

## C-1

### Evaluation of Microbiological Contamination in Joetgal

Do-gyung Oh<sup>1\*</sup>, Yong-tae Kim<sup>1</sup>, Jin-Woo Seo<sup>1</sup>, Dong-Hun Kim<sup>1</sup>, Min-Ji Park<sup>1</sup>

You-Na Choi<sup>1</sup>, Yoo-Jin Oh<sup>1</sup>, Jung-Beom Kim<sup>1</sup>

<sup>1</sup>*Department of Food Science and Technology, Suncheon National University*

## C-2

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

김정배\*, 박진영, 신수연, 안민지, 임지순

*건양대학교 제약생명공학과*

## C-3

### 미세먼지 배출에 효능이 있는 기능성 타정캔디 개발 및 평가

김상수\*, 김현빈, 지승우, 이은혜, 임지순

*건양대학교 제약생명공학과*

## C-4

### 패류 증숙 부산물을 활용한 가공 소금 개발

허예린<sup>1</sup>, 김혜민<sup>1</sup>, 김솔이<sup>1</sup>, 조라영<sup>1</sup>, 박경희<sup>1</sup>, 함경식<sup>1</sup>, 서홍석<sup>2</sup>, 강성국<sup>1</sup>

<sup>1</sup>*목포대학교 식품공학과*, <sup>2</sup>*어업회사법인 별교꼬막(주)*

## C-5

### 당화 고구마를 이용한 고구마 막걸리 제조기술 개발

조수진<sup>1\*</sup>, 하해린<sup>1</sup>, 김예은<sup>1</sup>, 문신혜<sup>1</sup>, 정광진<sup>1</sup>, 신봉호<sup>2</sup>, 강성국<sup>1</sup>

<sup>1</sup>*목포대학교 식품공학과*, <sup>2</sup>*망운주조장*

## C-6

### 해조 막걸리 제조기술 개발

박다현\*, 김현, 박보은, 양수빈, 정광진, 강성국

*목포대학교 식품공학과*

### C-7

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

Eun-ji Kim\*, Hwan-jun Jung\*, Chae-rin Park, Ramachandran Chelliah,  
Deog-Hwan Oh

*<sup>1</sup>Department of Food Science and Biotechnology, College of Agriculture and LifeSciences, Kangwon National University*

### 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)

Kyoung hee Jo\*, Hee seo Song\*, Ramacahndran Chelliah, Fazle Elahi, Deog-Hwan Oh

*<sup>1</sup>Department of Food Science and Biotechnology, College of Agriculture and LifeSciences, Kangwon National University*

### C-9

Prebiotic Isolation and Characterization from Barley, Wheat, Buckwheat

Chae-rin Park<sup>1\*</sup>, Ramachandran Chelliah<sup>1</sup>, Nam-Hyeon Kim<sup>1</sup>, Deog-Hwan Oh<sup>1</sup>

*<sup>1</sup>Department of Food Science and Biotechnology, College of Agriculture and Life Sciences, Kangwon National University*

### C-10

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

Bo Ram Kim\*, Do Young Kim, Young Min Jeong, Yu Na Jeong, Su Hyeon  
Park, Ji Ye Baek, Mi Jeong Kim

*Department of Food and Nutrition, Changwon National University*

### C-11

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

Ju Eun Lee\*, Ye Dong Cho, Su Hyun Han, Ye Ji Choi, Na Eun Bang,  
Yu Jin Kim, Mi Jeong Kim

*Department of Food and Nutrition, Changwon National University*

### C-12

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

김지현\*, 이용선, 임승용

군산대학교 식품생명과학부 식품생명공학전공

### C-13

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

So-Yoon Park<sup>1\*</sup>, Hye-Su An<sup>1</sup>, Seo-Yun Choi<sup>1</sup>, Do-Hyeon Kim<sup>1</sup>, Hye In Ko<sup>2</sup>,  
Jong-Bang Eun<sup>1,2</sup>

<sup>1</sup>*Department of Food Science and Technology and X-mind Corps Program of National Research Foundation of Korea, Chonnam National University,*

<sup>2</sup>*Department of Integrative Food, Bioscience and Biotechnology, Graduate School of Chonnam National University*

### C-14

Development of High-protein Powder Using Fermented Mealworm

Suyeon An\*, Kyunghwan Hwang, Seungmin Moon, Eunsong Cha, Daeung Yu  
*Department of Food and Nutrition, Changwon National University*

### C-15

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

오승민\*, 김정, 정유나, 천지연  
순천대학교 식품공학과

### C-16

키토산, 녹차, 강황 및 아질산염 첨가 피조개 소시지의 저장 안정성

박준희\*, 김정, 박예은, 천지연  
순천대학교 식품공학과

### C-17

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

Hyung Seok Hong<sup>1</sup>, Kim seung hwan<sup>1</sup>, Jeong jee hee<sup>1</sup>, Sua Ji<sup>1</sup>, Jun-Hyun Oh<sup>1</sup>

<sup>1</sup>*Department of Food and Plant Sciences, Sangmyung University*