



# 포스터 발표 논문 목록

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박민화<sup>1\*</sup>, 강주원<sup>1</sup>, 이중근<sup>1</sup>, 이승제<sup>1</sup>, 류제국<sup>2</sup>  
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Jong-min Park<sup>1\*</sup>, Woo-seok Park<sup>2</sup>, Hyun-tae Kim<sup>3</sup>, Hyun-mo Jung<sup>4</sup>  
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<sup>3</sup>SUNPACK Inc., <sup>4</sup>Dept. of Logistics Packaging, Kyongbuk Science College

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한국식품연구원 소비안전연구단

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Hyowon Park, Narae Han, Chul-Woo Kim, Hanna Shin, Uk Lee  
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Postharvest Research Division, National Institute of Horticultural & Herbal Science,  
Wanju, 55365, Republic of Korea

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경상북도농업기술원 성주참외과채류연구소

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Seojin Kim<sup>1\*</sup>, Jaehee Park<sup>1</sup>, Heejin Park<sup>1</sup>, Eunjin Lee<sup>1</sup>, Hyekyung Moon<sup>12</sup>  
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김미나<sup>1</sup>, 손재용<sup>1\*</sup>, 최승영<sup>1</sup>, 박천완<sup>1</sup>, 최동수<sup>1</sup>, 김용훈<sup>1</sup>, 김진세<sup>1</sup>  
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정희경<sup>1</sup>, 김경제<sup>1</sup>, 진성우<sup>1</sup>, 고영우<sup>1</sup>, 임승빈<sup>1</sup>, 하늘이<sup>1</sup>, 정상욱<sup>1</sup>, 반승연<sup>1</sup>, 장은경<sup>1</sup>, 김유선<sup>1</sup>, 윤경원<sup>2</sup>, 서경순<sup>1\*</sup>  
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국립농업과학원·농촌경제연구원·공주대학교·국립식량과학원  
MyunJu Jang, Sanghyo Kim, DukByung Park, Sungdo Jung

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최승영<sup>1</sup>, 손재용<sup>1\*</sup>, 김미나<sup>1</sup>, 박천완<sup>1</sup>, 최동수<sup>1</sup>, 김용훈<sup>1</sup>, 김진세<sup>1</sup>  
<sup>1</sup>국립농업과학원 수확후관리공학과

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<sup>1</sup>농촌진흥청 국립농업과학원

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한국식품연구원 가공공정연구단

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: 2018~2020년 가축동향조사, 도축검사보고, 축산물등급판정통계 자료 이용

김미란, 용해인, 김태경, 최윤상

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<sup>1</sup>농촌진흥청 국립농업과학원

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<sup>2</sup>Department of Biotechnology College of Life Science and Biotechnology, Korea University

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곽동훈<sup>1\*</sup>, 손국진<sup>1</sup>, 이진서<sup>1</sup>, 김영덕<sup>1</sup>

<sup>1</sup>대구경북과학기술원

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<sup>1</sup>대구경북과학기술원

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Hyang Lan Eum, Min-Sun Chang, Jung-Soo Lee, Yoon-Pyo Hong

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엄향란\*, 장민선, 이정수, 홍윤표  
국립원예특작과학원, 저장유통과

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오서영\*, 조영진  
한국식품연구원 소비안전연구단

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김부민\*, 이은선, 김중희, 오미화  
농촌진흥청 국립축산과학원

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김윤숙<sup>1\*</sup>, 설희경<sup>1</sup>, 오주열<sup>1</sup>, 정은호<sup>1</sup>  
<sup>1</sup>경상남도농업기술원 사과이용연구소

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충청북도농업기술원 작물연구과

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송해원, 김 훈, 오임경\*  
국립순천대학교 식품생명공학과

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이호진\*, 유민서, 임서연  
한국교통대학교 식품생명학부 식품영양학전공

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류정아\*, 윤성란, 장길수  
경상북도농업기술원 농업환경연구과

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류정아\*, 윤성란, 장길수  
경상북도농업기술원 농업환경연구과

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장민선\*, 엄향란, 이정수, 박미희  
국립원예특작과학원 저장유통과

