



## 포스티 발표 논문 목록

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김보영\*, 김민용, 신영우, 김종덕<sup>1</sup>  
전남대학교 냉동공학과,  
<sup>1</sup>전남대학교 산업생명공학과

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한승중\*, 백상호, 박현우, 이가은, 서종철  
연세대학교 패키징학과

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박현우\*, 백상호, 한승중, 이가은, 서종철  
연세대학교 패키징학과

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백상호\*, 한승중, 박현우, 이가은, 서종철  
연세대학교 패키징학과

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이가은<sup>1\*</sup>, 이준영<sup>2</sup>, 황기섭<sup>2</sup>, 김현<sup>3</sup>, 김영재<sup>4</sup>, 이한글<sup>4</sup>, 서종철<sup>1</sup>  
<sup>1</sup>연세대학교 패키징학과, <sup>2</sup>한국생산기술연구원, <sup>3</sup>대하맨텍, <sup>4</sup>대룡포장산업

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류정아\*, 진동혁, 성진중, 최소영  
경상북도농업기술원

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최지영<sup>1\*</sup>, 조정석<sup>1</sup>, 이현정<sup>1</sup>, 우진호<sup>1</sup>, 김희철<sup>1</sup>, 문광덕<sup>1,2</sup>  
<sup>1</sup>경북대학교 식품공학부 식품생물공학전공, <sup>2</sup>식품생물산업연구소

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박강용\*, 강행선, 양재연, 고순금, 강정화<sup>1</sup>  
신안군농업기술센터, <sup>1</sup>전라남도농업기술원

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이지현<sup>1\*</sup>, 최지원<sup>1</sup>, 배영석<sup>1</sup>, 홍윤표<sup>1</sup>  
<sup>1</sup>국립원예특작과학원 저장유통과

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 한국식품연구원

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Park Daehee<sup>1</sup>, Lee Wonyoung<sup>1,2</sup>  
<sup>1</sup>School of Food Science and Bio-technology,  
 Kyungpook National University, Daegu 41566, Korea  
<sup>2</sup>Food and Bio-industry Institute, Kyungpook National University, Daegu 41566,  
 Korea

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Imran Khan\*, Charles NKufi Tango, Paul-Francois kounkeu Ngnitcho,  
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 Departmen of Food Science and Biotechnology,  
 Kangwon National University, Chuncheon, South Korea

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Ramachandran Chelliah<sup>13\*</sup>, SudhaRaniRamakrishnan<sup>2,3</sup>, UshaAntony<sup>3</sup>, ImranKhan<sup>1</sup>,  
 Charles Nkufi Tango<sup>1</sup>, Paul-François Ngnitcho Kounkeu<sup>1</sup>, ShuaiWei<sup>1</sup>, Youn-SeoPark<sup>1</sup>,  
 Mohammad Shakhawat Hussain<sup>1</sup>, EricBanan-MwineDaliri<sup>1</sup>,  
 Rubab Momna<sup>1</sup>, Min-yeong Kwon<sup>1</sup>, Byung-JaePark<sup>1</sup>, Deog-HwanOh<sup>1</sup>  
<sup>1</sup>Departmen of Food Science and Biotechnology,  
 Kangwon National University, Chuncheon, South Korea  
<sup>2</sup>School of Food Science and Biotechnology,  
 Kyungpook National University, Daegu 41566, Korea  
<sup>3</sup>Centre for Food Technology, Department of Biotechnology,  
 Anna University, Chennai 600-025, India

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최동수\*, 박석호, 김용훈, 김진세, 이수장, 박천완, 최승렬, 최인덕<sup>1</sup>  
<sup>\*</sup>농촌진흥청 국립농업과학원  
<sup>1</sup>농촌진흥청 국립식량과학원

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김효진\*, 김상섭, 구민선, 정문철  
한국식품연구원 저장유통연구단

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이진수\*, 최미희, 임병선  
국립원예특작과학원 저장유통과

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김효진\*, 김상섭, 정문철, 구경형  
한국식품연구원 저장유통연구단

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Lee Hyun-Gyu\*, Lim HyeonJi, Lee Jung-Soo, Yoo SeungRan  
World Institute of Kimchi

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박경진\*, 김상숙, 최영훈  
농촌진흥청 국립원예특작과학원 감귤연구소

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문은우\*, 박보연, 이해원, 황인민, 당윤미, 서혜영  
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김상섭\*, 김효진, 구민선, 정문철  
한국식품연구원 저장유통연구단

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김상섭\*, 김효진, 정문철  
한국식품연구원 저장유통연구단

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서영욱\*, 박희만, 박종률, 이선호  
국립농업과학원 농업공학부 수확후관리공학과

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국립식량과학원 수확후이용과

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이병규\*, 김현주, 이병원, 우관식, 이지혜, 조준현<sup>1</sup>  
국립식량과학원 수확후이용과, <sup>1</sup>국립식량과학원 논이용작물과

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유경단\*, 이형운, 남상식, 양정욱, 황엄지, 이경보  
전남 무안군 청계면 무안로 199, 국립식량과학원 바이오에너지작물연구소

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국립원예특작과학원 저장유통과

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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>,  
Park ChunWan<sup>a</sup>, Han GuiJeung<sup>b</sup> and Cho Byoung-Kwan<sup>c</sup>

<sup>a</sup>Department of Agricultural Engineering, National Institute of Agricultural Sciences,  
RDA, Jeollabuk-do 54875, Korea

<sup>b</sup>Department of Agro-food Resources, National Institute of Agricultural Sciences,  
RDA, Jeollabuk-do 55365, Korea

<sup>c</sup>Department of Biosystems Machinery Engineering, College of Agricultural and Life  
Science, Chungnam National University, 99 Daehak-ro,  
Yuseong-gu, Daejeon 34134, Korea

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Kim Jinse<sup>a,c\*</sup>, Park Seok Ho<sup>a</sup>, Choi Dong Soo<sup>a</sup>, Kim Yong Hoon<sup>a</sup>,  
Lee Soo Jang<sup>a</sup>, Park Chun Wan<sup>a</sup>, Lee JungSoo<sup>b</sup> and Cho Byoung-Kwan<sup>c</sup>

<sup>a</sup>Department of Agricultural Engineering, National Institute of Agricultural Sciences,  
RDA, Jeollabuk-do 54875, Korea

<sup>b</sup>Postharvest Research Division, Horticultural and Herbal Science, RDA,  
Jeollabuk-do 55365, Korea

<sup>c</sup>Department of Biosystems Machinery Engineering, College of Agricultural and Life  
Science, Chungnam National University, 99 Daehak-ro,  
Yuseong-gu, Daejeon 34134, Korea

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최미희\*, 임병선, 이진수

농촌진흥청 국립원예특작과학원 저장유통과

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박경진\*, 김상숙, 최영훈

농촌진흥청 국립원예특작과학원 감귤연구소

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Kim In-Ho\*, Kim Yi-Seul, Eom In-Ju and Kim Seong-Ho

