



# 한국식품과학회

수신자      회원(사) 제위  
(경유)

제목            2013년도 한국식품과학회 제80차 학술대회 및 정기총회 안내

1. 회원(사) 여러분의 건승을 기원합니다.

2. 우리 학회의 제80차 학술대회 및 정기총회가 8월 28일(수)부터 30일(금)까지 천안예술의전당과 휴러클리조트에서 열립니다. 아래와 같이 제80차 학술대회 및 정기총회의 일정을 안내하여 드리오니 참고하시기 바라며, 성공적으로 개최될 수 있도록 회원(사) 여러분의 적극적인 참여와 협조를 부탁드립니다.

- 아 래 -

1. 일시 및 장소 : 2013년 8월 28일(수) - 30일(금) 천안예술의전당, 휴러클리조트

2. 학술대회 프로그램 및 숙박 안내 : 별첨 참조

3. 사전등록 및 초록접수 : 2013년 5월 6일(월) - 7월 1일(월) 18:00

- 학회 홈페이지의 제80차 학술대회 및 정기총회 안내 site를 통하여 사전등록
- 사전등록 마감 후 취소 및 환불 불가
- 초록접수 후 미발표하는 사례를 방지하기 위하여 초록은 사전등록을 먼저 해야 접수가능

4. 사전등록비 (Beer Party, 중식 2회, 간찬회, 초록집 등의 비용이 포함된 금액임)

일반(회원)	일반(비회원)	학생(회원)	학생(비회원)	단체회원소속사(비회원)
120,000	180,000	70,000	100,000	120,000

별첨: 1. 학술대회 프로그램 및 숙박안내  
2. 발표논문 초록, 포스터 제작 안내.    끝.

사단      한국식품과학회장  
법인



사무장    신 시 내                      총무간사    유 상 열                      간사장    박 종 현                      회장      박 지 용

시행    한식과 2013-44 (2013. 6. 3.)                      접수  
우 135-703    서울시 강남구 테헤란로 7길 22 한국과학기술회관 본관 605호 / <http://www.kosfost.or.kr>  
전화 02-566-9937    전송 02-553-8453                      /                      [kosfost@kosfost.or.kr](mailto:kosfost@kosfost.or.kr)                      /    공개

▶ 8월 28일 (수)

	A1	A2	C3	C4	C5	H6	H7	포스터홀	전시장
09:00-17:00	등록								
09:00-13:00			대학원생 우수논문 선발대회(박사)	대학원생 우수논문 선발대회(석사) -식품연구소장 협의회 후원-		논문작성법 Workshop (10:00-12:30)			
14:20-17:00	CEO 특강 (16:00-17:00)	학술분과심포지엄 탄수화물	신진과학자 강연 I	신진과학자 강연 II	학술분과심포지엄 제품개발	학술분과심포지엄 식품정책/법규	산학심포지엄 CJ제일제당	포스터발표 I	
17:10-18:00	기조강연 I: 이형주 교수 강연장소: A1								
18:30-	평의원회/Beer Party								

▶ 8월 29일 (목)

	A1	A2	C3	C4	C5	H6	H7	포스터홀	전시장		
08:30-16:00	등록										
09:00-11:30	국제심포지엄 I Functional Foods	국제심포지엄 II Food Safety	학술분과심포지엄 식품분석	학술분과심포지엄 대두가공이용	학술분과심포지엄 수산식품	학술분과심포지엄 유 지	산학심포지엄 풀무원다논	포스터발표 II	식품산업전시회		
11:30-12:30	중식						-런천세미나- 산학심포지엄 3M				
12:30-13:50	정기총회 및 학술대상 수상강연 강연장소: A1										
14:00-14:50	기조강연 II: Dr. Walter C. Willett 강연장소: A1										
15:00-17:40	국제심포지엄 III Innovative Food Technology	국제심포지엄 IV Food Security	학술분과심포지엄 축산식품	특별세미나 식품다당과 면역	학술분과심포지엄 관능검사	AOCS Asian Session	산학심포지엄 아모레퍼시픽	포스터발표 III			
18:00-21:00	간친회/학회상 시상										

