



포스터 발표 논문 목록

- PART I . 저장/포장/유통분야
- PART II . 가공/품질분야
- PART III . 화학/분석 분야
- PART IV . 미생물/발효/안전성분야
- PART V . 생리활성/영양/기능성 분야

▷▷▷ 포스터발표 논문 목록 ◁◁◁

■ PART I . 저장/포장/유통분야

P1-1

Development and validation of Ultra-fast PCR assay for differentiating *Oncorhynchus keta* and *Oncorhynchus mykiss*

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P1-2

한우고기 냉장 수출 유통과정 ICT 실시간 모니터링 기술개발 및 실증 연구

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P1-3

PCM Optimization of Bio-logistics Container Using CFD Analysis Technique

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P1-4

폴리케톤 기반 고차단성 레토르트 다층필름을 활용한 카레의 저장기간 연장 효과

김효진*, 김상섭, 정문철, 조영진
한국식품연구원 소비안전연구단

P1-5

스마트 ICT 연계 고품질 원목표고 생산 방안

정희경¹, 김경제¹, 진성우¹, 고영우¹, 임승빈¹, 하늘이¹, 정상욱¹, 반승언¹, 장은경¹, 김유선¹, 윤경원², 서경순^{1*}
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P1-6

Newly Proposed Harvest Method, Branch-cut Harvest for *Aralia elata* Extends Cold Storage Life and Maintains the Quality of Edible Shoots

Hyowon Park, Narae Han, Chul-Woo Kim, Hanna Shin, Uk Lee
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P1-7

1-MCP 제형별 단감과일의 품질특성 및 저장력에 미치는 영향

이선미^{1*}, 안광환¹, 김은경¹, 손지영¹, 김태엽¹, 윤혜숙¹, 최성진²
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P1-8

Effect of ClO₂ Application on Post-Harvest Quality and Storage Mold Reduction of Tomatoes

Malka Siva Kumar*, Jung-Soo Lee, Min-Sun Jang, Hyang-Lan Eum, Me-Hea Park
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P1-9

딸기 신품종 '알타킹' 수확 과일의 착색 정도별 저장기간에 따른 품질 변화

원도연*, 정종도, 강민구, 황재순, 도한우, 최홍집
경상북도농업기술원 성주참외과채류연구소

P1-10

Microbiological Quality Assessment of Meal-kits (Heated Food) Compared by Storage Times

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²Dept. of Food and Nutrition, Changwon National University

P1-11

Changes in Respiratory metabolism of 'Fuji' apples according to storage O₂ concentration

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P1-12

Application of CFD Analysis of the Smart Unit Load Container for Agricultural Products

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P1-13

푸드마일리지 표시에 대한 소비자 선호도 분석

국립농업과학원·농촌경제연구원·공주대학교·국립식량과학원
MyunJu Jang, Sanghyo Kim, DukByung Park, Sungdo Jung

P1-14

DCA-RQ저장과 저온저장방법에 따른 'Fuji'사과의 품질변화 분석

Quality change analysis of 'Fuji' apples according to stored in cold storage and DCA-RQ storage

최승영¹, 손재용^{1*}, 김미나¹, 박천완¹, 최동수¹, 김용훈¹, 김진세¹
¹국립농업과학원 수확후관리공학과

P1-15

T-rail이 적용된 농산물 저장고 위치별 환경조건에 따른 저장품질 변화

Quality Changes of 'Fuji' Apples according to Environmental Conditions of Agricultural Storages with T-rail

박천완¹, 손재용¹, 김미나¹, 최승영¹, 최동수¹, 김용훈¹, 김진세¹
¹농촌진흥청 국립농업과학원

P1-16

사과가 저장된 CA저장고 내부의 기체환경에 따른 에틸렌, 에탄올 농도변화

Changes in Ethylene and Ethanol Concentration in CA Storage with 'Fuji'Apple

손재용¹, 박천완¹, 김미나¹, 최승영¹, 최동수¹, 김용훈¹, 김진세¹
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P1-17

Covid-19가 한우 산업에 미치는 영향

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

김미란, 용해인, 김태경, 최윤상

¹Dept. of Senior Human Ecology, Changwon National University

²Dept. of Food and Nutrition, Changwon National University

P1-18

T-rail이 적용된 농산물 저장고 위치별 환경조건에 따른 저장품질 변화

Quality Changes of 'Fuji'Apples according to Environmental Conditions of Agricultural Storages with T-rail

박천완¹, 손재용¹, 김미나¹, 최승영¹, 최동수¹, 김용훈¹, 김진세¹
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P1-19

Effect of Inorganic Nanocompound-Based Liners on Deodorization of Kimchi

Kwon Chung^{1*}, Yang Jai Shin²

¹Packaging Center Korea Conformity Laboratories,

²Department of Biotechnology College of Life Science and Biotechnology, Korea University

P1-20

초분광 영상의 분광 분석을 이용한 고무마스틱 내 실시간 이물 검출

곽동훈^{1*}, 손국진¹, 이진서¹, 김영덕¹
¹대구경북과학기술원

P1-21

IoT(Internet Of Things) 기반 훈증키트 및 이력관리 기술 개발

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¹대구경북과학기술원

P1-22

Effect of MAP to Maintain the Freshness of *Glehnia littoralis*

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

Postharvest Technology Division, National Institute of Horticultural and Herbal Science



P1-23

엽채류의 공영도매시장 유통시 환경조건이 품질에 미치는 영향

엄향란*, 장민선, 이정수, 홍윤표
국립원예특작과학원, 저장유통과

P1-24

식품 품질변화 실시간 모니터링을 위한 마이크로니들 및 페이퍼 기반의 바이오제닉 아민 검출 센서 개발

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P1-25

Application of CFD Analysis of the Smart Unit Load Container for Agricultural Products

