International HAKKO Symposium 2026



14 November (sat) 16:00-18:00

@Miraie Forum, East Building, Miraie Nagaoka

The world is discovering Japanese fermentation: HAKKO. Koji starter makers, global practices, and local cultures. Join fermentation practitioners from around the world to explore the future of HAKKO.

What is HAKKO ?

— Exploring Japanese Fermentation with the World, from Nagaoka- the Heartland of Rice

16:00 Opening Remarks and introduction
Wataru Ogasawara (Professor, Nagaoka University of Technology)

16:05 "Japanese HAKKO from a Global Perspective"
Justin Potts (Co-CEO, Potts. K Productions Ltd.)

16:25 "Preserving the 'Present' with Koji, Forging the 'Future' with Koji"
Kouichi Higuchi (CEO, Higuchi Matsunosuke Shoten Co., Ltd.)

16:45 "Localising HAKKO to Scotland"
Robin Sherriff (Co-founder of Slow Sauce / CEO of The Fermenters Guild UK)

17:05 "The"Three Ls": Why HAKKO's Value Speaks to the World"
Hiraku Ogura (Fermentation Designer / CEO, Fermentation Design Lab Co., Ltd.)

17:25 "Global Fermentation and KOJI-DOJO"
Laura Nyström (Professor, ETH Zurich)
Cipriano Carrero Carralero (Associate Professor, Basque Culinary Center)
Luong Hong Nga (Associate Professor, Hanoi University of Science and Technology)

17:40 Panel Discussion and Q&A

Live AI Translation Provided (EN/JP)
Join Us with Confidence!

Registration Deadline: 11 Nov.

Organizer: Nagaoka University of Technology Contact: 0258-47-9151 J-PEAKS