▶ 8월 30일 (금)

	A1	A2	C3	C4	C5	H6	H7	포스터홀	전시장
08:30-14:00	등록								
09:00-11:30	국제심포지엄 V New Product Development	국제심포지엄 VI Microbiome	학술분과심포지엄 식품공학	학술분과심포지엄 건강기능식품	학술분과심포지엄 식품첨가물	iPET 심포지엄 I	산학심포지엄 롯데	포스터발표 IV	식품산업전시회
11:30-12:20	기조강연 III: Dr. Walter Spiess 강연장소: A1								
12:30-13:30	중식						-런천세미나- 전문논문작성법	포스터발표 V	
13:30-16:10	국제심포지엄 VII New Product Development	국제심포지엄 VIII Food Structure	특별세미나 산업통상자원부	학술분과심포지엄 식품서비스산업	학술분과심포지엄 양 조	iPET 심포지엄 II	학술분과심포지엄 식품미생물		

**A1** 예술의 전당 1층 대공연장      **A2** 예술의 전당 1층 소공연장

**C3** 문화센터 3층 무용단연습실      **C4** 문화센터 4층 풍물단 연습실      **C5** 문화센터 4층 창작실

**H6** 휴러클리조트 1층 크리스탈홀      **H7** 휴러클리조트 1층 사파이어홀

**포스터홀/전시장** 문화센터 1층, 미술관 2층, 미술관 3층

## ◆ Plenary Lecture ◆

### 01. **Functional Food as Multi-target Holistic Medicines for Human Health**

*Hyong Joo Lee (Seoul National University, Korea)*

### 02. **Food Choices and Health: Opportunities for Prevention**

*Walter C. Willett (Harvard School of Public Health, USA)*

### 03. **Is There a Role for Food Science and Technology in Combating Future World Food Crisis?**

*Walter Spiess (Karlsruhe University, Germany)*

## ◆ International Symposium ◆

### IS-1 Functional Foods

#### 01. Antiobesity Function of a Bioactive Food Component and Its Mechanism Based on Nutrigenomic Analysis

*Myung-Sook Choi (Kyungpook National University)*

#### 02. Bioavailability of Flavonoids: The Role of Cell Membrane Transporters

*Sabina Passamonti (University of Trieste, Medical School, Italy)*

#### 03. Ellagic Acid in Muscadine Grapes Suppresses both Hyperplastic and Hypertrophic Obesity via HDAC9 and CARM1-associated Chromatin Modification

