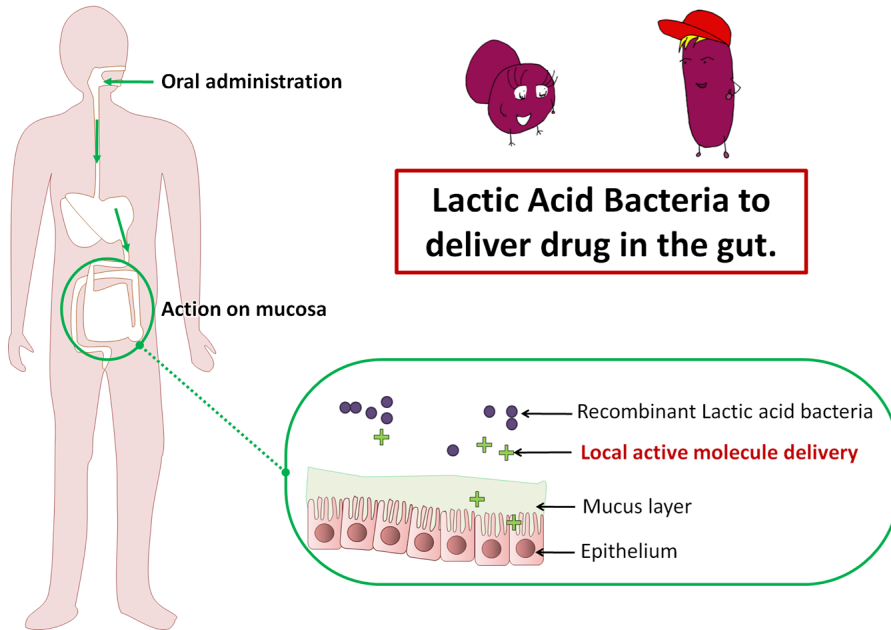


Join us for the 22nd Hyogo Science E-café: New Insights into Crohn's Disease: Using Lactic Acid Bacteria to Deliver Drugs

乳酸菌を使った新規薬物送達システムのクローン病に対する効果



Lactic Acid Bacteria to deliver drug in the gut.



Image credit: Christophe Michon

Guest: **Christophe Michon, Ph.D. (Kobe University)**

What do yogurt, cheese, kimchi, sauerkraut, and saucisson all have in common? They are all produced by the power of microorganisms! *Lactococcus lactis* is one type of bacteria important in the fermentation of these foods. These bacteria are characterized by their production of lactic acid and are recognized by the World Health Organization as safe for health. During his Ph.D, Dr Christophe Michon investigated the application of local drug delivery to gut mucosa using lactic acid bacteria. Tonight, he will give a brief talk on good bacteria and microbiota, followed by a detailed presentation about his Ph.D.

NESCAFÉ Sannomiya

800円

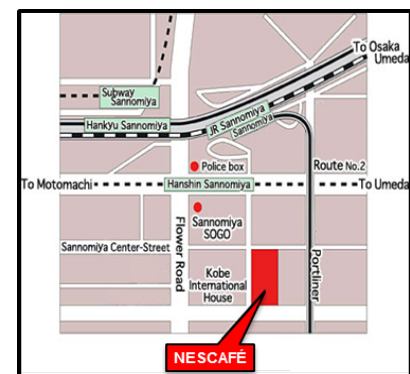
Wednesday March 28th 18:30-20:30

Join us for an English science lecture and discussion over café drinks and sandwiches.

To register e-mail your name to The Kobe University Science Shop at:

HSE-CAFE@RADIX.H.KOBE-U.AC.JP

Register by Monday 26th March.
Space is limited to the first 30 people.



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Any information you provide will only be used for the organization of this event