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장민선\*, 엄향란, 이정수, 박미희, 남은영  
국립원예특작과학원 저장유통과

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손국진<sup>1\*</sup>, 광동훈<sup>1</sup>, 이진서<sup>1</sup>, 김영덕<sup>1</sup>  
<sup>1</sup>대구경북과학기술원

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Mi Hee Choi\*, Eun Young Nam, Hyun Jin Choi  
Postharvest Technology Division, National Institute of Horticultural and  
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Mi Hee Choi\*, Eun Young Nam, Hyun Jin Choi  
Postharvest Technology Division, National Institute of Horticultural and Herbal  
Science, RDA, Wanju, 55365, Korea

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김상연<sup>1</sup>, Nandita Irsaul Nurhisna<sup>1</sup>, 홍석주<sup>1</sup>, 김응찬<sup>12</sup>, 이창협<sup>12</sup>, 김성제<sup>1</sup>, 노승우<sup>1</sup>, 류지원<sup>1</sup>, 김기석<sup>12\*</sup>  
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최현진<sup>1\*</sup>, 남은영<sup>1</sup>, 최미희<sup>1</sup>  
<sup>1</sup>농촌진흥청 국립원예특작과학원 저장유통과



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남종웅<sup>1</sup>, 정민정<sup>1</sup>, 전준영<sup>1</sup>, 한아람<sup>1</sup>, 오성립<sup>1</sup> 김병목<sup>1\*</sup>

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Young-yi Lee<sup>1</sup>, Jae-young Song<sup>2</sup>, JinjooBae<sup>2\*</sup>, Jung-roLee<sup>1</sup>, Gyu-taekCho<sup>3</sup> and MunsupYoon<sup>3</sup>

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이정수, 박미희, 장민선, 엄향란, BAYAR-ERDENE Byambaa, Siva Kumar Malka, 최지원, 홍운표, 박기영<sup>1</sup>

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**Sun Moon Kang\*, Hoa Van Ba, Youngran Ban, Kuk-Hwan Seol, Soohyun Cho**

이정수, 박미희, 장민선, 엄향란, BAYAR-ERDENE Byambaa, Siva Kumar Malka, 최지원, 홍운표, 박기영<sup>1</sup>

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## PART II . 가공/품질분야

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정수진<sup>1</sup>, 김채영<sup>1</sup>, 주가영<sup>1</sup>, 한기정<sup>1</sup>, 장다빈<sup>1</sup>, 윤지혜<sup>2</sup>, 유광원<sup>1</sup>, 배운정<sup>1</sup>, 이경행<sup>1\*</sup>  
<sup>1</sup>한국교통대학교 식품영양학전공, <sup>2</sup>한국교통대학교 산학협력단

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신민애<sup>1</sup>, 권지은<sup>1</sup>, 주가영<sup>1</sup>, 김채영<sup>1</sup>, 한기정<sup>1</sup>, 장다빈<sup>1</sup>, 배운정<sup>1</sup>, 이은현<sup>1</sup>, 이경행<sup>1\*</sup>  
<sup>1</sup>한국교통대학교 식품영양학전공, <sup>2</sup>미소성

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정보미\*, 김기영, 서영욱, 김용훈, 이수장, 박종률  
<sup>1</sup>국립농업과학원 농업공학부

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강주원\*, 박민화, 이종근, 이승제  
(재)전북바이오융합산업진흥원 한우수출연구사업단

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Ji-Young Choi<sup>1\*</sup>, Jiyeon Kim<sup>1</sup>, Jungsoo Kim<sup>1</sup>, Saeul Jeong<sup>1</sup>, Minhyun Kim<sup>1</sup>,  
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이우진<sup>1\*</sup>, 인정진<sup>1</sup>, 안병규<sup>1</sup>, 손승아<sup>1</sup>, 김세창<sup>2</sup>, 정원교<sup>2</sup>, 방인철<sup>3</sup>, 박종연<sup>3</sup>, 심길보<sup>1</sup>  
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**Effect of Sugar Type on Glycation and Quality Characteristics of Porcine Myofibrillar Protein**

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**Effect of Sugar Type on Glycation and Quality Characteristics of Porcine Myofibrillar Protein**

