



## 포스티 발표 논문 목록

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한승중\*, 백상호, 박현우, 이가은, 서종철  
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경상북도농업기술원

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Imran Khan\*, Charles NKufi Tango, Paul-Francois kounkeu Ngnitcho,  
Ramachandren Chelliah, Oh Deog-Hwan  
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Mohammad Shakhawat Hussain<sup>1</sup>, EricBanan-MwineDaliri<sup>1</sup>,  
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Lee Hyun-Gyu\*, Lim HyeonJi, Lee Jung-Soo, Yoo SeungRan  
World Institute of Kimchi

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문은우\*, 박보연, 이해원, 황인민, 당윤미, 서혜영  
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국립식량과학원 수확후이용과

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이병규\*, 김현주, 이병원, 우관식, 이지혜, 조준현<sup>1</sup>  
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최현진\*, 홍윤표, 이정수, 박미희, 김지강  
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Kim Jinse<sup>a,c\*</sup>, Park SeokHo<sup>a</sup>, Choi DongSoo<sup>a</sup>, Kim YongHoon<sup>a</sup>, Lee SooJang<sup>a</sup>,  
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Park Sung-Hwan\*, Hong Yoon-Suk, Yun Ji-Hyun, Choi Goo-Hee,  
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Kwon Dong-Jin<sup>1,2</sup>, Jo Kil-Suk<sup>1,2</sup>, Kim Won-Pil<sup>3</sup>  
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이슬<sup>2</sup>, 문혜경<sup>2</sup>, Abul Hossain<sup>1</sup>, 이수원<sup>1</sup>, 이화진<sup>1</sup>, 박소연<sup>1</sup>, 김종국<sup>1\*</sup>  
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Effect of Oligosaccharides on Quality Characteristics and Antioxidant Activities of *Prunus persica* Batsch var. *dauidiana* Max. Preserved in Sugar

Jung Kyung-Mi<sup>1,\*</sup>, Lee Gi-Woo<sup>1</sup>, Kim San-Yeong<sup>1</sup>, Seo Eun-Chul<sup>1</sup>, Lee Hyung-II<sup>1</sup>

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Preparation of Probiotic Powder by the Spray Freeze-Drying Method

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Quality Characteristics and Antioxidant Effect of Sugar Preserved Wild Peach (*Prunus persica*. L.) Juice by Enzymatic Treatment

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Quality Characteristics of *Kochujang* Prepared with Peach Jam and Salt Replacement

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고품질 쌀가루 이용 당 종류별 카스테라의 품질특성

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 National Institute of Crop Science, RDA

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Nutritional compositions and physiological activities of edible insects

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Lee, Yu-Young, Lee, Ji Hae, Lee, Byoung Kyu

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Park Yu min<sup>1\*</sup>, Song Ok Yeon<sup>1</sup>, Lee Jin Ha<sup>1</sup>, Son Ji Hyeon<sup>1</sup>,  
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Vitamin B12 Content in Rice, Soup/Stew, and Side Dishes Frequently Consumed in Korea

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Choi Ji Yeon\*, Nho Eun Yeong, Park Yu Min, Lee Cheong Mi,  
Dang Yun Mi, Lee Ga Hyun, Hong Joon Ho, Kim Kyong Su  
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Influences of Different Extraction Techniques on Determination of Phenolic Compounds in Green Tea Extracts by Fourier Transform Near-Infrared Spectroscopy

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Origin authentication of Imported and Domestic (South Korea) Pork by Trace Elements and Isotope Ratios Analyses

Nho Eun Yeong\*, Choi Ji Yeon, Lee Cheong Mi, Park Yu Min,  
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Lee Ga Hyun, Hong Joon Ho, Hong Yeong Shin, Kim Kyong Su  
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The Evaluation of Quality Characteristics of Commercial Yogurt in Korea

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Quantitative Analysis of Catechins and Caffeine in Korean green tea

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Jang Da Eun, OH Eun Bi, OH Sung Min, Cho Soo Muk  
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Gallic acid 함량이 증가된 녹차 추출물 제조

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Choi Sehun, Seo Han-Seok<sup>1</sup>, Lee KwangRag<sup>2</sup>, Lee Sunghee<sup>2</sup>, Lee JunYoung<sup>2</sup>, Lee Jihyun\*  
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Kim In-Ho\*, Kim Yi-Seul, Eom In-Ju and Kim Seong-Ho  
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Antioxidant and Anti-hypertensive Effects of Fermented *Allium hookeri* Root Extracts *in vitro* and *in vivo*Seo Hyuk-Jun\*, Wu Ying, Kim Chong-Kyung, Park Yang-Kyun, Kang Seong-Gook  
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Optimization of Fermentation, Separation, Purification and Characterization of Thrombolytic Enzyme Produced by *Bacillus subtilis* C14-2 StrainSeo Hyuk-Jun<sup>2</sup>, Lee Jung Hee<sup>1</sup>, Cho Seung-Sik<sup>3</sup>, Wu Ying<sup>2</sup>,  
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Inactivation Kinetics of Chemical Sanitizers in Combination with Ultrasound at Mild Temperature on *Listeria monocytogenes* and *Escherichia coli* O157: H7 on Sprouts