*Department of Food Engineering, Daegu University*

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구율리<sup>1\*</sup>, 김주현<sup>1</sup>, 박종묵<sup>2</sup>, 이다솔<sup>2</sup>, 홍주현<sup>1</sup>

<sup>1</sup>대구가톨릭대학교 식품공학전공, <sup>2</sup>합천밤 6차 산업화 사업단

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Park Sung-Hwan\*, Hong Yoon-Suk, Yun Ji-Hyun, Choi Goo-Hee,

Park In-Jae and Cho Ju-Hyun

*Hurum Central Research Institute, Jeju, Korea*

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Kang Yoon-Han<sup>1,2\*</sup>, Rui Zhou<sup>2</sup>, Seo Seat Byul<sup>1</sup>,

Kwon Dong-Jin<sup>1,2</sup>, Jo Kil-Suk<sup>1,2</sup>, Kim Won-Pil<sup>3</sup>

<sup>1</sup>Department of Food Processing and Distribution,

*Gangneung-Wonju National University, Gangneung 25457, Korea*

<sup>2</sup>Department of Food Science, Gangneung-Wonju National University,

*Gangneung 25457, Korea*

<sup>3</sup>Hanwooltari., Gangneung 64128, Korea

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장종민\*, 정수연, 표경미, 조윤희, 정남혁, 정서율, 정용진<sup>1</sup>, 권중호  
경북대학교 식품공학부, <sup>1</sup>계명대학교 식품가공학과

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Sudha Rani Ramakrishnan\*, Ramachandran Chelliah<sup>1,2</sup>,  
Kheerthana Duraivelan<sup>2</sup>, Usha Antony<sup>2</sup>, Joong-Ho Kwon  
School of Food Science and Biotechnology, Kyungpook National University,  
<sup>1</sup>Department of Food Science and Biotechnology, Kangwon National University,  
<sup>2</sup>Centre for Food Technology, Department of Biotechnology, Anna University

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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>  
<sup>1</sup>경북대학교 식품외식산업학과, <sup>2</sup>경북대학교 공동실험실습관

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이대훈\*, 박혜미, 조준현<sup>1</sup>, 서우덕<sup>2</sup>, 홍주현, 윤광섭  
대구가톨릭대학교 식품공학전공  
<sup>1</sup>국립식량과학원 남부작물부  
<sup>2</sup>국립식량과학원 작물기초기반과

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Jang Dong Wook\*, Song Won Keun, Lee Min Jeong, Park Mi-Kyung, Oh Jun-Hyun<sup>1</sup>  
School of Food Science and Biotechnology,  
Kyungpook National University, Daegu 41566, Korea  
<sup>1</sup>Department of Plant and Food Sciences, Sangmyung University,  
Chungnam 330-720, Korea

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김희진\*, 한승우<sup>1</sup>, 고정윤, 김대현, 이미진, 홍준호, 조영익  
(재)전남생물산업진흥원 나노바이오연구센터, <sup>1</sup>대풍수산



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Jung Kyung-Mi<sup>1,\*</sup>, Park Sung-Gi<sup>2</sup>, Lee Youngsuk<sup>3</sup>, Kim Soo Rin<sup>3,4</sup>

<sup>1</sup>Cheongdo Peach Research Institute, GyeongSangBuk-Do Agricultural Technology Administration, Gyeongsangbukdo 38315, Korea

<sup>2</sup>Sungsuwolvillage (Social Enterprise), Gyeongsangbukdo 38306, Korea

<sup>3</sup>School of Food Science of Biotechnology, Kyungpook National University, Daegu 41566, Korea

<sup>4</sup>Institute of Agricultural Science & Technology, Kyungpook National University, Daegu 41566, Korea

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Her Jae-Young

Department of Food Engineering, Mokpo National University, Yeongsanro, Cheonggyemyeon, Muangun, Jeollanamdo, 1666, Republic of Korea

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Effect of Oligosaccharides on Quality Characteristics and Antioxidant Activities of *Prunus persica* Batsch var. *daurica* 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-Il<sup>1</sup>

<sup>1</sup>Cheongdo Peach Research Institute, GyeongSangBuk-Do Agricultural Technology Administration, Cheongdo 38315, Korea

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Jung Kyung-Mi<sup>1,\*</sup>, Kim San-Yeong<sup>1</sup>, Seo Eun-Chul<sup>1</sup>, Lee Hyung-Il<sup>1</sup>, Kwon Oh-Heun<sup>1</sup>, Kim Hye-Ryun<sup>2</sup>, Sanjeev Kumar Dhungana<sup>3</sup>, Park Yong-Sung<sup>3</sup>, Kim Il-Doo<sup>4</sup>

<sup>1</sup>Cheongdo Peach Research Institute, GyeongSangBuk-Do Agricultural Technology Administration, Cheongdo 38315, Korea

<sup>2</sup>Cheonnyeoni Co. Ltd., Gyeongju-si 38180, Korea

<sup>3</sup>School of Applied Biosciences, Kyungpook National University, Daegu 41566, Korea

<sup>4</sup>International Institute of Agricultural Research and Development, Kyungpook National University, Daegu 41566, Korea

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강귀훈\*, 정동욱<sup>1</sup>, 은종방

전남대학교 식품공학과, BK21+

<sup>1</sup>초당대학교 외식조리창업학과

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윤기남\*, 은종방  
전남대학교 식품공학과, BK21+ 그린식품 및 식품소재 인재양성 사업단

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Preparation of Probiotic Powder by the Spray Freeze-Drying Method

Her Jae-Young  
Department of Food Engineering, Mokpo National University, Yeongsanro,  
Cheonggyemyeon, Muangun, Jeollanamdo, 1666, Republic of Korea

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

Jung Kyung-Mi<sup>1\*</sup>, Kim Sun-Hwa<sup>2</sup>, Jeong Yong-Jin<sup>3</sup>, Choi Mi-Ae<sup>4</sup>  
<sup>1</sup>Cheongdo Peach Research Institute, GyeongSangBuk-Do Agricultural  
Research&Extension Services, Cheongdo 38315, Korea  
<sup>2</sup>The Graduate School of Oriental Studies, Wonkwang University and Korea Tea &  
Tao Research Institute, Jeonbuk 54538, Korea  
<sup>3</sup>Department of Food Science and Technology, Kyemyung University, Daegu 42601,  
Korea  
<sup>4</sup>Department of Faculty of Herbal Food Cuisine and Nutrition,  
Daegu Hanny University, Gyeongbuk 38578, Korea