*Soonkyu Chung (University of Florida, USA)*

#### 04. Enhancement in nutritional and functional qualities of food oils by genetic approaches

*Yun-jeong Hong (R&D Center, Monsanto Inc.)*

### IS-2 Food Safety

#### 01. Bacteriophage: More a friend than a foe

*Mansel Griffiths (University of Guelph Guelph, Canada)*

#### 02. A Glimpse at the Future of the Microbiological Safety of Foods

*Michael P. Doyle (University of Georgia, USA)*

#### 03. Recent Trends on Norovirus Control Strategies

*Geun Woo Park (Center for Disease Control and Prevention, USA)*

#### 04. Receptor diversity and host resistance mechanisms against bacteriophages

*Sang Ryeol Ryu (Seoul National University)*

### IS-3 Innovative Food Technology

#### 01. Dynamic high pressure processing of liquid foods

*Romeo T. Toledo (University of Georgia, USA)*

#### 02. Air/ water or oil/ water interfacial properties\_ their impacts on the properties in Foods

*Hyun-Jung Kim (Unilever, Netherlands)*

#### 03. Improving functionality and bioavailability of phenolics in wheat bran

*R. Roger Ruan (University of Minnesota, USA)*

04. Ultra-Sensitive Micro/Nano Analytical Devices for Food Safety

*Young-Rok Kim (Kyung-Hee University)*

05. Microencapsulation of bioactive compounds in protein based matrices and evaluation of encapsulation effectiveness

*Youngsoo Lee (University of Illinois, USA)*

**IS-4 Food Security**

01. Food Safety and Food Security in Global Perspective

*Walter Spiess (Karlsruhe University, Germany)*

02. Globesity: Who is To Blame?

*Mary Schmidl (University of Minnesota, USA)*

03. World Food Trade and the Economics of Food Supply Chain

*President Dong-Hee Chang (Cargill Korea)*

04. Global Food Crisis and Korean Preparedness

*Je-Kyu Kim (Chonnam National University)*

**IS-5 New Product development-I**

01. Research Foresights - Using Alternative Future Scenarios to Guide Long Range R&D Project Selection

*Ted Farrington (Senior Director - Pepsico Advanced Research, USA)*

02. Role of Safety and Quality in Product Development

*Yong Joo Chung (Nestle Research Center, Switzerland)*

03. TBA

04. Stage Gate Approach to New Food Product Development

*Joanne Sullivan (Principle Scientist, Pinnacle Foods Corporation, USA)*

05. Phosphoryl oligosaccharides of calcium (POs-Ca®) – Research and development of chewing gum for caries prevention

*Takatsugu KOBAYASHI (Ezaki Glico Co., Ltd., Japan)*

**IS-6 Microbiome**

01. Microbiome and obesity

*Zhao Liping (Shanghai Jiao Tong University, China)*

02. Digestion profiles of glucan materials in human intestinal system

*Bruce R. Hamaker (Purdue University, Food Science, USA)*

03. Current Research on Korean Microbiome Research using Twin Cohort

*Gwang-Pyo Ko (Seoul National University)*

04. Analysis of Microbial Successions and Metabolites using Pyrosequencing and 1H-NMR technology during Saeu-jeot Fermentation

*Che OK Jeon (Chung-Ang University)*

## IS-7 New Product development-II

01. Development strategy of food agriculture and industry in China (가제)  
*Xiaosong Hu (China Agricultural University, China)*
02. Three Steps to Successful New Food Products  
*Spencer Sullivan (Business Director Kraft Foods)*
03. Where the North American food industry moves towards and how starch products support the unmet needs.  
*Hanjoo Chae (Manager, Technical Service, at Ingredion Inc., USA)*
04. Microbial metabolic engineering for producing a human milk oligosaccharide  
*Yong-Su Jin (University of Illinois at Urbana-Champaign, USA)*

## IS-8 Food Structure

01. Food Microstructure: From farm to cell  
*Jose Miguel Aguilera (Pontificia Universidad Catolica De Chile)*
02. Interaction of structure and functionality in chocolate products  
*Knut Franke (German Institute of Food Engineering, Germany)*
03. Significance of food structure for digestibility and health  
*Johanna Buchert (Academy Professor at VTT and University of Eastern Finland)*
04. Rheology of Semi-Solid O/W Emulsion Mayonnaises  
*Ki-Won Song (Pusan National University, Korea)*

## ◆ Academic Division Symposium ◆

### 1. Lipid Science Division: Antioxidants For Sustainable Lipid Foods

01. Natural Antioxidants in Foods and Their Mechanisms  
*Eun Ok Cheo (Inha University, Korea)*
02. Antioxidants in emulsions and bulk oils  
*Fereidoon Shahidi (Memorial University of Newfoundland, Canada)*
03. The chemistry behind antioxidant capacity assays  
*Dejian Huang (National University of Singapore, Singapore)*
04. DPPH radical scavenging activity  
*Jae Hwan Lee (Sungkyunkwan University, Korea)*
05. Physicochemical and nutritional properties of grapeseed oil and defatted grape seed meal  
*Junsoo Lee (Chungbuk National University, Korea)*

### 2. Food Engineering Division: Innovative non-thermal processing technologies for foods

01. Recent trends in non-thermal processing of foods  
*Gustavo V. Barbosa-Cánovas (Washington State University, USA)*
02. High pressure processing for foods

*Xiaojun Liao (China Agricultural University, China)*

03. Food processing by pulsed electric field and high-intensity pulsed light

*Jung-Kue Shin (Jeonju University, Korea)*

04. Non-thermal processing for production of high glucose products

*Sung Ho Lee (DuPont Industrial Biosciences, USA)*

05. Microwave heating systems to develop new dried food products: Matching the process variables to dielectric constants of products

