



포스터 발표 논문 목록

PART I 저장/포장/유통 분야

P1-1

사회연결망 분석을 적용한 차음료 원료와 효능명에 대한 지식지도

이유리¹, 김동섭², 이명자², 김은아^{2*}
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P1-2

The Effect of Film Packaging on the Storage Quality in Jujube (*Ziziphus jujuba*) Fruit

Hyowon Park*, Minjae Jeong, Narae Han, Chul-Woo Kim, Uk Lee
Division of Forest Special Products, National Institute of Forest Science

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Effect of Packaging Methods on Postharvest *Aralica elata* Quality

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Chul-Woo Kim, and UK Lee
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National Institute of Forest Science, Suwon 16631, Korea

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장은하*, 이지현, 최지원, 신일섭
국립원예특작과학원 저장유통과

P1-5

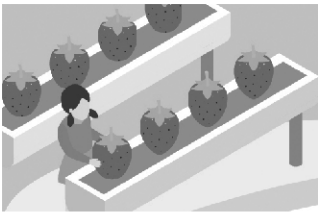
Finite Element-based Simulation for Edgewise Compression Behavior of Corrugated Paperboard

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P1-6

CA저장 '신고' 배의 적정기체조건 구명 연구

김미나¹, 박석호², 최승영¹, 박천완¹, 최동수¹, 김진세¹, 김용훈¹, 이수장¹, 손재용^{1*}
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Food Processing and Preservation Technologies for Safe and Healthy Food

P1-7

Taste-Temperature colour indicator for the determination of optimal fruit taste

Jun Hyuk Park, Chun Wan Park, Jin Se Kim, Dong Soo Choi,
Jae Yong Son and Yong Hoon Kim*

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P1-9

Quality change of kimchi cabbage according to humidity environment during stored in cold and CA storage system

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최지원*, 이지현, 신일섭, 장은하, 김지강
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P1-11

Static and Dynamic FEM Simulation of Packaging Tray Cup Pad for Korean Pears

Dongsoo Choi*, Jae Yong Son, Jinse Kim, Yonghoon Kim, Chunwan Park,
Hyunmo Jung** and Sungwook Hwang***

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P1-12

백합구근 추출물 함유 음료의 저장 중 품질변화

허창희*, 김승태, 이원중, 김성훈
(주)오뚜바이오

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P1-14

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김승태^{1*}, 허창희¹, 김성훈¹, 장수길², 주성수²

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박경진*, 김상숙, 최영훈

국립원예특작과학원 감귤연구소

P1-17

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박경진*, 김상숙, 최영훈

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박경진*, 김상숙, 최영훈

국립원예특작과학원 감귤연구소

P1-19

Water Vapor Adsorption Behavior and Physical Properties of Aminosilane Functional Grafting Zeolite on Polylactic acid(PLA) /Polybutylene-adipate-co-terephthalate(PBAT) /Zeolite Composites

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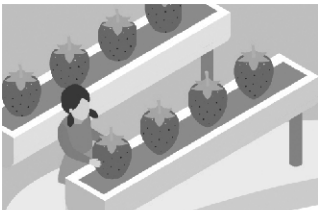
³Department of Chemical and Biological Engineering, Korea University,
Seoul, Republic of Korea

P1-20

블루베리 선박수출을 위한 ‘유헡패드’ 처리 효과 실증 시험

홍성식, 임병선, 최현진, 최미희, 김지강

국립원예특작과학원 저장유통과



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P1-21

Germination Rate of Cowpea, Pea, Mung Bean, and Other Pulses After Long-term Conservation of Seeds

Young-yi Lee*, Jung-ro Lee, Munsup Yoon, Young-wang Na,
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Color and Antioxidant Capacity Change of Hot Water Extract from *Quercus Salicina* Blume Leaf Powder during the Storage

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임병선*, 최미희, 홍성식, 최현진
농촌진흥청 국립원예특작과학원 저장유통과

P1-25

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김현복*, 이지혜, 주완택
국립농업과학원

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최현진, 홍성식, 임병선, 최미희
국립원예특작과학원 저장유통과

P1-27

Effect of a Continuous Plasma Exposure on Decay and Quality of Stored Sweet Potatoes

Jong-Seok Song*, Sangheum Eom, Jung-Woo Yoon, Seungmin Ryu,
Sang Hye Ji, Young Koun Lee, Jaesung Oh, Seong Bong Kim
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National Fusion Research Institute*



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백은진*, 김지은, 성진희, 조영선, 신상운, 김기철, 박용배, 윤미혜
경기도보건환경연구원 식품분석팀

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P1-30

Effect of postharvest CO₂ treatment on storage quality of 'Dotaerang' tomato fruits

Hae Jo Yang*, Yoon Pyo Hong, Jung Soo Lee, Me Hea Park, Min Sun Chang
Postharvest Technology Division, National Institute of Horticultural
& Herbal Science, Wanju 55365, Republic of Korea

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²경일대학교 식품개발학과

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남현욱¹, 김진호¹, 남지운^{1*}
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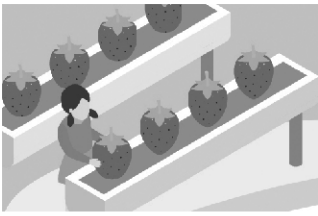
남지운^{1*}
¹경일대학교 식품개발학과

PART II 가공/품질 분야

P2-1

단감 부산물을 이용한 건강 기능성 감식초 개발

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P2-2

단감나무 부산물을 이용한 신초차 제조 및 기능성 성분 분석

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P2-3

전처리조건 및 건조방법에 따른 건조 마늘 슬라이스의 품질특성

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P2-4

전처리조건 및 건조방법에 따른 양파 슬라이스의 품질특성

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P2-6

콩 · 팥의 마찰각과 안식각 및 종말속도 측정연구

유선일^{*}, 박희만, 박종률, 이정현, 박광집, 박소영

농촌진흥청 국립농업과학원

P2-7

Quality Characteristics of Carrot Jellies with Gelling Agents and Derivative Sweeteners for the Elderly

Jongjin Park^{*}, Ibukunoluwa Fola Olawuyi,

Jinyoung Kang, Heejoo Seo, Hyein Kim, Wonyoung Lee

경북대학교 식품공학부

P2-8

Effect of persimmon powder on bread-making properties and quality characteristics

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Department of Bakery barista, Suseong University,

Daegu, Republic of Korea



P2-9

Quality Characteristics of Seafood Stock Prepared with Urushiol Removal *Rhus verniciflua* Extract(Patent No. 10-1892617)

Sung-Hee Jeon*, Ju-Hee Jeong, Hee-Yeon Jin, Young Youn
*Food research and development Team,
Imsil Cheese & Food Research Institute*

P2-10

Dry-milled Rice Flour and Blending Ratio for rice bread formulations in relation to bread quality characteristics

Induck Choi*, Hye-Sun Choi, Jiyoung Park, Nangeol Kim, Seuk-Ki Lee,
Dong-Sun Shin, Kwang-Ho Jeong, Chang-Hwan Park
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National Institute of Crop Science, RDA*

P2-11

가공공장용 매실 씨 제거 시스템 개발

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P2-12

고구마 건조 제품과 생고구마의 물리적 특성 비교

이정현*, 박종률, 박희만, 이성규, 황예지
국립농업과학원 수확후관리공학과

P2-13

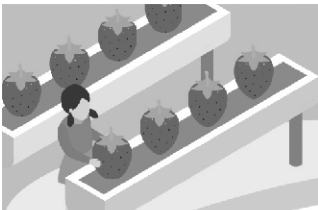
‘다유’ 들깨 종자의 정선을 위한 기하학적·물리적 특성 분석

이정현*, 박종률, 박희만, 김건섭, 박혜린
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P2-14

Physicochemical characteristics and Beta-carotene Content of Watermelon Varieties Cultivated in Chungbuk

Hyun-Ju Eom*, Eun Jeong Kim, Hyang-Sik Yoon, Nu Ri Kwon, Min Ji Choi,
Sol ji Noh, Tae Il Kim, Youngho Kim
Chungcheongbukdo Agricultural Research and Extension Services



