

포스터발표 논문 목록

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Effect of Sulfur Dioxide Generating Pad to Reduce Decaying of Passionfruit (*Passiflora edulis* Sims) during Storage

이소미*, 박재옥, 조혜성, 조윤섭, 박문영
전라남도농업기술원 과수연구소

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단백질을 활용한 복합필름 제조 및 특성분석

김도완*
강릉원주대학교 식품가공유통학과

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김미나*, 손재용, 최승영, 박천완, 최동수, 김용훈, 김진세
국립농업과학원 농업공학부 수확후관리공학과

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Food Fraud Monitoring of Commercial Seafood Products using DNA Barcode

Eun-Ji Park*, Ah-Hyeon Jo, Ju-Yeong Kang, Han-Cheol Lee, Min-Ji Park, Chae-Yeong Kim, Jung-Beom Kim
Department of Food Science and Technology, Sunchon National University

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Optimum Packaging Design of Ventilating Holes in Corrugated Fiberboard Boxes for Export Pears

Hyun Mo Jung, Young Ok You
Dept. of logistic packaging, Kyongbuk Science College

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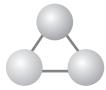
Genome-wide transcriptome analysis of 'Matoka' Peach fruit stored at Low temperature following 1-MCP and high-CO₂ treatment to improve Postharvest physiological Characteristics and Chilling injury

Min Woo Baek, Shimeles Tilahun, Han Ryul Choi, Cheon Soon Jeong
Department of Horticulture, Kangwon National University, Chuncheon 24341, Korea

P1-7

Improvement of the packaging methods to boost the marketability of export strawberries

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P1-8

Optimum Packaging Design of Packaging Tray and Cushion Pad of Korean Pears for Exporting using FEM Simulation

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P1-9

Gas Environment Control Method for Pallet Unit Controlled Atmosphere System

Chun Wan Park^{*}, Jae Yong Son, Dong Soo Choi, Yong Hun Kim, Jin Se Kim, Su Jang Lee

National Institute of Agricultural Sciences, RDA

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Chun Wan Park^{*}, Seung Young Choi, Mi Na Kim, Dong Soo Choi, Yong Hoon Kim, Jin Se Kim, Jae Yong Son

National Institute of Agricultural Sciences, RDA

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Short-Term Carbon Dioxide Pre-Treatment Delayed Ripening and Extend the Shelf Life of Tomato: Effects on Transcriptome Profiling

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²Department of Bio-Environmental Chemistry, Chungnam National University

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조두용^{*}, 이희율, 김수철, 김민주, 정은혜, 이기영, 남상해, 조계만

경남과학기술대학교 식품과학부

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최승영¹, 박석호², 김미나¹, 박천완¹, 최동수¹, 김진세¹, 김용훈¹, 이수장¹, 손재용^{1*}

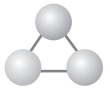
¹국립농업과학원 수확후관리공학과, ²국립원예특작과학원 시설원예연구소

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고품질 쌀 제분을 위한 쌀 표면 이물질 제거에 대한 연구

이용해^{*}, 최동수, 손재용, 김용훈, 김진세, 박천완

농촌진흥청 국립농업과학원



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Effect of drying treatment followed by freeze-thaw on maintaining texture of kimchi

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Jae Yong Son¹, Chun Wan Park¹, Soo Jang Lee¹, Young Hwang²

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송진순, 정현경, 손재용, 최동수, 김용훈, 이수장, 박천완, 김진세*

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정현경, 송진순, 손재용, 최동수, 김용훈, 이수장, 박천완, 김진세*

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P1-20

Effect of Time Intervals between Extractions on Physicochemical Characteristics and Sensory Properties of Infused Green Tea

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이소미*, 박재옥, 조혜성, 박신, 이보배, 김효중, 조연진, 조윤섭

전라남도농업기술원 과수연구소

P1-22

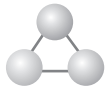
Oxygen barrier properties of Polyketone/EVOH blend films for food packaging

Jihun Kim^{1*}, Youngjin Cho¹, Weonjung Choi², Joong Ho Kim³, Sei Jin Oh⁴, Soonjong Kwak⁵, Moon-Cheol Jeong¹

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⁵Photo-electronic Hybrid Research Center, Korea Institute of Science and Technology



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김부민*, 이은선, 오미화
농촌진흥청 국립축산과학원

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Min-Sun Chang*, Jung-Soo Lee, Mehea Park, Eun-Young Nam, Ji-Weon Choi
Postharvest Technology Division, National Institute of Horticultural & Herbal Science, RDA, Wanju 55365, Korea

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Min-Sun Chang*, Jung-Soo Lee, Mehea Park
Postharvest Technology Division, National Institute of Horticultural & Herbal Science, RDA, Wanju 55365, Korea

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Screening of Natural Repellents against Stored Food Insects

Su Jung Hong^{1*}, Hwa-Eun Lee², Mi-Kyung Park², Young-Duk Kim³, Jun Tae Kim¹
¹Keimyung University, Daegu, Korea, ²Kyungpook National University, Daegu, Korea,
³Daegu Gyeongbuk Institute of Science & Technology, Daegu, Korea

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A Young Bae*, Jun Tae Kim
Department of Food Science & Technology, Keimyung University, Daegu

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Development of Bio-foams using Crosslinked Cassava Starch with Citric Acid

Hyeon A Do*, Geum Ju Lee, Ji Hyun Kim, Sangmin Lee, Jun Tae Kim
Department of Food Science and Technology, Keimyung University, Daegu

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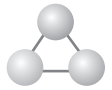
한우고기의 실시간 품질변화 모니터링을 위한 ICT 온·습도 무선기록장치 기술개발 및 실증

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¹(재)전라북도생물산업진흥원 한우수출연구사업단, ²(주)필컴

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Pilot Evaluation of Post-harvest Treatments Including MAP in Leafy and Fruit Vegetables after Vessel Export to Singapore

Min-Sun Chang, Ji-Weon Choi*, Sooyeon Lim, Haejo Yang, Mehea Park, Jung Soo Lee
Postharvest Technology Division, National Institute of Horticultural & Herbal Science, RDA, Wanju 55365, Korea



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 National Institute of Agricultural Science.*

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Oyinloye Timilehin Martins¹, 김형주¹, 안서희¹, 윤원병^{1,2}
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장은하, 박미희*, 이정수, 장민선
 국립원예특작과학원 저장유통과

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김진아, 김동섭, 변미순, 김호기, 김은아*
 (주)에스애플인터내셔널

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Ha-Na Ra, Ok-Ran Sung, Yong-Sik Cho, Young Hwang, Hyun-Wook Jang, Kyung-Mi Kim*
Department of Agrofood Resources, National Institute of Agricultural Sciences, Rural Development Administration

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E-2-hexenal 훈증 처리된 키위(해금)의 병원균 저항성 유도 효과 및 기작

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 서울대학교 농업생명과학대학 식물생산과학부 원예생명공학전공

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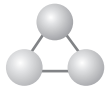
‘샤인머스켓’ 저장중 품질특성 변화

류정아*, 윤성란, 임양숙, 장길수
 경상북도농업기술원 농업환경연구과

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최현진*, 남은영, 최미희, 최인명
 농촌진흥청 국립원예특작과학원 저장유통과



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정아영*, 최정, 오봉윤, 정미진, 기광연, 이슬, 손동모
전라남도농업기술원 차산업연구소

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권병훈^{1*}, 장민선³, 임수연³, 이은진², 홍윤표³, 김중기¹
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정미진*, 최정, 오봉윤, 정아영, 기광연, 이슬, 손동모
전라남도농업기술원 차산업연구소

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Correlation between GC-MS metabolites and postharvest qualities for evaluation of storability in beech mushroom

Sooyeon Lim*, HaejoYang, YoonpyoHong, JiWonChoi
Postharvest Research Division, National Institute of Horticultural and
Herbal Science, RDA, Jeollabuk-do 55365, Republic of Korea

P1-45

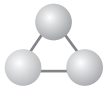
Extending of shelf-life in mixed multi-component fresh-cut on their different atmosphere characteristics depending on the components

Sooyeon Lim*, YoonpyoHong, Hae-JoYang, JiWonChoi, MinSunChang
Postharvest Research Division, National Institute of Horticultural and
Herbal Science, RDA, Jeollabuk-do 55365, Republic of Korea

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Germination Rate of buckwheat, sorghum, foxtail millet, and millet After Long-term Conservation of Seeds

Young-yi Lee*, Jae-young Song, Munsup Yoon, Jung-ro Lee, Eunae Yoo, Seong-hoon Kim, Gyu-taek Cho
National Institute of Agricultural Sciences, RDA, Republic of Korea



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원적외선 방사물질이 함유된 용기에서의 육류 저장성 확인

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김영선

전남도립대학교 호텔조리제빵과

PART II 가공/품질분야

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강릉 오료미를 활용한 라이스바의 제조기술 개발

권동진*, 강윤한, 이상민, 김창식

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P2-2

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김승환*, 오준현

상명대학교 식물식품공학과

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황수정*, 오왕규

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P2-5

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황수정*, 오왕규

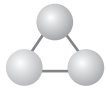
대구한의대학교 한방식품조리영양학부

P2-6

초분광 영상을 이용한 신선편이 농산물의 대장균 오염 검출 기술 개발

이아영*, 서영욱, 임종국, 김박금, 김기영, 장재경

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P2-7

Classification of grain powder mixtures using hyperspectral imaging technology

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Physico-chemical Characteristics of Yanggaeng Containing Different Amount of Hypsizigus marmoreus Superfine Powder

Seong-Hee Kim¹, Seok-Jun No¹, Sang-Min Lee¹, Dong-Bin Hwang¹,
Emmanuel Hitayezu^{1*}, Yoon-Han Kang^{1,2}
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²East Coast Research Institute of Life Science, Gangneung-Wonju National University, Gangneung 25457, Korea

P2-9

Development of Healthy Jellies Formulated with Dandelion Leaf Polysaccharides

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Kyungpook National University

P2-10

고구마의 절단두께에 따른 증자 특성 비교

Comparison of the Steam Characteristics according to Thickness for Sweet Potato

이정현*, 김기영, 박종률, 황예지, 박소영, 박광집
국립농업과학원 농업공학부 수확후관리공학과

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콩 수확후처리 일관 기계 기술의 연구 및 개발

유선일*, 박희만, 박종률, 이정현, 박광집, 박소영
농촌진흥청 국립농업과학원

P2-12

감초의 품질안정성 향상을 통한 기능성소재 발굴 및 가공학적 특성 연구

김만중*, 최사랑, 최민음
농업회사법인 (주)루아흐

P2-13

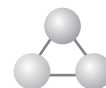
모과의 품질안정성 향상을 통한 기능성소재 발굴 및 가공학적 특성 연구

김만중*, 최사랑, 최민음
농업회사법인 (주)루아흐

P2-14

단감 과실 착즙 시 효소처리와 화학적 살균처리에 따른 품질특성 비교

박여옥^{1*}, 이선미¹, 안광환¹, 최성태¹, 박지혜¹, 정완규¹, 최성진²
¹경상남도농업기술원 단감연구소, ²대구가톨릭대학교 생명공학과



P2-15

Physicochemical Characteristics of Aged Black Garlic from Stored Fresh Garlic

Min-Jung Kang, Jae-Ran Kang, Jung-Hye Shin*

Namhae Garlic Research Institute, Namhae 52430, Republic of Korea

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Physicochemical Characteristics During Fermentation of Roasted Doraji (*Platycodon grandiflorum*) and its Flower Ethanol Extract Mixed Vinegar

Min-Jung Kang, Jae-Ran Kang, Jung-Hye Shin*

Namhae Garlic Research Institute, Namhae 52430, Republic of Korea

P2-17

Quality Characteristics of *Jochyeong* with aronia juice

Hyun-Ju Eom*, Eunsol Cho, Yu Yeong Jeong, Nu Ri Kwon, Hyang-Sik Yoon, In Jae Kim, Youngho Kim

