

STAR Session II (Room 402B)

시 간	No.	발표제목	발표자(소속)
09:00- 09:10	P02-158	Sensory Properties and Flavor Profiles of Onion Seasonings Prepared by Different Extraction Methods	Yunjin Choi (Pukyong National University)
09:10- 09:20	P02-159	Investigation of plant-based material and analysis of modulator mechanism for salty taste enhancement	Yeong Mi Byeon (Konkuk University)
09:20- 09:30	P03-101	Applicability of phytosterol-based oleogel as a 3D printing material in physico-mechanical properties	Bonbeen Koo (Ewha Womans University)
09:30- 09:40	P03-125	Effect of Hot-Air Drying on Quality and Physicochemical Properties of Lettuce and Nappa Cabbage	Seung-Hee Lee (Konkuk University)
09:40- 09:50	P09-14	Sensory profiling method with superior product discrimination: a two-step rating-based ‘double-faced’ applicability (DFA) test with quantitative output measure (d'_d)	Ye-Jin Lee (Ewha Womans University)