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P2-15

Quality and Antioxidant Properties of dried Aronia according to Drying Temperature and Sugar soaking Solutions

Hyun-Ju Eom*, Hyang-Sik Yoon, Da Hye Lim, Yo Han Kim,
Youngho Kim, Seong Taek Hong
Chungcheongbukdo Agricultural Research and Extension Services

P2-16

Quality characteristics of *Sulgidduk* with black *Doraj*(*Platycodon grandiflorum*) extract

Hyang-Sik Yoon*, Hyun-Ju Eom, Eun Young Oh, Hye-Jeong Kang,
Yunjin Jeong, Youngho Kim, and Seong Taek Hong
Chungcheongbukdo Agricultural Research and Extension Services

P2-17

A study on the optimum mixing ratio and quality characteristic for the development of black *Doraj*(*Platycodon grandiflorum*) beverage

Hyang-Sik Yoon*, Hyun-Ju Eom, Eun Young Oh, Hye-Jeong Kang,
Yunjin Jeong, Youngho Kim, and Seong Taek Hong
Chungcheongbukdo Agricultural Research and Extension Services

P2-18

Quality characteristics of cookies added with ginseng powder

Hyang-Sik Yoon*, Hye-Jeong Kang, Hyun-Ju Eom, Ji Seon Yun,
Youngho Kim, and Seong Taek Hong
Chungcheongbukdo Agricultural Research and Extension Services

P2-19

Quality characteristics of muffin added with ginseng powder

Hyang-Sik Yoon*, Hye-Jeong Kang, Hyun-Ju Eom, Su-Kyong Yeon,
Youngho Kim, and Seong Taek Hong
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P2-20

Quality Characteristics of Sweet Potato Wines with different kinds of Koji types

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Sang-Sik Nam², Youngho Kim¹ and Seong Taek Hong¹
¹*Chungcheongbukdo Agricultural Research and Extension Services*
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P2-21

Physicochemical Properties and Antioxidant Effects of Lactic Acid Fermentation *Cedrela sinensis* and *Cynanchum wilfordii*

Gyeong hwan Lee*, Min ju Ahn, Keon hee Ko, Hyung-hwan Lee,
Seon jeong Kim, Yun geun Kim
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Sancheong, 52215, Republic of Korea

P2-22

Antioxidant and Whitening Activity according to Mixing Ratio of Pericarp and Stem *Zanthoxylum Schinifolium*

Min ju Ahn*, Keon hee Ko, Gyeong hwan Lee,
Hyung-hwan Lee, Seon jeong Kim, Yun geun Kim
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Sancheong, 52215, Republic of Korea

P2-23

Different Consumer Perception for Appearance Traits of Pork Belly, Butt, and Loin

Minsu Kim^{1*}, Ji Won Yoon¹, Dongheon Lee¹, Hyun Jung Lee¹, Cheorun Jo¹
¹Seoul National University, Seoul 08826, Republic of Korea

P2-24

A Study on Physicochemical Properties of *Cynanchum Wilfordii Radix* Depending on Steaming and Drying Treatments

Hyeong-Hwan Lee^{1,2*}, Sang Gon Kim¹, Keon Hee Ko¹, Gyeong Hwan Lee¹,
Seon Jeong Kim¹, Min Ju Ahn¹, Yun Geun Kim¹
¹Gyeongnam Oriental Anti-aging Institute, Sancheong, 52215, Republic of Korea
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P2-25

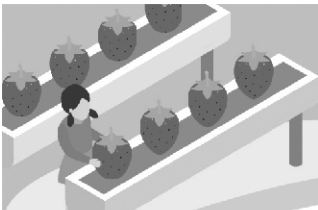
Physicochemical Characteristics of Solvent Extracts from Fine Powder, and Preparation of Superfine Powder Using *Wasabia koreana* Nakai Leaf

Yoon-Han Kang*, Dong-Jin Kwon, Kil-Suk Jo, Emmanuel Hitayezu, Ji Su Kim
Department of Food Processing and Distribution,
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P2-26

저온 감압 농축한 매실액의 품질특성 비교

박상준, 나지훈, 이철교, 김철민, 한홍비, 김복선, 이주화, 정재희, 허창기*
순천대학교 식품공학과



Food Processing and Preservation Technologies for Safe and Healthy Food

P2-27

비파과 저장과일 당도예측모델 연구

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P2-28

갈색거저리 분말을 첨가한 어묵의 품질 특성

김현진*, 임가현, 김도익, 구희연, 김정은, 김성연, 이유범, 김지수

전라남도농업기술원 곤충잡업연구소

P2-29

Effect of Puffing on Quality Characteristics of Asparagus(*Asparagus officinalis*)

Ji Seon Park*, Soon Bae Kwon, Hye Jeong Kwon,

Kye Hyun Lim, Kwon Hyang

Gangwondo Agricultural Research and Extension Services(GARES),

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P2-30

Quality Characteristics of Brown Rice Gruel as a Home Meal Replacement According to Agitating High Retort Technology

Bo-Yeon Park¹, Gyun-Sik Han², Jung-Min Kim², Kwang-Sup Youn^{1,2*}

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P2-31

미강 핵산 추출물의 품질특성 및 3T3-L1 지방세포 분화에 미치는 영향

구율리¹, 김정민¹, 조준현², 서우덕³, 홍주현¹, 윤광섭^{1,4*}

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⁴대구가톨릭대학교 식품과학연구소

P2-32

Quality Characteristics and Storage Stability of Coated Laver(*Porphyra tenera*) with Edible Coating Agent

Bo-Yeon Park¹, Jung-Min Kim², Kwang-Sup Youn^{1,2*}

¹Marine Biotechnology Research Center, Daegu Catholic University

²Department of Food Science and Technology, Daegu Catholic University

P2-33

나트륨 저감화에 따른 육개장의 품질 및 저장 특성

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¹충북대학교 식품생명공학과



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Microbiological and Chemical Hazard Analyses of Commercial Salmon

Sun Young Park¹, Hye Jin Kim¹, Jung Suck Lee²,
Min-Soo Heu^{2,3} and Jin-Soo Kim^{1,2*}

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Gyeongsang National University, Jinju 52828, Korea*

P2-35

Commercial Conger eel as Materials of Seafood Products Hazard Analyses

Sun Young Park¹, Young Joo Park², Hye Jin Kim¹, Jung Suck Lee²,
Min-Soo Heu^{2,3} and Jin-Soo Kim^{1,2*}

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사골곰탕의 품질 및 저장 특성에 미치는 나트륨 저감화의 영향

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¹*충북대학교 식품생명공학과*

P2-37

Implementation of HACCP to Seaweed Manufacturing Process for Salad

Young-Tae-Kim¹, Kwang-Ho-Mun¹, Ah-Hyeon Jo¹, Ju-Yeong Kang¹,
Eun-Ji Park¹, Han-Cheol Lee¹, Jung-Beom Kim¹

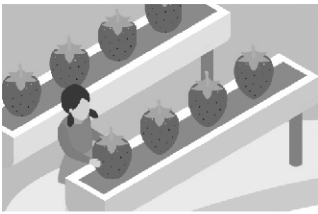
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Suncheon National University*

P2-38

전통장류를 이용한 홍콩 수출 맞춤형 스테이크 소스 개발

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Food Processing and Preservation Technologies for Safe and Healthy Food

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Effects of using black waxy aroma rice on the quality and antioxidant activities of rice noodles

Jiyoung Park^{1*}, Seuk-Ki Lee¹, Induck Choi¹, Hye-Sun Choi¹, Nangeol Kim¹,
Dong Sun Shin¹, Kwang-Ho Jeong¹, Chang-hwan Park¹ and Sea-kwan Oh²

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도정도에 따른 쌀 품종별 품질 특성 비교

권혜정*, 임재길, 이하연, 박지선, 권순배, 권향, 장경아
강원도농업기술원 농식품연구소

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수확시기에 따른 새싹삼의 부위별 기능성성분 및 생리활성 효능 비교