김부민*, 이은선, 김중희, 오미화
농촌진흥청 국립축산과학원

P1-26

천연갈변억제제 처리시 가공방법과 포장방법에 따른 신선편이(fresh-cut) 사과의 품질변화

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¹경상남도농업기술원 사과이용연구소

P1-27

국내육성 옥수수의 시장테스트 결과를 마케팅 소재로 활용

Quality change analysis of 'Fuji' apples according to stored in cold strage and DCA-RQ storage

조성연*, 박계원, 민병익, 신선영
충청북도농업기술원 작물연구과

P1-28

스마트팜 생산 새싹인삼의 저장성 향상을 위한 연구

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P1-29

국내산 식재료를 활용한 RTE의 소비자 선호 특성 분석

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한국교통대학교 식품생명학부 식품영양학전공

P1-30

유황패드 처리방법에 따른 포도 '샤인머스켓' 저장중 품질유지 효과

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P1-31

저온저장한 샤인머스켓의 유통온도에 따른 품질변화

류정아*, 윤성란, 장길수
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P1-32

딸기 기능성 MA 용기 포장에 따른 선도유지 효과

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P1-33

고구마 수확후 일관체계화기술 적용을 통한 모의수출조건에서의 품질변화 비교

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국립원예특작과학원 저장유통과

P1-34

서로 다른 색상의 고구마 스틱 내 이물 검출기술 개발

손국진¹*, 광동훈¹, 이진서¹, 김영덕¹
¹대구경북과학기술원

P1-35

A Study on the Nutrient Water Supply Device for Quality Improvement of Grape 'Shine Musket'

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

P1-36

A Study on Conditions for Co-Treatment of Carbon Dioxide (CO₂) and Chlorine Dioxide (ClO₂) to Maintain the Quality of Export Blueberries

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

P1-37

블록체인 및 AI 기반 유통로 시스템의 농산물 품질변화 예측 기술 기초 연구

김상연¹, Nandita Irsaul Nurhisna¹, 홍석주¹, 김응찬¹², 이창협¹², 김성제¹, 노승우¹, 류지원¹, 김기석^{12*}
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P1-38

체리 '홍수봉' 수확 후 유통 중 품질저하 요인 분석

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¹농촌진흥청 국립원예특작과학원 저장유통과



P1-39

HVEF(High voltage electronic filed) 냉장 시스템이 넙치 필렛의 저장 중 이화학적 특성 변화에 미치는 영향

남종웅¹, 정민정¹, 전준영¹, 한아람¹, 오성립¹ 김병목^{1*}

¹한국식품연구원, ²제주해양수산연구원

P1-40

Changes of Germination Rate of Barely Seeds with Variable Status after 10 Years of Storage Period

Young-yi Lee¹, Jae-young Song², JinjooBae^{2*}, Jung-roLee¹, Gyu-taekCho³ and MunsupYoon³

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P1-41

양파 국내 유통 및 손실 현황

이정수, 박미희, 장민선, 엄향란, BAYAR-ERDENE Byambaa, Siva Kumar Malka, 최지원, 홍윤표, 박기영¹

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P1-42

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

이정수, 박미희, 장민선, 엄향란, BAYAR-ERDENE Byambaa, Siva Kumar Malka, 최지원, 홍윤표, 박기영¹

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■ PART II . 가공/품질분야

P2-1

효소처리한 병풀(*Centella asiatica*)을 이용한 과일채소잼 개발

정수진¹, 김채영¹, 주가영¹, 한기정¹, 장다빈¹, 윤지혜², 유광원¹, 배운정¹, 이경행^{1*}
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P2-2

커큐민 유화물 제조 및 이를 이용한 저당 젤리의 개발

신민애¹, 권지은¹, 주가영¹, 김채영¹, 한기정¹, 장다빈¹, 배운정¹, 이은현¹, 이경행^{1*}
¹한국교통대학교 식품영양학전공, ²미소성

P2-3

매실 절임가공 기계화를 위한 세척, 탈수, 씨제거 및 과육절단 시스템 개발 및 성능 평가

정보미*, 김기영, 서영욱, 김용훈, 이수장, 박종률
¹국립농업과학원 농업공학부

P2-4

한우 수출 비선택육을 활용한 한우고기 HMR 즉 제품 개발

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

P2-5

Rancidity and Flavor Compounds of Sesame Oil Obtained from Imported *Sesamum indicum*

Ji-Young Choi^{1*}, Jiyeon Kim¹, Jungsoo Kim¹, Saeul Jeong¹, Minhyun Kim¹,
Sanghyeok Park¹, Kwang-Deog Moon^{1,2}
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²Food and Bio-industry Research Institute, Kyungpook National University, Korea

P2-6

Comparison of Taste Compound of Processed Products Using Truffle

Seung Bin Im¹, Kyung Je Kim¹, Seong Woo Jin¹, Young Woo Koh¹, Neul-I Ha¹, Hee Gyeong Jeong¹,
Kyong Won Yun², Kyoung Sun Seo^{1*}
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²Department of Oriental Medicine Resources, Suncheon National University

P2-7

원목표고 유산균 발효물의 특성 및 테이블 소스 개발

하늘이¹, 진성우¹, 김경제¹, 고영우¹, 임승빈¹, 정희경¹, 윤경원², 김승주³, 김복선³, 서경순^{1*}
¹(재)장흥군버섯산업연구원, ²순천대학교 한약자원개발학과, ³데이엔바이오(주)농업회사법인