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냉이(*Capsella bursa-pastoris*) 추출물 및 유산균 발효액 함유 복합물을 이용한 고수분 식품의 항진균 적용 실험

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Characterization of *Hanseniaspora uvarum* isolated from peach.

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Characterization of *E. coli* O157:H7-specific Bacteriophage for the Development of a New Antimicrobial Agent

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우나리아<sup>1</sup>\*, 이혜순<sup>1</sup>, 강윤지<sup>1</sup>, 박경화<sup>1</sup>, 박남규<sup>2</sup>, 김덕중<sup>2</sup>  
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국산 과실에서 분리된 non-*Saccharomyces* 효모를 이용한 감와인의 발효특성

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전라북도농업기술원 농식품개발과

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Kwon Kyoo-Ri<sup>1</sup>, Choi Hee-Jeong<sup>1\*</sup>, Peijun Zhao<sup>1</sup>, Kim Tae-Ho<sup>2</sup> and Lee Sang-Han<sup>1</sup>  
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Neuraminidase inhibitory and antioxidant activities of extracts of unripe and ripe persimmon (*Diospyros kaki*)

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Hwang Kyung-A, Hwang In Guk, Cho Soo Muk  
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Rural Development Administration, Wanju, 55365, Republic of Korea*

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Antioxidant activity and quality Characteristics of Doenjang containing *Astragalus membranaceus*

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Sin Seung Mi, Lee Gyeong Hwan, Jeong Won Min,  
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Antioxidant Activities of *Allium hookeri* Extracts Obtained by various Extract Conditions

Ko Keonhee<sup>1\*</sup>, Kim Yun Geun<sup>1</sup>, Goo Young-Min<sup>1</sup>, Oh Kyeong Yeol<sup>1</sup>, Lee Gyeong  
Hwan<sup>1</sup>, Sin Seung Mi<sup>1</sup>, Kim Seon Jeong<sup>1</sup>  
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Chemical Compositions and Biological Activities of Leaves from *Citrus sunki* Hort. ex Tanaka

Jo Yeon Jeong\*, Ju Mi Hyun and Lee Nam Ho  
*Department of Chemistry and Cosmetics,  
Jeju National University, Jeju 63243, Korea*

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Characteristics of Enzymatic Hydrolyzates of Eastern Pricky Pear(*Opuntia humifusa*) Stem

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Characteristics of Enzymatic Hydrolyzates of Eastern Pricky Pear(*Opuntia humifusa*) Stem

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Protopine, an Alkaloid Isolated from *Corydalis bungeana* Turcz., Attenuates Neuro-Inflammation in LPS-Induced BV-2 Microglia Cells

Ju Mi-Kyoung\*, Alam MD Badrul, Byeon Jung-Hee,  
Yoon-Gyung, Kwon Lee Sang-Han  
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Effect of CNTM on Adipocyte Differentiation And Expression of Obesity-Related Genes in 3T3-L1 Adipocytes

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Han-Xioanggao<sup>1</sup>, Lee Jin-Ha<sup>1</sup>, Ra Moon-Jin<sup>2</sup>, Kim Sun-Young<sup>2</sup>,  
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Anti-fatigue effect of dietary vinegar fermented from fruit of *Prunus mume*

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Moon Kwang-Deog<sup>2</sup>, Seo Kwon-Il<sup>1</sup>  
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Antioxdant and Antithrombotic Effects of the Mixture Extracts from Abalone Viscera and Oriental Medicines

Seo Hyuk-Jun\*, Ko Du-Ok, Wu Ying, Kim Chong-Kyung,  
Park Yang-Kyun, Kang Seong-Gook  
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갈색거저리 동충하초의 유산균별 프로바이오틱스 발효조건 탐색과 항산화 활성 비교

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Antioxidant and Anti-hypertensive Effects of Fermented *Allium hookeri* Root Extracts *in vitro* and *in vivo*

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Comparison of Anti-proliferative Activities of Fermented *Bombyx Mori* Extracts on HepG2 Human Hepatoma Cells

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Comparison of Anti-proliferative Activities of Fermented *Neatus Ventralis* Extracts on HepG2 Human Hepatoma Cells