*Jung (John) H. Han (PepsiCo., USA)*

### 3. Sensory Evaluation Division: Recent Trends in Sensometrics and Sensory Science

01. Measuring Liking is more difficult than you think

*Hal MacFie (Hal MacFie Training Services, UK)*

02. Sensory product characterisation by consumers: it's 'easy' and better than you think

*Sara R Jaeger (Plant and Food Research, New Zealand)*

03. Cultural influence in sensory science: Are we measuring the same emotion?

*Mina Kim (CJ CheilJedang Foods R&D Center, Korea)*

04. Application of sensory evaluation to the coffee industry

*Mi Young, Han(R & D Center Maeil Dairies Co. Ltd, Korea)*

### 4. Food Analytical Science Division: Food Analysis and Our life

01. Amino acid analysis for foodstuffs, supplements and pharmaceuticals

*Hiroaki Nakagawa (Hitach High-Tech. Corp.)*

02. Determination of anthocyanin and anthocyanidin in food using u-HPLC

*You-Sin Shim (KFRI)*

03. Formation and Analysis of Carcinogenic 4(5)-Methylimidazole in Caramel Colors

*TAKAYUKI SHIBAMOTO (University of California Davis)*

04. Determination of radiation-induced marker from irradiated vegetables and absorbed-dose estimation

*Byeong-Keun Kim (NongShim.co.ltd., Korea)*

05. Advanced techniques for monitoring of unauthorized substances in food supplements

*Matin Kubik (Czech Agriculture and Food Inspection Authority, Czech)*

### 5. Food Ingredients Division: Global Harmonization of Korean Food Additive Code

01. Regulation of Food Additives in USA

*TBA (Food and Drug Administration, USA)*

02. Regulation of Food Additives in EU

*TBA (European Food Safety Authority, Italy)*

03. Food Additive Code in Korea

*Dong Sul Kim (Korea Food & Drug Administration, Korea)*

04. Strategy for Improvement of Korean Food Additive Code

*Hyung Hee Baek (Dankook University, Korea)*

## 6. Carbohydrate Division:

Starches : Utilization and production for beverage, food, and industrial applications