Chungcheongbukdo Agricultural Research and Extension Services

P2-18

당 종류를 달리한 아로니아 초음료의 품질특성

엄현주*, 박희림, 정유영, 권누리, 정윤진, 윤향식, 김인재, 김영호

충청북도농업기술원

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건조방법을 달리한 산마늘의 품질특성 조사

엄현주*, 이춘옥, 박희림, 이찬미, 권누리, 윤향식, 김인재, 김영호

충청북도농업기술원

P2-20

해조류에 존재하는 카로티노이드 분석

엄현주*, 정유영, 권누리, 정윤진, 윤향식, 김인재, 김영호

충청북도농업기술원

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달걀 및 닭 부산물에 존재하는 레티놀 분석

엄현주*, 정유영, 권누리, 윤향식, 김인재, 김영호

충청북도농업기술원

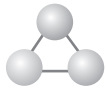
P2-22

Quality Characteristics of Kimchi Cabbages (*Brassica pekinensis* L. *pekinensis*) Salted under High Hydrostatic Pressure Conditions

Eun Ji Choi^{1*}, Jeong Hyeon Lee^{1,2}, Ho Hyun Chun¹

¹*Research and Development Division, World Institute of Kimchi*

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P2-23

새싹보리 추출물을 첨가한 유산균 발효 음료의 품질평가

엄예람^{1*}, 백채완¹, 김인호², 김현정¹, 이혜영¹, 이정희¹
¹대구대학교 식품영양학과, ²농업회사법인(주)프레쉬벨

P2-24

Bayesian Neural Networks를 이용한 소 도체 등지방두께 예측에 관한 연구

유현채*, 임종국, 이아영, 김밖금, 권경도
국립농업과학원 수확후관리공학과

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딥 러닝 기반 건더기 스프 내 이물질 검출기술 개발

손국진^{1*}, 곽동훈¹, 이진서¹, 박미경², 김영덕¹
¹대구경북과학기술원 ICT연구본부, ²경북대학교 식품공학부

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초분광 영상의 분광 분석을 이용한 조미김 내 이물 검출 기법

곽동훈^{1*}, 손국진¹, 이진서¹, 박미경², 김영덕¹
¹대구경북과학기술원 ICT연구본부, ²경북대학교 식품공학부

P2-27

Evaluation of Quality Characteristics for Breeding New Varieties of *Rehmannia glutinosa*.

Yoon Jeong Lee, Sang Hoon Lee, Myeong Won Oh, Jeong Hoon Lee,
Jin Tae Jung, Kyung Ho Ma, Jae Ki Chang, Jong Won Han*
*Department of Herbal Crop Research, National Institute of Horticultural & Herbal Science,
Rural Development Administration, Eumseong 27709, Republic of Korea*

P2-28

쌀가루 품종 및 입도를 달리하여 제조한 쌀 식빵의 물리적 특성비교

김봉신*, 김현영, 하기정, 하인중, 고희숙
경상남도농업기술원

P2-29

지역별 사과 당도 예측 모델 개발

김밖금*, 임종국, 이아영, 서영욱
농촌진흥청 국립농업과학원 농업공학부 수확후관리공학과

P2-30

Processing Optimization for Mustard Leaf-contained Broughton's Ribbed Ark Scapharca broughtonii Products in Tasty Soy Sauce Using Response Surface Methodology

Sang In Kang^{1,3*}, In Seong Yoon³, Si Hyeong Park³, Tae-Gee Lee², Jung Suck Lee¹, Min Soo Heu^{1,4} and Jin-Soo Kim^{1,3}
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P2-31

Food Component Characteristics of Mustard Leaf-contained Broughton's Ribbed Ark Scapharca broughtonii Products in Tasty Soy Sauce

Sang In Kang^{1,3*}, Chang Young Lee³, Ji Hoon Park³, Tae-Gee Lee²,
Jung Suck Lee¹, Min Soo Heu^{1,4}, Jin-Soo Kim^{1,3}

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Gyeongsang National University, Jinju 52828, Korea

P2-32

Investigation of Domestic and Foreign Melania Snail Standards, and Its Hazard Analysis

Sun Young Park^{1,3*}, Hye Jin Kim³, Ye Youl Kim³, Tae-Gee Lee², Min Soo Heu^{1,4} and Jin-Soo Kim^{1,3*}

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Gyeongsang National University, Jinju 52828, Korea

P2-33

Microbiological and Chemical Hazard Analyses of Commercial Filipino Venus Ruditapes philippinarum

Sun Young Park^{1,3*}, Hye Joeng Jo³, Seon Hwa Oh³, Seok Min Lee³, Tae-Gee Lee², Min Soo Heu^{1,4}, Jin-Soo Kim^{1,3*}

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P2-34

Physicochemical Properties and Radical Scavenging Activities of Mulberry Fermented Vinegar

Ah Young Lee^{1*}, Se-In Bang², Geon Hyeong Gwon¹, Eun Ju Cho², Hyun Young Kim¹, Weon Tack Seo¹

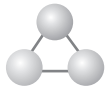
¹Department of Food Science, Gyeongnam National University of Science and Technology

²Department of Food Science and Nutrition, Pusan National University

P2-35

고로쇠수액 탁주의 발효특성

하인종*, 하기정, 김현영, 김봉신, 최수연, 고희숙
경상남도농업기술원



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Physiological Activity and Physicochemical Properties of Prunus mume Vinegar and Its Spray-Dried Powder Product

Wool Lim Park^{1*}, Jeong Ho Kim², Won Yeong Seon³, Kwon Il Seo³

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²Department of Food Science and Biotechnology, Kyungpook National University, Daegu 41566, Korea

³Department of Food Biotechnology, Dong-A University, Busan 49315, Korea

P2-37

갈색거저리 분말을 첨가한 비스코티의 제조방법 및 품질 특성

김현진^{1*}, 김도익¹, 구희연¹, 김정은¹, 김성연¹, 이유범¹, 김지수¹, 임윤지¹, 김호혁¹, 김영모²

¹전라남도농업기술원 곤충잡업연구소, ²광주보건대학교 식품영양과

P2-38

갈색거저리 분말을 첨가한 초콜릿의 품질 특성

김현진^{*}, 김도익^{*}, 구희연^{*}, 김정은^{*}, 김성연^{*}, 이유범^{*}, 김지수^{*}, 김호혁^{*}

전라남도농업기술원 곤충잡업연구소

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흑마늘 추출액을 첨가한 스프레드의 품질 특성

민지현^{*}, 정재현^{*}, 이재선^{*}, 이승주^{*}, 이희두^{*}

충청북도농업기술원 마늘연구소

P2-40

흑마늘 발효액을 활용한 소스의 품질 특성

민지현^{*}, 정재현^{*}, 이재선^{*}, 이승주^{*}, 이희두^{*}

충청북도농업기술원 마늘연구소

P2-41

Optimization for HMR (Home Meal Replacement) Brown Rice Porridge Using Ecklonia cava and Soy Powder

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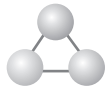
P2-42

Quality Properties of Platycodon grandiflorum with Different Roasting Conditions

Jung-Min Kim¹, Kwang-Sup Youn^{1,2*}

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P2-43

Quality Characteristics of Rice Extruded Snacks Related Cultivars of Rice

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³Crop Foundation Division, NICS, Wanju 55365, Korea

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P2-44

Quality and Textural Properties of Jelly Prepared with Different Gelling Agents

Yu Mi Kim¹, Jung-Min Kim¹, Kwang-Sup Youn^{1,2*}

¹Department of Food Science and Technology, Daegu Catholic University, Gyeongsan 38430, Korea

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P2-45

Antioxidant Activity and Quality Characteristics of Well-Being Probiotics Pudding Utilizing Carrot and Blueberry

Seok Jung Yoon, Dabin Jeong, Youngsun Lee, Chaeyeon Kim, Kwonsam Park, Yongtae Kim, Seung-Yong Lim*

Department of Food Science and Biotechnology, Kunsan National University

P2-46

Quality Characteristics and Antioxidant Activities of Soymilk Pudding Added with *Spergularia marina*(L.) Griseb Pressure Extract

Ah-Reum Park*, Jihyun Kim, Yu Jeong Choi, Nayoung Lee, Jung-Kil Seo, Seung-Yong Lim

Department of Food Science and Biotechnology, Kunsan National University

P2-47

시중유통 쌀가루 종류별 특성 분석

김재용*, 최은지, 이명희, 박종대, 박지운, 금준석, 성정민

한국식품연구원

P2-48

효소 및 발효처리 쌀가루를 이용한 쌀생면의 품질특성 비교

최은지*, 김재용, 이명희, 박지운, 금준석, 성정민, 박종대

한국식품연구원

P2-49

흑도라지 추출액 함량에 따른 소스의 개발 및 품질특성

윤향식*, 김미연, 강혜정, 최하영, 엄현주, 김인재, 김영호

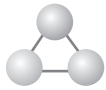
충청북도농업기술원

P2-50

곡자 및 효모를 달리하여 제조한 풍원미 고구마 술의 품질 특성 및 기호도검사

윤향식*, 박동선, 강혜정, 김미연, 최하영, 엄현주, 김인재, 김영호

충청북도농업기술원



P2-51

국내 육성 고구마를 이용한 발효주의 향기특성

윤향식^{1*}, 강혜정¹, 정윤진¹, 엄현주¹, 정미남², 김인재¹, 김영호¹
¹충청북도농업기술원, ²국립식량과학원

P2-52

Quality characteristics of freeze-dried sweet potato flour with various cultivars

Hyun Wook Jang*, Ga-Yeong Park, Kyung Mi Kim, Young Hwang, Yong Sik Cho
Department of Agrofood Resources, National Institute of Agricultural Science, Rural Development Administration, Korea

P2-53

Quality Characteristics of Traditional Gochujang in Gyeongnam Provinces by Aging Period

Hyeon-Young Kim^{1*}, Yun-Jeong Heo¹, Seong-Ja Park¹, Bong-sin Kim¹,
Gi-Jeong Ha¹, In-Jong Ha¹, Hee-Suk Go¹, So-young Kim²
¹Gyeongnam Agricultural Research and Extension Services
²Fermented Food Science Division, National Institute of Agricultural Science

P2-54

Change on the quality characteristics of Prunus davidiana sugar extracts by processing conditions

Ga-Yeong Park, Hyun Wook Jang, Kyung Mi Kim, Young Hwang, Ha Yun Kim, Yong Sik Cho
Department of Agrofood Resources, National Institute of Agricultural Sciences, Rural Development Administration

P2-55

벼메뚜기 첨가 된장의 숙성기간별 품질 특성

김성연*, 김현진, 김도익, 구희연, 김정은, 이유범, 김지수, 임윤지, 김호혁
전남농업기술원 곤충잡업연구소

P2-56

Characteristics of Organic Acids and Free Sugars in Korean Traditional Nuruk Makgeolli according to the Yeast Treatment

Ji-Hae Choi*, Bora Lim, Seok-Tae Jeong
*Fermented & Processed Food Science Division,
National Institute of Agricultural Science, Wanju 55365, Republic of Korea*

P2-57

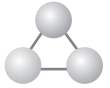
Quality characteristics of rice ball adding with acetylated rice starch

Je-Young Shin, Ha-Na Ra, Ga-yeong Park, Yong-Sik Cho, Young Hwang, Hyun-Wook Jang, Kyung-Mi Kim*
*Department of Agrofood Resources, National Institute of Agricultural Sciences,
Rural Development Administration*

P2-58

농가별 감식초 생산 모니터링을 통한 농가형 감식초 표준화 공정 제시

이슬^{1*}, 문혜경², 이수원³, 문재남¹, 김종국⁴
¹경북대학교 식품공학부, ²경북대학교 공동실험실습관, ³농업회사법인(주)올리, ⁴경북대학교 식품외식산업학과



P2-59

반응표면분석을 이용한 압출 떡 제조 공정의 최적화

김형주¹, 윤원병^{1,2}

¹강원대학교 식품생명공학과, ²농업생명과학연구원 고령친화생물소재연구센터

P2-60

Simulation approach in 3D printing of pea protein and alginate

Timilehin Martins Oyinloye^{1*}, An Seo Hee¹, Won Byong Yoon^{1,2}

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²Elderly-Friendly Food Research Center, Agriculture and Life Science Research Institute, Kangwon National University, Chuncheon, 24341 Republic of Korea.