P2-8

참바늘버섯의 현황 및 산업화 전략

하늘이¹, 진성우¹, 김경제¹, 고영우¹, 임승빈¹, 정희경¹, 반승연¹, 정상욱¹, 윤경원², 서경순^{1*}
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P2-9

양식산 바리류인 대왕범바리(Epinephelus fuscoguttatus x E. lanceolatus)와 대왕자바리(Epinephelus moara x E. lanceolatus) 근육의 물성학적 특성 비교

이우진^{1*}, 인정진¹, 안병규¹, 손승아¹, 김세창², 정원교², 방인철³, 박종연³, 심길보¹
¹부경대학교 식품공학과, ²부경대학교 의공학과, ³(주)아쿠아바이오텍

P2-10

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

Tae-Kyung Kim*, Hae In Yong, Min Heock Lee, Ji-Yoon Cha, Yun-Sang Choi
Research Group of Food Processing, Korea Food Research Institute

P2-11

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

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P2-12

병풀 함량을 달리한 사과슬라이스 잼의 품질특성

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P2-13

레토르트살균 처리한 캔 콤부차의 저장 중 품질특성 변화

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P2-14

RTD(Ready-to-drink) 홍차 음료의 추출조건별 품질특성 및 부재료 첨가에 따른 관능적 특성

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전라남도농업기술원 차산업연구소

P2-15

Nutritional Components and Physiological Activity of 4 wild vegetables cultivated in Chungbuk Province

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

P2-16

Quality characteristics of Byeolmijang prepared several roasted whole grain powder

Hyun-Ju Eom*, Nu Ri Kwon, Youn Jin Jeong, Hyang-Sik Yoon, In Jae Kim, Youngho Kim
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P2-17

수수 고체발효 술덧에서 분리한 효모를 이용한 약주의 품질특성

윤향식*, 강혜정, 윤지선, 최지수, 엄현주, 김인재, 김영호
충청북도 농업기술원

P2-18

미생물 종류를 달리하여 발효시킨 당귀의 품질 및 생리활성

윤향식*, 강혜정, 엄현주, 김인재, 김영호
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P2-19

고추즙 및 유산균발효 고추즙을 혼합한 사과잼의 품질특성

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P2-20

물리적 방법과 흡착제를 이용한 멸치액젓 중 histamine 저감 효과

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P2-21

Comparison of Quality Characteristics on Korean Dried Jujube (Ziziphus jujuba Mill)

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P2-22

Physicochemical Properties of Various Grains on Black Pudding from Duck Blood

Ji Yoon Cha*, Hyunjin Choi, Jake Kim, Tae-Kyung Kim, Min-Cheol Kang, Mi-Ran Kim, Hae In Yong, Yun-Sang Choi
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P2-23

Use of Egg White and Egg Shell Mixture Treated by Ultrasound as an Alternative for Phosphate in Meat Batter

Jake Kim*, Hae In Yong, Min Hyeock Lee, Tae-Kyung Kim, Se-Myung Kim, Hyun Jin Choi, Yun-Sang Choi
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P2-24

Drying Characteristic of Stick Type Restructured Jerky Processed with Various Levels of Added Ice

Jung Hoon Lee*, Dong Hyun Kim and Jae Suk Lee
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P2-25

Physicochemical Properties of Meat Chip Manufactured with Yeast and Ice

Dong Hyun Kim*, Jung Hoon Lee and Jae Suk Lee
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P2-26

상업적 살균 기술 적용 따른 착즙 유자액의 미생물학적 안정성 및 항산화성 변화

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P2-27

종류가 다른 건조 목 볶음에 대한 소비자 기호도 및 선호/비선호 요인 조사

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P2-28

Production of soy meat using various binders and Gryllus bimaculatus

Gwang deok Park¹, Ibukunoluwa Fola Olawuyi, Jong Jin Park, Won young Lee
Kyungpook National University Food Science & Biotechnology

P2-29

Nutritional and technological properties of gluten-free muffins formulated with tigernut fibre

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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P2-30

A preliminary study on wheat classification technology using hyperspectral imaging

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P2-31

고수온에 적합한 양식산 바리류인 대왕범바리(Epinephelus fuscoguttatus x E. lanceolatus)와 대왕자바리(Epinephelus moara x E. lanceolatus)의 식품학적 품질 평가

손승아, 안병규, 이우진, 인정진, 한형구, 방인철, 박종연, 심길보
부경대학교 식품공학과, (주)아쿠아바이오텍

P2-32

시중 유통 첫갈류의 이화학적 품질 비교

한형구*, 안병규, 손승아, 이우진, 인정진, 심길보
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P2-33

Powder Characteristics of Rice Flour Depend on Rice Varieties with Different Amylose Content

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P2-34

Quality Characteristics of Rice Tortilla Prepared with Different Rice Varieties

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P2-35

Quality Characteristics of Rice Tortilla Prepared with Rice and Wheat Flour

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P2-36

Study on processing properties for the development of protein-enhanced breads of colored wheat 'Arriheuk'

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P2-37

Comparison of the Processing Properties of Waxy Corn Cultivar Grown in Korea

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Jeung Ae Yoon, KyeHyun Lim, Han Ul Park, Sun Young Kim, Kyung Ah Jang
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P2-38

동태등에 유충 및 분변토 분리를 위한 행동 특성 관찰 연구

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P2-39

식이섬유를 활용한 고령친화형 닭가슴살 육포의 경도 및 영양성분 개선

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경상국립대학교 동물생명과학과

P2-40

저장 안정성이 증진된 올레오젤 개발 및 포화지방 대체재로의 활용 연구

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¹국립순천대학교 식품생명공학과

P2-41

초분광 형광 영상을 이용한 누에 5령 3일 판별 가능성 연구

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P2-42

갈색거저리 오일을 활용한 고체 지방 대체재 개발 연구

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P2-43

The Effects of the Viability and Quality Characteristics in Pudding Containing Soybean, Rice, and/or Inulin Fermented with Probiotics during Cold Storage

