International Tea Seminar & Tea Showcase

Thai-Japan Tea Alliance for a Sustainable Future



World O-cha (Tea)

Festival 2025

23 October 2025

World O-cha (Tea) Festival 2025, Shizuoka City, Japan GRANSHIP Convention and Arts Center, 9 FL. Room no. 904

Organized by:

1.00 - 1.15 PM opening ceremony

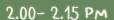
University of Shizuoka & Mae Fah Luang University



1.30 - 1.45 PM

Development of functional green tea and the use of functional labeling system in Japan

Prof. Dr. Mari Maeda-Yamamoto | Executive Research Institute of Food Research National Agriculture and Food Research Organization (NARO)



Global Tea Tourism: **Japanese and Thai Contributions**

Prof. Dr. Lee Jolliffe Research Advisor, Mae Fah Luang University, Thailand

2.30 - 2.45 PM

Gastronomy and Tea Tourism: Tea is More than a Drink

Assoc. Prof. Dr. Amnaj Khaokhruemuang School of Management and Shizuoka, Japan

Informatics, University of

Matcha Latte

Coconut

Matcha Coconut Elegance -A Harmony of Tradition & **Tropics**

Presented: Team Lab Co., Ltd.

Siam Heritage Black Tea -The Elegance of Thailand's Highlands

Presented: Mae Hang Community Enterprise

1.15 - 1.30 PM

Unlocking the Future of Thai Tea: From Local Heritage to Global **Markets**

Asst. Prof. Dr. Piyaporn Cheaumchaitrakun Head, Tea and Coffee Institute, Mae Fah Luang University, Thailand

1.45 - 2.00 PM

The Future of Japan Tea Trade & Tea Industry: Matcha Focus (Japanese)

Mr. Kazuyoshi Nakakoji President, Evergreen & Company Ltd.,

2.15 - 2.30 PM

Tea, Travel, and Community: Opportunities and Challenges

Asst. Prof. Dr. Athitaya Pathan **Tourism Business and Event** Program, Mae Fah Luang University, Thailand

2.45 - 3.00 PM

Chiangrai City Branding: Shaping Tea Identity

Dr. Ekapop Changkaew Brand Artist/CEO - Brand Young

3.00-4.00 PM

Thai Premium Tea Showcase

Enjoy drinking Thai tea