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

Jung Kyung-Mi<sup>1\*</sup>, Kim Sun-Hwa<sup>2,3</sup>, Seo Eun-Chul<sup>1</sup>,  
Sanjeev Kumar Dhungana<sup>4</sup>, Kim Il-Doo<sup>5</sup>  
<sup>1</sup>Cheongdo Peach Research Institute, GyeongSangBuk-Do Agricultural Technology  
Administration, Cheongdo 38315, Korea  
<sup>2</sup>KMF Co., Ltd., Daegu 41065, Korea  
<sup>3</sup>Department of Food Science and Technology,  
Keimyung University, Daegu 42403, Korea  
<sup>4</sup>School of Applied Biosciences, Kyungpook National University, Daegu 41566, Korea  
<sup>5</sup>International Institute of Agricultural Research and Development,  
Kyungpook National University, Daegu 41566, Korea

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고품질 쌀가루 이용 당 종류별 카스테라의 품질특성

송영은\*, 최소라, 송은주, 한현아, 신소희, 이송이, 이기권  
전라북도농업기술원 농식품개발과

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정혜주, 이성배, 권은경, 최연수, 김하나\*, 정신교  
경북대학교 식품공학부

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홍성진\*, 은종방  
전남대학교 식품공학과

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이선호\*, 박희만, 박종률, 서영욱  
농촌진흥청 국립농업과학원 농업공학부

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이선호\*, 박희만, 박종률, 서영욱  
농촌진흥청 국립농업과학원 농업공학부

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이선호\*, 박희만, 박종률, 서영욱  
농촌진흥청 국립농업과학원 농업공학부

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최지영\*, 은종방  
전남대학교 식품공학과

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대구한의대학교 한방식품조리영양학부

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Lee Jae-Jun<sup>1\*</sup>, Park Daehee<sup>1</sup>, Lee Won-Young<sup>1,2</sup>  
<sup>1</sup>School of Food Science and Bio-technology,  
Kyoungpook National University, Daegu 41566, Korea  
<sup>2</sup>Food and Bio-industry Institute,  
Kyoungpook National University Daegu 41566, Korea

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심은영\*, 윤미라, 우관식, 김미정, 광지은, 이지윤<sup>1</sup>, 전용희, 이준기  
국립식량과학원 중부작물부 수확후이용과  
<sup>1</sup>국립식량과학원 중부작물부 논이용작물과

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Quality and Antioxidant Characteristics of Roasted Maize Tea with Different Moisture Contents

Woo Koan Sik<sup>1\*</sup>, Lee Ji Hae<sup>1</sup>, Kim Hyun-Joo<sup>1</sup>, Kim Mi Jung<sup>2</sup>,  
Jung Gun-Ho<sup>1</sup>, Lee Byong Won<sup>1</sup> and Lee Byoung Kyu<sup>1</sup>

<sup>1</sup>Department of Central Area Crop Science, National Institute of Crop Science, RDA,  
<sup>2</sup>Research Policy Bureau, RDA

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Quality and Antioxidant Characteristics of Cooking Rice on Commercially Available Mixed Grains in Korea

Woo Koan Sik<sup>1\*</sup>, Kim Mi-Jung<sup>2</sup>, Kim Hyun-Joo<sup>1</sup>, Sim Eun-Yeong<sup>1</sup>, Ko Jee Yeon<sup>3</sup>,  
Lee Choon Ki<sup>1</sup>, Jeon Yong Hee<sup>1</sup>, Lee Byong Won<sup>1</sup>, and Lee Byoung Kyu<sup>1</sup>  
<sup>1</sup>Department of Central Area Crop Science, National Institute of Crop Science, RDA,  
<sup>2</sup>Research Policy Bureau, RDA,  
<sup>3</sup>Department of Southern Area Crop Science, National Institute of Crop Science, RDA

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Park Han-So<sup>1\*</sup>, Lee Hyeon-Jeong<sup>1</sup>, Woo Jin-Ho<sup>1</sup>,  
Chung Hun-Sik, Moon Kwang-Deog<sup>1</sup>, Seong Jong-Hwan  
Dept. of Food Science and Technology, Pusan National University  
<sup>1</sup>Dept. of Food Science and Technology, Kyungpook National University

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Park Han-Sol\*, Seong Jong-Hwan, Chung Hun-Sik  
Dept. of Food Science and Technology, Pusan National University

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최옥\*, 최성진<sup>1</sup>, 조수현<sup>1</sup>, 맹진희<sup>1</sup>, 김기성<sup>1</sup>, 임상현<sup>1</sup>  
강원도농업기술원 특화작물연구소  
Dept. of Food Science and Technology, Pusan National University

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최소라\*, 송은주, 송영은, 한현아, 이송이, 신소희, 이기권  
전라북도농업기술원 농식품개발과

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김희철<sup>1\*</sup>, 최지영<sup>1</sup>, 조정석<sup>2</sup>, 이현정<sup>1</sup>, 우진호<sup>1</sup>, 문광덕<sup>1,2</sup>  
<sup>1</sup>경북대학교 식품공학부  
<sup>2</sup>경북대학교 식품생물산업연구소

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국립식량과학원 중부작물부 수확후이용과

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국립식량과학원 중부작물부 수확후이용과, <sup>1</sup>세종대학교 식품공학과

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이상민, 도혜경, 채봉석, 김하나\*, 강창재, 정신교  
경북대학교 식품공학부

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강창재\*, 김하나, 류은아, 최지혜, 정신교  
경북대학교 식품공학부

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이채훈\*, 김현정, 양희수, 강희영, 임지순  
건양대학교 제약생명공학과

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오유진\*, 이환우, 안유빈, 김형섭, 임지순  
건양대학교 제약생명공학과

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정의현\*, 오현진, 문지영, 백성열, 강지은, 최한석, 여수환\*  
국립농업과학원 농식품자원부 발효식품과

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김수민, 박인애\*  
대구한의대학교 바이오산업융합학부

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우진호\*, 이현정, 조정석<sup>1</sup>, 최지영, 김희철, 문광덕<sup>1</sup>  
경북대학교 농업생명과학대학 식품공학부 식품생물공학전공,  
<sup>1</sup>식품생물산업연구소

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주경선\*, 나소정<sup>1</sup>, 황신화<sup>1</sup>  
<sup>1</sup>(주)트리마란

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Jeong Da-som\*, Song Bit-Na, Kim Eun-Ju, Kim So-Young,  
Jo Yong-Sik, Hae Hwang, Park Shin-Young  
*Fermentated Food Science Division, Department of Agro-food Resources, National  
Institute of Agriculture Science, RDA, Wanju 55365, Korea*

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Nutritional compositions and physiological activities of edible insects

Eom Hyun-Ju\*, Park Jae-Ho, Nam So Hueon, Yoon Gun-Mook<sup>1</sup>, Kim Youngho  
*Chungcheongbukdo Agricultural Research and Extension Services*  
<sup>1</sup>*Chungcheongbukdo Research Institute of Health and Environment*

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Eom Hyun-Ju\*, Park Jae-Ho, Lee Myoung Ok, Lee Seo Hee, Kim Youngho  
*Chungcheongbukdo Agricultural Research and Extension Services*