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P2-44

Changes of Fruit Quality and Antioxidant Activity on Fresh-Cut Packaged 'Ruby S' and 'Fuji' Apples During Storage Periods and Temperatures

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P2-45

갈색거저리 추출물을 첨가한 양갱의 품질 특성

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P2-45

갈색거저리 추출물을 첨가한 양갱의 품질 특성

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전라남도농업기술원 곤충잡업연구소

P2-46

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

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P2-47

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

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P2-48

Sensory and Nutritional Properties of Oyster Gratin with Cream Sauce

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P2-49

Processing Optimization of Oyster Gratin with Cream Sauce

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P2-50

Assessment of Physico-chemical Properties of Korea Soybean (*Glycine max* L.) Cultivars to Ensure for Processing Suitability to Fermented Soybean Products

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P2-51

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

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P2-52

귀리 증자처리 시간에 따른 품질특성 변화

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P2-53

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

Jung-Eun Kim*, Hyeon-Jin Kim, Seong-Yeon Kim, Ji-Soo Kim, Yun-ji Lim and Deok-Hyeon Kim

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P2-54

귀리 품종별 팽화 처리에 따른 품질특성 변화

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P2-55

두류 및 가공품 관련 식품 자원의 비타민 B1과 나이아신 함량

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P2-56

세척방법별 신선편이(fresh-cut) 수박의 저장 중 품질특성 변화

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P2-57

The quality characteristics of freeze-dried tteokbokki block sauce with different sugar particle sizes

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P2-58

거세 한우 송아지의 성장기간 중 부산물 생산량 변화

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P2-59

돼지 도체등급별 소분할 부위의 이화학적·물성학적 특성

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P2-60

양파 전초 수확시기별 이화학적특성 비교

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P2-61

권역별 전통된장의 발효 전·후 미생물군집 비교

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P2-62

귀리 발아 조건에 따른 기능성 성분 변화

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P2-63

홍화 전처리 조건에 따른 제분수율 향상 효과

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P2-64

홍화경엽 볶음조건에 따른 건나물 품질 특성

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P2-65

진도 강황 색상 및 건조 조건에 따른 커큐민 함량 비교

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P2-66

Study on development of Icheon rice milk

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P2-67

조미 소재 활용을 위한 대파 추출물의 제조 및 품질특성

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전남농업기술원 친환경농업연구소

P2-68

유자 분말과 청을 첨가한 샌드쿠키의 품질특성

지수현*, 이유석, 이선경, 김표현, 김현주, 이진우
전남농업기술원 친환경농업연구소

P2-69

Stemless 체리의 신선편이 가공특성 및 소비자 기호도

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P2-70

Quality Characteristics Analysis of Sweet Pumpkin Dried by Non-heating Pretreatment and Hot-air Drying Method

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P2-71

Development of manufacturing method for rice sikhye with oligosaccharide

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P2-72

배초향, 갯기름나물 정유의 향균, 항산화효능 및 향기성분 조성

김표현*, 이유석, 이선경, 지수현, 조한라, 지서경, 이진우
전라남도농업기술원 친환경농업연구소

P2-73

얼갈이, 유채의 전처리, 냉동, 포장 조건에 따른 이화학적 및 관능적 특성 변화

김표현*, 이유석, 이선경, 지수현, 강현주, 이진우
전라남도농업기술원 친환경농업연구소

P2-74

Effect of extraction method on quality characteristics of the tomato juice

Min Su Jung*, Dong Ho Kim, So Young Yang
Icheon-si Agricultural Technology Center, Department of Research and Development

P2-75

Quality characteristics of plant-based ice cream processed with different oil/fat ratios

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P2-76

Pilot-scale malting and malt quality of "Hopum" for barley brewing classified by the size of the sorting body

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P2-77

Screening of the properties of various gel materials for the production of edible 3D scaffolds

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P2-78

저장기간에 따른 적과 복숭아 장아찌 품질특성에 관한 연구

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P2-79

전통 장류(된장, 고추장)를 이용한 적과 복숭아 장아찌 제조 및 품질특성

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P2-80

데침조건과 가염조건에 따른 섬쑥부쟁이의 품질 특성 변화

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P2-81

Sensory Characteristics by Descriptive Analysis of Commercial Makgeolli

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P2-82

Quality characteristics of simple manufacturing Makgeolli kit using *Curcuma longa* L.(Turmeric) powder and *Beta vulgaris* L.(Red beet) powder

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P2-83

혼합육의 조성을 달리한 연근 떡갈비 제품 개발

김혜은*, 이은정, 이송미, 노희경

동신대학교 식품영양학과

P2-84

연근의 전처리 조건을 달리한 연근 떡갈비 제품 개발

이은정*, 김혜은, 이송미, 노희경

동신대학교 식품영양학과

P2-85

Analysis of Quality Characteristics of Doenjang and Meju Made by Traditional Methods

Jae-Geel Lim*, Jin-Kwan Ham, Eun-Ha Chang, Ji-Seon Park, Eun-Kyung Yeom, Yoon-Ji Goh,

Yun-Mi Ko, Seo-Hyun Yoon

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P2-86

Large production capacity of barley malt and its quality characteristics using domestic barley 'Hyemi'

Hye Sun Choi^{1*}, Hye Young Park¹, Ji Young Park¹, Eun-Yeong Sim¹, Ha Na Song¹,

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P2-87

Large production capacity of barley malt and its quality characteristics using domestic barley 'Hyemi'