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Comparison of Anti-proliferative Activities of Fermented *Protaetia Brevitarsis* Extracts on HepG2 Human Hepatoma Cells

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Polyphenol and Flavonoid Compound Contents, and Antioxidant Activity of *Dictamnus dasycarpus* Turcz. Fruit Water Extract

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*Nyssa fruticans* Wurmb. Bud Extract Attenuates UVB-Induced Skin Aging *In Vitro* and *In Vivo* by Suppressing Matrix Metalloproteinase (MMP) Activity through Downregulation of NF- $\kappa$ B and AP-1 Signaling via Activation of MAP kinases

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*In vitro* Correlation and Analyses of Anti-oxidant and Anti-inflammatory Activities by Fruit Ripening of Peach Cultivars

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*In vitro* Correlation between Anti-oxidant and Anti-inflammatory Effects of Stone and Seed of Peaches Cultivar

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Quality Characteristics and Antioxidant Activity of Fermented Tea Prepared with *Camellia sinensis* leaves

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Phenolic Compounds and Anti-wrinkling Activity of Extracts from Seeds of *Zanthoxylum schinifolium*

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갈색거저리 동충하초 추출물을 첨가한 발효유의 품질특성

김도우, 박준기, 김유진, 임가현<sup>1</sup>, 구희연<sup>1</sup>, 김현진<sup>1</sup>, 김용두, 허창기\*  
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Verification of Antioxidant Activity by Various Part from a *Lonicera japonica*

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Sin Seung Mi, Kim Seon Jeong and Kim Yun Geun  
Gyeongnam Oriental Medicinal Herb Institute

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누에의 먹이원 공급시기에 따른 영양성분 분석

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누에의 먹이원에 따른 항산화활성 및 항균활성

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전라남도농업기술원 곤충잠업연구소

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Changes in Antioxidant Activity of *Platycodon grandiflorum* Radix During Repeated Steaming Process

Lee Gyeong Hwan, Jeong Won Min, Ko Keon Hee, Oh Kyeong Yeol,  
Sin Seung Mi, Kim Seon Jeong and Kim Yun Geun  
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Useful Ingredients and Antioxidant Activities of *Ailanthus Cortex* Extract

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*Artemisia capillaris* Leaves with Solid Fermentation of *Ganoderma lucidum* Potentiated the Atopic Effects in an Animal Model

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Anti-Photoaging Potential of *Hylocereus undatus* Seed Extract in Ultraviolet B-Irradiated Mice Model

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연의 부위별 추출물의 유용성분 및 효능평가

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연의 부위별 추출물의 혈액응고 저해 및 혈소판 응집 저해능 평가

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연잎의 유용 생리활성 평가

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연지방의 항산화, 항당뇨 및 항혈전 활성

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연자육의 신규 유용 생리활성 발굴

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열대과일 람부탄(Rambutan) 과육, 씨앗 및 껍질의 생리활성 평가

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열대과일 리치(Litchi)의 부위별 생리활성 및 항혈전 활성

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열대과일 망고스틴(Mangosteen)의 생리활성

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열대과일 패션 후르츠(Passion fruit)의 부위별 생리활성

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우절과 볶은 우절의 생리활성 비교

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Antioxidant and Anti-inflammatory of Lemongrass and Peppermint Extracts

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Anti-diabetic Effect of *Spatholobus suberectus* Extracts by augmentation of GLUT4 Expression via the Activation of AMPK *in vitro* and *in vivo*

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Anti-Diabetic Potential by *Allium macrostemon* bulbil extract in C2C12 myotubes through the activation of PI3K/Akt and AMPK pathways

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Resurrection Plant *Boea hygrometrica*'s Skin Protection Effects against UV-Induced Photo-Aging

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Glyceollin in soybeans enhances endoplasmic reticulum stress-induced insulin resistance : Involvement of a CaMKK-AMPK signaling pathway

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팽화 처리한 귀리의 품질 특성과 항산화 성분 및 활성 변화

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적과 복숭아의 이화학적 특성에 관한 연구

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적과 사과와 일반성분 함량 및 총 폴리페놀 함량에 관한 연구

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Upregulation of Glucose Uptake by (+)-lariciresinol, Food Ingredient Isolated from Sesame Seed, Through the Activation of GLUT4 in C2C12 Cells

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유청 막걸리로 제조한 발효식초의 품질특성

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유청 막걸리 식초 제조용 *Acetobacter pomorum* IWV-03 초산균 분리 및 동정

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Anti-melanogenesis activities by chestnut byproducts through the downregulation of melanogenesis- related proteins and the activation of ERK 1/2 pathway

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재배지에 따른 생강 열수 추출물의 생리활성 및 품질 특성 평가

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