이선경*, 이유석, 김주현, 조경숙, 강정화
전라남도농업기술원 친환경농업연구소

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콩의 물리적, 생물학적 처리기술별 이소플라본 함량 비교

이선경^{1*}, 이유석¹, 이소현¹, 조경숙¹, 강정화¹, 이필유²
¹전라남도농업기술원 친환경농업연구소
²(주) 청담은

P2-43

고령친화유동식품 개발을 위한 울무 효소처리에 따른 배변개선 효과

이유석^{1*}, 이선경¹, 이세라¹, 조경숙¹, 강정화¹, 이필유²
¹전라남도농업기술원 친환경농업연구소
²(주) 청담은

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가래떡 노화억제를 위한 노화억제제 선발

이유석*, 강정화, 이선경, 이은실, 조경숙
전라남도농업기술원 친환경농업연구소

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쌀귀리(조양, 대양) 이화학적 특성 및 베타글루칸 함량

이유석*, 이선경, 강현주, 조경숙, 강정화
전라남도농업기술원 친환경농업연구소



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섬초 냉동나물 저장에 따른 품질특성 변화

이유석*, 강정화, 이선경, 신정엽, 조경숙
전라남도농업기술원 친환경농업연구소

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한식메주의 균원에 따른 이화학적 특성 비교

이선경*, 이유석, 이민유, 조경숙, 강정화
전라남도농업기술원 친환경농업연구소

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Physicochemical Characteristics and Nutritional Composition of the Sauces with Leaves of *Ledebouriella Seseloides* WOLFF (Bang-pung)

Hye-In Ko*, Yin-Zi Piao and Jong-Bang Eun
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Graduate School of Chonnam National University,
Gwangju, 61186, S. Korea

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건조방법에 따른 무청의 품질특성 비교

권혜정*, 임재길, 이하연, 박지선, 권순배, 임제현, 박한울
강원도농업기술원 농식품연구소

P2-50

한국식 돼지고기 스프레드 개발

오세영*, 전영규, 정희재, 장소영, 이승환
안동대학교 식품생명공학과

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전영규*, 오세영, 정희재, 장소영, 이승환
안동대학교 식품생명공학과

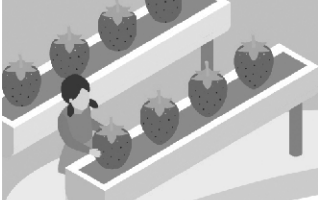
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Effect of Addition of Pig Head Meat on Proximate Composition, Color, Lipid Oxidation, and Texture Profile Analysis of Pork Sausage

Ah Ran Maeng¹, Yunseok Kim¹, Kuk-Hwan Seol¹, Soohyun Cho¹,
Jin-Hyoung Kim¹, Pil-Nam Seong², Sun Moon Kang^{1*}

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P2-53

건조 방법을 달리한 적과 사과 정과의 제조개발 및 품질특성

홍주연^{1*}, 신승렬¹, 이화옥¹, 이경림¹, 김민우¹, 임지현², 박지혜²

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P2-54

Relationship among Marbling Fineness and Carcass Traits in Korean Hanwoo (*Bos taurus coreanae*)

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³Division of Applied Animal Science, College of Animal Life Sciences,
Kangwon National University, Chuncheon 24341, Republic of Korea

P2-55

Changes in Quality Characteristics of Sikhe with Addition of GABA Fermented Lactic Acid Bacteria Culture

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³Department of Food & Nutrition and Cosmetology science,
Nambu university, Gwang-ju Korea

P2-56

A Study on the Evaluation of Shelf-Stability of Refrigerated Rice Cake Using Food Additives

Soo Ae Kim¹, Dae Yong Lee¹, yoo seung jin², Min Jung Ryu³, kwontack Hwang^{1*}

¹Department of Food & Nutrition and Cosmetology science,
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³Department of Food & Nutrition and Cosmetology science,
Nambu university, Gwang-ju Korea

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감식초를 첨가한 한방음료의 품질특성 및 숙취해소에 미치는 영향

이수원^{1*}, 윤용득², 문혜경², 김종국³

¹(주)이노한방

²경북대학교 공동실험실습관



PART III 화학/분석 분야

P3-1

Metabolomic Analysis of Perilla Seeds Cultivated under Different Geographical and Climatic Conditions

Suyeon Gu^{1*}, Yejin Son¹, Ji Yeong Park¹, Sung-Gil Choi²,
Myoung Hee Lee³, and Hyun-Jin Kim^{1,2}

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³*National Institute of Crop Science, Rural Development Administration*

P3-2

Development and validation of PCR method to determine between tuna and billfish

Eun-Ji Park*, Na-Ye-Seul Kim, Ah-Hyeon Jo, Ju-Yeong Kang,

Han-Cheol Lee, Jung-Beom Kim

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

P3-3

Comparison of Macro Elements in *Perilla frutescens* var. *japonica* Hara and *Perilla frutescens* var. *acuta* Kudo by ICP-OES

Ji Hyeon Son^{1*}, Ji Young Jeong¹, Ok Yeon Song¹,
Md. Atikul Islam^{1,2} and Kyong Su Kim¹

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Gwangju, 61452, Republic of Korea*

²*Department of Chemistry, Hajee Mohammad Danesh Science and
Technology University, Dinajpur-5200, Bangladesh*

P3-4

Analysis of Water- and Fat-soluble Vitamins in Bread Frequently Consumed in Korea

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Suncheon National University*

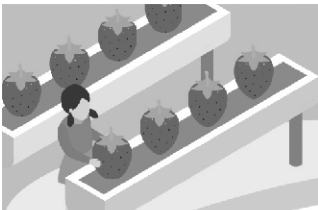
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블루베리의 건조 중 수분함량 모니터링에 대한 초분광 이미지 분석 연구

최지영^{1*}, 배수인¹, 김지윤¹, 김정수¹, 문광덕^{1,2}

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산수유(Corni Fructus) 폴리페놀획분의 항산화능과 pancreatic lipase 저해활성

김수희^{1*}, 김민지¹, 정신교^{1,2}

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콜드브루 커피와 핫브루 커피의 이화학적 특성

박시현^{1*}, 최지혜¹, 정신교^{1,2}

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약용버섯(상항영지) 추출물의 이화학적 특성에 의한 β -glucan 함량의 간편 추정

권은정^{1*}, 김주영¹, 성기운¹, 정신교^{1,2}

¹경북대학교 식품공학부

²경북대학교 식품생물산업연구소

P3-9

근적외선 분광분석법을 이용한 쌀가루 및 전분가루의 판별 분석 연구

강정숙^{1*}, 서영욱¹, 이아영¹, 김기영¹

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P3-10

사과 성숙단계에 따른 기능성분 및 영양성분의 변화

윤성란*, 류정아, 류현정, 김금선, 임소현, 김주현, 허민준, 김종수

경상북도농업기술원

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The characteristics and useful components of colored wheat 'Ariheuk' in Korea

Kyeong-Hoon Kim*, Jinwoo Yang, Chon-Sik Kang, Kyeong-Min Kim,

Han-yong Jung, Chang-Hyun Choi, JinHee Park, Young-Jin Kim, Tae-Il Park

National Institute of Crop Science,

Rural Development Administration, Wanju

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Evaluation of Retinol, β -Carotene, Vitamin E and Cholesterol Contents in Steamed and Braised Dishes Consumed in Korea

Hyun-Gyu Moon*, Jiyeon Chun

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Sunchon National University



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Vitamin B₁₂ and Folate Contents of the Korean Seafood Diets

Eunyoung Park*, Jiyeon Chun
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Suncheon National University*

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Vitamin B₁₂ Analysis for Beef Cuts of Hanwoo (*Bos taurus coreanae*)

You Na Jeong*, Jiyeon Chun
*Department of Food Science and Technology,
Suncheon National University*

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Analysis of Cholesterol in Pork, Beef and Chicken Menu Frequently Consumed in Korea

Md. Atiqul Islam*, Jiyeon Chun
*Department of Food Science and Technology,
Suncheon National University*