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P2-88

Comparison of Quality Characteristics of Drying Methods on *Allium victorialis*

Jae-Geel Lim*, Jin-Kwan Ham, Eun-Ha Chang, Ji-Seon Park, Eun-Kyung Yeom,
Yoon-Ji Goh, Yun-Mi Ko, Seo-Hyun Yoon

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P2-89

Antibrowning Agents of Apple Slices and Fresh-cut Fruits Combination to Maintain Freshness

Min-Sun Chang*, Hyang Lan Eum, Jung-Soo Lee, Mehea Park

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P2-90

천마와 한약재 추출물을 이용한 음료의 품질특성

문혜경¹, 이수원², 박소희³, 김종국³

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■ PARTⅢ. 화학/분석 분야

P3-1

헵프씨드 오일의 진위 판별을 위한 분광학적 분석법

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P3-2

미강의 γ -Oryzanol 추출 최적화 연구

박영서*, 이종근, 이승제

(재)전북바이오융합산업진흥원

P3-3

국내 유통 치즈의 바이오제닉 아민 함량

함준상^{1*}, Sujatha Kandasamy¹, 유자연¹, 윤정희¹, 강한별¹, 설국환¹, 김현욱¹

(재)전북바이오융합산업진흥원

P3-4

전통식품에서 유래된 우수 protease를 생산하는 균의 동정 및 이의 활용

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P3-5

유자박분말을 이용한 기능성 과립제조 및 이화학적 특성조사

임애은^{1*}, 성현준², 김덕현³, 하지영⁴, 이승현⁴, 남승희^{1,2}

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P3-6

미성숙 유자 껍질 분말을 이용한 타블렛의 제조 및 이의 품질 및 효능평가 조사

성현준^{1*}, 임애은², 이보배³, 양광열⁴, 남승희^{1,2}

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P3-7

씨없는 유자의 성숙과 및 미성숙과의 이화학적 특성 및 기능성 조사

김성경^{1*}, 유혜진², 이보배³, 조윤섭³, 남승희^{1,2}

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P3-8

³¹P-Nuclear Magnetic Resonance Spectroscopy를 이용한 해조류(Pyropia tenera, Saccharina japonica, Undaria pinnatifida)의 인지질 정량 분석

소희진^{1*}, 오민지¹, 신정아², 이기택¹

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P3-9

청유자의 hesperidin 추출조건 확립 및 기능성 조사

남승희^{1,2*}, 김성경¹, 정하나², 양광열³

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P3-10

Optimization of ultrasound assisted extraction of phenolic compounds from pomegranate peel (Punicagranatum L.) using response surface methodology

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

Department of Food and Nutrition, Yeungnam University

P3-11

Optimization of functional components of unripe apple extract using β -cyclodextrin and ultrasound with Box-Behnken design

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

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P3-12

Evaluation of Quality Control in Distilled Spirits

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P3-13

Comparative Evaluation of Soluble and Insoluble Bound Phenolics of Different Powder Extracts

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P3-14

Dispersity and Electrochemical Property of Carbon Nanotubes for Manufacturing High-Sensitivity Biosensors with Proper Electrical Conductivity

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P3-15

Evaluation of Cytotoxicity of Caco-2 Cell to Emulsifiers, Bile Salts and Acylglycerols Using Transepithelial Electrical Resistance

Hyeon-Jun Chang*, Jung-Hee Lee

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P3-16

Analysis of Dietary Fiber and Free Sugar in Glutinous Rice and Barley

Suran Byeon*, Yusang Jeong, Eunhae Cho, Eun-Jeong Jeong, Yong-Suk Kim

Department of Food science & Technology, Jeonbuk National University

P3-17

Analysis of Dietary Fiber and Free Sugar Content by Variety of Rice

Eunhae Cho, Suran Byeon*, Yusang Jeong, Eun-Jeong Jeong, Yong-Suk Kim

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P3-18

A Report on the Application of Four Kinds of Raising agent in the Food Industry

Yusang Jeong*, Eun-Jeong Jeong, Yong-Suk Kim

Department of Food Science & Technology, Jeonbuk National University

P3-19

Analysis of Bitterness Components of Domestic Hops by Cultivation Year and Region

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P3-20

재배주산지과 재배한계지에 따른 쌀귀리의 이화학적 특성조사

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P3-21

국내 식품자원의 비오틴(biotin) 성분 특성 및 DB 구축

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제주특별자치도농업기술원

P3-22

FT-IR 스펙트럼 분석을 이용한 인삼 분말과 도라지, 칩, 더덕 분말의 혼입 유무 판별

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P3-23

원목재배 표고버섯의 등급별 식품학적 성분 및 향기성분 패턴 분석

최지연*, 조새롬, 유자명, 구민선, 김민선
한국식품연구원 식품분석연구센터

P3-24

Significant differences of quality characteristics in commercial Makgeolli

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P3-25

Determination of Capsaicin and Dihydrocapsaicin in Korean Red Pepper Powder

Donghee Ahn^{1*}, Jeong-Ho Lim², Kyung-Hyung Ku², Jihyun Lee¹
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P3-26

Simultaneous Analysis of Retinol and β -Carotene in Side Dishes of The Korean Diet

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

P3-27

Comparison of General Ingredients and Volatile Flavor Components in Different Parts of Allium microdictyon Prokh and Allium ochotense Prokh

Hyo young Lee^{1*}, Jae geel Lim², Se won Kim¹, Hyun taek Seo¹, Youn gi Moon¹, Ki jin Park¹
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²*Agro-Food Research Institute Gangwondo Agricultural Research & Extension Services*