P2-61

디지털 영상 기술을 이용한 소도체의 배치장근단면적 측정 알고리즘 개발

임종국^{1*}, 서영욱¹, 김밖금¹, 이아영¹, 조수현², 유현채¹, 권경도¹

¹농촌진흥청국립농업과학원 농업공학부, ²농촌진흥청 국립축산과학원 축산생명환경부

P2-62

쌀가루와 타피오카 전분의 혼합 비율 예측을 위한 근적외선 분광기술의 적용

임종국*, 서영욱, 김밖금, 이아영

농촌진흥청 국립농업과학원 농업공학부

P2-63

Preparation of Yuja Oil Loaded Nanocomplexes Using Various Biopolymers for Yuja Flavor Encapsulation

Seo A Jung*, Goh Eun Lee, Gye Hwa Shin

Department of Food and Nutrition, Kunsan National University

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열처리에 따른 표고 부위별 물성 변화

하늘이, 임승빈, 김경제, 진성우, 고영우, 정희경, 반승언, 정상욱, 김유선, 서경순*

(재)장흥군버섯산업연구원

P2-65

저염된장과 표고를 활용한 스프레드잼 개발과 관능평가

하늘이¹, 진성우¹, 김경제¹, 고영우¹, 임승빈¹, 정희경¹, 천정자², 김인현², 서경순^{1*}

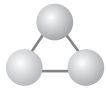
¹(재)장흥군버섯산업연구원, ²농업회사법인(주)장흥식품

P2-66

표고의 비타민 D₂ 추출수를 향상 및 유통 안정성 연구

고영우¹, 김경제¹, 진성우¹, 임승빈¹, 하늘이¹, 정희경¹, 김기만², 최다빈³, 서경순^{1*}

¹(재)장흥군버섯산업연구원, ²광주대학교, ³(주)천연스토리



P2-67

표고줄기당화농축액의 최적 제조 조건 및 품질 특성

진성우¹, 김경제¹, 고영우¹, 임승빈¹, 하늘이¹, 정희경¹, 김승주², 김기만³, 최유진⁴, 송다혜⁴, 서경순^{1*}

¹(재)장흥군버섯산업연구원, ²농업회사법인(주)기쁨농원, ³광주대학교, ⁴임실치즈앤식품연구소

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Studies on Physicochemical Properties of Curcumin Loaded Oleogels Containing Various Biopolymers

Jing Zhang*, Gye Hwa Shin

Department of Food and Nutrition, Kunsan National University

P2-69

Quality Characteristics of Protein Extraction from Soybean Cultivars

Ha-Na Ra¹, Yong-Sik Cho¹, Young Hwang¹, Hyun-Wook Jang¹, Beom-Kuk Kang², Kyung-Mi Kim^{1*}

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Rural Development Administration,

²Department of Southern Area Crop Science National Institute of Crop Science,
Rural Development Administration

P2-70

Quality Comparison after Manufacture of Asparagus Pills

Ji-Seon Park*, Jin-Kwan Ham, Seong-Jin Choi, Kye-Huun Lim, Hyang Kwon

*Agro-food Research Institute, Gangwondo Agricultural Research
and Extension Services(GARES), Chuncheon 24203, Korea*

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Quality Comparison by Grifola frondosa Treatment

Ji-Seon Park*, Jin-Kwan Ham, Seong-Jin Choi, Jae-Geel Lim,

Sun Young Kim, Jeung Ae Yoon, Han Ul Park, Kyung Ah Jang

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and Extension Services(GARES), Chuncheon 24203, Korea*

P2-72

Physicochemical Properties and Electronic Taste Measurement of Bottled Water

Miran Kim, Sang Sook Kim, JeongAe Heo, Ji eun Kim, Han Sub Kwak*

Korea Food Research Institute, Wanju 55365, Korea

P2-73

천연갈변억제제 처리에 따른 신선편이(fresh-cut) 사과와 품질변화

김윤숙*, 설희경, 홍정진, 오주열, 정은호, 정용모

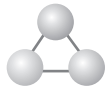
경남농업기술원 사과이용연구소

P2-74

효소처리 농도 및 시간에 따른 현미, 울무 연화효과

이유석^{1*}, 이선경¹, 김표현¹, 신정엽¹, 이필유², 정종기²

¹전라남도농업기술원 친환경농업연구소, ²(주)청담은



P2-75

귀리 로스팅 조건에 따른 기능성 성분 및 품질변화

이유석*, 이선경, 김표현, 강현주, 김명석
전라남도농업기술원 친환경농업연구소

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홍화 추출용매에 따른 주요 지방산 조성 및 생리활성

이유석*, 이선경, 김표현, 이은실, 김명석
전라남도농업기술원 친환경농업연구소

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조도쑥 수확시기별 향취 특성 및 품질특성

이유석*, 이선경, 김표현, 이서희, 김현주, 김명석
전라남도농업기술원 친환경농업연구소

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조도쑥 증류추출물의 향취 특성 및 피부효능

이유석*, 이선경, 김표현, 이서희, 김현주, 김명석
전라남도농업기술원 친환경농업연구소

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전남지역 권역별 전통된장의 발효 전·후 이화학적특성 변화

이선경*, 이유석, 김표현, 김명석, 이민유
전라남도농업기술원 친환경농업연구소

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전남지역 권역별 전통고추장의 발효 전·후 이화학적특성 및 미생물군집 변화

이선경*, 이유석, 김표현, 김명석, 이민유
전라남도농업기술원 친환경농업연구소

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진도유자 증류추출 소재의 이화학적 특성 및 효능

이선경*, 이유석, 김표현, 김명석, 김주현, 이혜지, 이서희
전라남도농업기술원 친환경농업연구소

P2-82

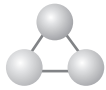
유자 시럽 개발을 위한 유자 기능성 소재 선발

이선경*, 이유석, 김표현, 김명석, 김주현, 김현주
전라남도농업기술원 친환경농업연구소

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당 대체제에 따른 유자 시럽의 이화학적 특성 비교

이선경*, 이유석, 김표현, 김명석, 김주현, 김현주
전라남도농업기술원 친환경농업연구소



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갯기름나물의 부위별 정유 추출 수율 및 향취 특성

김표현*, 조경숙, 이유석, 이선경, 조한라, 지서경, 김현주, 김명석
전라남도농업기술원 친환경농업연구소

P2-85

유자정유 안정생산을 위한 적정수확시기 구명

곽안나*, 오영애, 박성철, 박성진
진도군농업기술센터

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유자정유 안정생산을 위한 수확 후 처리 및 상자저장 방법

곽안나*, 오영애, 박성철, 박성진
진도군농업기술센터

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Quality Changes during The Fermentation of Apple Wine by Yeast Treatment

Bora Lim*, Ji-hae Choi, Heui-yoon Kang, Seok-tae Jeong
National Institute of Agricultural Sciences, RDA, Korea

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Development of Sikhe Using Crushing Peaches

Dong Ho Kim, Jeong Been Park, So Young Yang
Icheon-si Agricultural technology center, department of research and development

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Quality Characteristics of Domestic Sweet Potatoes according to Varieties for Processing Sweet Potatoes Paste

Jeong Been Park, Dong Ho Kim
Icheon-si Agricultural technology center, department of research and development

P2-90

발효 찻잎 추출물 이용 향당뇨 스틱젤리제품 제조방법 및 품질 특성

오봉윤*, 최정, 기광연, 이슬, 정아영, 정미진, 손동모
전라남도농업기술원차산산업연구소

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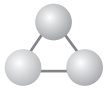
보성지역 수확시기별 홍차 품질 특성

오봉윤*, 최정, 기광연, 이슬, 정아영, 정미진, 손동모
전라남도농업기술원차산산업연구소

P2-92

홍삼 추출액을 첨가한 스트링 치즈의 품질특성

유자연*, 윤정희, 설국환, 최정신, 함준상
농촌진흥청 국립축산과학원 축산물이용과



P2-93

젤라틴, 분리대두단백질 및 난단백질을 활용한 고령친화형 젤리푸드의 품질특성

송동헌*, 구태완, 노신우, 이재혁, 함윤경¹, 김현욱
국립경남과학기술대학교 동물생명과학과, ¹국립경남과학기술대학교 동물소재공학과

P2-94

Quality characteristics of fresh-cut kumquat by processing type and mixed fruit items

Min-Sun Chang*, Jung-Soo Lee, Mehea Park
Postharvest Technology Division, National Institute of Horticultural & Herbal Science, RDA, Wanju 55365, Korea

P2-95

수비드 가열이 온도체 염지 계육의 이화학적 특성 및 연도에 미치는 영향

변민석^{1*}, 송동헌¹, 함윤경², 노신우¹, 김현욱¹
¹국립경남과학기술대학교 동물생명과학과, ²국립경남과학기술대학교 동물소재공학과

P2-96

수비드 가열 조건이 계육 가슴살과 허벅지살의 육질 특성에 미치는 영향

노신우^{1*}, 송동헌¹, 함윤경², 진구복³, 김현욱¹
¹국립경남과학기술대학교 동물생명과학과, ²국립경남과학기술대학교 동물소재공학과, ³전남대학교 동물자원학부

P2-97

Changes in the B2 Vitamins of Vegetables According to Cooking Methods

Sung Ran Yoon*, Jung A Ryu, Hyeon Jeong Ryu, Ji Yeon Ham, Geum Sun Kim, So Hyeon Lim, Kil Su Jang
Gyongsangbuk-do Agricultural Research & Extension Services

P2-98

Post-processing and printability evaluation of 3D printed red ginseng snacks according to starch adjustment

Hyun Woo Kim*, HyunJinPark
School of Life Science and Biotechnology, Korea University, Seoul, 136-701, Korea

P2-99

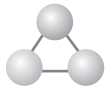
중금속이 혼입된 분쇄 돈육의 냉장저장 중 산화적 품질변화

함윤경^{1*}, 구태완², 이재혁², 김은지², 송동헌², 최윤상³, 김현욱²
¹국립경남과학기술대학교 동물소재공학과, ²국립경남과학기술대학교 동물생명과학과, ³한국식품연구원 가공공정연구단

P2-100

Effect of Nuruk Hydrolysis of Edible Insect Alphitobius Diaperinus (Mealworm) Protein

Legesse Shiferaw, Ji-Ho Choi, Shin-Yong Park, Ji Yeoung Park, Bo-Ram Park*
Dept. of Agro Food Resources, National Institute of Agricultural Science,
Rural development of Administration



P2-101

The Effect of Drying Method on the Antioxidant Properties of Different Parts of Cabbage and the Pre-treated Broccoli Samples

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¹Interdisciplinary Graduate Program in Advanced Convergence Technology & Science,
Jeju National University, Jeju 63243, Korea,

²School of Biomaterials Sciences and Technology, College of Applied Life Sciences, SARI,
Jeju National University, Jeju 63243, Korea,

³Subtropical/tropical organism gene bank, Jeju National University, Jeju 63243, Korea

P2-102

유색미 누룩을 첨가한 고추장의 숙성 중 아미노태질소 변화와 항산화 활성

이희원^{1*}, 한홍비¹, 김복선¹, 김철민¹, 우효경¹, 정재희¹, 김소망^{1,2}, 허창기^{1,2}

¹순천대학교 식품공학과, ²순천대학교 식품산업연구소

P2-103

Cellulose Extraction from Green Algae and Its Application to Biodegradable Films

Duk Gon Kim*, Gye Hwa Shin

Department of Food and Nutrition, Kunsan National University

PART III 화학/분석 분야

P3-1

Research on PPO(PolyPhenolOxidase) Activity Inhibition using Single Substance Browning Inhibitor

Bo-Bae Lee^{1*}, Seung Hee Nam², Hye-Sung Cho¹, Jae-Ok Park¹, Moonyoung Park¹

¹Fruit Research institute of Agricultural Research and Extension Services,
Haenam, Jeonnam, 59021, KOREA

²Institute of Agricultural Science and Technology, Chonnam National University,
Gwangju 61186, Republic of Korea.