P3-16

Physicochemical properties of arabinogalactan solutions related to the carbohydrate composition of different legumes (BG, GNB, CSWB)

Kyeongyee Kim^{1*}, Choon Young Kim²
¹*Department of Biochemical Engineering,
Seoul University, Seoul 02192, Korea*
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Yeungnam University, Gyeongsan 38541, Korea*

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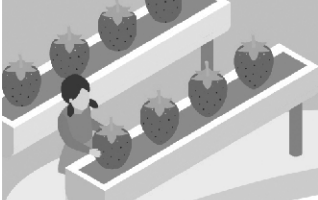
초분광 이미지 분석을 이용한 자색 고구마 말랭이의 건조시간에 따른 PLSR 수분 함량 예측

허수현^{1*}, 최지영¹, 배수인¹, 김지윤¹, 김정수¹, 문광덕^{1,2}
¹*경북대학교 식품공학부 식품생물공학전공*
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Vitamin B₁₂ Analysis for Beef Cuts of Hanwoo (*Bos taurus coreanae*)

You Na Jeong*, Jiyeon Chun
*Department of Food Science and Technology,
Suncheon National University*



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P3-19

Optimization of Ultrasound Assisted Extraction of Polyphenols from Bitter Melon (*Momordica charantia* L.)

Jin-Ju Lee*, Eun-Jeong Kim, Eun-Ji Lee, Ja-Min Kim, Kyoung-Young Yoon
Department of Food and Nutrition, Yeungnam University

P3-20

식품성분표 마련을 위한 2019년 가공 식품에 함유된 콜레스테롤 함량분석 연구

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충남대학교 식품공학과

P3-21

식품성분표 마련을 위한 2019년 식품 원재료에 함유된 카로티노이드 함량분석 연구

신정아, 소희진, 이기택*
충남대학교 식품공학과

P3-22

Estimated daily intake evaluation of piperine from commercial pepper, curry and instant noodle

A-Young Kim^{1*}, Young-Jun Kim¹, Hyun-Hee Kang¹, Sang Hu Park¹, Suji Lim¹,
Dae-Won Kim¹, Woo-Hyeon Hong¹, Sungwoong Yang¹, Choong-In Yun²
¹*Department of Food Science and Technology,
Seoul National University of Science and Technology, Korea*
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Science and Technology, Korea*

P3-23

Optimization of deep eutectic solvent(DES)-based ultrasound-assisted extraction of polysaccharides from maca (*Lepidium meyenii* Walpers)

Eun Jeong Kim*, Jin Ju Lee, Eun Ji Lee, Ja Min Kim, Kyung Young Yoon
Department of Food and Nutrition, Yeungnam University

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생산단계 토마토 잔류농약 저감효과 구명

이효섭*, 오예진, 황인성, 박상원, 최근형, 류송희, 전형원¹
국립농업과학원 화학물질안전과
¹*국가핵융합연구소 플라즈마기술연구센터*



PART IV 미생물/발효/안전성 분야

P4-1

Single-Walled Carbon Nanotube-Based Biosensor for Peanut Allergen Ara h1 Detection

Abdus Sobhan¹, Hyung-Seok Hong², Jun-Hyun Oh², Jinyoung Lee^{3*}

¹Department of Agricultural Engineering, South Dakota State University,
South Dakota, Brookings, 57006, USA

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31 Sangmyungdae-Gil, Dongnam-Gu, Cheonan-Si,
Chungcheongnam-Do 31066, South Korea

P4-2

국내 시판 꿀 제품의 발효 효모 분리 및 제품파손 방지를 위한 열처리 제어법

표수진, 강덕경, 이윤진, 장지수, 손호용*
안동대학교 식품영양학과

P4-3

약주의 발효에 따른 품온과 효소활성 변화에 대한 연구

최지혜, 임보라*, 정석태, 강지은
국립농업과학원 발효가공식품과

P4-4

해동농서에 기록된 추년초의 재현 및 품질 특성

오현진*, 이수정, 문지영, 김소영, 여수환
농촌진흥청 국립농업과학원 농식품자원부 발효가공식품과

P4-5

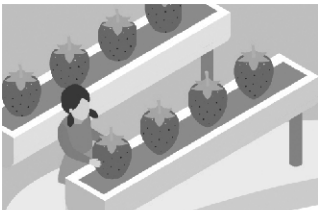
경기도내 유통 다소비 농산물의 미생물 오염도 조사

김상태*, 황선일, 손미희, 한나은, 최유미, 김혜영, 김현수, 함현경, 윤미혜
경기도보건환경연구원

P4-6

Examination for Regulation and Designation on Four Kinds of Preservatives by Organization

Hyeonjeong Choi*, Yusang Jeong, Eun-Jeong Jeong, Yong-Suk Kim
Department of Food Science & Technology,
Chonbuk National University, Korea



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P4-7

Survey of Food Types using Preservatives in the Food Industry

Kyoung Nam Jin*, Eun-Jeong Jeong, Yong-Suk Kim
*Department of Food Science & Technology,
Chonbuk National University, Korea*

P4-8

유색미를 이용한 유산균 발효음료의 품질과 저장 특성

김철민, 박상준, 나지훈, 이철교, 한홍비, 김복선, 정재희, 허창기*
순천대학교 식품공학과

P4-9

Production of Fermented Vinegar using *Maclura tricuspidata* Fruits and Comparison of Physicochemical Properties and Antioxidant Activities of Commercial Vinegars

Dae-Woon Kim^{1*}, Gi-Yoon Kim¹, Da-Ham Kim¹, Jong-KuK Kim¹,
Min-Ji Kim², Young-Hoi Kim¹, Myung-Kon Kim¹
¹*Department of Food Science and Technology,
Chonbuk National University*
²*Foundation of AG. Tech, Commercialization and Transfer*

P4-10

영지버섯에 의한 두유의 발효동안 isoflavone 배당체의 가수분해 및 관련 효소의 특성

김기윤*, 김대운, 김다함, 김종국, 김영희, 김명곤
전북대학교 식품공학과

P4-11

발효기간에 따른 경북지역 한식된장의 품질 및 미생물 변화

류정아*, 윤성란, 류현정, 신용습
경상북도농업기술원

P4-12

황토 코팅 가우다 치즈의 숙성 온도에 따른 품질 변화

나지훈*, 이철교, 박상준, 김복선, 한홍비, 김철민, 정재희, 허창기
순천대학교 식품공학과

P4-13

유색미를 이용한 무증자 쌀가루 개량 누룩과 막걸리의 품질특성

한홍비, 이철교, 나지훈, 박상준, 김복선, 김철민, 정재희, 이주화, 허창기*
순천대학교 식품공학과



P4-14

청국장 제조시 글리신 첨가가 청국장 점질물 생성에 미치는 영향

나하균, 차윤주, 신지우, 박범순, 김민아, 이재철, 김미자, 장기효
강원대학교 식품영양학과

P4-15

청국장 점질물이 3T3-L1 전지방 세포주 유전자발현에 미치는 영향 분석

김민아¹, 유상권², 장기효^{1*}, 나하균¹, 김미자¹
¹강원대학교 식품영양학과
²강릉원주대학교 해양식품공학과

P4-16

Influence of Different Organic Materials on Chlorine Concentration and Sanitization of Slightly Acidic Electrolyzed Water

Hyeon-Yeong Jo^{1*}, Ramachandran Chelliah¹, Kaliyan Barathikannan¹, Fazle Elahi¹,
Momna Rubab¹, Xiuqin Chen¹, Su-Bin Hwang¹,
Eun-ji Park¹, Nam Hyeon Kim¹, Deog-Hwan Oh¹

¹*Department of Food Science and Biotechnology, College of Agriculture and Life Science, Kangwon National University, Chuncheon, Korea*

P4-17

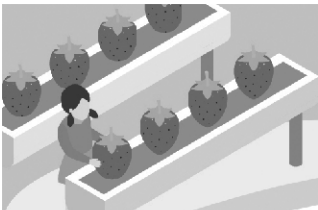
In Vivo Screening Platform for Shiga Toxin-Producing *Escherichia coli* (STEC) Using *Caenorhabditis elegans* as a Model