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*전라남도농업기술원 차산업연구소*

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*전라남도농업기술원 차산업연구소*

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Hyun-Ju Eom\*, Yu Yeong Jeong, Nu Ri Kwon, Hyang-Sik Yoon, In Jae Kim, Youngho Kim  
*Chungcheongbukdo Agricultural Research and Extension Services*

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Narae Han\*, Hyowon Park, and Uk Lee  
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Jake Kim\*, Hae In Yong, Min Hyeock Lee, Tae-Kyung Kim, Se-Myung Kim, Hyun Jin Choi, Yun-Sang Choi  
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Jung Hoon Lee\*, Dong Hyun Kim and Jae Suk Lee  
*Food Research Team, Meat Bank Corporation, Incheon, Korea*

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Dong Hyun Kim\*, Jung Hoon Lee and Jae Suk Lee  
*Food Research Team, Meat Bank Corporation, Incheon, Korea*

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Gwang deok Park<sup>1</sup>, Ibukunoluwa Fola Olawuyi, Jong Jin Park, Won young Lee  
*Kyungpook National University Food Science & Biotechnology*

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Ibukunoluwa Fola Olawuyi, Gwang deok Park, Jong Jin Park, Deok Gyu Lee, Keun Woo Kim, Young Ju Jang, Ji Su Jeon, Go Eun Song, Won Young Lee  
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Youngwook Seo<sup>1\*</sup>, Jong-Ryul Park<sup>1</sup>, Giyoung Kim<sup>1</sup>  
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손승아, 안병규, 이우진, 인정진, 한형구, 방인철, 박종연, 심길보  
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한형구\*, 안병규, 손승아, 이우진, 인정진, 심길보  
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Shin Seon Yeong<sup>1</sup>, Kim Jung Min<sup>1</sup>, Kim Yu Mi<sup>1</sup>, Kwang-Sup Youn<sup>1,2\*</sup>  
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### Quality Characteristics of Rice Tortilla Prepared with Different Rice Varieties

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### Quality Characteristics of Rice Tortilla Prepared with Rice and Wheat Flour

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Jeung Ae Yoon, KyeHyun Lim, Han Ul Park, Sun Young Kim, Kyung Ah Jang  
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<sup>1</sup>국립순천대학교 식품생명공학과

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김도영<sup>1\*</sup>, 정소희<sup>1</sup>, 오임경<sup>1</sup>  
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Chaeyeong Yu<sup>1</sup>, Seunghwa Yun<sup>1</sup>, Chanhyeok Kim<sup>1</sup>, Dong-Eun Sung<sup>2</sup>, Seung-Yong Lim<sup>1\*</sup>

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NaYeong Park<sup>1\*</sup>, Sun-Duk Cho<sup>2</sup>, Jung-Soo Lee<sup>3</sup>, Min-Sun Chang<sup>3</sup>, HyunNa Jung<sup>1</sup>, Gun-Hee Kim<sup>2</sup>

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**갈색거저리 추출물을 첨가한 양갱의 품질 특성**

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전라남도농업기술원 곤충잡업연구소

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### 갈색거저리 추출물을 첨가한 양갱의 품질 특성

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### Processing Optimization of Stir-fried and Seasoned Laver *Pyropia yezoensis* Using Response Surface Methodology

Ji Un Lee<sup>1</sup>, Ji Hoon Park<sup>1</sup>, Sang In Kang<sup>1,2</sup>, Jung Suck Lee<sup>1,2</sup>, Min Soo Heu<sup>2,3</sup> and Jin-Soo Kim<sup>1,2</sup>

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### Sensory and Nutritional Characteristics of Stir-fried and Seasoned Laver *Pyropia yezoensis* Products

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### Sensory and Nutritional Properties of Oyster Gratin with Cream Sauce

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### Processing Optimization of Oyster Gratin with Cream Sauce

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**Physicochemical Characteristics of Facilities Cultivation *Gastrodia elata* during Steaming-Drying**

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**귀리 증자처리 시간에 따른 품질특성 변화**

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**Physicochemical Properties of Hydrolyzed Powder of Drone pupa (*Apis mellifera* L.)**