P3-2

Effect of Addition of Mixture Substance Browning Inhibitor on PPO(PolyPhenolOxidase) Activity Inhibition

BoBae Lee^{1*}, Seung Hee Nam², HyeSung Cho¹, JaeOk Park¹, Moonyoung Park¹

¹Fruit Research institute of Agricultural Research and Extension Services
Haenam, Jeonnam, 59021, KOREA

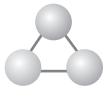
²Institute of Agricultural Science and Technology,
Chonnam National University, Gwangju 61186, Republic of Korea.

P3-3

대사체 분석을 이용한 감마선 조사처리된 대두의 판별

송범석^{1*}, 양혜정², 김민정²

¹한국원자력연구원 첨단방사선연구소, ²한국식품연구원 헬스케어연구단



P3-4

2020년 6품종 옥수수의 베타카로틴 함량 분석

소희진^{1*}, 김지현¹, 신정아², 이기택¹

¹충남대학교 식품공학과, ²강릉원주대학교 식품가공유통학과

P3-5

식품영양성분 DB구축을 위한 5종의 빵류에 대한 지방산 함량 분석 (2020)

홍은식^{1*}, 신정아², 이기택¹

¹충남대학교 식품공학과, ²강릉원주대학교 식품가공유통학과

P3-6

식품영양성분 DB구축을 위한 스낵류의 트랜스 및 포화, 불포화 지방산 함량 분석 (2020)

김지현¹, 신정아², 이기택¹

¹충남대학교 식품공학과, ²강릉원주대학교 식품가공유통학과

P3-7

2020년 맵쌀의 품종별 카로티노이드 함량 분석

오민지^{1*}, 신정아², 이기택¹

¹충남대학교 식품공학과, ²강릉원주대학교 식품가공유통학과

P3-8

식품영양성분 DB구축을 위한 국류 7종의 레티놀 함량 분석 (2020년)

김정섭*, 유상우, 신정아

강릉원주대학교 식품가공유통학과

P3-9

식품영양성분 DB구축을 위한 커피류의 콜레스테롤 함량 분석 (2020년)

김현전*, 홍광진, 신정아

강릉원주대학교 식품가공유통학과

P3-10

식품영양성분 DB구축을 위한 음료류 10종의 토코페롤 함량 분석 (2020년)

손예준*, 안태웅, 신정아

강릉원주대학교 식품가공유통학과

P3-11

식품영양성분 DB구축을 위한 스낵 및 디저트류의 토코페롤 함량 분석 (2020년)

안태웅*, 손예준, 신정아

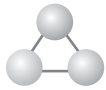
강릉원주대학교 식품가공유통학과

P3-12

식품영양성분 DB구축을 위한 가공 및 외식식품 8종의 레티놀 함량 분석 (2020년)

유상우*, 김정섭, 신정아

강릉원주대학교 식품가공유통학과



P3-13

식품영양성분 DB구축을 위한 국 및 찌개류의 베타카로틴 함량 분석 (2020년)

윤보람*, 함별, 신정아
강릉원주대학교 식품가공유통학과

P3-14

식품영양성분 DB구축을 위한 7종 음료류의 베타카로틴 함량 분석 (2020년)

함별*, 윤보람, 신정아
강릉원주대학교 식품가공유통학과

P3-15

식품영양성분 DB구축을 위한 8종류 국 및 탕류의 콜레스테롤 함량 분석 (2020년)

홍광진*, 김현전, 신정아
강릉원주대학교 식품가공유통학과

P3-16

Determination of Cholesterol Contents in Different Eggs and Egg Products in South Korea (2020)

Eunsik Hong^{1*}, Beibei Duan¹, Jung-Ah Shin², Ki-Teak Lee¹
¹Department of Food Science and Technology, Chungnam National University,
²Department of Food Processing and Distribution, Gangneung-Wonju National University

P3-17

Identification and Quantitative Analysis of Ketocarotenoids in the Ripe Fruit of *Maclura tricuspidata*): Potential as a Valuable Source of Capsanthin and Cryptocapsin

Dae-Woon Kim^{1*}, Min-Ji Kim², Yoseph Asmelash Gebru³, Han-Seok Choi⁴, Young-Hoi Kim¹, Myung-Kon Kim¹
¹Department of Food Science and Technology, Jeonbuk National University,
²Foundation of Agri, Tech. commercialization & Transfe,
³Department of Horticulture, Chungnam National University,
⁴Department of Agriculture and Fisheries Processing, Korea National College of Agriculture and Fisheries

P3-18

Optimized pH condition of protein extraction of perilla seed meal by alkaline method

Eun Ji Lee*, Ja Min Kim, Kyung Young Yoon, Eun Ji Lee, Hae Jin Kim
Department of Food and Nutrition, Yeongnam University

P3-19

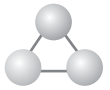
Stability of purified antioxidant peptides derived from hydrolysate of perilla seed meal protein

Hae-jin Kim*, Ja-min Kim, Kyung-Young Yoon, Eun-ji Lee, Eun-ji Lee
Department of Food and Nutrition, Yeungnam University

P3-20

녹차로부터 추출한 EGCG (Epigallocatechin gallate)의 나노 emulsion 제조 및 이의 물리적 특성 연구

임애은^{1*}, 이방희², 성현준³, 최정⁴, 양광열², 남승희^{1,3}
¹전남대학교 농업과학기술연구소, ²전남대학교 농업생명과학대학 응용생물학과,
³전남대학교 농업생명과학대학 농식품생명화학부 식품공학전공, ⁴전라남도농업기술원 차산업연구소



P3-21

유자박을 이용한 기능성 식이섬유 생성 및 물리, 화학적 특성 조사

정하나^{1*}, 전세현², 성현준², 김덕현³, 하지영⁴, 이승현⁴, 남승희^{1,2}
¹전남대학교 농업과학기술연구소, ²전남대학교 농업생명과학대학 농식품생명화학부 식품공학전공,
³전라남도농업기술원 자원경영과, ⁴G&B주식회사

P3-22

냉동 토종다래 (Actinidia arguta) 미숙과의 품질 특성과 항산화 활성

정새울^{1*}, 최지영¹, 김지윤¹, 김정수¹, 문광덕^{1,2}
¹경북대학교 식품공학부, ²경북대학교 식품생물산업연구소

P3-23

광주지역 유통 커피류의 카페인 및 벤조피렌 등 함량 실태 조사

류근영*, 강경리, 박혜민, 최수연, 조은혜, 조배식, 김진희
 광주광역시 보건환경연구원

P3-24

6가지 식품원료의 생 것과 데친 것의 수분, 단백질, 식이섬유 함량

하기정*, 박빛나, 조유나, 김현영, 김봉신, 하인중, 고희숙
 경상남도농업기술원

P3-25

가공식품 중 침출차의 중금속 함량에 관한 연구

김혜진^{1*}, 김기철¹, 신상운¹, 성진희¹, 김지은¹, 관신혜¹, 백은진¹, 이은빈¹, 이원주¹, 박용배¹, 오조교¹, 이평천²
¹경기도보건환경연구원 식품분석팀, ²아주대학교 화학생명공학과

P3-26

밥 조리시 무쇠솥의 철분 함량 강화 특성 연구

강석호*, 강효정, 민지현, 김기유, 이명진, 박용배
 경기도보건환경연구원 보건연구기획팀

P3-27

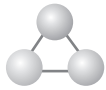
분말형 기타가공품의 유해 중금속 함량 분석

이은빈^{1*}, 김기철¹, 신상운¹, 성진희¹, 김지은¹, 관신혜¹, 백은진¹, 김혜진¹, 이원주¹, 박용배¹, 오조교¹, 이평천²
¹경기도보건환경연구원 식품분석팀, ²아주대학교 화학생명공학과

P3-28

Risk Assessment of Pesticide Residues in Vegetables Collected from Wholesale and Market in Jeollanam-do

S. Park, H. J. Park, T. M. Ha, H. J. Kang, S. J. Choi*
 Agricultural Products Inspection Center



P3-29

Hyperspectral image analysis and Convolutional Neural Networks (CNN) for recognition of quality in strawberry

Ji-Young Choi^{1*}, Jiyeon Kim¹, Jungsoo Kim¹, Seaul Jeong¹, Kwang-Deog Moon^{1,2}

¹*School of food Science & Biotechnology, Kyungpook National University,*

²*Food and Bio-Industry Research Institute, Kyungpook National University*

P3-30

Comparison of Macro and Micro Elements between Animal Welfare and Non-Welfare Chicken by ICP-OES & ICP-MS

Hui Eun Kim^{1*}, Ok Yeon Song¹, Md Atikul ISLAM^{1,2}, Ji Young Jeong¹, Ji Hyeon Son and Kyong Su Kim¹

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

P3-31

Measurement of hardness and viscosity of aged-friendly foods using texture analyzer and viscometer

Ok Yeon Song^{1*}, Ji Hyeon Son¹, Ji Young Jeong¹, Md. Atikul Islam^{1,2}, Hui Eun Kim¹, and Kyong Su Kim¹

¹*Department of Food and Nutrition, Chosun University, Gwangju, 61452, Republic of Korea*

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

P3-32

An Optimized Ultrasound-Assisted Method for Extraction of Total Phenolic Compounds in Piper betel L. Leaves from Bangladesh

Md Atikul Islam^{1,2*}, Ji Young Jeong¹, Ji Hyeon Son¹, Ok Yeon Song¹, Hui Eun Kim¹ and Kyong Su Kim¹

¹*Department of Food and Nutrition, Chosun University, Gwangju, 61452, Republic of Korea.*

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P3-33

매실로부터 신규 유용성분의 분리·정제 및 구조해석

장다혜^{1*}, 김현웅², 이상훈², 오지수¹, 문제학¹, 조정용¹

¹전남대학교 융합식품바이오공학과, ²농촌진흥청 국립농업과학원

P3-34

The Characteristics and Method Validation of Biotin in Domestic Agri-Food Resources

Young-Taek Yang*, Jung-Min Lee, Kwang-Ju Lee, In-Kwan Song, Jung-Heub Song

Jeju Special Self-Governing Provinces Agricultural Research & Extension Service

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호박덩굴손에 함유된 화합물의 분리·정제 및 구조해석

오지수^{1*}, 장다혜¹, 김기욱², 김영민², 문제학², 박종환³, 조정용²

¹전남대학교 융합식품바이오공학과, ²전남대학교 식품공학과, ³전남대학교 수의과대학 수의학과

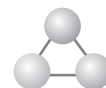
P3-36

Convolutional Neural Networks (CNN) applied to the recognition of quality in strawberry

Ji-Young Choi^{1*}, Jiyeon Kim¹, Jungsoo Kim¹, Seaul Jeong¹, Kwang-Deog Moon^{1,2}

¹*School of food Science & Biotechnology, Kyungpook National University*

²*Food and Bio-Industry Research Institute, Kyungpook National University*



P3-37

배 품종별 및 시기별 석세포 구성물질 분석

최진호¹, 정해원¹, 강아람¹, 김금선¹, 임애은², 남승희²
¹국립원예특작과학원 배연구소, ²전남대학교 농업과학기술연구소&식품공학과

P3-38

버섯균사로 발효한 한약재 첨가 곡물의 유용성분

정희경¹, 김경제¹, 진성우¹, 고영우¹, 임승빈¹, 하늘이¹, 윤경원², 박대정³, 한민희³, 서경순^{1*}
¹(재)장흥군버섯산업연구원, ²순천대학교 한약자원개발학과, ³케이팜스타