Su-Bin Hwang^{*}, Ramachandran Chelliah, Kaliyan Barathikannan,
Fazle Elahi, Momna Rubab, Xiuqin Chen, Hyeon Yeong Jo,
Eun Ji Park, Nam Hyeon Kim, Deog-Hwan Oh
*Department of Food Science and Biotechnology,
College of Agriculture and Life Science,
Kangwon National University, Chuncheon, Korea*

P4-18

Interaction of Different Sugars with Buccal Microbial towards Cariogenic Biofilm

Xiuqin Chen^{*}, Ramachandran Chelliah, Kaliyan Barathikannan, Fazle Elahi,
Momna Rubab, Su-Bin Hwang, Hyeon Yeong Jo,
Eun Ji Park, Nam Hyeon Kim, Deog-Hwan Oh
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Kangwon National University, Chuncheon, Korea*



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P4-19

Screening, Functional Activity of Glutamate Conversion Gene (GAD-glutamic acid decarboxylase genes) for GABA Detection

Akanksha Tyagi*, Fazle Elahi, Ramachandran Chelliah,
Kaliyan Barathikannan, Eric Banan-Mwine Daliri,
Fred Kwame Oforu, Chae-Rin Park, Deog-Hwan Oh
*Department of Food Science and Biotechnology,
College of Agriculture and Life Science, Kangwon
National University, Chuncheon, Korea*

P4-20

Influence of *Pediococcus acidilatic* MNL5 on Lipid Reduction Based on *C. elegans* Model

Kaliyan Barathikannan*, Ramachandran Chelliah, Fazle Elahi,
Eric Banan-Mwine Daliri, Fred Kwame Oforu,
Akanksha Tyagi, Chae-Rin Park, Deog-Hwan Oh
*Department of Food Science and Biotechnology,
College of Agriculture and Life Science,
Kangwon National University, Chuncheon, Korea*

P4-21

Development of Prebiotic: FOS from Banana Peel Waste with Enriched Cookies Product towards Gut-Microbiota Modulation

Ramachandran Chelliah*, Kaliyan Barathikannan, Fazle Elahi,
Momna Rubab, Xiueqin Chen, Su-Bin Hwang, Hyeon Yeong Jo,
Eun Ji Park, Nam Hyeon Kim, Deog-Hwan Oh
*Department of Food Science and Biotechnology,
College of Agriculture and Life Science,
Kangwon National University, Chuncheon, Korea*

P4-22

Genotypic and phenotypic characteristics of biofilm formation of emetic toxin producing *Bacillus cereus* strains

Eun-Ji Park*, Ramachandran Chelliah, Kaliyan Barathikannan, Fazle Elahi,
Momna Rubab, Xiueqin Chen, Su-Bin Hwang, Hyeon Yeong Jo,
Nam Hyeon Kim, Deog-Hwan Oh
*Department of Food Science and Biotechnology,
College of Agriculture and Life Science, Kangwon
National University, Chuncheon, Korea*



P4-23

미생물 종류를 달리하여 발효한 식용곤충의 유리아미노산 변화

장현욱¹, 최지호¹, 박신영¹, 박보람¹
¹농촌진흥청 국립농업과학원 농식품자원부

P4-24

누룩 미생물을 이용한 곡류효소의 품질개선 및 실용화

최아인*, 이원중, 김성훈
㈜오뚜바이오

P4-25

고산도 생성 초산균의 균학적 발효 특성

김순희*, 이수정, 오현진, 문지영, 김소영, 여수환
농촌진흥청 국립농업과학원 농식품자원부 발효가공식품과

P4-26

Potential Probiotics Activity of *Bacillus* sp. Isolated from Traditional Fermented Soybean Products and its Application

Myeong Seon Ryu, Su-ji Jeong, Seo Ji-Won, Hee-Jong Yang, Do-Youn Jeong*
Microbial Institute for Fermentation Industry(MIFI),
Sunchang 56048, Korea

P4-27

Selection of Biogenic Amine Non-producing *Saccharomyces cerevisiae* FT4-1 and Its Characterization for Manufacturing berries Wine

Ji Won Seo, Hee-Jong Yang, Su-Ji Jeong, Myeong Seon Ryu, Do-Youn Jeong*
Microbial Institute for Fermentation Industry (MIFI),
Sunchang, 56048, Korea

P4-28

부형제 처리에 따른 고체종균의 생존율 및 품질 특성

김주연*, 김소영, 문지영, 여수환
농촌진흥청 국립농업과학원 농식품자원부 발효가공식품과

P4-29

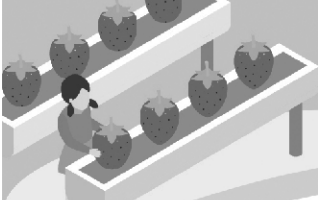
저온 감압 농축 매실액의 항균활성

김복선*, 이철교, 나지훈, 박상준, 한홍비, 김철민, 정재희, 허창기
순천대학교 식품공학과

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정치발효를 통한 꾸지뽕 발효식초 최적 제조조건 구명

이수정*, 김순희, 문지영, 김소영, 여수환
농촌진흥청 국립농업과학원 농식품자원부 발효가공식품과



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과일에서 분리한 초산균 유래 Dextran dextrinase 활성 균주의 선발

정선영¹, 정우수¹, 최지호¹, 박신영¹, 박보람¹
¹농촌진흥청 국립농업과학원 농식품자원부

P4-32

Comparison of *Monascus purpureus* Growth and Natural Pigment Production on Different Media

Byung-Hyuk Kim^{1*}, Jong-Ok Jang², Jung-Gyu Kim¹, Jun-Hyeong Lee¹,
Yeeun Park¹, Su Jin Jeong¹, Hye-Suk Park¹,
Keun Kab Lee¹, Gi-Seok Kwon², Jung-Bok Lee^{1*}

¹Institute for Development of Bioindustrial Materials, BHN BIO Co., LTD.

²Division of Horticulture & Medicinal Plant, Andong National University

P4-33

Comparison of Antioxidative Activity and Physiological Characteristics of Root, Stem, and Leaf of *Coreopsis Drummondii* fermented by *Bacillus subtilis* KACC 91175

Hyun-Seung Shin*, Hee-Young Ahn, So-Yeon Sim, Woo-Sang Park,
Yong-Rok Kwon and Young-Su Cho

Department of Biotechnology, Dong-A University, Busan, 49315, Korea

P4-34

Comparison of the Quantitative Accuracy of Aerobic Bacteria Medium in Drinking Water

Jin-Woo Seo*, Ju-Yeong Kang, Ah-Hyeon Jo,
Eun-Ji Park, Han-Cheol Lee, Jung-Beom Kim

Department of Food Science and Technology, Suncheon National University

P4-35

Evaluation of Airborne Bacteria Contamination in Daycare Center

Dong-Hun Kim*, Ju-Yeong Kang, Ah-Hyeon Jo,
Eun-Ji Park, Han-Cheol Lee, Jung-Beom Kim

Department of Food Science and Technology, Suncheon National University

P4-36

Comparison of the Detection Accuracy of coliform dry rehydratable film

Min-Ji Park*, Ju-Yeong Kang, Ah-Hyeon Jo,
Eun-Ji Park, Han-Cheol Lee, Jung-Beom Kim

Department of Food Science and Technology, Suncheon National University

P4-37

누룩으로부터 분리 · 동정한 양조용 효모의 양조적성 연구

고동준*, 김경섭, 이상현, 정철
서울벤처대학원대학교 융합산업학과



P4-38

Physiological properties of Medical Fermented Vinegar including ballroom flower

NaYoung Gil*, SooHwan Yeo, JiYoung Moon, SoYoung Kim*

Department of Agrofood Resources,

National Institute of Agricultural Science, RDA, Wanju, 55365, Korea

P4-39

Effect of *Protaetia brevitarsis seulensis* Larvae Fermented by *Bacillus subtilis* on the Biochemical Markers in Liver and Tissue Lipid Peroxidation in Alcohol-Fed Rats

