

KAI KANG

Now:

Master student in Food Science and Technology
Tokyo University of Marine science and Technology



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Kai Kang began studying in Tokyo University of Marine Science and Technology in 2013. She was majored in food science and technology, and she joined Food Processing Lab in 2016 when she was an undergraduate student, and now is the second year of master course. She was studying under Professor Emiko Okazaki. Areas of research emphasis include: especially seafood processing, Tuna(Akami and Toro),Skipjacktuna, mackerel, lipid oxidation, freshness, quality evaluation.

Her graduate study was about the frozen storage conditions of seafood, and the research theme is "The quality change of tuna meat during frozen storage at various temperature". Now her research is about Quality evaluation of frozen red meat fish prepared with several different procedures on board

Then:

Exchange student
OSU Seafood Lab



Kai began studying in Tokyo University of Marine Science and Technology in 2013. And in 2016, she was selected by Professor Okazaki and school, as an exchange student to studying in OSU Sea Food Lab. This was her first research experience in Surimi field, and she finished the research with Devin about washing effects on gelation properties within 2 months. And she also attended the 3rd Surimi Forum Japan.