P3-39

표고 품종 및 생육 조건에 따른 β -glucan 함량 변화

임승빈, 김경제, 진성우, 고영우, 하늘이, 정희경, 반승언, 정상욱, 서경순^{*}
 (재)장흥군버섯산업연구원

P3-40

Determination of the Authenticity of Chrysanthemum zawadski var. latilobum KITAMURA Processed Foods Using HPLC

Ji Young Jeong^{1*}, Joon Ho Hong², Md. Atikul Islam^{1,3}, Ok Yeon Song¹, Hui Eun Kim¹, Kyong Su Kim¹
¹Department of Food and Nutrition, Chosun University, Gwangju, 61452, Republic of Korea
²Nano Bio Research Center, Jeonnam Bioindustry Foundation, Jangsung 57248, Korea
³Department of Chemistry, Hajee Mohammad Danesh Science and Technology University, Dinajpur-5200, Bangladesh

P3-41

Development of ultrafast PCR assays for the detection of approved eleven genetically modified (GM) canola events in South Korea

Hyun-Joong Kim¹, Ji-Eun Park², Do-Geun Lee², Hae-Yeong Kim²
¹Department of Food Engineering, Mokpo National University, Muan, Republic of Korea
²Department of Food Science and Biotechnology, Kyung Hee University, Yongin, Republic of Korea

P3-42

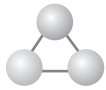
Comparative Study of Coffee Originated Different Continents on Sensory Characterization and Chemical Composition

Kap Seong Choi, Imkyung Oh^{*}
 Department of Food Science and Technology, Sunchon National University

P3-43

Optimization of Deep Eutectic Solvent(DES) Based Ultrasound-Assisted Extraction of Polyphenols from Maca Leaves (Lepidium meyenii Walpers)

Eun-Ji Lee^{*}, Eun-Ji Lee, Hae-Jin Kim, Ja-Min Kim, Kyung-Young Yoon
 Department of Food and Nutrition, Yeungnam University



P3-44

Untargeted Metabolomics Based on UHPLC Q-TOF MS/MS Reveals an Abundance of Potential Antihypertensive Compounds in Fermented Rice

Eric Banan-Mwine Daliri*, Akanksha Tyagi, Deog-Hwan Oh

Department of Food Science and Biotechnology, College of Agriculture and Life Sciences, Kangwon National University, Chuncheon, Gangwon-do 24341, South Korea

P3-45

Water- and Fat-Soluble Vitamins and Cholesterol in Beverage Menu Frequently Consumed in Korea

Md. Atiqul Islam*, Bomi Jeong, Kap-Seong Choi, and Jiyeon Chun

Department of Food Science and Technology, Suncheon National University

P3-46

Effects of the Feed Composition and Vitamin E-Supplementation for Chicken on the Vitamin B₁₂ Content of Eggs

Ye-Eun Park*, Su-Jin Park, Jiyeon Chun

Department of Food Science and Technology, Suncheon National University

P3-47

Vitamin B₆ Profiles (Pyridoxamine, Pyridoxal and Pyridoxine) of Raw and Cooked Vegetables

Eun-Young Park*, Bomi Jeong, Jiyeon Chun

Department of Food Science and Technology, Suncheon National University, Suncheon, Jeonnam 57922, Korea

P3-48

Comparative metabolite analysis of Citrus cultivars using mass spectrometry

Yeong Hun Song^{1*}, Yejin Son², Suyeon Gu³, Sang-Suk Kim⁴, and Hyun-Jin Kim^{1,3}

¹*Institute of Agriculture and Life Science (IALS), Gyeongsang National University,*

²*Institute of Animal Medicine, Gyeongsang National University,*

³*Division of Applied Life Sciences (BK21 plus), Gyeongsang National University,*

⁴*Citrus Research Institute, Natinal Institute of Horticultural and Herbal Science, Rural Development Administration*

P3-49

젖병 소재에 따른 분유 단백질 변형 정도 확인

남지운*

경일대학교 스마트푸드테크학과

PARTIV 미생물/발효/안전성분야

P4-1

효소 및 산화제 농도와 온도 처리에 따른 항충치균 활성 소재의 안정성 평가

정재희¹, 김복선¹, 한홍비¹, 이희원¹, 김철민¹, 우효경¹, 허창기^{1,2}, 김소망^{1,2*}

¹*순천대학교 식품공학과, ²순천대학교 식품산업연구소*



P4-2

Evaluation of Staphylococcus aureus Contamination in Ready to eat foods

Ju-Yeong Kang*, Ah-Hyeon Jo, Eun-Ji Park, Han-Cheol Lee, Min-Ji Park, Eun-Sun Jeong, Jung-Beom Kim
Department of Food Science and Technology, Sunchon National University

P4-3

Comparison with Regulation of other Organization for Specification of Colour

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

P4-4

Survey of Four Species for Colour Application in the Food Industry

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

P4-5

유색미를 이용한 유산균 발효음료의 항산화활성

우효경¹, 한홍비¹, 이희원¹, 김복선¹, 김철민¹, 곽유정¹, 유영희¹, 정재희¹, 김소망^{1,2}, 허창기^{1,2*}
¹순천대학교 식품공학과, ²순천대학교 식품산업연구소

P4-6

Effect of Jeotgal on Microbiome and Metabolome Changes During Kimchi Fermentation

Yeon Bee Kim*, Joon Yong Kim, Tae Woong Whon, Seong Woon Roh, and Se Hee Lee
세계김치연구소

P4-7

Signature of the Human Gut Archaeome

Joon Yong Kim*, Tae Woong Whon, Yeon Bee Kim, Se Hee Lee, and Seong Woon Roh
Microbiology and Functionality Research Group, World Institute of Kimchi, Gwangju 61755, Republic of Korea

P4-8

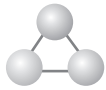
Simplification of Staphylococcus aureus Qualitative Test and Comparison of Quantitative Test between Baird-Parker and Rabbit Plasma Fibrinogen Medium

Do Gyun Kim*, Hae Ji Kim, Young Il Kim, Hee sook Lee, Su Ok Kim,
Jin Hee Kim, Moon Hee Lee, Sheen Hee Kim, Soon Ho Lee, Woo Sung Kim
Hazardous Substance Analysis Division, Busan Regional Office of Food and Drug Safety, Busan, 47537, Korea

P4-9

Sodium hypochloride 처리한 엽경채류의 살균·소독 효과

김수진*, 류경, 방우석
영남대학교 식품영양학과



P4-10

Microbial Inactivation And Physico Chemical Properties Of Tigernut Milk Treated with Thermosonication, Ultraviolet-C and Their Combination

Samuel Debrah*, Jongjin Park, Ibukunoluwa Fola Olawuyi, Nguyen Thi Tinh, Wonyoung Lee
Kyungpook National University

P4-11

Isolation and Identification of Fungi at Indoor Air in Child Care Center

Han-Cheol Lee*, Ah-Hyeon Jo, Ju-Yeong Kang, Eun-Ji Park, Min-Ji Park, Ji Yu Im, Jung-Beom Kim
Department of Food Science and Technology, Suncheon National University

P4-12

Screening of Microorganisms for Acid Tolerance and Bile Salt Tolerance Isolated from Human Feces

Da-Hye Choi*, Keun-Hyung Yu, Tae-Hyung Kwon, Joon-Hee Han, Sun-Yeop Lee, Min Hong, Yong-Jin Lee
Department of Research and Development, Chuncheon Bioindustry Foundation

P4-13

전통발효식품에서 분리한 덱스트란 생산 균주의 스크리닝, 동정 및 효소 특성

전세현^{1*}, 정하나², 이보배³, 조혜성³, 양광열⁴, 은종방¹, 남승희^{1,2}
¹전남대학교 농업생명과학대학 농식품생명화학부 식품공학전공, ²전남대학교 농업과학기술연구소, ³전라남도농업기술원 과수연구소, ⁴전남대학교 농업생명과학대학 응용생물학과

P4-14

Optimization of heterotrophic culture and the extraction of phycocyanin from *Galdieria sulphuraria*

Hyung Seok Hong, Jun-Hyun Oh
Department of Food and Plant Sciences, Sangmyung University

P4-15

Toxin Gene Profile and Antibiotic Resistance of *Staphylococcus aureus* Isolated from Indoor Air in Child Care Centers

Min-Ji Park*, Han-Cheol Lee, Ah-Hyeon Jo, Ju-Yeong Kang, Eun-Ji Park, Chan-Yeong Kim, Jung-Beom Kim
Department of Food Science and Technology, Suncheon National University

P4-16

Quality Characteristics of Meju manufactured by 4 types of *Aspergillus oryzae* solid starter

Jin-Kyeong Kim*, Sung-Ho Cho, Do-Youn Jeong
Microbial Institute for Fermentation Industry

P4-17

Analysis of Odor Compounds of Edible Insect (*Allomyrina dichotoma* larva) by Using Solid-Phase Microextraction Gas Chromatography/Mass Spectrophotometry

Ha Eun Lee*, Young Hoon Jung
School of Food Science and Biotechnology, Kyungpook National University, Daegu 41566, Korea



P4-18

천연 식물성 소재 추출에 따른 항충치 활성 검토

김복선^{1*}, 김소망², 한홍비¹, 이희원¹, 김철민¹, 우효경¹, 정재희¹, 허창기^{1,2}

¹순천대학교 식품공학과, ²순천대학교 식품산업연구소

P4-19

살모넬라균 검출을 위한 금나노입자 기반의 탐침자 플랫폼 개발

박섯별*, 유진영, 김밖금, 이아영, 임종국, 서영욱, 김기영, 장재경

국립농업과학원 농업공학부 수확후관리공학과

P4-20

Risk assessment of *Streptococcus thermophilus* IDCC 2201 as probiotics

Bo Som Lee^{1*}, O-Hyun Ban², Won Yeong Bang¹, Jungwoo Yang², Young Hoon Jung¹

¹School of Food Science and Biotechnology, Kyungpook National University, Daegu 41566, Republic of Korea

²Ildong Bioscience, 17 Poseunggongdan-ro, Gyeonggi-do, 17957, Republic of Korea

P4-21

탁주 제조시 발생하는 쓴맛의 원인 규명과 저감화 방안에 대한 연구

천성실¹, 김주희², 이창규³, 정경순⁴, 정철¹

¹서울벤처대학원대학교 융합산업학과, ²농업법인회사 (주)장희, ³농업회사법인 (주)화천주가, ⁴농업회사법인 (주)술샘

P4-22

Selection of Yeast for Lager-Type Beer Brewing

Jeong Sil Choi*, Seok Tae Jeong, Heui-Yun Kang

Fermented & Processed Food Science Division, National Institute of Agricultural Science, Wanju 55365, Korea

P4-23

Application of Response Surface Methodology in Medium Optimization to Improve Lactic Acid Production by *Lactobacillus paracasei* SRCM201474

Gwangsu Ha*, Jinwon Kim, Sua-Im, Su-Jin Shin, Hee-Jong Yang, Do-Youn Jeong

Microbial Institute for Fermentation Industry (MIFI)

P4-24

Study of Diversity Using Pyrosequencing Analysis of Characterizing Microbial Community in Animal Feces.