P3-28

Variations in the Vitamin B12 Level of Hanwoo (Bos taurus taurus) according to Customer Retail Cuts

Ye-Eun Park*, Jiyeon Chun
Department of Food Science and Technology, Suncheon National University

P3-29

Variations in the Cobalamins and Folate Contents of Rice Dishes Consumed in the Korean Diet

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P3-30

Simultaneous Analysis for Vitamin B7 (biotin) and B12 (cobalamins) by Sonication-Assisted Acidic Extraction and Immunoaffinity-HPLC

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P3-31

Verification of Vitamin E Analysis and Tocopherol Composition of Processed Seafood Products

Ye-Eun Park*, Jiyeon Chun

Department of Food Science and Technology, Sunchon National University

P3-32

Simultaneous Analysis of Water-Soluble B Vitamins by Reverse-Phase HPLC Coupled With Double-Detection of PDA and FLD

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PARTIV. 미생물/발효/안전성분야

P4-1

Inactivation of Escherichia coli and Staphylococcus aureus via antimicrobial packaging manufactured by an industrial facility and their application to food packaging

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P4-2

Characterization of Acetic Acid Bacteria with Excellent Resistance to Acetic Acid and Alcohol from Farm Made Fermented Vinegars

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P4-3

Effect of Solid State Fermentation by Lactic Acid Bacteria(LAB) on Antioxidant and Physicochemical Properties of Wheat Bran

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²Department of Food and Nutrition, Changwon National University

P4-4

Anti-inflammatory Effects of Lactic Acid Bacteria in LPS-stimulated RAW 264.7 Macrophages for Plant-based Food Development

Da Hye Song¹, Neul I Ha², Hee Gyeong Jeong², Yu Jin Choi^{1*}

¹Imsil Cheese & Food Research Institute, ²Jangheung Research Institute for Mushroom Industry

P4-5

식품 검사용 금속검출기 모니터링 자동화 장치

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P4-6

Change of Oligosaccharide in Makgeolli Produced by Different Nuruk Types

Dong-Hyun Noh*, Seok-Tae Jeong, Heui-Yun Kang, Bora Lim

Fermented and Processed Food Science Division, National Institute of Agricultural Science



P4-7

다진마늘의 가열 처리 조건과 처리 소재에 따른 유통기한 연장 연구

이채미¹, 정재희¹, 우효경¹, 빈혁진¹, 이동훈¹, 이채윤¹, 김소망^{1,2}, 허창기^{1,2*}

Fermented and Processed Food Science Division, National Institute of Agricultural Science

P4-8

새싹인삼 유산균 발효물이 약주의 품질에 미치는 영향

우효경¹, 이채미¹, 빈혁진¹, 이동훈¹, 이채윤¹, 정재희¹, 최병국¹, 허창기^{1,3*}

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P4-9

프로바이오틱스 유산균 발효에 의한 양파 추출물의 특성 평가

이채미¹, 정재희¹, 우효경¹, 빈혁진¹, 이동훈¹, 이채윤¹, 최병국², 허창기^{1,3*}

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P4-10

새싹인삼의 프로바이오틱스 유산균 발효소재화 연구

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P4-11

식물성유산균으로 발효한 버섯류의 유용성분 변화

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P4-12

소규모 농식품 가공 경영체의 해법 운용 현황 및 개선 방안

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P4-13

The commercialization and development of industrial SSF(Solid State Fermentation) using Korean traditional mold starter for Yakju(OF5-20,LR3T-4)

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P4-14

식품 조리시 기구별 특성에 따른 철분 및 중금속 이행 함량변화 연구

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경기도보건환경연구원 보건연구기획팀

P4-15

유통 김치의 발효기간에 따른 병원성 세균과 유산균의 상관관계 조사

김경아*, 이명진, 김기유, 김재관, 강석호, 최영주, 강효정, 민지현, 박용배
경기도보건환경연구원 보건연구기획팀

P4-16

커피 및 카카오에 대한 각국의 잔류농약 모니터링

이혜수¹, 조미현¹, 김명현¹, 배수빈¹, 박민수¹, 김현준¹, 김서홍¹, 임무혁^{1*}
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P4-17

Quality Characteristics of Yakju with Different Types of Nuruks by *Aspergillus oryzae* OF5-20

Joo-Yeon Kim*, Sun Hee Kim, Soo Jeong Lee, Woo Soo Jeong, Hee-Min Gwon,
So-Yeong Kim and Soo-Hwan Yeot

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P4-18

유산균 첨가 시기가 발아보리 와인 제조에 미치는 영향

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P4-19

Evaluation of D and Z value in fungi isolated from red pepper powder

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P4-20

부산·경남권 수산물 HACCP업체의 위생현황 분석

김보금*, 심율, 김재명, 이현주, 윤진우
한국식품안전관리인증원

P4-21

부·울·경 소규모 식육포장처리업 HACCP 관리 실태 조사: HACCP 심사 주요 지적사항을 중심으로

이선아*, 장한별, 송지혜, 황진우
한국식품안전관리인증원

P4-22

Isolation process of substances having antibacterial activity against the *Streptococcus mutans* KCCM 40105 strain from *Prunus mume* fruit and *Sophorae radix* extracts

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P4-23

Antibacterial activity during the storage of denture cleaners containing extracts of Prunus mume fruit, Sophorae radix, and Schizandra chinensis

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P4-24

Evaluation of Microbial Contamination of Ginseng Sprouts Produced by Different Farm in Korea

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P4-25

Probiotic Properties of Lactobacillus plantarum SRCM215123 Isolated from fermentation broth of Makgeolli (Korean Rice Wine)

Se Won Park¹, Hee GunYang¹, Ho Jin Jeong¹, Jinwon Kim¹, Hee-Jong Yang¹, Do-YounJeong^{1*}

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P4-26

Screening of Microorganisms for Antibacterial Activity Isolated from Aloe vera (L.)