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김수철\*, 황정은, 지기현, 조계만  
경남과학기술대학교 식품과학부

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김수철\*, 황정은, 지기현, 조계만  
경남과학기술대학교 식품과학부

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Lee, Byong Won\*, Oh, Ki Won, Lee, Myoung Hee, Kim, Hyun-Joo,  
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*Department of Central Crop Science, NICS, RDA, Suwon, 441-853, Korea*

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류정아\*, 강동균, 최소영, 성전중  
경상북도농업기술원

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Zhou Rui<sup>1\*</sup>, Kang Yoon-Han<sup>1,2</sup>

<sup>1</sup>*Department of Food Science, Gangneung-Wonju National University*

<sup>2</sup>*Department of Food Processing and Distribution,  
Gangneung-Wonju National University*

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강태민\*, 박나현, 전연주, 조윤희, 정남혁, 정서울, 권중호  
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Kashif Ameer\*, Kwon Joong-Ho

*School of Food Science & Biotechnology, Kyungpook National University*

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경북대학교 식품공학부,  
<sup>1</sup>강릉원주대학교 식품가공유통학과

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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>,  
Jung Jong-Hyun<sup>2</sup>, Jung Young-Chul<sup>2</sup>, Kim Kyong Su<sup>1</sup>

<sup>1</sup>*Department of Food and Nutrition, Chosun University,  
61452 Gwangju, Republic of Korea*

<sup>2</sup>*Jung Pork & Customer Institute, 16950, Republic of Korea*

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Simultaneous Analysis of Retinol and  $\beta$ -Carotene in Korean Ritual Foods

Kim Min Sik\*, Moon Hyun-Gyu, Park Su-Jin, Chun Jiyeon.

*Department of Food Science and Technology,*

*Sunchon National University, Jeonnam 57922, Korea*

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Vitamin B12 Content in Rice, Soup/Stew, and Side Dishes Frequently Consumed in Korea

Mun Geumju\*, Song Wonju, Chun Jiyeon.

*Department of Food Science and Technology, Sunchon National University,*

*Jeonnam 57922, Korea*

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Park Sun-Hye\*, Chun Jiyeon

*Department of Food Science and Technology, Sunchon National University,*

*Jeonnam 57922, Korea*

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Abul Hossain<sup>1</sup>, Moon Hey Kyung<sup>2</sup>, Lee Seul<sup>2</sup>, Lee Soo Won<sup>1</sup>, Kim Jong Kuk<sup>1\*</sup>

<sup>1</sup>*Kyungpook National University Department of Food and Food Service Industry*

<sup>1</sup>*Kyungpook National University Center for Scientific Instrument*

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Jung Seoyul\*, Jo Yunhee, Chung Namhyeok, Kang Yoon-Han<sup>1</sup>, Kwon Joong-Ho

*School of Food Science and Bitotechnology, Kyungpook National University*

<sup>1</sup>*Department of Food Processing and Distribution,*

*Gangneung-Wonju National University*



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Jung Seoyul\*, Jo Yunhee, Chung Namhyeok, Choi Minji, Kwon Joong-Ho  
*School of Food Science and Biotechnology, Kyungpook National University*

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UPLC-DAD-ESI-IT-TOF/MS를 이용한 전호(*Anthriscus sylvestris* (L.) Hottm.)의 생리활성성분 탐색

이미진\*, 홍준호, 김희진, 고정윤, 문성민<sup>2</sup>, 이슬아<sup>1</sup>, 김춘성<sup>1</sup>, 조영익  
(재)전남생물산업진흥원 나노바이오연구센터,  
<sup>1</sup>조선대학교 치의예과  
<sup>2</sup>(주)씨에스텍 기술연구소

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홍준호<sup>1,2</sup>, 이미진<sup>1</sup>, 최지연<sup>2</sup>, 노은영<sup>2</sup>, 이가현<sup>2</sup>, 이슬아<sup>3</sup>, 조영익<sup>1</sup>, 김경수<sup>2</sup>, 김춘성<sup>3</sup>  
<sup>1</sup>(재)전남생물산업진흥원 나노바이오연구센터,  
<sup>2</sup>조선대학교 식품영양학과, <sup>3</sup>조선대학교 치의예과

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Phenolic Profiles in Pulp and Peel of 24 Apple Cultivars Grown in Korea

Kim Inhwan<sup>1</sup>, Choi Sehun<sup>1</sup>, Ku Kyung-Hyung<sup>2</sup>, Jeong Moon-Cheol<sup>2</sup>, Lee Jihyun<sup>1\*</sup>  
<sup>1</sup>Department of Food Science and Technology, Chung-Ang University,  
Anseong 17546, Republic of Korea  
<sup>2</sup>Korea Food Research Institute, Wanju 55365, Republic of Korea

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Shin Kwang-Seup\*, Lee Jeung-Hee  
*Department of Food and Nutrition, Daegu University*

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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  
*Department of Food and Nutrition, Chosun University, Gwangju 61452, Korea*

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Influences of Different Extraction Techniques on Determination of Phenolic Compounds in Green Tea Extracts by Fourier Transform Near-Infrared Spectroscopy

Protiva Rani Das & Eun Jong-Bang  
*Department of Food Science and Technology and BK 21 plus Program,  
Graduate School of Chonnam National University, Gwangju, 61186, S. Korea*

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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,  
Lee Ga Hyun, Dang Yun Mi, Hwang In Min<sup>1</sup>, Kim Kyong Su  
*Department of Food and Nutrition, Chosun University, Gwangju 61452, Republic of Korea*

<sup>1</sup>*World Institute of Kimchi, Gwangju 503-360, Republic of Korea*

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Lee Cheong Mi\*, Park Yu Min, Nho Eun Yeong, Choi Ji Yeon,  
Lee Ga Hyun, Hong Joon Ho, Hong Yeong Shin, Kim Kyong Su  
*Department of Food and Nutrition, Chosun University, Gwangju 61452, Korea*

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The Evaluation of Quality Characteristics of Commercial Yogurt in Korea

Na Bo-Ram\*, Shin Kwang-Seup, Lee Jeung-Hee  
*Department of Food and Nutrition, Daegu University*

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Quantitative Analysis of Catechins and Caffeine in Korean green tea

Hwang Byung Soon\*, Hwang In Guk, Hwang Kyung-A, Jeong Yun Sook,  
Jang Da Eun, OH Eun Bi, OH Sung Min, Cho Soo Muk  
*Functional food and nutrition division, Department of Agro-food Resources,  
National Institute of Agricultural Sciences*

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Gallic acid 함량이 증가된 녹차 추출물 제조

김해수<sup>\*1</sup>, 박경빈<sup>1</sup>, 남승희<sup>2</sup>, 은종방<sup>1</sup>, 김영민<sup>1</sup>  
<sup>1</sup>전남대학교 식품공학과  
<sup>2</sup>전남대학교 농업과학기술연구소

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Effects of Storage on Volatile Profiles of Milled Black Rice