Su-Jin Shin*, Gwangsu Ha, Jinwon Kim, Sua Im, Hee-Jong Yang and Do-Youn Jeong

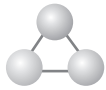
Microbial Institute for Fermentation Industry (MIFI)

P4-25

Fermentative Characteristics of Yogurt using *Lactobacillus paracasei* JSRL18-60 Isolated from Korean Traditional fermented Food

Su-Ji Jeong, Ji Won Seo, Hee-Jong Yang, Myeong Seon Ryu, Do-Youn Jeong*

Microbial Institute for Fermentation Industry(MIFI), Sunchang, 56048, Korea



P4-26

Screening of β -Glucan activity *Saccharomyces cerevisiae* FT4-5 and Its Characterization for Manufacturing berries Wine

Ji Won Seo, Hee-Jong Yang, Su-Ji Jeong, Myeong Seon Ryu, Do-Youn Jeong*
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P4-27

Antimicrobial and Potential Probiotic Activity of *Bacillus velezensis* Isolated from Traditionally Fermented Soybean Products

Myeong Seon Ryu, Ji-won Seo, Su-ji Jeong, Hee-Jong Yang, Do-Youn Jeong*
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P4-28

Potential Probiotic Activity of *Lactobacillus brevis* SCML 504 Isolated from Korean Traditional Fermented Food and Preparation of Sikhe with Brown Rice

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

P4-29

Optimization and Characterization of Solid Starter production using the *Aspergillus oryzae* OF5-20 strain

Joo-Yeon Kim*, Hee-Min Gwon, So-Yeong Kim and Soo-Hwan Yeo
Fermented And Processed Food Science Division, Department of Agrofood Resource, NIAS, RDA, Jeollabuk-do 55365, Korea

P4-30

단감농축액 첨가량에 따른 발효김치의 품질특성

이경환*, 안민주, 고건희, 김윤근, 이형환, 김선정
경남한방향노화연구원

P4-31

효모, 유산균 및 식초 중균 혼합 배양 방법을 통한 유자 발효음료의 품질특성

한홍비^{1*}, 이희원¹, 김복선¹, 김철민¹, 우효경¹, 유영희¹, 정재희¹, 김소망^{1,2}, 허창기^{1,2}
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P4-32

곰팡이 균주별 유색미 쌀가루 개량누룩을 첨가한 고추장의 품질특성

이희원^{1*}, 한홍비¹, 김복선¹, 김철민¹, 우효경¹, 정재희¹, 이주화¹, 김소망^{1,2}, 허창기^{1,2}
¹순천대학교 식품공학과, ²순천대학교 식품산업연구소

P4-33

Taste Component Analysis of Farm-Made Type Kujippong (*C. tricuspidata*) Vinegar Produced by Two Acetic Acid Bacteria

Su Jeong Lee*, Sun Hee Kim, Hee-Min Gwon, So-Young Kim, Soo-Hwan Yeo
Fermented And Processed Food Science Division, Department of Agrofood Resource, NIAS, RDA, Jeollabuk-do 55365, Korea



P4-34

Quality Characteristics of Daemaekcho (Barley Vinegar) by Acetobacter Fermentation

Sun Hee Kim*, Joo-Yeon Kim, Hee-Min Gwon, So-Young Kim and Soo-Hwan Yeo
*Fermented And Processed Food Science Division, Department of Agrofood Resource,
 NIAS, RDA, Jeollabuk-do 55365, Korea*

P4-35

Effect of Acetic Acid Bacteria *A. pasteurianus* A26 on Antibacterial Activity and Macrophage Activation

Sun Hee Kim*, Su Jeong Lee, Hee-Min Gwon, So-Young Kim and Soo-Hwan Yeo
*Fermented And Processed Food Science Division, Department of Agrofood Resource,
 NIAS, RDA, Jeollabuk-do 55365, Korea*

P4-36

Isolation and identification of microorganisms associated with dental caries from human

Xiuqin Chen, Akanksha Tyagi, Pianpian Yan, Momna Rubab, Fred Kwame Oforu,
 Namhyeon Kim, Eric Banan-Mwine Daliri, Ramachandran Chelliah, Fazle Elahi, Deog-Hwan Oh*
*Department of Food Science and Biotechnology, College of Agriculture and Life Sciences,
 Kangwon National University, Chuncheon 200-701, Korea*

P4-37

Virulence gene and antibiotic resistance profiles of shiga toxin-producing *Escherichia coli* isolates from diverse sources

Momna Rubab, Deog-Hwan Oh*
*Department of Food Science and Biotechnology, College of Agriculture and Life Sciences,
 Kangwon National University, Chuncheon, 200-701, Republic of Korea*

P4-38

유포의 유용성분 소실을 최소화하기 위한 최적 발효제 접종량과 배양시간

이지현^{1*}, 정석태¹, 최한석²
¹국립농업과학원 발효가공식품과, ²국립한글농수산대학 농수산가공학과

P4-39

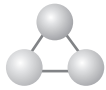
국균을 달리한 koji로 제조한 막걸리 페이스트의 품질 특성 비교

오세웅*, 엄길섭, 강혜인, 송영민, 신수빈, 홍재훈
건양대학교 제약생명공학과

P4-40

Extraction of Ara h1 protein from the processed food for the detection by a SWCNT-based nanobiosensor

Abdus Sobhan¹, Hyung-Seok Hong², Jun-Hyun Oh², Jinyoung Lee^{3*}
¹Department of Agricultural Engineering, South Dakota State University
²Department of Plant and Food Sciences, Sangmyung University
³Gyedang College of General Education, Sangmyung University



P4-41

Screening of GABA detection method and best probiotic Lactic acid bacteria (LAB) for GABA synthesis for the production of functional food using germinated brown for stress reduction

Akanksha Tyagi, Su-Jung Yeon, Xiuqin Chen, Eric-Banan-Mwile Daliri, Fred Kwame Oforu, Momna Rubab, Ramachandran Chelliah, Elahi Fazel and Deog-Hwan Oh*

Department of Food Science and Biotechnology, College of Agriculture and Life Sciences, Kangwon National University, Chuncheon 200-701, Korea

P4-42

농약허용물질관리제도 안전기준 설정을 위한 표고배지 잔류농약의 자실체 전이율 검증

고영우¹, 김경제¹, 진성우¹, 임승빈¹, 하늘이¹, 정희경¹, 정상욱¹, 이찬중², 서경순^{1*}

¹(재)장흥군버섯산업연구원, ²국립원예특작과학원 버섯과

P4-43

무농약 유자 과즙 유산균 발효물의 품질특성

진성우¹, 정희경¹, 김경제¹, 고영우¹, 임승빈¹, 하늘이¹, 윤경원², 최유진³, 서경순^{1*}

¹(재)장흥군버섯산업연구원, ²순천대학교 한약자원개발학과, ³임실치즈앤식품연구소

P4-44

Novel diagnostics of enteric fever caused by typhoidal Salmonella serovars for the application in clinical blood culture

Hae-Yeong Kim¹, Hyun-Joong Kim²

¹Department of Food Science and Biotechnology, Kyung Hee University, Yongin, Republic of Korea

²Department of Food Engineering, Mokpo National University, Muan, Republic of Korea

P4-45

간수와 유산균 배양액을 활용한 친환경 제설제 개발

Development Eco-friendly Deicing Agent using a Lactic Acid Bacteria Culture Medium and Bittern

배은진^{1*}, 박지윤², 이지원², 김인철^{1,2}

¹목포대학교 천일염사업단, ²목포대학교 식품공학과

P4-46

국내 염전(2017년)의 현황 분석에 관한 연구

A Study on the Analysis of Current Status of Domestic Salterns(2017)

김태현^{1*}, 배은진¹, 김인철^{1,2}

¹목포대학교 천일염사업단, ²목포대학교 식품공학과

P4-47

약주 향미증진용 토착저온효모로 혼합 발효한 약주 발효특성

박종범^{1*}, 박혜원¹, 문호빈¹, 신혜림¹, 이다혜¹, 최규택¹, 최준수¹, 박희동^{1,2}

¹경북대학교 식품공학부, ²경북대학교 발효생물공학연구소



P4-48

Optimal Pretreatment of Raw Material for Not-al Nuruk and Selection of Fermentation Conditions Using Korean Indigenous Fungi

Hee-Min Gwon*, Seong-Hyun Jeon, Hyeon-Ju Park, So-Young Kim and Soo-Hwan Yeo
*Fermented And Processed Food Science Division, Department of Agrofood Resource,
NIAS, RDA, Jeollabuk-do 55365, Korea*

P4-49

입국의 종류 및 입도가 증류식 소주의 생쌀발효에 미치는 영향

정다솜*, 최한석
한국농수산대학 농수산가공학과

P4-50

발효제를 달리한 고체발효 증류주용 술덧의 품질특성

정다솜*, 최한석
한국농수산대학 농수산가공학과

P4-51

Probiotics Characteriazation and Stability of *Bacillus clausii* OHRC1

Nam Hyeon Kim*, Ramachandran Chelliah, Fazle Elahi,
Eric Banan-Mwine Daliri, Momna Rubab, Chen Xiuqin, Deog Hwan Oh
*Department of Food Science and Biotechnology, College of Agriculture and Life Science,
Kangwon National University, Chuncheon, Korea*

P4-52

The optimal condition and design for industrial SSF(Solid State Fermentation) using deveopcted mold starter for Yakju(OF5-20,LR3T-4)

Kyong-sun Choi*, Seung-jun Yang, Ho-jun Seong
Chungmoo Fermentation Co., Ltd.

P4-53

천일염 생산·저장 공정 중 미생물 분포도 및 병원성 미생물의 변화

최민기*, 서준형, 천사아, 조종락, 김정목
목포대학교 식품공학과

P4-54

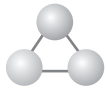
굴비에서의 천연유래 프로피온산 함량 및 지방산패에 따른 돌연변이원성 조사

김범주*, 조은진, 손용민, 조종락, 김정목
목포대학교 식품공학과

P4-55

Screening for Natural Plant Extracts and Combination of Slightly Acidic Electrolyzed Water on the Reduction of Skin Pathogens and Toxicity Assessment.

Pianpian Yan*, Akanksha Tyagi, Su Jung Yeon, Xiuqin Chen, Momna Rubab,
Fred Kwame Ofori, Ramachandran Chelliah, Eric-Banan-Mwile Daliri, Elahi Fazel and Deog-Hwan Oh
*Department of Food Science and Biotechnology, College of Agriculture and Life Sciences,
Kangwon National University, Chuncheon, 200-701, Republic of South Korea*



P4-56

소, 돼지 도축 단계 중 진균류 오염도 분석

이은선, 김부민, 김종희, 오미화
농촌진흥청 국립축산과학원 축산물이용과

P4-57

백설기의 가공과정 중 tebufenozide의 농약 감소 연구

김동현, 이혜수, 서정아, 조미현, 임무혁*
대구대학교

P4-58

죽 가공과정 중 buprofezin의 농약 감소 연구

조미현, 이혜수, 서정아, 김동현, 임무혁*
대구대학교

P4-59

Study on Relationship between Quality Properties and Fermented Temperature in Doenjang Manufactured using Meju Collected in 8 Region of Korea.