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P4-27

Study of Microbial Community Profiling on Traditional Ganjang Produced in Residential Area Difference.

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P4-28

The Study of Isolation and Purification of Endotoxin Antagonistic Components from Rumex hanus by. and the Effect for Alcoholic Liver Injury

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P4-29

국내 유통 중인 새싹삼의 포장용 이끼에 대한 병원성미생물 오염도 조사

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P4-30

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

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P4-31

아로니아의 발효조건에 따른 발효 공정 개발 및 대사증후군 관련 기능성 평가

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P4-32

Prebiotic isolation and characterization from traditional cereals (barley, wheat, buckwheat)

Chae-Rin Park*, EunJi Kim, KyoungHee Jo, Ramachandran Chelliah, Deog-hwan Oh

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P4-33

고체발효 원료가 고량주 품질 특성에 미치는 영향

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P4-34

제주지역 시설재배지 토양 중 잔류농약 모니터링

양영택*, 이정민, 이광주, 강호준, 송정흡

제주특별자치도농업기술원

P4-35

The quality characteristics of beer made with isolated yeasts from makgeolli

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P4-36

Safety Evaluation of Weissella cibaria JW15 by Phenotypic and Genotypic Analysis

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P4-37

국내 아열대 작물을 이용을 위한 레드향 발효 조건 탐색

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P4-38

허브식물을 이용한 리큐르의 향기성분 변화

이지현^{1*}, 임보라¹, 정석태¹, 강희윤¹

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P4-39

곡물 원료별 고체 발효용 누룩의 당화력 비교

김서윤*, 임보라, 정석태, 강희윤

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P4-40

Screening of Potential Probiotic Starter Properties of Lactic Acid Bacteria Isolated from Korean Turbid Wine, Makgeolli

Ho Jin Jeong¹, Hee Gun Yang¹, Se Won Park¹, Hee-Jong Yang¹, Do-Youn Jeong^{1*}

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P4-41

Correlation between Quality and Environmental Data of Korean Traditional Sauces Collected in 8 Region of Korea.

Seung-Yeon Baek, Woosoo Jeong, Hee-Min Gwon, Soo-Hwan Yeo, So-Young Kim

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P4-42

달래의 전처리 방법별 미생물과 품질 특성 분석

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P4-43

Acid-Producing Ability and Alcohol Resistance Characteristics of Excellent Acetic Acid Bacteria Isolated from Domestically Collected Grain Vinegar

Hee-Min Gwon*, A-Ra Kim, Woo Soo Jeong, So-Young Kim and Soo-Hwan Yeo

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P4-44

유산발효에 따른 어수리 추출물의 품질특성

윤성란*, 류정아, 장길수, 김종수

경상북도농업기술원

P4-45

Investigate Fermentation and Functional Characteristics of Yeast Isolated From Makgeolli.

A-Ra Kim, Woo Soo Jeong, So-Young Kim and Soo-Hwan Yeo, Hee-Min Gwon*

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P4-46

Microbial Characterization of Fungi isolated from commercial Nuruk and rice-straw

Su Jeong Lee*, Hee-Min Gwon, So-Young Kim, Soo-Hwan Yeo, Woo Soo Jeong
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P4-47

Quality Changes of Cheongkukjang Fermented from Various Soybean Cultivars and Bacillus spp. by Physicochemical, E-Tongue and E-Nose Analyses

김소영¹*, 한명희¹, 장예지¹, 김유호², 권희민¹, 정우수¹, 여수환¹
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P4-48

Antibacterial activities of Nano-formulated Slightly Acidic Electrolyzed Water combined with Essential Oil against multi-species oral biofilms

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LifeSciences, Kangwon National University, Chuncheon 2431 Korea

P4-49

Manufacturing of Saccharomyces and non-Saccharomyces Yeast Starter of Yakju by Air-blast Drying and Analyzing Characteristics of Co-fermentation

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P4-50

Risk Assessment of Streptococcus thermophilus IDCC 2201 Isolated Homemade Yogurt

Bo Som Lee*, Seung Eun Lee, Aminu Mariam Omowunmi, Young Hoon Jung
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P4-51

Isolation and Characterization of Pectobacterium carotovorum specific Phage for Using as a Biological control Agent

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P4-52

Characterization and Application of a Novel Salmonella-specific Phage as a Green Biocontrol Agent