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\*  
*Department of Food Science and Technology, Chung-Ang University*  
<sup>1</sup>*Department of Food Science, University of Arkansas*  
<sup>2</sup>*Prepared Food Development Team, Nongshim*

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Impact of variable dose rates in the control of natural microorganisms in red pepper (*Capsicum annum* L.) powders by electron beam and gamma ray irradiation

Kyung Hyun-Kyu<sup>1\*</sup>, Sudha Rani Ramakrishnan<sup>1</sup> and Kwon Joong-Ho<sup>1</sup>  
<sup>1</sup>*School of Food Science and Biotechnology, Kyungpook National University, Daegu 41566, Korea*

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Volatile Flavor Components in Korean Blackberry and Mulberry

Lee Ga Hyun\*, Choi Ji Yeon, Nho Eun Yeong,  
Park Yu Min, Lee Cheong Mi, Hong Joon Ho, Kim Kyong Su  
*Department of Food and Nutrition, Chosun University, Gwangju 61452, Korea*

▷ 미생물/발효/안전성 분야

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Optimization of Fermentation Condition for Deodeok Vinegar Using Response Surface Methodology

Kim Yi-Seul\*, Kim In-Ho, Eom In-Ju, Kim Seong-Ho  
*Department of Food Engineering, Daegu University*

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Optimization of Fermentation Conditions for Improvement of Ginsenosides Content in Red Ginseng Extracts

Kim In-Ho\*, Kim Yi-Seul, Eom In-Ju and Kim Seong-Ho  
*Department of Food Engineering, Daegu University*

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Optimization for Lactic Acid Fermentation Condition of Mulberry Extract Using Response Surface Methodology

Eom In-Ju\*, Kim In-Ho, Kim Yi-Seul, Kim Seong-Ho  
*Department of Food Engineering, Daegu University*

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누룩균 발효에 의한 감초의 특성 변화

김찬우\*, 강지은, 최한석, 정석태  
*국립농업과학원 발효식품과*

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과일식초 제조용 고산도 초산균 분리 및 선발

정영아\*, 백성열, 문지영, 강지은, 최한석, 여수환\*  
농촌진흥청 국립농업과학원 농식품자원부 발효식품과

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인공지능 기반 식품부패예측 모델 및 식품 부패예측 모델을 이용한 식품부패예측 시스템 개발

허진철\*, 양수, 박지애, 김선철, 이종하  
계명대학교 의과대학 의용공학과

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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  
Department of food engineering, Mokpo National University, Mokpo 58554, Korea

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Antioxidative Activity, Chemical Characteristics and Bioactive Materials from Larvae of *Protaetia brevitarsis seulensis* Fermented by Several Kinds of Micro-organisms

Sim So-Yeon\*, Ahn Hee-Young, Kim Tae-Hoon,  
Kim Young-Wan, and Cho Young-Su  
Department of Biotechnology, Dong-A University, Busan 49315, Korea

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Optimization of Fermentation, Separation, Purification and Characterization of Thrombolytic Enzyme Produced by *Bacillus subtilis* C14-2 Strain

Seo Hyuk-Jun<sup>2</sup>, Lee Jung Hee<sup>1</sup>, Cho Seung-Sik<sup>3</sup>, Wu Ying<sup>2</sup>,  
Park Yang-Kyun<sup>2</sup>, Kang Seong-Gook<sup>2</sup>  
<sup>1</sup>Mokpo Marine Food-industry Research Center, Mokpo 58621, Korea  
<sup>2</sup>Dept. of food engineering, Mokpo Nat'l Univ., Mokpo 58554, Korea  
Dept. of Pharmacy, Mokpo Nat'l Univ. 58554, Korea

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Optimization of Fermentation, Separation, Purification and Characterization of Thrombolytic Enzyme Produced by *Bacillus subtilis* C14-2 Strain

Seo Hyuk-Jun<sup>2</sup>, Lee Jung Hee<sup>1</sup>, Cho Seung-Sik<sup>3</sup>, Wu Ying<sup>2</sup>,  
Park Yang-Kyun<sup>2</sup>, Kang Seong-Gook<sup>2</sup>  
<sup>1</sup>Mokpo Marine Food-industry Research Center, Mokpo 58621, Korea  
<sup>2</sup>Dept. of food engineering, Mokpo Nat'l Univ., Mokpo 58554, Korea  
Dept. of Pharmacy, Mokpo Nat'l Univ. 58554, Korea

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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

Paul-François Kounkeu Ngnitcho\*, Charles Nkufi Tango, Imran Khan,  
Ramachandran Chelliah, Momna Rubab, Oh Deog-Hwan.

Department of Food Science and Technology,  
College of Agriculture and Life Sciences, Kangwon National University, Hyoja  
<sup>2</sup>dong, Chuncheon 200-701, Republic of Korea

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

Jun Seo-Hyuk\*, Wu Ying, Park Yang-Kyun, Kang Seong-Gook  
Dept. of Food Engineering, Mokpo Nat'l Univ., Mokpo 58554, Korea

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Combination Effect of Calcium Oxide and Fumaric Acid for Enhancing Efficacy of Slightly Acidic Electrolyzed Water (SAWE) Spoilage and Pathogenic Bacteria on Beet Leaves

Charles Nkufi Tango\*, Imran Khan, Paul-Francois kounkeu Ngnitcho,  
Ramachandran Chelliah, Oh Deog-Hwan  
Department of Food Science and Biotechnology. 200-701, Chuncheon Si,  
Kangwon National University, Gangwon-Do, Republic of Korea

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X-선 조사처리된 계육의 아급성 독성 및 유도 방사능 평가

송범석<sup>1,\*</sup>, 박종흠<sup>1</sup>, 김재경<sup>1</sup>, 박하영<sup>1</sup>, 강일준<sup>2</sup>  
<sup>1</sup>한국원자력연구원 첨단방사선연구소, <sup>2</sup>한림대학교 식품영양학과

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고수분 식품의 곰팡이균 제어를 위한 천연물 소재 탐색

이지혜<sup>1,\*</sup>, 최지영<sup>1</sup>, 명호진<sup>1</sup>, 유정민<sup>1</sup>, 김연아<sup>1</sup>, 안영훈<sup>2</sup>, 채희정<sup>1</sup>  
<sup>1</sup>호서대학교 식품공학과 및 기초과학연구소  
<sup>2</sup>(주)에스앤에치식품

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Effects of Extracts of *Monascus*-Fermented *Angelica gigas Nakai* in High-Fat Diet-Induced Obesity Rats

Kim Young Wan\*, Kim Tae Hoon, Sim So Yeon, Ahn Hee Young and Cho Young Su  
Department of Biotechnology, Dong-A University, Busan 49315, Korea

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

이지혜<sup>1\*</sup>, 최지영<sup>1</sup>, 이주미<sup>1</sup>, 김연아<sup>1</sup>, 안영훈<sup>2</sup>, 채희정<sup>1</sup>  
<sup>1</sup>호서대학교 식품공학과 및 기초과학연구소  
<sup>2</sup>(주)에스앤에치식품

