



Hajime Hatta, Ph.D. (Professor)

Department of Food and Nutrition,  
Kyoto Women's University  
Kitahiyoshicho 35, Imakumano,  
Higashiyama-Ku, Kyoto 605-8501,  
Japan  
hatta@kyoto-wu.ac.jp

### **Short Biography (150-250 words)**

After graduating from Osaka City University with a degree in biology, Hajime Hatta have researched hen's egg for 40 years. This experience includes working for the egg processing company, Taiyo Kagaku Co., Ltd, for 18 years. While working in R & D for Taiyo, he studied food science in Kyoto University and The University of British Columbia for three years. After gaining valuable experience at these universities, he became interested in researching egg yolk antibody (IgY). He then organized an IgY project funded by the Japanese Science and Technology Agency for five years, beginning in 1991. Several specific-IgY fortified foods and feeds to prevent dental caries or fish diseases have been developed for the first time in the world through this IgY project. From his work on this project, he was given awards in Technological Research for Industrial Applications of IgY from Japanese Association for Bioscience, Biotechnology, and Agro-chemistry in 1994. Afterwards, in recent years, he has been enjoying teaching food science and researching egg yolk IgY as well as the functionalities of egg in foods.

### **Research Interest:**

I am interested in all studies such as nutrition, processing characteristics and physiological functions of eggs. In particular, I am interested in not only basic research but also an applied research on egg components.