So-Yeon Sim*, Hee-Young Ahn, Woo-Sang Park,

Hyun-Seung Shin and Young-Su Cho

Department of Biotechnology, Dong-A University, Busan, 49315, Korea

P4-40

Physicochemical Properties and Biological Activities of *Angelica gigus* Fermented by *Saccharomyces cerevisiae*

Woo-Sang Park*, Hyun-Seung Shin, So-Yeon Sim,

Hee-Young Ahn and Young-Su Cho

Department of Biotechnology, Dong-A University, Busan, 49315, Korea

P4-41

귀지뽕 열매 발효식초의 휘발성 향기성분 분석 및 국내외산 시판 발효식초와 profile 비교

김다함^{1*}, 김대운¹, 김기윤¹, 최한석², 김민지³, 김종국¹, 김영화¹, 김명곤¹

¹전북대학교 식품공학과

²국립농수산대학 농수산가공학과

³농업기술실용화재단

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Saccharomyces cerevisiae 와 non-*Saccharomyces* 효모의 혼합발효에 의한 유청 담금 증류식 소주의 이화학적 특성

함지연*, 최규택, 최준수, 신혜림, 원상훈, 박희동

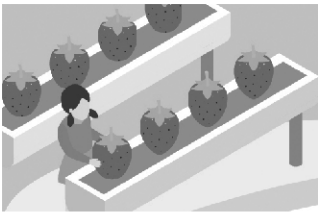
경북대학교 식품공학부

P4-43

Metschnikowia pulcherrima S360이 생산하는 Siderophore의 특성 및 항균 활성

전성현*, 이새벽, 이다혜, 장영은, 박희동

경북대학교 식품공학부



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막걸리에서 분리된 유산균을 이용한 아로니아의 떫은맛 저감화 효과 연구

박정은*, 최준수, 박종범, 채민경, 박희동
경북대학교 식품공학부

P4-45

플라즈마 활성종을 이용한 수확 후 작물의 잔류농약 제거에 관한 연구

전형원*, 엄상흠, 임정현, 윤정우, 송종석, 유승민
국가핵융합연구소 플라즈마기술연구센터

PART V 생리활성/영양/기능성 분야

P5-1

Surimi digest from *Paralichthys olivaceus*, potential anti-oxidant in AAPH-induced oxidative stress; *in vitro* and *in vivo* model study

Jae-Young Oh¹, Hyun-Soo Kim¹, You-Jin Jeon^{1*}
Department of Marine Life Science, Jeju National University,
Jeju 63243, Republic of Korea

P5-2

Characterization of aquacultural fishes (*Paralichthys olivaceus*) as surimi and bioactive properties of its *in vitro* human digestion product

Jae-Young Oh¹, and You-jin Jeon¹
¹Department of Marine Life Science, Jeju national university,
Jeju, 63243, Republic of Korea

P5-3

국내산 및 베트남산 그라비올라 잎의 유용성분 및 효능평가 비교

표수진¹, 강덕경¹, 이윤진¹, 장지수¹, 이정민², 손호용^{1*}
¹안동대학교 식품영양학과
²울림농원

P5-4

백목련 성숙시기별 열매 추출물의 항산화, 항균 및 항혈전 활성

표수진, 손호용*
안동대학교 식품영양학과



P5-5

인삼 부위별 추출물의 유용생리활성 평가 및 항혈전 활성이 우수한 인삼씨 오일

표수진, 손호용*
안동대학교 식품영양학과

P5-6

푸른생강(*Curcuma alismatifolia*) 의 유용 생리활성 평가

표수진¹, 권중배², 손호용^{1*}
¹안동대학교 식품영양학과
²경북생물자원연구소

P5-7

5종 식용, 약용식물 씨앗의 항당뇨, 항산화 및 항혈전 활성 평가

표수진, 손호용*
안동대학교 식품영양학과

P5-8

식품섭취와 개인건강 모델에 기반한 만성질환 예측모형 개발

허진철^{1*}, 양윤경², 이종하¹
¹제명대학교 의용공학과
²한양여자대학교 식품영양학과

P5-9

Comparisons of amino acid contents in the local agricultural specialty products

A-Reum Park*, Hee-Yeon Kim, Tae-Hee Kim, Hyo-Young Lee,
Sung-jin Choi, Soon-Bae Kwon
Agro-food Research Institute, Gangwon-do
Agricultural Research and Experiment Services

P5-10

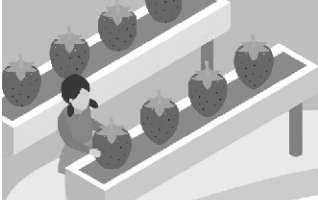
Preparation and Characterization of Color Wheat(Arriheuk) Extracts with Different Extraction Conditions

Hee-Yeon Jin*, Sung-Hee Jeon, Ju-Hee Jeong, Doo-re Park, Young Youn
Imsil Cheese & Food Research Institute, 50, Doin 2-gil,
Seongsu-myeon, Imsil-gun, Jeollabuk-do 55918, Republic of Korea

P5-11

Ultrasonic-assisted Extraction and Antioxidant Activity of Bioactive Compounds from Okra (*Abelmoschus esculentus* L) Leaves

Ibukunoluwa Fola Olawuyi*, Jongjin Park, Haeram Na,
Sangwoo Lee, Ha yeong Lee, Hyuji Jo, Wonyoung Lee
경북대학교 식품공학부



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P5-12

구기자 동결건조 분말의 추출조건에 따른 최적 항산화활성 조사

임지순

건양대학교 제약생명공학과

P5-13

Effect of Anti-neuroinflammation of Astragalin Isolated from *Aster scaber*

Eun-Hye Kim^{1*}, Hye-In Lee¹, Sanghyun Lee², Mi Ja Chung¹

¹Department of Food Science and Nutrition, Gwangju University,

²Department of Plant Science and Technology, Chung-Ang University

P5-14

Immunomodulatory Activity of Lactic Acid Bacteria-derived Extracellular Vesicles

Ji Hee Lee^{1*}, Eun-Hye Kim¹, Sang-Hyun Kim², Mi Ja Chung¹

¹Department of Food Science and Nutrition, Gwangju University,

²College of Veterinary Medicine, Gyeongsang National University

P5-15

Anti-inflammatory and Anti-neuroinflammatory Effects of Isoquercitrin Isolated from *Aster scaber*

Hye-In Lee^{1*}, Eun-Hye Kim¹, Sanghyun Lee², Mi Ja Chung¹

¹Department of Food Science and Nutrition, Gwangju University,

²Department of Plant Science and Technology, Chung-Ang University

P5-16

Prevention of Obesity through Nutrition · Dietary Life Education in Elementary Care Classes and Anti-obesity Effect of Jajang Sauce in Developed Educational Textbook

Bo-Mi Jeong^{1*}, Ga-Hyun Lee¹, Ae-Kyoung Jeong¹, Myeong-Seon Choe¹,

Cho-Rong Park¹, Hyun-A Bang¹, Su-Yeoung Kim¹, Hyun-Hee Kim¹,

Da-Yeong Kim¹, Nu-Ri Na¹, Hye-In Lee¹, Mi-Ja Chung^{1,2}

¹Center for Children's Foodservice Management of Gwangju Namgu

²Department of Food Science and Nutrition, Gwangju University

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Immune-Enhancing Effect of the Mixtures of *Platycodon grandiflorum*, *Codonopsis lanceolate*, Corn Silk, and *Acanthopanax senticosus* in RAW264.7 Macrophage Cells

Mi Ja Chung^{1*}, Eun-Hye Kim¹, In Seon Jeong², Seung Man Park²

¹Department of Food Science and Nutrition, Gwangju University,

²Hyundai F&B Co., Ltd



P5-18

Antioxidant activities and macamide B contents of Peruvian, Chinese and Korean maca extracts extracted by hot water, ethanol, and ultrasonification