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■ PARTV. 생리활성 / 영양 / 기능성 분야

P5-1

유자박을 활용한 발포정추출물의 주름 및 미백 기능성 효능 평가

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P5-2

삼색(대마새싹)의 영양성분 및 유용 생리활성 평가

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P5-3

대마 꽃 추출물로부터 도취 성분 및 용혈성분을 포함하지 않는 항혈전 활성 분획

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P5-4

아메리카왕거저리(Superworm)와 갈색거저리(Mealworm) 유충 추출물의 항혈전 활성 및 착유오일의 지방산 분석

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안동대학교 식품영양학과

P5-5

흰점박이 꽃무지 코균 추출물의 항산화, 항당뇨, 항균 및 항혈전 활성

이윤진, 강덕경, 손호용*

안동대학교 식품영양학과

P5-6

대추 열수 추출물의 폴리페놀 농축 분획물의 항산화 및 항혈전 활성

이윤진, 강덕경, 김지민, 손호용*

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P5-7

메밀전초와 다시마의 혼합물을 이용한 곡류효소의 제조

허창희^{1*}, 이상엽¹, 김승태¹, 김효경¹, 이원종¹, 김성훈¹, 이명헌²

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P5-8

가을 수확 원목표고 유산균 발효물의 생리활성

고영우¹, 정희경¹, 진성우¹, 김경제¹, 임승빈¹, 하늘이¹, 이재근¹, 김유선¹, 최유진², 송다혜², 윤경원³, 서경순^{1*}

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P5-9

Inhibitory Effects of Adlay Bran Fermented Extracts on Melanogenesis

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

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P5-10

Skin Moisturizing Effects of Aralia cordata Extract in Human Dermal Fibroblast

Da Hye Song¹, Bong Suk Choi², Yu Jin Choi^{1*}

¹Imsil Cheese & Food Research Institute, ²Hanpoong Nature Pharm

P5-11

Gallnut water extract as an anti-browning food additive

Liu Yunshan^{1*}, Youn-Hwan Hwang², Min-Kyeong Lee¹, Jinkyung Choi¹, Bonggi Lee¹

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P5-12

Functional ingredient content and physiological activity according to the part of the onion

Jaemin Seo*, Haejin Kim, Eunji Lee, Boyeon Park, Kyungyoung Yoon

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P5-13

식품소재 개발을 위한 주엽나무 추출물의 기능성에 관한 연구

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P5-14

기린초(Sedum kamtschaticum) 추출물의 항산화성에 관한 연구

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P5-15

꾸지뽕나무의 부위별 폴리페놀 화합물의 조성 비교 및 산림버섯에 꾸지뽕 나무 가지 (twig)의 발효동안 성분 변화

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¹전북대학교 식품공학과

P5-16

꾸지뽕 열매와 마리골드를 원료로 xanthophyll계 색소인 cryptocapsin과 lutein을 주성분으로 함유하는 복합추출물 제조연구

김대운^{1*}, 김영희¹, 김명곤¹

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P5-17

UHPLC Q-TOF MS/MS Metabolite Profiling of Antioxidative and Stress-Reducing Activities of Korean Fermented Brown Rice

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P5-18

UHPLC-ESI-QTOF-MS/MS Metabolite Profiling for the Antiobesity and Antidiabetic Activities of Alfalfa and Buckwheat Seeds and Sprouts

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P5-19

The Study of Isolation and Purification of Endotoxin Antagonistic Components from *Rumex crispus* and the Effect for Alcoholic Liver Injury

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P5-20

Analysis of the Chemical, Antioxidant, and Anti-inflammatory Properties of Pink Pepper (*Schinus molle* L.)

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P5-21

Anti-Inflammatory and Antioxidant Effects of *Soroseris hirsuta* Extract by regulating iNOS/NF- κ B and NRF2/HO-1 Pathways in Murine Macrophage RAW 264.7 Cells

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P5-22

Erythorbic Acid Laurate Suppresses TNF- α -induced Adhesion of Monocytes to the Vascular Endothelium

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and Sung Keun Jung

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P5-23

Abeliophyllum distichum Nakai Alleviates Benign Prostatic Hyperplasia by Inhibiting PI3K/AKT Pathway

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P5-24

Inhibitory Effect of Centella asiatica on Enlarged Prostate in Sprague Dawley Rats

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P5-25

1-Deoxynojirimycin Inhibits Proliferation and Androgen Receptor Signaling in BPH-1 and LNCaP Prostate Epithelial Cells.

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P5-26

Anti-obesity Effects of Novel Peptide from Allomyrina dichotoma Larvae through Regulation of Lipid Metabolism

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P5-27

3T3-L1 지방전구세포에 대한 Azelaic acid의 지질대사 관련 유전자 발현 분석

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P5-28

Antioxidant Activity of Some Subtropical Gingers

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P5-29

α -Glucosidase 저해능을 가진 fucoidan의 효율적 추출법 개발

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P5-30

콩 자원에 대한 효능과 플라보노이드 성분의 상관성 구명

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P5-31

콩나물 추출물의 항염증과 항산화 효과

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P5-32

Attenuation of melanogenesis by *Heracleum moellendorffii* Extract through the Regulation of ERK1/2 Mediated MITF Degradation of Tyrosinase

Bo-Rim Song^{1*}, Md Badrul Alam^{1,2}, Hee-Jeong Choi¹, Jeongwoo Hwang¹, Hyeon-Ji Jin¹,
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P5-33

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

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P5-34

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

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P5-35

α -Glucosidase Inhibitor Anthraquinone Boosts Glucose Uptake through Activate Insulin-like Signalling Pathway in C2C12 Cells

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P5-36

Cervisterol Relieves Molecular Inflammation via Activation of the Nrf2/HO-1 and Suppression of MAPK/NF- κ B/AP-1 Signaling Cascade

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P5-37

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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P5-38

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

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P5-39

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

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P5-40

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

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P5-41

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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P5-42

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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P5-43

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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P5-44

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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P5-45

Isoflavone Composition and Antioxidant Activities of Soybean according to Puff Processing

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P5-46

Protopine Alleviates the Inflammatory Responses via Carrageenan and LPS-Induced MAPK/NF- κ B Signaling

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P5-47

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

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P5-48

Comparison of Anthocyanin Composition and Content on Six berris

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P5-49

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

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P5-50

Regulation of TLR4/MyD88/NF- κ 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

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P5-51

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

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P5-52

커피체리 pulp 유래 에탄올 추출물 및 용매 분획들의 항산화 활성 비교

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P5-53

균형영양식 보충의 영양적 효과 및 기호도 조사

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P5-54

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

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P5-55

Waste Valorization for Zero Waste Biorefinery of Lignocellulosic Biomass

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