

Oral Presentation I (Room 303): Doctoral Program Graduate Student

시 간	No.	발표제목	발표자(소속)
09:00- 09:15	OP01	Development of a novel technology for high-moisture textured soy protein using a vacuum packaging and pressurized heat (vacuum-autoclaving) treatment	Hyun Woo Choi (Seoul National University)
09:15- 09:30	OP02	CGTase에 의해 생성된 사이클로아밀로오스를 이용한 효소적 포접 반응에 의한 피세틴의 낮은 수용해도 개선	정현모 (한림대학교)
09:30- 09:45	OP03	Development of gold nanoparticles-based aptasensor for label-free colorimetric detection: gliadin in real foods	Seung Hwan Ham (Seoul National University)
09:45- 10:00	OP04	Taxonomic diversity, nitrate metabolism and genetic characterization of culturable mesophilic nitrite producing bacteria in raw ingredients and processed baby foods	Sun Min Park (Korea University)
10:00- 10:15	OP05	Rapid nondestructive prediction of physicochemical properties of kimchi sauce with artificial and convolutional neural networks	Hae-Il Yang (World Institute of Kimchi)
10:15- 10:30	OP06	Evaluation of green kiwifruit juice extract on physicochemical properties, antioxidant activity and tenderness of beef <i>M. semitendinosus</i> with <i>in vitro</i> digestion	Ha Eun Kim (Chonnam National University)
10:30- 10:45	OP07	Evaluation of ergosterol and phytosterols as markers for the fungal spoilage of red pepper powder	Eunji Choi (Sookmyung Women's University)
10:45- 11:00	OP08	Sensory evaluation and food innovation: a new multi-step sensory profiling to quantify product attributes determining consumer satisfaction	Yeon-Joo Lee (Ewha Womans University)