Buyanbadrakh Enkhbolor¹, Hyung Seok Hong¹, Youngwhan Lee², Jun-Hyun Oh¹
¹Department of Food and Plant Sciences, Sangmyung University
²SSBIO PHARM Co. Ltd

P5-19

Antioxidant activities of ethanolic extracts from *Ligularia fischeri*, *Aster scaber* and *Synurus deltooides* cultivated in Gangwon Province

Ye-Eun Choi^{1*}, Sun-il Choi¹, Xionggao Han¹, Wan-Sup Sim¹, Gill-Woong Jang¹,
Hee-Yeon Kwon¹, Kun-Pyo Choi², Ok-Hwan Lee¹
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Kangwon National University, Korea
²Department of Food Processing and Bakery,
Gangwon Provincial College, Korea

P5-20

천마추출물이 급성으로 알코올을 투여한 흰쥐의 항산화력에 미치는 영향

양경미^{1*}, 박순자¹, 공현주¹
¹대구한의대학교 한방식품조리영양학부

P5-21

천마침출액용주가 흰쥐 뇌조직의 아세틸콜린 및 관련효소 활성화에 미치는 영향

공현주^{1*}, 윤인정¹, 양경미¹
¹대구한의대학교 한방식품조리영양학부

P5-22

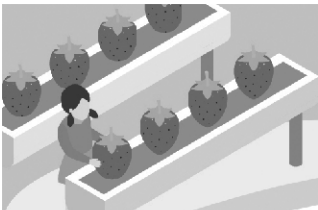
증포 횟수에 따른 선식을 첨가한 고지방식이를 섭취한 흰쥐의 혈당조절

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¹제명문화대학교 식품조리영양학부
²대구한의대학교 한방식품조리영양학부

P5-23

한약재 복합 열수추출물이 당뇨 쥐의 염증 및 지질대사에 미치는 영향

공현주^{1*}, 이현순¹, 양경미¹, 이진승², 황경희³
¹대구한의대학교 한방식품조리영양학부
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³제명문화대학교 식품조리영양학부



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P5-24

비만세포에서 금강송 추출물의 아토피에 대한 면역조절 효과

김유정^{1,3*}, 조국영¹, 박년호², 박화정³, 김태완³

¹(주)아이썸

²환동해산업연구원

³안동대학교 식품생명공학과

P5-25

Lipopolysaccharide로 유도된 대식세포에서의 다래순 에탄올 추출물의 항염증 효과

마유미*, 김수경, 김태완

안동대학교 식품생명공학과

P5-26

근대 주정 추출물의 항염증 및 미백 효능 연구

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¹안동대학교 식품영양학과

²안동대학교 식품생명공학과

P5-27

Up-regulation of Glucose Uptake in C2C12 Cells and Improvement of Glucose Homeostasis in Streptozotocin-Induced Mice by Gossypol from Cottonseeds

Hee-Jeong Choi^{1*}, Md Badrul Alam^{1,2}, Sang-Han Lee^{1,2}

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P5-28

Attenuation of Inflammatory Symptoms by Protopine from *Corydalis yanhusuo* WT Wang via Modulation of MAPK/NF-kB/COX-2 Pathway in vitro and in vivo

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P5-29

Protection of UVB-induced Skin Photo-aging by *Coptis chinensis* Extracts via MAPKs/AP-1 Mediated Down-regulation of MMPs in HaCaTs.

Ji-Hyun Park^{1*}, Md Badrul Alam^{1,2}, Hyeon-Jin Ann¹, Hyunjin Na¹,
Nayeong Hong¹ and Sang-Han Lee^{1,2,3}

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P5-30

Fuzhuan-brick Tea Aqueous Extract Exhibits UVB-induced Anti-photoaging Effects via MAPKs/Nrf2-mediated Down-regulation of MMP-1 in HaCaT Cells

Nayeong Hong^{1*}, Md Badrul Alam^{1,2}, Hyunjin Na¹, Hyeon-Jin Ann¹,
Ji-Hyun Park¹, Sang-Han Lee^{1,2,3}

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P5-31

(+)-Syringaresinol Attenuates the Inflammatory Response Through Modulation of an MAPK/NF- κ B Signaling Cascade

Hyunjin Na^{1*}, Md Badrul Alam^{1,2}, Hyeon-Jin Ann¹,
Ji-Hyun Park¹, Nayeong Hong¹, Sang-Han Lee^{1,2,3}

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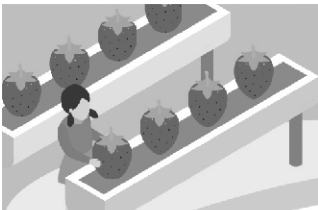
P5-32

Antioxidant Efficacy and the Upregulation of Nrf2-mediated HO-1 Expression through the Activation of p38 by *Lablab purpureus* extract

Nurud Diniyah^{1,2*}, Md Badrul Alam¹, Hee-Jeong Choi¹, Sang-Han Lee¹

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Syzygium Cumini Seed Extract Attenuates Melanogenesis through Regulation of MAPKs/MITF Signaling Pathway

Hyeon-Jin Ann^{1*}, Md Badrul Alam^{1,2}, Ji-Hyun Park¹, Hyunjin Na¹,
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P5-34

지황 재래종과 신품종(토강, 다강, 원강)의 성분 및 물성 비교분석

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¹안동대학교 식품생명공학과

P5-35

하수오의 식품 가공(숙성과 발효)에 따른 1차와 2차 대사체 및 항산화 활성

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¹경남과학기술대학교 식품과학부

²동아대학교 생명자원산업학과

³한국한의학연구원 한약자원연구센터

P5-36

복합 유산균 이용 발효숙성산양삼의 숙취 해소 효과

김수철^{1*}, 김민주¹, 정은혜¹, 주옥수¹, 남상해¹, 이진환², 강영민³, 조계만^{1,3}

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P5-37

산양삼의 식품 가공(숙성과 발효)에 따른 1차와 2차 대사체 및 항산화 활성

김수철^{1*}, 김민주¹, 박준표¹, 주옥수¹, 남상해¹, 이진환², 강영민³, 조계만^{1,3}

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³한국한의학연구원 한약자원연구센터



P5-38

스마트팜에서 생산된 새싹인삼의 1차와 2차 대사체 및 항산화 활성

박정호^{1*}, 김수철¹, 정희선¹, 조두용¹, 이진환², 강영민³, 조계만^{1,3}
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²동아대학교 생명자원산업학과
³한국한의학연구원 한약자원연구센터

P5-39

스마트팜에서 생산된 새싹인삼의 숙성방법에 따른 ginsenosides 및 생리활성

정희선^{1*}, 김수철¹, 박정호¹, 조두용¹, 이진환², 강영민³, 조계만^{1,3}
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²동아대학교 생명자원산업학과
³한국한의학연구원 한약자원연구센터

P5-40

에테폰(ethephon) 처리 콩잎의 1차와 2차 대사체 및 생리활성

조두용^{1*}, 남상해¹, 김수철¹, 정유진¹, 박정호¹, 정희선¹, 최홍록¹, 이진환², 조계만^{1,3}
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²동아대학교 생명자원산업학과
³한국한의학연구원 한약자원연구센터

P5-41

아메리카왕거저리 탈지 유층의 항균활성과 항산화 활성

김현진*, 임가현, 구희연, 김정은, 이유범
전라남도농업기술원 곤충잠업연구소

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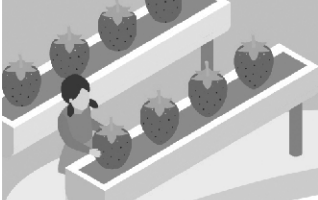
아메리카왕거저리 탈지 유층의 영양 및 기능성분 분석

김현진*, 임가현, 김도익, 김성연, 김지수
전라남도농업기술원 곤충잠업연구소

P5-43

Comparison of Biological Activity of Extract from Red Beans

Ji Seon Park*, Soon Bae Kwon, Hye Jeong Kwon, Sun Young Kim,
Jeung Ae Yoon, Han Ul Park, Kyung Ah Jang
Gangwondo Agricultural Research and Extension Services(GARES),
Chunchon 24203, Korea