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**귀리 품종별 팽화 처리에 따른 품질특성 변화**

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**두류 및 가공품 관련 식품 자원의 비타민 B1과 나이아신 함량**

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한현아<sup>1\*</sup>, 송은주<sup>1</sup>, 송영은<sup>1</sup>, 이송이<sup>1</sup>, 신소희<sup>1</sup>, 최소라<sup>2</sup>, 조승현<sup>3</sup>  
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Jungsoo Kim<sup>1\*</sup>, Jiyeon Kim<sup>1</sup>, Saeul Jeong<sup>1</sup>, Minhyun Kim<sup>1</sup>, Sanghyeok Park<sup>1</sup>, Kwang-Deog Moon<sup>12</sup>

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송동헌\*, 화반바, 이정아, 장선식, 백열창, 조수현, 설국환  
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이선경\*, 이유석, 지수현, 김표현, 이민우  
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이유석\*, 이선경, 지수현, 김표현, 이은실, 이진우  
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Jeong Been Park\*, Dong Ho Kim, So Young Yang  
Icheon-si Agricultural Technology Center, Department of Research and Development



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지수현\*, 이유석, 이선경, 김표현, 신정엽, 이진우  
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Jung Mu Song<sup>1\*</sup>, Young Hwang<sup>1</sup>, Ha Yun Kim<sup>1</sup>, Hyun Wook Jang<sup>1</sup>, Yong Sik Cho<sup>1</sup>  
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Dong Ho Kim\*, Jeong Been Park, So Young Yang  
Icheon-si Agricultural Technology Center, Department of Research and Development

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김표현\*, 이유석, 이선경, 지수현, 조한라, 지서경, 이진우  
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Icheon-si Agricultural Technology Center, Department of Research and Development

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Saeul Jeong<sup>1</sup>, Ji-Young Choi<sup>1</sup>, Jiyeon Kim<sup>1</sup>, Jungsoo Kim<sup>1</sup>, Minhyun Kim<sup>1</sup>, Sanghyeok Park<sup>1</sup>, Kwang-Deog Moon<sup>1,2</sup>

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Jiyoung Park<sup>1\*</sup>, Hye Young Park<sup>1</sup>, Hye-Sun Choi<sup>1</sup>, Eun-Yeong Sim<sup>1</sup>, Hana Song<sup>1</sup>, Hong-Sig Kim<sup>1</sup>, Sea-Kwan Oh<sup>2</sup>

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<sup>2</sup>Chuncheon Branch, National Institute of Crop Science, RDA

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Jiyeon Kim<sup>1\*</sup>, Jungsoo Kim<sup>1</sup>, Saeul Jeong<sup>1</sup>, Minhyun Kim<sup>1</sup>, Sanghyeok Park<sup>1</sup>, Kwang-Deog Moon<sup>1,2</sup>

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홍주연<sup>1\*</sup>, 신승렬<sup>1</sup>, 임지현<sup>2</sup>, 김민우<sup>2</sup>, 박지혜<sup>2</sup>, 한신규<sup>2</sup>

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윤성란<sup>1\*</sup>, 류정아<sup>1</sup>, 장길수<sup>1</sup>, 김중수<sup>1</sup>, 남구연<sup>2</sup>, 박기찬<sup>2</sup>

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김혜은\*, 이은정, 이송미, 노희경  
*동신대학교 식품영양학과*

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*동신대학교 식품영양학과*

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Jae-Geel Lim\*, Jin-Kwan Ham, Eun-Ha Chang, Ji-Seon Park, Eun-Kyung Yeom, Yoon-Ji Goh,  
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Hye Sun Choi<sup>1\*</sup>, Hye Young Park<sup>1</sup>, Ji Young Park<sup>1</sup>, Eun-Yeong Sim<sup>1</sup>, Ha Na Song<sup>1</sup>,  
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### Large production capacity of barley malt and its quality characteristics using domestic barley 'Hyemi'

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Yoon-Ji Goh, Yun-Mi Ko, Seo-Hyun Yoon

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문혜경<sup>1</sup>, 이수원<sup>2</sup>, 박소희<sup>3</sup>, 김중국<sup>3</sup>

