

Oral Presentation III (Room 303): Master Program Graduate Student

시 간	No.	발표제목	발표자(소속)
11:00- 11:12	OP17	Physicochemical and sensory characteristics of gluten-free noodle added with chicken breast meat	Chaehyeon Lee (Pukyong National University)
11:12- 11:24	OP18	The effect of improving the functional properties of physically modified sesame meal protein isolate via high-intensity sonication	Da-Rea Kim (Seoul National University)
11:24- 11:36	OP19	Effects of fish meal replacement with alternative protein sources on growth performance, feed utilization and biochemical parameters of juvenile red seabream (<i>Pagrus major</i>)	Min-Uk Cho (Gangneung-Wonju National University)
11:36- 11:48	OP20	Effect of heat treatment on aggregation and structural properties of plant protein isolates	Yoohee Choi (Konkuk University)
11:48- 12:00	OP21	Changes in chemical stability, photosensitivity, and bioactivities of turmeric pigments by the irradiation of various light sources	Heejeong Kim (Seoul Women's University)
12:00- 12:12	OP22	Development and application of enzyme modified starch with high water solubility and slow digestibility	Eun-A Kim (Hallym University)
12:12- 12:24	OP23	분자 상호작용 예측 프로그램으로 본 maclurin의 fatty acid synthase 저해 가능성 및 지방생성 억제 효능 검증	백지원 (부경대학교)
12:24- 12:36	OP24	Analytical method validation for 3 kinds of azo-based food dye in milk and cheese by high performance liquid chromatography-photodiode array detector	Se-Jeong Lee (Kangwon National University)
12:36- 12:48	OP25	Probiotic bacteria가 참외 (<i>Cucumis melo</i> L. var <i>makuwa</i> Makino) 주스의 이화학적 생리활성 성분 및 생물학적 활성에 미치는 영향	방지홍 (경북대학교)