



Michihiro Sugano, Ph.D., Professor Emeritus at Kyushu University and Prefectural University of Kumamoto

Dr. Sugano completed his PhD in the Graduate School of Agriculture, Kyushu University, Fukuoka, Japan in 1962. After working at the Department of Nutrition, Harvard School of Public Health on dietary regulation of cholesterol esterification for 2 years as a postdoctoral research fellow, he returned to Kyushu University and had a position of the Research Assistant where he started studies on lipid metabolism from the nutritional standpoints. In 1977 he promoted to Professor of Nutrition Chemistry and in 1991 Professor of Food Chemistry. In Kyushu University developed natural hypocholesterolemic substances such as plant stanols, chitosan, sesamin and undigestible fraction of soybean protein. After retirement in 1997 as Professor Emeritus, he moved to the Professor of Food and Nutrition in Prefectural University of Kumamoto, then President in 2000, and retired in 2004 with Professor Emeritus. He is the author of more than 450 publications and more than 200 of review articles including books entitled “Cholesterol” and “Lipid Nutrition.” Also, he founded nutritional research societies involved in “Trans Fatty Acids and Processed Fats” and “Functional Lipids” (initially CLA Network Japan). After retirement, he has been serving as consultants for food industries in addition to academic activities on lipid nutrition. He received numbers of certificates of merit from the related academic societies and the Government of Japan. He is now an honorary member of the Japan Society of Nutrition and Food Sciences, Fellow of both US and Japan Oil Chemist’s Societies and International Union of Nutritional Science. As the Director General of the Japan Egg Science Society he is contributing to understand how egg is safe and nutritious to Japanese.