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박영서\*, 이중근, 이승제

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함준상<sup>1\*</sup>, Sujatha Kandasamy<sup>1</sup>, 유자연<sup>1</sup>, 윤정희<sup>1</sup>, 강한별<sup>1</sup>, 설국환<sup>1</sup>, 김현욱<sup>1</sup>

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소희진<sup>1\*</sup>, 오민지<sup>1</sup>, 신정아<sup>2</sup>, 이기택<sup>1</sup>

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남승희<sup>1,2\*</sup>, 김성경<sup>1</sup>, 정하나<sup>2</sup>, 양광열<sup>3</sup>

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Hae-jin Kim\*, Bo-yeon Park, Eun-ji Lee, Jae-min Seo, Kyoung-young Yoon

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Eun Ji Lee\*, Hae Jin Kim, Jae Min Seo, Bo Yeon Park, Kyung Young Yoon

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Chae-Wan Baek\*, Jeung-Hee Lee

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Yoon-Han Kang<sup>1,2\*</sup>, Dong-Jin Kwon<sup>1,2</sup>, Emmanuel Hitayezu<sup>1</sup>

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Dong Sup Kim<sup>1</sup>, Young-June Kim<sup>1</sup>, Youngsang You<sup>1</sup>, Jun-Hyun Oh<sup>1</sup>, Jingyoung Lee<sup>1\*</sup>

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김민현<sup>1</sup>, 최지영<sup>1</sup>, 김지윤<sup>1</sup>, 김정수<sup>1</sup>, 정새울<sup>1</sup>, 박상혁<sup>1</sup>, 문광덕<sup>1,2</sup>

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Donghee Ahn<sup>1\*</sup>, Jeong-Ho Lim<sup>2</sup>, Kyung-Hyung Ku<sup>2</sup>, Jihyun Lee<sup>1</sup>  
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Jeong Kim\*, Jiyeon Chun  
*Department of Food Science and Technology, Suncheon National University*

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

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Yu-Jeong Gwak<sup>1\*</sup>, Jiyeon Chun<sup>1</sup>  
<sup>1</sup>*Department of Food Science and Technology, Suncheon National University*

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<sup>2</sup>*Bioenergy Crop Research Institute, National Institute of Crop Science, RDA*



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Ye-Eun Park\*, Jiyeon Chun

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

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<sup>3</sup>Department of Food Biosciences and Technology, College of Life Sciences and Biotechnology, Korea University

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Sun Hee Kim\*, Joo-Yeon Kim, Woo Soo Jeong, Hee-Min Gwon, So-Young Kim and Soo-Hwan Yeo

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<sup>2</sup>Department of Food and Nutrition, Changwon National University

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<sup>1</sup>Imsil Cheese & Food Research Institute, <sup>2</sup>Jangheung Research Institute for Mushroom Industry

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국립농업과학원 농업공학부 수확후관리공학과

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<sup>1</sup>Chungmoo Fermentation Co., Ltd., <sup>2</sup>Bukyung National University dept. of Food Engineering

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<sup>2</sup>Research Institute of Food Industry, Sunchon National University



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Hee Gun Yang<sup>1</sup>, Ho Jin Jeong<sup>1</sup>, Se Won Park<sup>1</sup>, Jin Won Kim<sup>1</sup>, Hee Jong Yang<sup>1</sup>, and Do-Youn Jeong<sup>\*</sup>

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Su-Jin Shin<sup>1</sup>, Gwangsu Ha<sup>1</sup>, Jinwon Kim<sup>1</sup>, Hee-Jong Yang<sup>1</sup> and Do-Youn Jeong<sup>1\*</sup>

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정도영<sup>1\*</sup>, 이수빈<sup>1,2</sup>, 김세리<sup>1</sup>, 최송이<sup>1</sup>, 황인준<sup>1</sup>, 라젤링감 나겐드란<sup>1</sup>, 현정은<sup>1</sup>