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이지혜<sup>1\*</sup>, 최지영<sup>1</sup>, 유정민<sup>1</sup>, 이은지<sup>1</sup>, 안영훈<sup>2</sup>, 채희정<sup>1</sup>  
<sup>1</sup>호서대학교 식품공학과 및 기초과학연구소  
<sup>2</sup>(주)에스앤에치식품

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서혁준\*, 오영, 박지영, 박양균, 강성국  
 목포대학교 식품공학과

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맥주박 및 당박을 이용한 TMF 배합사료용 젖산발효 원료 생산을 위한 간편 대량생산 기술 개발

서혁준\*, 오영, 박지영, 박양균, 강성국  
 목포대학교 식품공학과

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버섯균사체로 배양한 대두의 품질 특성 및 항산화 활성

한현아\*, 유영진, 최소라, 송은주, 송영은, 이송이, 신소희, 이기권  
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국산 과실에서 분리된 non-*Saccharomyces* 효모를 이용한 사과와인의 발효특성

이재연\*, 이새벽, 이우창, 최지원, 김미송, 전성현, 찐티투이탄, 정해리, 이승준, 박희동  
 경북대학교 식품공학부

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유산균 활용에 따른 섬애쑥의 발효특성

김낙구\*, 하기정, 제희정, 최달연  
 경상남도농업기술원

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Characterization of *Hanseniaspora uvarum* isolated from peach.

Yun Heeyoung\*, Kim Jiwon, Lee Youkyung, Seol Jeongman, and Kim Soo Rin  
 School of Food Science and Biotechnology,  
 Kyungpook National University, Daegu, Korea

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

Park Do Hyeon\*, Choi In Young, Kwak Kyoung Min, Park Mi-Kyung  
*School of Food Science and Biotechnology, College of Agriculture and Life Sciences and Biotechnology, Kyungpook National University, Daegu 41566, Korea*

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Characterization of Novel Bacteriophage against Foodborne Pathogens Reveals Its Potential as a Biocontrol Agent

Song Won Keun\*, Jang Dong Wook, Choi In Young, Lee Min Jeoung, Park Mi-Kyung  
*School of Food Science and Biotechnology, Kyungpook National University, Daegu 41566, Korea*

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저온 플라즈마 처리한 버의 저장기간 및 온도에 따른 미생물 생육 및 성분 변화

김현주\*, 우관식, 조철훈<sup>1</sup>, 이지혜, 이병원, 이유영, 이병규  
국립식량과학원 중부작물부 수확후이용과,  
<sup>1</sup>서울대학교 농생명공학부

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Analysis of Food Allergen derived protein in various processed Foods by CNTs Nanobiosensor

Abdus Sobhan, Oh Jun Hyun, Lee Jinyoung\*  
*Department of Plant and Food Sciences, Sangmyung University, Cheonan 330-720, Republic of Korea*

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Development of yeast Producing Less Acetate by Cas9-based genome engineering

Jang Yeongjin\*, Jeong Deokyeol, and Kim Soo Rin  
*School of Food Science and Biotechnology, Kyungpook National University, Daegu, Korea*

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저장용기에 따른 김치 발효 속성 중 미생물학적 품질 변화 비교

우나리아<sup>1</sup>\*, 이혜순<sup>1</sup>, 강윤지<sup>1</sup>, 박경화<sup>1</sup>, 박남규<sup>2</sup>, 김덕중<sup>2</sup>  
<sup>1</sup>호서대학교 생명보건과학대학 바이오산업학부 식품공학전공, <sup>2</sup>(주) 사람애

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Metabolomic analysis of adaptively evolved *Saccharomyces cerevisiae* under furfural stress

Lee Yeon Ju<sup>1</sup>, Yeo Hyeon Jin<sup>1</sup>, Jang Jeong Hwa<sup>1</sup>, Bang Won Yeong<sup>1</sup>, Jung Young Hoon<sup>1</sup>  
<sup>1</sup>*School of Food Science and Biotechnology, Kyungpook National University, Daegu 41566, South Korea*

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국산 과실에서 분리된 non-*Saccharomyces* 효모를 이용한 감와인의 발효특성

여수빈\*, 최규택, 김동환, 김다혜, 전준영, 반다 코스마스, 박희동<sup>1</sup>  
경북대학교 식품공학과,  
<sup>1</sup>경북대학교 발효생물공학연구소

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국산 과실에서 분리된 non-*Saccharomyces* 효모를 이용한 감와인의 발효특성

여수빈\*, 최규택, 김동환, 김다혜, 전준영, 반다 코스마스, 박희동  
경북대학교 식품공학과

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토착 발효종균을 이용한 발효제 및 쌀 탁주의 품질 특성

공정현\*, 백성열, 문지영, 강지은, 최한석, 여수환\*  
농촌진흥청 국립농업과학원 농식품자원부 발효식품과

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유산균을 이용한 발효 여주의 품질 특성

송영은\*, 최소라, 송은주, 한현아, 신소희, 이송이, 이기권  
전라북도농업기술원 농식품개발과

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Comparison of Conversion Rate of  $\gamma$ -AminoButyric Acid (GABA) by *Lactobacillus brevis* and Their Antioxidant and Enzymatic Inhibition Activities

Hwang Chung Eun\*, Kim Su Cheol, Cho Kye Man  
Department of Food Science, Gyeongnam National University of  
Science and Technology

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Effects of *Spatholobus suberectus* Stem Extracts on UVB-Induced Photo-aging via AP-1 Signaling in Human Skin Keratinocytes

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>  
<sup>1</sup>Department of Food Science & Biotechnology,  
Kyungpook National University, Daegu 41566, Korea  
<sup>2</sup>Biomedical Research Institute Kyungpook National University Hospital,  
Daegu 41566, Korea



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Neuraminidase inhibitory and antioxidant activities of extracts of unripe and ripe persimmon (*Diospyros kaki*)

Jang Da Eun\*, Jeong Yun Sook, Hwang Byung Soon,  
Hwang Kyung-A, Hwang In Guk, Cho Soo Muk  
*Functional Food & Nutrition Division, National Institute of Agricultural Sciences,  
Rural Development Administration, Wanju, 55365, Republic of Korea*

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

Kim Seon Jeong\*, Ko Keon Hee, Kim Yun Geun, Oh Kyeong Yeol,  
Sin Seung Mi, Lee Gyeong Hwan, Jeong Won Min,  
<sup>1</sup>*Gyeongnam Oriental Medicinal Herb Institute, Sancheong, 52215, Korea*

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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>  
<sup>1</sup>*Gyeongnam Oriental Medicinal Herb Institute, Sancheong Gun, Gyeongnam, 666-831, Korea*

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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 Prickly Pear(*Opuntia humifusa*) Stem

