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From the Editor,

The corporate policy of Amano Enzyme Inc. is to "contribute to society by developing enzymes that are widely used in everyday products". Since the establishment of Amano over one hundred years ago, and especially since Amano's entry into the enzyme business during the last half century, Amano has realized the goals of its corporate policy through the recognition and acceptance of Amano enzymes by customers worldwide.

As a way to fulfill the Amano corporate policy, Amano has established a series of symposiums on enzyme applications initiated in May 2000. The goal of the symposiums is to further the promotion of enzymes through a study of enzyme applications. To that end, Amano grants an award in recognition of significant advancement to the enzyme industry through the study of enzyme applications.

At each symposium, the recipients of awards are invited to present lectures on up to five carefully selected topics. In addition, leading scientists in Japan are invited to present keynote lectures. The following keynote lectures have been presented in the past:

"Exploration of Microbiological Catalysts and Industrial Use", Professor Emeritus Hideaki Yamada, Kyoto University (2000)

"Development of Biotechnology from Fermentation Technology", Professor Teruhiko Beppu, Nihon University (2001)

"Acetobacter Enzymes and Their Uses", Professor Osao Adachi, Yamaguchi University (2002)

Amano Enzyme Inc. is looking forward to welcoming you to the fourth Symposium which will be held in June, 2003, in Nagoya, Aichi Prefecture, Japan.