Seung-Yeon Baek, Na-Young Gil, Soo-Hwan Yeo, Hee-Min Gwon, So-Young Kim
*Fermented and Processed Food Science Division, Department of Agrofood Resource,
NIAS, RDA, Jeollabuk-do 55365, Korea*

P4-60

Quality Characteristics of Improvement Jujube vinegar in Ancient Literature

Hyeon-Ju Park*, Seong-HyunJeon, So-Young Kim, Soo-Hwan Yeo and Hee-Min Gwon
*Fermented And Processed Food Science Division, Department of Agrofood Resource,
NIAS, RDA, Jeollabuk-do 55365, Korea*

P4-61

Characterization of Growth and Fermentation in Korean Indigenous Yeast

Hyeon-Ju Park*, Seong-HyunJeon, So-Young Kim, Soo-Hwan Yeo and Hee-Min Gwon
*Fermented And Processed Food Science Division, Department of Agrofood Resource,
NIAS, RDA, Jeollabuk-do 55365, Korea*

P4-62

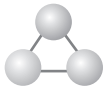
Growth characteristics among Lactic Acid Bacteria isolated from Korean Fermented Foods

Myeong-Hee, Han, Na-Young Gil, Hee-Min Gwon, Soo-Hwan Yeo, So-Young Kim*
Fermented & Processed Food Science Division, Department of Agrofood Resources, NIAS, RDA, Wanju, 55365, Korea

P4-63

The Establishment of Optimum Fermentation Conditions for Peach Vinegar Made by Investigating Ancient Literature

Seong-Hyun Jeon*, Hyeon-Ju Park, So-Young Kim, Soo-Hwan Yeo and Hee-Min Gwon
*Fermented And Processed Food Science Division, Department of Agrifood Resource,
NIAS, RDA, Jeollabuk-do 55365, Korea*



P4-64

Probiotic Properties of *Lactobacillus rhamnosus* IDCC3201

Hyeju Jung*, Su-Hyeon Kim, Su-Hyeon Joung, Ye Eun Eom, Mi-Kyung Park
School of Food Science and Biotechnology, Kyungpook National University, Daegu 41566, Republic of Korea

P4-65

미국의 잔류농약 모니터링 시스템과 최근 결과

이혜수, 서정아, 김동현, 조미현, 김명현, 김현준, 임무혁*
대구대학교

P4-66

저장 기간 및 온도에 따른 천연 추출물의 항충치균 활성 검토

정재희¹, 김복선¹, 김소망^{1,2}, 한홍비¹, 이희원¹, 김철민¹, 우효경¹, 허창기^{1,2*}
¹순천대학교 식품공학과, ²순천대학교 식품산업연구소

P4-67

발효에 따른 메주, 된장의 품질 및 미생물 분포양상 변화

류정아*, 윤성란, 장길수
경상북도농업기술원

Part5-생리활성/영양/기능성 분야

P5-1

건조방법을 달리한 초석잠 분말의 생리활성에 관한 연구

황수정*
대구한의대학교 한방식품조리영양학부

P5-2

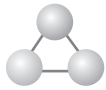
당뇨 예방을 위한 한약재 추출물의 생리활성 연구

황수정*
대구한의대학교 한방식품조리영양학부

P5-3

Attenuation of UVB-induced Photoaging by *Cudrania tricuspidata* Root Extract through MMPs/MAPKs/AP-1 Signaling Pathways in Human Dermal Fibroblast cells

Nayeong Hong^{1*}, Md Badrul Alam^{1,2}, Hyunjin Na¹, Ji-Hyun Park¹,
Daeun Lee¹, Borim Song¹, Nurud Diniyah¹ and Sang-Han Lee^{1,2,3}
¹Department of Food Science and Biotechnology, Graduate School,
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²Food and Bio-Industry Research Institute, Inner Beauty/Anti-Ageing Center,
Kyungpook National University, Daegu 41566, Korea
³KNU BnC, Daegu 41566, Korea



P5-4

Phyllanthus Emblica Seed Extract Protects LPS-induced Inflammatory Response by Attenuating the MAPKs/NF- κ B in RAW 264.7 Cells

Hyunjin Na^{1*}, Md Badrul Alam^{1,2}, Ji-Hyun Park¹, Nayeong Hong¹, Daeun Lee¹,
Borim Song¹, Hyeonji-Jin¹ and Sang-Han Lee^{1,2,3}

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P5-5

Up-Regulation of Glucose Uptake through Activation of Insulin Signaling in C2C12 Cells by Anthraquinone

Borim Song^{1*}, Md Badrul Alam^{1,2}, Nayeong Hong¹, Hyunjin Na¹,
Daeun Lee¹, Jeongwoo Hwang¹ and Sang-Han Lee^{1,2,3}

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P5-6

Protective Effect of Lablab purpureus's Extracts as Natural Antioxidant Agents in UVB-irradiated Keratinocytes

Nurud Diniyah^{1,2*}, Md Badrul Alam¹, Alshammari Fanar¹, Latda Phimmachack¹, Hee-Jeong Choi¹, Sang-Han Lee¹

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Kyungpook National University, Daegu 41566, Korea*

²*Faculty of Agricultural Technology, University of Jember, Jember, East Java, Indonesia*

P5-7

Effects of Spatholobus Suberectus Stem Extracts against UVB-Stimulated Skin Aging via Alteration of MAPKs/AP-1/MMPs Signaling Pathways in Human HaCaT Keratinocytes

Daeun Lee^{1*}, Md Badrul Alam^{1,2}, Ji-Hyun Park¹, Nayeong Hong¹,
Hyunjin Na¹, Borim Song¹, Hee-Jeong Choi¹ and Sang-Han Lee^{1,2,3}

¹*Department of Food Science and Biotechnology, Graduate School,
Kyungpook National University, Daegu 41566, Korea*

²*Food and Bio-Industry Research Institute, Inner Beauty/Anti-Ageing Center,
Kyungpook National University, Daegu 41566, Korea*

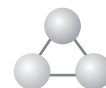
³*knu BnC, Daegu 41566, Korea*

P5-8

Optimization of Ultrasonic Extraction Conditions for Antioxidant from Ecklonia cava

Jong-Jin Park^{*}, Ibukunoluwa Fola Olawuyi, Ji-Ye Go, Da-In Ho, Beom-Kyu Kim,
Jung-Hyun Moon, Yoo-Jin Na, Gwang-Deok Park, Won Young Lee

Kyungpook National University



P5-9

유자차를 이용한 올리고당의 제조 및 이의 품질특성 조사

김성경^{1*}, 임애은², 김덕현³, 하지영⁴, 이승현⁴, 남승희^{1,2}

¹전남대학교 농업생명과학대학 농식품생명화학부 식품공학전공,

²전남대학교 농업과학기술연구소, ³전라남도농업기술원 자원경영과, ⁴G&B주식회사

P5-10

Hepatoprotective Effect of Fermented CBF20-N-013 Water Extracts

Keun-Hyung Yu*, Tae-Hyung Kwon, Joon-Hee Han, Sun-Yeop Lee, Da-Hye Choi, Min Hong, Yong-Jin Lee

Department of Research and Development, Chuncheon Bioindustry Foundation

P5-11

Optimization of Extraction Conditions for Functional Ingredients from Asparagus ground part Using Response Surface Methodology

Min Hong*, Keun-Hyung Yu, Tae-Hyung Kwon, Joon-Hee Han, Sun-Yeop Lee, Da-Hye Choi, Yong-Jin Lee

Department of Research and Development, Chuncheon Bioindustry Foundation

P5-12

Effect of Ginsenoside F2 Enhanced Mixture on Acute Hepatitis

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P5-13

Effects of the Antiplatelet and Atithrombotic by SHP01

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¹*Institute of Pharmaceutical Research and Development, College of Pharmacy, Wonkwang University*

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P5-14

Effect of Hepato-Protective Activity of Black Garlic Drinks Added with Hoveina dulcis Fruit Extract

Min-Jung Kang*, Dong-Gyu Kim, Gun-Su Cha, Jung-Hye Shin

Namhae Garlic Research Institute, Namhae 52430, Republic of Korea

P5-15

Effect of a Ginsenoside F1 Enriched mixture (F1) on Allergic Rhinitis and PCA Model

Chang BoYoon^{1*}, Bae JinHye¹, Kim SunChang², Kim SungYeon¹

¹*Institute of Pharmaceutical Research and Development, College of Pharmacy, Wonkwang University,*

²*Department of Biological Sciences, Korea Advanced Institute of Science and Technology*

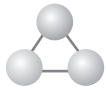
P5-16

HZI30F Prevents Alcohol Induced Hepatotoxicity by Reducing Oxidative Stress

Chang BoYoon^{1*}, Kim DaEun¹, Kim TaeYoung², Kim SungYeon¹

¹*Institute of Pharmaceutical Research and Development, College of Pharmacy, Wonkwang University*

²*BTC Corporation*



P5-17

Protective Effects of Protein Hydrolysates from *Protaetia brevitarsis* Larvae against Oxidative Stress-Induced Hepatotoxicity

Chae-Eun Park*, Syng-Ook Lee

Department of Food Science and Technology, Keimyung University, Korea

P5-18

Evaluation of Anti-oxidant and Anti-diabetes Activities of the Commercial flower teas

Su-Jin Pyo, Deok-Gyeong Kang, Yun-Jin Lee and Ho-Yong Sohn*

Department of Food and Nutrition, Andong National University, Andong 36729, Korea

P5-19

Anti-oxidant and Anti-thrombosis Activities of Aerial parts of *Cirsium japonicum* var. *spinosissimum*

Yun-Jin Lee, Su-Jin Pyo, Hee-Jin Sohn and Ho-Yong Sohn*

Department of Food and Nutrition, Andong National University, Andong 36729, Korea

P5-20

Useful Bio-activities of Polyphenol-enriched fraction of *Cannabis sativa* L. stem extract

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P5-21

함양군 백전면 수확 시기별 산양삼 부위(지상부와 지하부)의 영양성분, phytochemicals 화합물 및 생리활성 변화

이희율^{1*}, 김수철¹, 조두용¹, 김민주¹, 정은혜¹, 이기영¹, 이진환², 조계만¹

¹경남과학기술대학교 식품과학부, ²동아대학교 생명자원산업학과

P5-22

함양군 서하면 수확 시기별 산양삼 부위(지상부와 지하부)의 영양성분, phytochemicals 화합물 및 생리활성 변화

이희율^{1*}, 김수철¹, 조두용¹, 김민주¹, 정은혜¹, 이기영¹, 이진환², 조계만¹

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P5-23

Cellulose Nanocrystal (CNC) Extracted from *Gelidium amansii* and Its Skin Inflammation Relief Effect

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P5-24

스마트팜에서 생산된 새싹인삼의 가공단계에 따른 영양성분 및 항산화 활성

김수철^{1*}, 조두용¹, 이희율¹, 김민주¹, 정은혜¹, 이기영¹, 이진환², 조계만¹

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스마트팜에서 생산된 새싹인삼의 생육 시기에 따른 영양성분 및 항산화 활성

김수철^{1*}, 조두용¹, 이희율¹, 김민주¹, 정은혜¹, 이기영¹, 이진환², 조계만¹

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P5-26

Manufacturing Microfibrillated cellulose (MFC) from Gelidium amansii as Anti-Inflammatory Functional Material

Jeong Hwa Jang*, Young Hoon Jung

School of Food Science and Biotechnology, Kyungpook National University, Daegu 41566, Korea

P5-27

Effects of Various Salts on Gut Microbiota and Health in Wistar Rats

Divya Sharma^{1*}, Kyung-Hee Park¹, Seong-Gook Kang¹, Tatsuyo Unno², Kyung-Sik Ham¹

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²Faculty of Biotechnology, College of Applied Life Science, SARI, Jeju National University, Korea

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Effects of Various Salts on Gut Permeability (Leaky Gut) in Wistar Rats

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P5-29

Anti-inflammatory Mechanisms of Heracleum moellendorffii Hance Extract

Hyun-Young Jang*, Key Whang, Syng-Ook Lee

Department of Food Science and Technology, Keimyung University, Korea

P5-30

RSM을 이용한 바이오소재 미강분말의 전처리와 추출방법에 따른 항산화 특성 조사

김형섭*, 김정배, 김상수, 이환우, 임지순

건양대학교 제약생명공학과

P5-31

Physiological Activities from Extract of Opuntia monacantha Haw

Ji Yeong Kim*, Byung Soon Hwang, Su Hyun Kwon, Hae Ju Baek,

So Eun Park, Mi Jang, Hae Ju Kang, Gi Chang Kim, In Guk Hwang

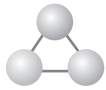
Function Food Division, National Institute of Agricultural Science, Rural Development Administration, Wanju 55365, Korea

P5-32

Evaluation of Antioxidant Activity in 58 Cabbage (Brassica rapa subsp. pekinensis) accessions

So Eun Park*, In Guk Hwang, Gi Chang Kim, Ji Yeong Kim, Byung Soon Hwang, Mi Jang, Hae Ju Kang*

Function Food Division, National Institute of Agricultural Science, Rural Development Administration, Wanju 55365, Korea



P5-33

Changes in Isoflavone Contents of Soybean during Steam Processing

Su Hyun Kwon*, Ji Yeong Kim, Byung Soon Hwang, Mi Jang, Gi-Chang Kim, Hae Ju Kang, In Guk Hwang
*Functional Food and Nutrition Division, Department of Agro-food Resources,
National Institute of Agricultural Sciences, Rural Development Administration*

P5-34

Tyrosinase inhibitory and Elastase inhibitory activities of Plebeian sage (*Salvia plebeia* R. BR.)

