

The 2nd International Black Garlic Summit in Hachinohe 2017

The 2nd International Black Garlic Summit is held with the objectives and outlines as below:

〈Objectives〉

- * Collecting as many scientific evidences as possible for health benefits
- * Standardizing of its ingredients
- * Making guidelines for manufacturing more sophisticated black garlic
- * Providing information of recipes made by chefs and ways to take advantage of black garlic for all over the world

Based on the above mentioned, we will try to:

- Improve the quality
- Promote the sixth industrialization, which is to develop the regional economy by agricultural diversification
- Make export promotions
- Understand importance of protection of the regional brand
- Establish an academic conference of black garlic in the future, through holding the annual summit

〈Outlines〉

- Introducing our approaches to get Regional Collective Trademarks in JAPAN and its advantage
- Providing reports regarding black garlic made by some scientists and researchers
- Reporting the standardization of its ingredients and regarding manufacturing more refined black garlic
- Talk show about some recipes of black garlic
- Black garlic cooking grand prix
- Interacting with attendees



Sergio Maria Teutonico, a famous chef often appears on TV in Italy, praised Japanese black garlic as ‘The finest taste and flavor.’

You will be able to enjoy the collaboration between Black garlic and some traditional dishes from Piedmont, Italy during the summit.

We will prepare many kinds of beautiful dishes and look forward to having you join us.



The 2nd Annual International Black Garlic Summit in Hachinohe 2017



Black garlic has been spreading out the world since it originally was produced in Japan.

The Second Annual International Black Garlic Summit will be held as well as last year.

Black Garlic will make the people of the world healthier.

September 6th and 7th, 2017

Place : Hachinohe Plaza Hotel

Sponsors : Aomori Prefecture Black Garlic Association, National Black Garlic Association

Co-sponsors : Japanese External Trade Organization
Aomori Prefecture Small Business Association

With the support : Ministry of Agriculture, Forestry and Fisheries, Aomori Prefecture,
Hachinohe City, Japan Foodservice Association, Aomori Prefectural Industrial
Technology Research Center, Hachinohe Regional Industry Promotion Center

This summit has been made possible with the support of the Mutsu Ogawara Regional Agricultural Foundation.

★ The world's second international conference on globally popular Black Garlic!



Wednesday, Sept 6, 2017 Plaza Hotel

Thursday, Sept 7, 2017 Plaza Hotel

13:00~ ● Reception

13:30~ Opening Ceremony

Opening speech

My Encounter With Black Garlic

Certified sommelier F.I.S.A.R./ Exclusive chef of Alice TV/ Managing Teutonico cooking school
Mr. Sergio Maria Teutonico



14:30~ **Part 1** Presentations

1 **New Possibilities Of Black Garlic**

Tohoku Medical and Pharmaceutical University
Divisions of Department of Pharmaceutical Sciences, Faculty of Pharmaceutical Sciences
Mr. Kenroh Sasaki, Pharmacognosy Professor



2 **Approach To Black Garlic In Philippines**

Mariano Marcos State University
Dr. Shirley C. Agrupis



16:40~ **Part 2** Announcement of approaches for standardization of the ingredients

Analysis And Standardization Of Black Garlic

Aomori Prefectural Industrial Technology Research Center
Agricultural Products Processing Research Institute
Mr. Yoshifumi Yamaya



17:30~ **Part 3** Ceremony for authorizing as the recommended product

Ceremony For Authorizing As The Recommended Food Product By National Black Garlic Association
Mr. Jinichi Sasaki, Ph.D. in Medicine



17:50~ **Summit declaration** Summit declaration

International Black Garlic Summit Declaration
The Chairperson of International Black Garlic Conferences
Mr. Shinichi Kashiwazaki



18:00~ **Exchange Party** at Plaza Urban Hall

The exchange party will be held after the summit.
While enjoying the world's black garlic cuisines, let's develop our friendships.

- Summit participation fee : 2,000 yen/person
 - Exchange party participation fee : 6,000 yen/person
- * Your payment will be made on the day.

Nearest Station



09:30~ ● Reception

10:00~ **Black Garlic Cooking Grand Prix**

My Ideas For Black Garlic Cooking

Participants from some cooking schools and colleges, and presentations will be given by 5 selected groups. The awards are 50,000 yen for the grand prize.

11:00~ **Mini Talk Show**

Cuisines Of The World And Its Culinary Trends

"Iron Chef" and "SMAP×SMAP" Culinary supervisor/Food coordinator
Ms. Setsuko Yuki



11:45~ **Awards Ceremony**

Black Garlic Cooking Grand Prix Award Ceremony

Head judge Judge
Ms. Setsuko Yuki Mr. Sergio Maria Teutonico

12:00 Closing Ceremony

Black garlic cooking showdown will be coming up again!
The winner will be decided by your vote.



- Participation fee for Black garlic cooking grand prix : 2,000 yen/person
- * Your payment will be made on the day.

- The 2nd International Black Garlic Summit in Hachinohe 2017
Place : Hachinohe Plaza Hotel
1-6-6 Kashiwazaki, Hachinohe-shi, Aomori
Tel. : +81-178-44-3121 URL : <http://plazahotel.jp/>
Nearest station: Hon-Hachinohe Station
- Applications for Black Garlic Summit
FAX : +81-178-56-5432 E-mail : inq@aomori96229.jp

Application Form

The 2nd in Hachinohe 2017
International

Black Garlic Summit

Wed, September 6th at 13:30

Thu, September 7th at 10:00

Place : Hachinohe Plaza Hotel Plaza Urban Hall
 1-6-6 Kashiwazaki, Hachinohe-shi, Aomori



Participant's name			
Company			
Address			
Telephone number			
E-mail			
Participation	Black Garlic Summit on September 6th at 13:30	Exchange Party on September 6th at 18:00	Cooking Grand Prix on September 7th at 10:00
	Join • Decline	Join • Decline	Join • Decline
	----- 2,000 yen	----- 6,000 yen	----- 2,000 yen

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Aomori Prefecture Black Garlic Association 158 Kizaki, Oirase-cho, Kamikita-gun, Aomori 039-2127 Japan

Tel : 0178-56-5317 Fax : 0178-56-5432 e-mail : inq@aomori96229.jp Staff : Yukie Kashiwazaki

We look forward to seeing you.