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성혜미<sup>1\*</sup>, 선유경<sup>1</sup>, 오치두<sup>2</sup>, 양승민<sup>2</sup>  
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서화랑<sup>1\*</sup>, 강지은<sup>1</sup>, 강희윤<sup>1</sup>, 임보라<sup>1</sup>, 정석태<sup>1</sup>  
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제주특별자치도농업기술원

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Jeong Sil Choi<sup>1\*</sup>, Bora Lim<sup>1</sup>, Ji Eun Kang<sup>2</sup>, Seok Tae Jeong<sup>1</sup>, Soo Hwan Yeo<sup>1</sup>, Heui Yun Kang<sup>1</sup>  
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국립순천대학교 식품생명공학전공



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Fermented And Processed Food Science Division, Department of Agrofood Resource, NIAS, RDA, Jeollabuk-do 55365, Korea

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Su Jeong Lee\*, Hee-Min Gwon, So-Young Kim, Soo-Hwan Yeo, Woo Soo Jeong  
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NIAS, RDA, Jeollabuk-do 55365, Republic of Korea*

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김소영<sup>1\*</sup>, 한명희<sup>1</sup>, 장예지<sup>1</sup>, 김유호<sup>2</sup>, 권희민<sup>1</sup>, 정우수<sup>1</sup>, 여수환<sup>1</sup>  
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Bo Som Lee\*, Seung Eun Lee, Aminu Mariam Omowunmi, Young Hoon Jung  
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Ye-Rim Park\*, Su-Hyeon Kim, Mi-Kyung Park  
*School of Food Science and Biotechnology, Kyungpook National University, Daegu 41566, Republic of Korea*

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Heejeong Lee\*, Su-Hyeon Kim, So-Hui Park, Mi-Kyung Park  
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안동대학교 식품영양학과

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허창희<sup>1\*</sup>, 이상엽<sup>1</sup>, 김승태<sup>1</sup>, 김효경<sup>1</sup>, 이원종<sup>1</sup>, 김성훈<sup>1</sup>, 이명헌<sup>2</sup>

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고영우<sup>1</sup>, 정희경<sup>1</sup>, 진성우<sup>1</sup>, 김경제<sup>1</sup>, 임승빈<sup>1</sup>, 하늘이<sup>1</sup>, 이재근<sup>1</sup>, 김유선<sup>1</sup>, 최유진<sup>2</sup>, 송다혜<sup>2</sup>, 윤경원<sup>3</sup>, 서경순<sup>1\*</sup>

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Min-Kyeong Lee\*, Yunshan Liu, Jae-Il Kim, Bonggi Lee

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Da Hye Song<sup>1</sup>, Bong Suk Choi<sup>2</sup>, Yu Jin Choi<sup>1\*</sup>

<sup>1</sup>Imsil Cheese & Food Research Institute, <sup>2</sup>Hanpoong Nature Pharm

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Liu Yunshan<sup>1\*</sup>, Youn-Hwan Hwang<sup>2</sup>, Min-Kyeong Lee<sup>1</sup>, Jinkyung Choi<sup>1</sup>, Bonggi Lee<sup>1</sup>

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김대운<sup>1\*</sup>, 김영희<sup>1</sup>, 김명곤<sup>1</sup>

<sup>1</sup>전북대학교 식품공학과

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김대운<sup>1\*</sup>, 김영희<sup>1</sup>, 김명곤<sup>1</sup>

<sup>1</sup>전북대학교 식품공학과



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Simon Okomo Aloo<sup>1</sup>, Fred Kwame Ofori<sup>1</sup>, Eric Banan-Mwine Daliri<sup>1</sup> Deog-Hwan Oh<sup>1\*</sup>

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Min Jeong Kim<sup>1\*</sup>, Se Hyeon Jang<sup>1</sup>, Yee Jin Shin<sup>1</sup>, Seung Jae Lee<sup>1</sup>, Ju Yeong Jeong<sup>1</sup>, Su Bin Lee<sup>1</sup>, Young-Jun Kim<sup>2</sup>, and Sung Keun Jung<sup>1</sup>

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*<sup>2</sup>Department of Food Science and Technology, Seoul National University of Science and Technology*

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Woo Jin Lee\*, Bo Ram So, San Kim, Se Hyeon Jang, Se Jeong Kim, So Jeong Paik and Sung Keun Jung

