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Evaluation of Microbiological Contamination in Joetgal

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항산화효능이 우수한 베리류와 고단백 식용 곤충을 이용한 기능성 환제 개발 및 평가

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미세먼지 배출에 효능이 있는 기능성 타정캔디 개발 및 평가

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패류 증숙 부산물을 활용한 가공 소금 개발

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당화 고구마를 이용한 고구마 막걸리 제조기술 개발

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해조 막걸리 제조기술 개발

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Adherence Inhibition of Shiga toxin producing (STEC) *Escherichia coli* by Non-digestible Oligosaccharides derived from *Saccharomyces boulardii* in *Caenorhabditis elegans* Gut Model

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C-8

Antimicrobial Effect of Slightly Acidic Electrolyzed Water Combined with Essential Oil against the Growth of Oral Pathogen and Multi-drug Resistant Methicillin-resistant *Staphylococcus aureus* (mdr-MRSA)

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Prebiotic Isolation and Characterization from Barley, Wheat, Buckwheat

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Physicochemical and Antioxidant Properties of *Sunsik*, Cereal Based Ready-to-Eat Beverage, added with Flaxseed Powder and Possibility and Aging-Friendly Foods

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Antioxidant Activity of Fermented *Dendropanax Morbifera* (DM) Leaves and Its Application as a Beverage

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갯개미자리(*Spergularia marina*)와 두유를 활용한 웰빙 푸딩의 개발

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Manufacture of *Ssamjang*-Flavored Sauce for Chicken Skewers Using Response Surface Methodology (RSM) and Sensory Evaluation

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Development of High-protein Powder Using Fermented Mealworm

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열처리 및 건조방법에 따른 엉겅퀴(*Cirsium japonicum var. ussuriense* Kitamura)
잎의 영양성 변화

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키토산, 녹차, 강황 및 아질산염 첨가 피조개 소시지의 저장 안정성

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A Study on the Antioxidant Efficacy Evaluation of Herbal medicine by-product
Extracts and the Effect on Algae Feed

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