Kim Min Sik\*, Park Sun-Hye, Park Gabin, Jeong Seryeon, Chun Jiyeon  
*Department of Food Science and Technology,  
Suncheon National University, Jeonnam 57922, Korea*

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

Kim Min Sik\*, Park Sun-Hye, ParkGabin, Jeong Seryeon, Chun Jiyeon  
*Department of Food Science and Technology,  
Suncheon National University, Jeonnam 57922, Korea*

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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  
Department of Food Science & Biotechnology,  
Kyungpook National University, Daegu 41566, Korea

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가압추출시간에 따른 해방풍뿌리 유래 다당류의 이화학적 품질특성 및 생리활성

구율리<sup>1\*</sup>, 이대훈<sup>1</sup>, 김주현<sup>1</sup>, 김선원<sup>2</sup>, 손용원<sup>2</sup>, 홍주현<sup>1</sup>  
<sup>1</sup>대구가톨릭대학교 식품공학전공,  
<sup>2</sup>울진군 농업기술센터

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구율리<sup>1\*</sup>, 이대훈<sup>1</sup>, 김주현<sup>1</sup>, 김선원<sup>2</sup>, 손용원<sup>2</sup>, 홍주현<sup>1</sup>  
<sup>1</sup>대구가톨릭대학교 식품공학전공,  
<sup>2</sup>울진군 농업기술센터

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Effect of CNTM on Adipocyte Differentiation And Expression of Obesity-Related Genes in 3T3-L1 Adipocytes

Cho Bong-Yeon<sup>1</sup>, Choi Sun-Il<sup>1</sup>, Jung Tae-Dong<sup>1</sup>, Choi Seung-Hyun<sup>1</sup>,  
Han-Xioanggao<sup>1</sup>, Lee Jin-Ha<sup>1</sup>, Ra Moon-Jin<sup>2</sup>, Kim Sun-Young<sup>2</sup>,  
Kang Il-Jun<sup>3</sup>, Han Kyoung Chan<sup>4</sup> and Lee Ok-Hwan<sup>1</sup>  
<sup>1</sup>Dept. of Food Science and Biotechnology, Kangwon National University, Korea  
<sup>2</sup>Hongcheon Institute of Medicinal Herb, Korea  
<sup>3</sup>Dept. of Food Science and Nutrition, Hallym University, Korea  
<sup>4</sup>Hatti co. Ltd, Hongcheon, Korea

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Anti-fatigue effect of dietary vinegar fermented from fruit of *Prunus mume*

Park Wool-Lim<sup>1\*</sup>, Cho Hyun-Dong<sup>2</sup>, Kim Jeong-Ho<sup>2</sup>,  
Moon Kwang-Deog<sup>2</sup>, Seo Kwon-Il<sup>1</sup>  
<sup>1</sup>Department of Biotechnology, Dong-A University, Busan 49315 Korea,  
<sup>2</sup>Department of Food Science and Technology,  
Kyungpook National University, Daegu 41566 Korea

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Antioxidant 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  
Department of food engineering, Mokpo Nat'l Univ., Mokpo 58554, Korea

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갈색거저리 동충하초의 유산균별 프로바이오틱스 발효조건 탐색과 항산화 활성 비교

김도우, 박준기, 김유진, 김철민, 김용두, 허창기+  
순천대학교 식품공학과

P5-15

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  
Department of food engineering,  
Mokpo National University, Mokpo 58554, Korea

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

Rona Camille Lizardo<sup>1\*</sup>, Cho Hyun-Dong<sup>2</sup>, Kim Jeong-Ho<sup>2</sup>,  
Cho Young-Su<sup>1</sup>, Seo Kwon-II<sup>1</sup>  
<sup>1</sup>Department of Biotechnology, Dong-A University, Busan 49315 Korea,  
<sup>2</sup>Department of Food Science and Technology,  
Kyungpook National University, Daegu 41566 Korea

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

Min Hye-Jil\*, Cho Hyun-Dong<sup>2</sup>, Kim Jeong-Ho<sup>2</sup>, Cho Young-Su<sup>1</sup>, Seo Kwon-II<sup>1</sup>  
<sup>1</sup>Department of Biotechnology, Dong-A University, Busan 49315 Korea, <sup>2</sup>Department  
of Food Science and Technology, Kyungpook National University, Daegu 41566  
Korea

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

Lee Kwan-Woo<sup>1\*</sup>, Cho Hyun-Dong<sup>2</sup>, Kim Jeong-Ho<sup>2</sup>, Cho Young-Su<sup>1</sup>, Seo Kwon-II<sup>1</sup>  
<sup>1</sup>Department of Biotechnology, Dong-A University, Busan 49315 Korea,  
<sup>2</sup>Department of Food Science and Technology,  
Kyungpook National University, Daegu 41566 Korea

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

Jeong Ji Ryang\*, Joo Eun Young, Kim Nam Woo  
Department of Herbal Biotechnology, Daegu Haany University,  
Gyeongsan, Gyeongbuk 38610, Korea

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*Nypa 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

Choi Hee-Jeong<sup>1,\*</sup>, Son Hyeong-U<sup>1</sup>, Jeong Chae Gyeong<sup>2</sup>,  
Lee Hansong<sup>1</sup> and Lee Sang-Han<sup>1</sup>

<sup>1</sup>Department of Food Science & Biotechnology,  
Kyungpook National University, Daegu 41566, Korea

<sup>2</sup>Korea Dermatology Research Institute, Seoul 06252, Korea

<sup>3</sup>Biospectrum, Youngin, 16827, Korea

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

Jung Kyung-Mi<sup>1,2\*</sup>, Kim San-Yeong<sup>1</sup>, Lee Sang-Han<sup>2,3</sup>

<sup>1</sup>Cheongdo Peach Research Institute, GyeongSangBuk-Do  
Agricultural Technology Administration, Cheongdo 38315, Korea

<sup>2</sup>School of Food Science and Biotechnology,  
Kyungpook National University, Daegu 41566, Korea

<sup>3</sup>Food and Bio-industry Research Institute,  
Kyungpook National University, Daegu 41566, Korea

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

Jung Kyung-Mi<sup>1,2\*</sup>, Baek Seung-hwa<sup>2</sup>, Kim Ki-Chan<sup>2</sup>, Lee Hyung-Il<sup>1</sup>

<sup>1</sup>Cheongdo Peach Research Institute, GyeongSangBuk-Do Agricultural Technology  
Administration, Gyeongsangbukdo 38315, Korea

<sup>2</sup>School of Food Science of Biotechnology,  
Kyungpook National University, Daegu 41566, Korea

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

Jun Seo-Hyuk\*, Wu Ying, Park Yang-Kyun, Kang Seong-Gook

Dept. of Food Engineering, Mokpo Nat'l Univ., Mokpo 58554, Korea

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

Lee Yang Suk<sup>1\*</sup>, Seo Su Jeong<sup>1</sup>, Park Jeong Youn<sup>2</sup>, Kim Nam Woo<sup>1</sup>