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Min Jeong Kim\*, Ha Yeong Kang, Min Jeong Woo, Hyeon Su Jung, Sung Jun Hur, Min Kim, and Sung Keun Jung

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Young-Jin Choi<sup>1,2\*</sup>, Meiqi Fan<sup>3</sup>, Yujiao Tang<sup>4</sup>, Sang-Min Park<sup>1,2</sup>, Eun-Kyung Kim<sup>1,2</sup>  
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Young-Jin Choi<sup>1,2\*</sup>, Meiqi Fan<sup>3</sup>, Sung Mun Bae<sup>4</sup>, Sang-Min Park<sup>1,2</sup>, Eun-Kyung Kim<sup>1,2</sup>

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Meiqi Fan<sup>1\*</sup>, Young-Jin Choi<sup>2,3</sup>, Sung Mun Bae<sup>4</sup>, Sang-Min Park<sup>2,3</sup>, Eun-Kyung Kim<sup>2,3</sup>

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Yeon-Ji Bae, Woo-Sik Jeong

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동의대학교 바이오응용공학부 식품공학전공

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Bo-Rim Song<sup>1\*</sup>, Md Badrul Alam<sup>1,2</sup>, Hee-Jeong Choi<sup>1</sup>, Jeongwoo Hwang<sup>1</sup>, Hyeon-Ji Jin<sup>1</sup>,  
Chang-Woo Kim<sup>1</sup>, Na Hyun Park<sup>1</sup>, Sungkyu Yoon<sup>1</sup>, and Sang-Han Lee<sup>1,2</sup>

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### Improvement of Insulin Sensitivity and Regulation of Glucose Homeostasis by larciresinol, a Novel $\alpha$ -Glucosidase Inhibitor of Sesame Seed Lignan in vitro and in vivo

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Alshammari Fanar<sup>1</sup>, Ahsan Javed<sup>1</sup>, Sang-Han Lee<sup>1,2,3\*</sup>

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### Evaluation of Anti-oxidant Activity according to Blanching Time of *Codonopsis lanceolata* Trautv. Bud

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### **$\alpha$ -Glucosidase Inhibitor Anthraquinone Boosts Glucose Uptake through Activate Insulin-like Signalling Pathway in C2C12 Cells**

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### **Cerevisterol Relieves Molecular Inflammation via Activation of the Nrf2/HO-1 and Suppression of MAPK/NF- $\kappa$ B/AP-1 Signaling Cascade**

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### **Suppression of Hyperglycemia by Spatholobus suberectus through the Activation of AKT-AMPK Pathways in C2C12 Cell and STZ-induced Diabetic Mice**

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### **Attenuating Effect of Icariside B2 on Molecular Inflammation through MAPK/NF- $\kappa$ B Signalling Cascade Regulation in the Carageenan- and LPS-Induced Inflammatory Models**

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### **Phytochemical Profiling by High Resolution Mass Spectroscopy of Nymphaea nouchali (Burm. f) Stem Suppresses Oxidative Stress via Regulation of MAPK/Nrf2/HO-1/ROS Pathway in RAW 264.7 cells**

Hyeon-Ji Jin<sup>1\*</sup>, Hee-Jeong Choi<sup>1</sup>, Bo-Rim Song<sup>1</sup>, Jeongwoo Hwang<sup>1</sup>, Ahsan Javed<sup>1</sup>, Dongchang Kim<sup>1</sup>, Sungkyu Yoon<sup>1</sup>, Young-Jun Jeon<sup>1</sup>, Chang-Woo Kim<sup>1</sup>, Md Badrul Alam<sup>1,2</sup> and Sang-Han Lee<sup>1,2,3</sup>

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### Validation of Analytical Method and Quantitative Analysis for Procyanidin B2 and C1 in Apple Cultivars and Parts.