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Inhibitory Effect of Long-stamen Chive Extracts on Adipogenesis of 3T3-L1 Preadipocytes

Joo Yeon Lee*, Choon Young Kim

Department of Food and Nutrition, Yeungnam University,
Gyeongsan 38541, Korea

P5-45

Biological Activity of *Cynara scolymus*, *Syzygium samarangense* and *Carica papaya* for Cosmetic Ingredients

Su Bin Hyun, Sungmin Bae, Ji-Min Han, Min Suk Lee, Yunsil Kang,
Jin Kyu Kang, Jiyeon Lim, and Chang-Gu Hyun*

Department of Chemistry and Cosmetics, Jeju National University,
Jeju 63243, Korea

P5-46

PEF처리별 백삼 및 홍삼의 품질특성 비교

권혜정*, 이하연, 박지선, 임재길, 권순배, 김선영, 윤정애
강원도농업기술원 농식품연구소

P5-47

Phenolic Compounds and Physiological Activities on Extracts from Seeds *Chionanthus retusus*

Su Jeong Seo^{1*}, Nam Woo Kim¹, Min Jung Jang², Yang Suk Lee¹

¹Department of Herbal Biotechnology, Daegu Haany University

²Humancosmetic Co., Ltd, Republic of Korea

P5-48

Antioxidant Activities of *Chionanthus retusus* Flower Extracts as Functional Materials

Yang-Suk Lee^{1*}, Su-Jeong Seo¹, Min-Jung Jang², Nam-Woo Kim¹

¹Department of Herbal Biotechnology, Daegu Haany University

²Human Cosmetic Co., Ltd, Gyeongsan, Korea

P5-49

Anti-oxidative Activity Transformation of Thistle (*Cirsium japonicum*) depending on Fermentation with *Lactobacillus rhamnosus* BHN-LAB 105

YeEun Park^{1*}, Byung-Hyuk Kim¹, Jung-Yoon Cheon², Jung-Gyu Kim¹,

Jun-Hyeong Lee¹, Su Jin Jeong¹, Gi-Seok Kwon³, Jung-Bok Lee¹

¹Institute for Development of Bioindustrial Materials, BHN BIO Co., LTD

²Kyochon F&B Co., LTD

³Division of Horticulture & Medicinal Plant, Andong National University



P5-50

Biological activity of perilla seed meal protein hydrolysates according to different proteases

Eun Ji Lee*, Ja Min Kim, Jin Ju Lee, Eun Jeong Kim, Kyung Young Yoon
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Gyeongsan 38541, South Korea*

P5-51

품종에 따른 유색감자 부위별 항산화 활성 및 미백활성

김현영^{1*}, 서혜영¹, 함현미¹, 나지은², 서우덕¹, 이미자¹, 조광수³, 박영은⁴, 남정환⁴
¹농촌진흥청 국립식량과학원 작물기초기반과
²농촌진흥청 국립식량과학원 기획조정과
³농촌진흥청 국립식량과학원 남부작물부
⁴농촌진흥청 국립식량과학원 고령지농업연구소

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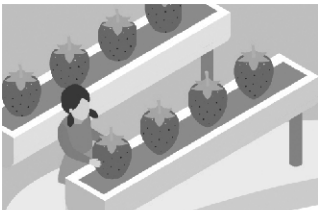
Anti-inflammatory Activity of Formononetin Derivative on RAW264.7 Macrophage Cells

Min-Seon Kim^{a*}, Jin-Soo Park^b, Byeong-Min Choi^a, Seung-Young Kim^a
^a*Department of Pharmaceutical Engineering & Biotechnology, Sunmoon University,
Chungnam 31460, Korea; b*Natural Product Informatics Research Center, KIST
*Gangneung Institute of Natural Products,
Korea Institute of Science and Technology (KIST), 679,
Saimdang-ro, 25451, Korea*

P5-53

Aster yomena (Kitam.) Honda Improves Cognitive Impairment Induced by High Fat Diet

Hyun Young Kim^{1*}, Min Jeong Kim², Ji Myung Choi²,
Jeong Sook Noh³, Sanghyun Lee⁴, Eun Ju Cho²
¹*Department of Food Science, Gyeongnam
National University of Science and Technology, Jinju 52725, Korea*
²*Department of Food Science and Nutrition,
Pusan National University, Busan 46241, Korea*
³*Department of Food Science and Nutrition, Tongmyong University,
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⁴*Department of Plant Science and Technology,
Chung-Ang University, Anseong 17546, Korea*



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Anti-inflammatory Effect of 6,7-Diacetoxy Coumarin on LPS Stimulated RAW264.7 Macrophage Cells

Hye Hyun Hong, and Seung-Young Kim
*Department of Pharmaceutical Engineering & Biotechnology,
Sunmoon University, Chungnam 31460, Korea*

P5-55

Anti-inflammatory Effect of *Prunus yedoensis* Matsumura Flower Biorenovate Extract from Jeju Island in LPS-stimulated RAW 264.7 Cells.

Taejin Park* and Seung-Young Kim
*Department of Pharmaceutical Engineering &
Biotechnology, Sunmoon University*

P5-56

Anti-adipogenic Effect and Physiological Characteristics of *Lactobacillus fermentum* MG4231 and MG4244 isolated from Vaginal Microbiota of Korean Women

Suk Jin Kim^{1*}, Ga Yeong Won¹, Chang-Ho Kang², Nam-Soo Paek²,
Soo-Im Choi¹, Gun-Hee Kim^{1,3}
¹*Department of Health Functional materials,
Duksung Women's University, Seoul 01369, Korea*
²*MEDIOGEN, Co., Ltd., Seoul, 04146, Korea*
³*Department of Food and Nutrition, Duksung Women's University,
Seoul 01369, Korea*

P5-57

Screening for Antioxidative Activity of Lactic Acid Bacteria Isolated from Human and Food.

GaYeong Won^{1*}, SukJin Kim¹, Chang-Ho Kang²,
Nam-Soo Paek², Soo-Im Choi¹, Gun-Hee Kim³
¹*Department of Health Functional materials,
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²*MEDIOGEN, Co., Ltd., Seoul, 04146, Korea*
³*Department of Food and Nutrition,
Duksung Women's University, Seoul 01369, Korea*

P5-58

효소처리 및 초고압 균질 공정을 통해 얻은 고춧잎 추출물의 피부미용효과

서예희^{1*}, 김현주¹, 김유정^{1,2}, 조국영², 김태원¹
¹*국립 안동대학교*
²*(주)아이썸 부설기술연구소*



P5-59

적과 사과 추출물의 Tyrosinase 저해효과 및 기능성에 관한 연구

홍주연^{1*}, 임지현², 신승렬¹, 이화옥¹, 이경림¹

¹대구한의대학교 한방식품조리영양학부

²대구한의대학교 대학원 한방식품학과

P5-60

Anti-oxidative and anti-inflammatory effects of 70% EtOH extracts of 11 species of plants from Jeju Island

Seung-Hyun Moon^{1*}, You Chul Chung¹ and Chang-Gu Hyun¹

¹Department of Chemistry and Cosmetics,

Jeju National University, Jeju 63243, Korea

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anti--oxidative and Melanin Enhancement Effects of Root Extract of *Sophora flavescens* from Jeju Island

Seung-Hyun Moon^{1*}, Nari Lee¹ and Chang-Gu Hyun¹

¹Department of Chemistry and Cosmetics,

Jeju National University, Jeju 63243, Korea

P5-62

Antioxidant and Antihypertensive Effects of Protein Hydrolysates in *Hippocampus abdominalis*

Jun-Geon Je¹, Hyun-Soo Kim¹, Jae-Young Oh¹ and You-Jin Jeon^{1*}

¹Department of Marine Life Science,

Jeju National University, Jeju 63243, Korea

P5-63

Screening of Medical Plant Extracts for their Biological Activities.

Ye Ju Jeong*, Choon Young Kim

Department of Food and Nutrition, Yeungnam University, Gyeongsan 38541, Korea