<sup>1</sup>Department of Herbal Biotechnology, Daegu Haany University,  
Gyeongsan, Gyeongbuk 38610, Korea,

<sup>2</sup>Queensbucket Co, Gangnam, Seoul 06219, Korea

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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\*  
순천대학교 식품공학과,  
<sup>1</sup>전남농업기술원 곤충잡업연구소

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Verification of Antioxidant Activity by Various Part from a *Lonicera japonica*

Lee Gyeong Hwan, Jeong Won Min, Ko Keon Hee, Oh Kyeong Yeol,  
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

김현진\*, 구희연, 김선곤, 임가현  
전라남도농업기술원 곤충잡업연구소

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누에의 먹이원에 따른 항산화활성 및 항균활성

김현진\*, 구희연, 김선곤, 임가현  
전라남도농업기술원 곤충잡업연구소

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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  
Gyeongnam Oriental Medicinal Herb Institute

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Useful Ingredients and Antioxidant Activities of *Ailanthus* Cortex Extract

Lee Yang Suk<sup>1\*</sup>, Seo Su Jeong<sup>1</sup>, Jang Min Jung<sup>2</sup>, Kim Nam Woo<sup>1</sup>  
<sup>1</sup>Department of Herbal Biotechnology, Daegu Haany University,  
Gyeongsan, Gyeongbuk 38610, Korea,  
<sup>2</sup>Human Cosmetic Co., Ltd, Gyeongsan, Gyeongbuk 38610, Korea

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

KWON YOON-GYUNG\*, SON HYEONG-U, SEUL LEE,  
HEO JIN-CHUL and LEE SANG-HAN  
<sup>1</sup>Department of Food Science and Biotechnology,  
Kyungpook National University, Daegu 41566;  
<sup>2</sup>Department of Medical Genomics,  
Keimyung University School of Medicine, Daegu 41931, Republic of Korea

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

An Hongyan\*, Lee HansongI, Son Hyeong-U, Jeong Chae Gyeong, Lee Sang-Han  
Department of Food Science and Biotechnology, Graduate School,  
Kyungpook National University, Daegu 41566, Republic of Korea

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연의 부위별 추출물의 유용성분 및 효능평가

안선미, 성화정, 손호용\*  
안동대학교 식품영양학과

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연의 부위별 추출물의 혈액응고 저해 및 혈소판 응집 저해능 평가

성화정, 표수진, 손호용\*  
안동대학교 식품영양학과

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연잎의 유용 생리활성 평가

성화정, 안선미, 표수진, 손호용\*  
안동대학교 식품영양학과

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연지방의 항산화, 항당뇨 및 항혈전 활성

성화정, 표수진, 손호용\*  
안동대학교 식품영양학과

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연자육의 신규 유용 생리활성 발굴

성화정, 안선미, 손호용\*  
안동대학교 식품영양학과

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

배수민, 성화정, 손호용\*  
안동대학교 식품영양학과

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열대과일 리치(Litchi)의 부위별 생리활성 및 항혈전 활성

표수진, 성화정, 손호용\*  
안동대학교 식품영양학과

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열대과일 망고스틴(Mangosteen)의 생리활성

이은서, 성화정, 손호용\*  
안동대학교 식품영양학과

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열대과일 패션 후르츠(Passion fruit)의 부위별 생리활성

성화정, 배수민, 손호용\*  
안동대학교 식품영양학과

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우절과 볶은 우절의 생리활성 비교

성화정, 안선미, 표수진, 손호용\*  
안동대학교 식품영양학과

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성화정, 표수진, 손호용\*  
안동대학교 식품영양학과

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Antioxidant and Anti-inflammatory of Lemongrass and Peppermint Extracts

Yi Mi-Ran<sup>1</sup>, Kim So-Hee<sup>1</sup>, Kang Chang-Hee<sup>1,2</sup>, Bu Hee-Jung<sup>1</sup>  
<sup>1</sup>Biotechnology Regional Innovation Center, Jeju National University, Jeju 63243, Korea, <sup>2</sup>Faculty of Chemistry and cosmetics, Jeju National University, Jeju 63243, Korea

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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*

Zhao Peijun<sup>1,\*</sup>, Md Badrul Alam<sup>1</sup>, Lee Sang-Han<sup>1,2</sup>  
<sup>1</sup>Department of Food Science & Biotechnology, Graduate School, Kyungpook National University, Daegu 41566, Korea  
<sup>2</sup>Food & Bio-Industry Research Institute, Kyungpook National University, Daegu 41566, Korea

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

Kim We-Dae\*, Ra Jeongsic, Lee Sang-Han  
School of Food Science and Biotechnology, Graduate School, Kyungpook National University, Daegu 41566, Korea

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

Cha Yeong Ho\*, Jeong Chae Gyeong, Son Hyeong-U, Lee Sang-Han  
Department of Food Science & Biotechnology, Kyungpook National University, Daegu 41566, Korea

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

Lim Ji-Young\*, Yoon Eun-Kyung, Lee Sang-Han  
Department of Food Science and Biotechnology,  
Kyungpook National University, Daegu 41566, Republic of Korea

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팽화 처리한 귀리의 품질 특성과 항산화 성분 및 활성 변화

이지혜\*, 이병규, 이병원, 우관식, 김현주, 이유영  
국립식량과학원 중부작물부 수확후이용과

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적과 복숭아의 이화학적 특성에 관한 연구

여서구, 임지현, 이경림, 김수진, 홍주연, 신승렬\*  
대구한의대학교 한방식품조리영양학과

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적과 사과의 일반성분 함량 및 총 폴리페놀 함량에 관한 연구

임지현, 이화옥, 박지영, 홍주연, 신승렬\*  
대구한의대학교 한방식품조리영양학과

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

Ra Jeong-Sic\*, MD Badrul Alam, Kim We-Dae, Lee Sang-Han  
Department of Food Science & Biotechnology,  
Kyungpook National University, Daegu 41566, Korea

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유청 막걸리로 제조한 발효식초의 품질특성

박준기, 김도우, 김유진, 원상훈, 김수환<sup>1</sup>, 허창기, 김용두\*  
순천대학교 식품공학과,  
<sup>1</sup>(재)임실치즈앤식품연구소

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

박준기, 김도우, 김유진, 한홍비, 김수환<sup>1</sup>, 허창기, 김용두\*  
순천대학교 식품공학과,  
<sup>1</sup>(재)임실치즈앤식품연구소



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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

Byeon Jung-Hee\*, MD Badrul Alam, Ju Mi-Kyoung, Lee Sang-Han  
*Department of Food Science & Biotechnology,  
Kyungpook National University, Daegu 41566, Korea*

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재배지에 따른 생강 열수 추출물의 생리활성 및 품질 특성 평가

성화정, 이은서, 손호용\*  
*안동대학교 식품영양학과*