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### Evaluation of Antioxidant Capacity *Dillenia indica* L. Bark against t-BHP-Induced Oxidative Stress in RAW264.7 Cells and Characterization of Polyphenolic Compounds

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Hyeonhak Jeong<sup>1</sup>, SungKyu Yoon<sup>1</sup>, Young-Jun Jeon<sup>1</sup>, Sunghwan Kim<sup>3</sup>, Sang-Han Lee<sup>1,2</sup>

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### Sesamol, a Lignan in Sesame Seed Oil, Decreases Melanin Synthesis in Melanocytes and Zebrafish: Potential Involvement of MITF via the Intracellular cAMP and p38/JNK Signalling

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### Anti-Melanogenic Effect of *Nymphaea nouchali* (Burm. f) Flower Extract through the Regulation of cAMP/CREB/MAPKs/MITF and Proteasomal Degradation of Tyrosinase

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### Antioxidant Activity of *Lablab purpureus* in HaCaT Cells through Nrf2-Mediated Heme Oxygenase-1 Expression via the Activation of p38 and ERK1/2

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SungKyu Yoon<sup>1</sup>, Dongchang Kim<sup>1</sup>, Young-Jun Jeon<sup>1</sup>, Nurud Diniyah<sup>2</sup>, Sang-Han Lee<sup>1,3</sup>

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### **Isoflavone Composition and Antioxidant Activities of Soybean according to Puff Processing**

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### **Protopine Alleviates the Inflammatory Responses via Carrageenan and LPS-Induced MAPK/NF- $\kappa$ B Signaling**

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Na Hyun Park<sup>1</sup>, Chang-Woo Kim<sup>1</sup>, Sungkyu Yoon<sup>1</sup>, Sang-Han Lee<sup>1</sup>

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### **Anti-Melanogenic Effects of Jineol from *Scolopendra subspinipes mutilans* by Attenuation of MITF Expression and the Proteasomal Degradation of Tyrosinase through the MAP-Kinase Signaling**

Jeongwoo Hwang<sup>1\*</sup>, Md Badrul Alam<sup>1,2</sup>, Hee-Jeong Choi<sup>1</sup>, Bo-Rim Song<sup>1</sup>, Hyeon-Ji Jin<sup>1</sup>, Ji-Hong Kim<sup>1</sup>,  
Na Hyun Park<sup>1</sup>, Hyeonhak Jeong<sup>1</sup>, Dongchang Kim<sup>1</sup>, Young-Jun Jeon<sup>1</sup>, and Sang-Han Lee<sup>1,2</sup>

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### **Comparison of Anthocyanin Composition and Content on Six berris**

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### **Oroxylum indicum Seed Extract Attenuates melanogenesis by Suppressing MITF Expression through Activation of MAPK Signaling Pathway**

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### **Regulation of TLR4/MyD88/NF- $\kappa$ B and Nrf2/HO-1 Signaling Cascade by YD1 Peptide Attenuates Inflammatory Symptoms in RAW 264.7 Cells and Carrageenan-Induced Paw Edema in Mice**

Ji-Hong Kim<sup>1\*</sup>, Md Badrul Alam<sup>1,2</sup>, Hee-Jeong Choi<sup>1</sup>, Alshammari Fanar<sup>1</sup>, Ahsan Javed<sup>1</sup>, Hyeon-Ji Jin<sup>1</sup>,  
Dongchang Kim<sup>1</sup>, Chang-Woo Kim<sup>1</sup> and Sang-Han Lee<sup>1,2</sup>

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### Antioxidant Activity and Anti-Inflammatory Effect of Ethanol Extract and Ethyl Acetate Fraction from Chinese Cabbage Root

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### 커피체리 pulp 유래 에탄올 추출물 및 용매 분획들의 항산화 활성 비교

온지현<sup>1\*</sup>, 김준곤<sup>1</sup>, 박소현<sup>1</sup>, 오현화<sup>1</sup>, 김영수<sup>1</sup>

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### 균형영양식 보충의 영양적 효과 및 기호도 조사

서영호<sup>1†</sup>, 손민근, 박종욱, 윤만희, 이서미<sup>4</sup>

원광보건대학교 라이스랩<sup>4</sup>

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### Study on preperation of natural fermented liquid from berries using *Leuconostoc mesenteroides* N8-2 and its physicochemical and antioxidant properties

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### Waste Valorization for Zero Waste Biorefinery of Lignocellulosic Biomass

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