, Kanagawa, Japan

ISP14

Association between the decrease of taste sensitivity and masticatory function in the elderly

Hyo-Jung Jung, Yong-Guang Min, Youn-Jung Park, Bok-Eum Kim, Hyung-Joon Ahn

Department of Orofacial pain & Oral medicine, Yonsei University College of Dentistry, Seoul, Republic of Korea

ISP15

Leptin signaling pathway linking from activation of leptin receptor to K_{ATP} channel activation in sweet sensitive taste cells in mice

Ryusuke Yoshida¹, Robert F. Margolskee², Yuzo Ninomiya^{2,3}

¹Department of Oral Physiology, Graduate School of Medicine, Dentistry and Pharmaceutical Science, Okayama University, Japan, ²Monell Chemical Senses Center, PA, USA, ³Division of Sensory Physiology, Research and Development Center for Five-Sense Devices, Kyushu University, Japan

ISP16

Miso flavor could be generalized to a saltiness enhancing flavor

Takayuki Kawai¹, Yuko Kusakabe¹, Yukino Ogawa¹, Yuji Wada²

¹Food Research Institutes, NARO, Tsukuba, Japan, ²College of Sci. and Eng., Ritsumeikan Univ., Kusatsu, Japan

ISP17

The potential effects of insulin signaling on mouse taste bud organoid

Shingo Takai¹, Robert F. Margolskee², Peihua Jiang², Yuzo Ninomiya^{2,3}, Noriatsu Shigemura^{1,3}

¹Section of Oral Neuroscience, Faculty of Dental Science, Kyushu University, ²Monell Chemical Senses Center, ³R & D Center for Five-Sense Devices, Kyushu University.

ISP18

Genetic identification of gustatory second-order neurons to dissect information processing between the taste sensory system and the feeding/reward systems in *Drosophila*

<u>Takaaki Miyazaki</u>^{1, 2, 3}, Tzu-Yang Lin¹, Chi-hon Lee¹, Mark Stopfer¹, Kei Ito², Emiko Suzuki^{3, 4}

¹NIH-NICHD, ²IMCB, Univ. Tokyo, ³National Institute of Genetics, Japan, ⁴SOKENDAI

ISP19

Adrenomedullin enhances chorda tympani nerve responses to sugars but not to artificial sweetener in mice

<u>Shusuke Iwata</u>¹, Keiko Yasumatsu¹, Mayuko Inoue¹, Ryusuke Yoshida², Yuzo Nimomiya^{1,3}

¹Research and Development Center for Five-Sense Devices, Kyushu University, Japan, ²Department of Oral Physiology, Graduate School of Medicine, Dentistry and Pharmaceutical Science, Okayama University, Japan, ³Monell Chemical Senses Center, USA

ISP20

Salt taste preference and amiloride-sensitive ENaC in chickens

Yui Hayase, Fuminori Kawabata, Yuko Kawabata, Shotaro Nishimura, Shoji Tabata

Laboratory of Functional Anatomy, Faculty of Agriculture, Kyushu University, Fukuoka, Japan

ISP21

Analysis of mRNA expressions and functions of sour taste receptor candidate PKD2L1 in chickens Masashi Araki, Fuminori Kawabata, Yuko Kawabata, Yuta Yoshida, Shotaro Nishimura, Shoji Tabata Laboratory of Functional Anatomy, Faculty of Agriculture, Kyushu University, Fukuoka, Japan

ISP22

New agonists for chicken TRPA1

<u>Kana Murayama</u>, Fuminori Kawabata, Ruojun Liang, Shotaro Nishimura, Shoji Tabata *Laboratory of Functional Anatomy, Faculty of Agriculture, Kyushu University, Fukuoka, Japan*

ISP23

Identifying the functional bitter taste receptors in chickens

<u>Takeo Muraoka</u>, Fuminori Kawabata, Yuko Kawabata, Bapon dey, Shotaro Nishimura, Shoji Tabata *Laboratory of Functional Anatomy, Faculty of Agriculture, Kyushu University, Fukuoka, Japan*