Byung Soon Hwang*, Ji Yeong Kim, Su Hyun Kwon, Hae Ju Kang, Gi-Chang Kim, In Guk Hwang
Function Food Division, National Institute of Agricultural Science, Rural Development Administration, Wanju 55365, Korea

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Study on Branched-chain Amino Acid (BCAA) and Antioxidant Capacities of Protein Hydrolysates from *Gryllus bimaculatus*

Kyu Seo Chae, Sung Woong Gim, Eun Hye Ryu, Ji Wung Kwon*
Berry and Biofood Research Institute

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Biological Activity of Artificial Honey Produced by Feeding Extracts *Aronia* (*Aronia melanocarpa*) and Onion (*Allium Cepa* L.)

Keon Hee Ko*, Min Ju Ahn, Gyeong Hwan Lee, Hyung Hwan Lee, Seon Jeong Kim, Yun Geun Kim
Gyeongnam Oriental Anti-aging Institute, Sancheong, 52215, Republic of Korea

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Effects of *Ecklonia cava* Fractions on Adipocyte Differentiation and Adipogenesis in 3T3-L1 Preadipocytes

Yul Ri Gu*, Joo-Heon Hong
Department of Food Science and Technology, Daegu Catholic University

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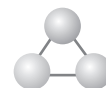
Skin-whitening and Antioxidant Effects of Plum (*Prunus salicina* L.) Seed Extracts

Ji-Won Park*, Ji-Hyun Park, Chang-Hwan Jeon, Hyun-Woo Cho, Hyeon-Ji Yoon, Ye-Ji Ko, Syng-Ook Lee
Department of Food science and Technology, Keimyung University, Korea

P5-39

Anti-Oxidant and Anti-Inflammatory Effects according to mixing ratio of Korean *Panax ginseng* and *Punica granatum*

Seon Jeong Kim^{1,2*}, Min Ju Ahn¹, Gyeong Hwan Lee¹, Hyeong-Hwan Lee¹,
Yun Geun Kim¹, Sanghae Nam², Keon Hee Ko¹
¹*Gyeongnam Oriental Anti-aging Institute, Sancheong, 52215, Republic of Korea*
²*Division of Food Science, Gyeongnam National University of Science & Technology, 52215, Republic of Korea*



P5-40

Anti-Inflammatory Effect of Zinger (*Zingiberofficinale*) Extracts by Steaming and Drying Treatment

Min Ju Ahn^{1*}, Seon Jeong Kim¹, Gyeong Hwan Lee¹, Yun Geun Kim¹, Keon Hee Ko¹, Hyeong-Hwan Lee^{1,2}

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²Division of Applied Life Science (BK21 plus), IALS, Gyeongsang National University, Jinju 660-701, Republic of Korea

P5-41

Physicochemical Properties and Physiological Activities of *Agastache rugosa* Extracts According to Extraction Solvents

Ji Wan Kim*, Joo-Heon Hong

Department of Food Science and Technology, Daegu Catholic University

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Inhibitory Effect of Brewers'Spent Grain on Lipopolysaccharide-induced Inflammation in RAW 264.7 Macrophage Cells

Jina Kim*, Choon Young Kim

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

P5-43

콩비지를 이용한 기능성 머핀의 제조 및 품질특성 평가

오세웅, 염길섭*, 강혜인, 신수빈, 송영민, 홍재훈

건양대학교 제약생명공학과

P5-44

포도 '샤인머스켓'의 수확시기에 따른 부위별 기능성 성분 함량 및 항산화 활성

최미희*, 최현진, 남은영, 최인명

농촌진흥청 국립원예특작과학원 저장유통과

P5-45

와송(*Orostachys japonicus*) 잎의 항산화능과 Pancreatic Lipase 저해활성

김민지¹, 성기운¹, 정신교^{1,2}, 정우식^{1,2*}

¹경북대학교 식품공학부, ²경북대학교 식품생물산업연구소

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자가 제조 액비에 따른 방울토마토와 오이의 품질 특성 비교

최현석*, 정지식, 정석규

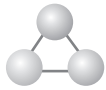
대구가톨릭대학교 원예학과

P5-47

Anti-Stress Effects of Herbal Mix Beverage with *Aralia cordata* against Corticosterone-Induced PC12 cells

Da Hye Song, Seok Geun Jeong and Yu Jin Choi*

Imsil Cheese & Food Research Institute



P5-48

Anti-hypertensive effects of Jicama (*Pachyrhizuserosus*) according to drying methods

Yoon A Jeon¹, Ji Yong Park¹, Jeong Hyeob Shin¹, Bong Hyeon Ko¹, Seong Chel Kim², Young Jae Lee^{*1}

¹College of Veterinary Medicine, Jeju National University, Jeju 63243, Korea, ²Research Institute of Climate Change and Agriculture, National Institute of Horticultural and Herbal Science, Rural Development Administration, Jeju 63240, Korea

P5-49

Comparison of the Antioxidant and anti-inflammatory effects of extracts from different parts of Korean Papaya (*Carica papaya*)

Yoon A Jeon¹, Ji Yong Park¹, Jeong Hyeob Shin¹, Bong Hyeon Ko¹, Seong Chel Kim², Young Jae Lee^{*1}

¹College of Veterinary Medicine, Jeju National University, Jeju 63243, Korea, ²Research Institute of Climate Change and Agriculture, National Institute of Horticultural and Herbal Science, Rural Development Administration, Jeju 63240, Korea

P5-50

Suppression of Inflammatory Responses by Codonopsis Lanceolata Sprout Extract in RAW 264.7 Macrophage Cells via Modulating NF- κ B Signaling Pathways

Mi Jang^{*}, In Guk Hwang, Hae Ju Kang,

Byung Soon Hwang, Hab hwa Baek, Gi-Chang Kim[†]

Department of Agrofood Resources, National Institute of Agricultural Sciences

Rural Development Administration, Wanju 55365, Korea

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비타민 D 강화 목이버섯의 저장 중 품질특성 변화

최소라^{*}, 신소희, 송영은, 한현아, 이송이

전북농업기술원 작물식품과

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닭과 관련된 식품 자원의 비타민 B₁과 나이아신 함량

최소라^{*}, 송영은, 한현아, 이송이, 신소희

전라북도농업기술원 작물식품과

P5-53

Change of Quality Characteristics and Microbial Community on Traditional Deonjang in Jeonbuk province

Young Eun Song^{*}, Hyun Ah Han, Song Yee Lee, So Hee Shin, So Ra Choi

Jeollabuk-do Agricultural Research & Extension Services

P5-54

Change of Quality Characteristics and Microbial Community on Traditional Gochujang in Jeonbuk province

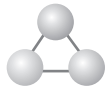
Young Eun Song^{*}, Hyun Ah Han, Song Yee Lee, So Hee Shin, So Ra Choi

Jeollabuk-do Agricultural Research & Extension Services

P5-55

버섯균사체 발효 기간 중 두유의 품질 특성

한현아^{*}, 최소라, 송영은, 이송이, 신소희, 허병수



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자외선 처리 목이버섯 첨가량에 따른 양금의 품질 특성

신소희*, 최소라, 송영은, 한현아, 이송이
전북농업기술원 작물식품과

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Flavonoids in Decorticated Sorghum Grains Exert Antioxidants, Antidiabetes and Antiobesity Activities

Fred Kwame Ofosu*, Fazle Elahi, Tyagi Akanksha, Ramachandran Chelliah, Deog Hwan Oh
Department of Food Science and Biotechnology, College of Agriculture and Life Science,
Kangwon National University, Chuncheon, Korea

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생육환경에 따른 로메인 상추의 항산화능 분석

전서영^{1*}, 성경민¹, 권기현¹, 백승훈²
¹한국식품연구원, ²캡텍종합기술원

P5-59

Inhibitory Effect of AGCBO Mixtures and Their Bioactivity Compounds on IgE-mediated Allergic Responses in Rat Basophilic Leukemia RBL-2H3 Cells

Mi Ja Chung^{1*}, So-Hui Bae¹, Eun-Koh¹, Deok Soon Kim²
¹Department of Food Science and Nutrition, Gwangju University, ²Beolgyo Kkomak Co., Ltd.

P5-59

Inhibitory Effect of AGCBO Mixtures and Their Bioactivity Compounds on IgE-mediated Allergic Responses in Rat Basophilic Leukemia RBL-2H3 Cells

Mi Ja Chung^{1*}, So-Hui Bae¹, Eun-Koh¹, Deok Soon Kim²
¹Department of Food Science and Nutrition, Gwangju University, ²Beolgyo Kkomak Co., Ltd.

P5-60

기린초(*Sedum kamtschaticum*) 열수 추출물의 기능성에 관한 연구

신승렬^{1*}, 홍주연¹, 임지현², 박지혜², 한신규²
¹대구의대학교 한방식품조리영양학부, ²대구의대학교 대학원 한방식품학과

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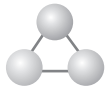
주엽나무(*Gleditsia japonica*) 잎과 가지의 이화학적 특성에 관한 연구

홍주연^{1*}, 신승렬¹, 임지현², 박지혜², 한신규²
¹대구의대학교 한방식품조리영양학부, ²대구의대학교 대학원 한방식품학과

P5-62

적색 단풍잎 열수추출물의 항산화 특성 및 최적 추출조건 탐색

구태완^{1*}, 송동현¹, 함윤경², 이재혁¹, 김현욱¹
¹국립경남과학기술대학교 동물생명과학과, ²국립경남과학기술대학교 동물소재공학과



P5-63

갈색거저리(*Tenebrio molitor*) 및 아메리카왕거저리(*Zophobas atratus*) 유충 유지의 추출 방법에 따른 지방산 조성

이재혁^{1*}, 송동헌¹, 김현욱¹, 함윤경²

¹국립경남과학기술대학교 동물생명과학과, ²국립경남과학기술대학교 동물소재공학과

P5-64

Physiological Activities of Water Extracts from *Trapa japonica* Flerov. Floating Leaves

Hee-Su Kang¹, Mi-Ran Kong², Su-Jeong Seo¹, Yang-Suk Lee^{1*}

¹Department of Herbal Biotechnology, Daegu Haany University, ²SangA RnD Center

P5-65

Antioxidant Activity of Ethanol Extracts from *Trapa japonica* Flerov. Floating Leaves

Su-Jeong Seo¹, Mi-Ran Kong², Hyun-Jin Ryu¹, Hee-Su Kang¹, Yang-Suk Lee^{1*}

¹Department of Herbal Biotechnology, Daegu Haany University, ²SangA RnD Center

P5-66

A Study on Antioxidative Activity of *Phragmites rhizoma* Water Extracts

Nam-Woo Kim, Min-Jun Kim, Dong-Hyun Shin, Yang-Suk Lee*

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Physiological Effect of Ethanol Extract from *Phragmites rhizoma*

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Nutritional Evaluation of 1 Intake of Local Food Restaurant

Ji-Woon Nam^{1*}, Kwang-Ok Kim²

¹Dept. of Smart Foodtech, Kyungil University, ²Dept. of Food and Food Service industry, Gimcheon University