### 01. Specialty Starches for beverage, food, and industrial applications

*Ping Chen (Director R&D - Asia at Tate & Lyle, china)*

### 02. Rice Starch for beverage, food, and industrial applications

*Young Taik Lee (Gachon University)*

### 03. Resistant Starch for beverage, food, and industrial applications

*Eun Bum Song (Daesang Co.)*

### 04. Casava Starch for beverage, food, and industrial applications

*TBA (Kasetsart University, Thailand.)*

### 05. Properties of starch for beverage, food, and industrial applications

*TBA (Korea University)*

## 7. Health Functional Foods Division

### 01. Brain Foods: The action of foods on cognition, emotions, and prevention of mental illness

*Fernando Gomez-Pinilla (UCLA)*

### 02. Effects of Functional Foods on Brain Functions

*Jong-Sang, Kim (Kyungpook National University)*

### 03. Anti-amnesic effects of black soybean (*Glycine max* Merr.) seed coat on cholinergic and neurotoxic model

*Ho Jin Heo (Gyeongsang National University)*

### 04. Bioactivity and Functional Properties of Isoflavones in Metabolic Disorders

*Young-Cheul Kim (U Mass, Amherst, USA)*

## 8. Aquatic Food Products Division: Commercialization and Functionality of Seafood Resources

### 01. Development, activity, and application of fucoidan isolated from commercially cultured *Cladosiphon okamuranus*.

*Masakuni Tako (University of the Ryukyus, Japan)*

### 02. Marine byproduct phospholipids as booster of medicinal compounds.

*Koretaro Takahashi (Hokkaido University, Japan)*

### 03. Functional properties and industrial application of Polysaccharides.

*Dong-Gi, Park (Kunkuk University)*

### 04. Industrial application and manufacturing of low molecular weight algin-oligosaccharide.

*Young-Bae, Bang (Bio-resource Co. Ltd., Korea)*

## 9. Product Development Division: Traditional Food for the Next Generation

### 01. Functionality of Korean Traditional Foods and Hansik

*Eun-Sun Hwang (Hankyong National University)*

### 02. Safety Aspects of Korean Traditional Foods

*Han-Seung Shin (Dongguk University)*

### 03. Market Strategy for Korean Traditional Foods

*Dai-Ja Jang (Korea Food Research Institute)*

04. Globalization of Korean Traditional Foods

*Joong Lim Lee (Delaware State University, USA)*

10. Soy Processing & Utilization Division:

Health benefits of soy products and soybean processing industry in Asia

01. Powder technology for utilize of soybean (milling and classification)

*Yoshiyuki Inoue (Hosokawa Micron, Japan)*

02. Soy protein in sports nutrition and weight management

*Kwangho Jung (Yongin University, Korea)*

03. Textured soy protein (soy meat) processing technology

*Rolf Steinmetz (Buhler AG, Swiss)*

04. Relationship between soy/isoflavone intake and health benefits

*Ishimi Y (National Institute of Health and Nutrition, Japan)*

05. The cancer preventive effects of soy and isoflavone consumption

*Jeongseon Kim (National cancer center, Korea)*

11. Food Laws and Regulations Division:

International trends of food industry and safety policy

01. Overview of Food Safety Modernization Act

*Kyung-Mi Min (California Department of Public Health, USA)*

02. Food Safety Management Policy of Japan

*Keiko YAMAMOTO (Ministry of Health, Labour and Welfare, Japan)*

03. The Status and Development Direction of Korean Food Industry

*Hye-Jung Kang (Chonnam National University)*

04. Overview of Korean Food Safety policy

*TBA (Ministry of Food and Drug Safety, Korea)*

12. Food Microbiology Division: Lactic Acid Bacteria: The Tool for Bioconversion

01. Bioconversion Potentials of LAB for Food and Health

*Min-Tze Liong (Universiti Sains Malaysia, Malaysia)*

02. Fermentation of Red Ginseng Extract Using Lactic Acid Bacteria for Fortified Health Functional Food

*Wan-Taek Im (Korea Advanced Institute of Science and Technology, Korea)*

03. Bioactivation of Dietary Phytochemicals by Intestinal Microbiota and Bifidobacteria

*Maddalena Rossi (University of Modena and Reggio Emilia, Italy)*

04. Effectiveness of the Novel Herbal Medicine and Its Bioconversion Product on the Treatment of Atopic Dermatitis

*Jin Yeul Ma (Korea Institute of Oriental Medicine, Korea)*

13. Food Services Industry Division: Evolution of Taste; Innovations from Tradition

01. Taste of fermented food

*Ben Reade, Ph.D (Nordic Food Lab Copenhagen, Denmark)*

02. Comparative Study of tasty food in different culture

*Nami Fuketome (Ochanomizu Women's University, Japan)*

03. Globalization of local taste: Korean Food in Madrid Fusion

*Hong Woo Kim (The Korean Food Foundation)*

04. Modernization of Korean food : Tea Therapy

*Sangjae Lee (Daegu University)*

#### 14. Animal Foods Division: Functional and Safe Foods from Animal Resources

01. Functional amino acids and fatty acid for the production of special Pork

*Sung Woo Kim (North Carolina State University, USA)*

02. Predictive microbiology related to the meat safety

*Shigenobu Koseki (National Food Research Institute, Japan)*

03. Good livestock processed products with consumers

*Jun Bai Hong (Korea Consumer agency)*

04. Structure of casein micelle and measurement of molecular weight of colloidal calcium phosphate in bovine milk

*Jong Woo Choi (National Livestock Research Institute, Korea)*

05. A study on the functional properties of lactic acid bacteria using Ohmice

*Joo Hoon Lee (Kyunghee University)*

#### 15. Brewing Science Division:

##### The Improvement of Quality for Distilled Spirits by New Technics

01. A Study for Quality Optimization of Distilled Spirits

*Chul Cheong*

02. Characteristics and Product Development Distilled Spirit by Stainless Distiller

*Dae-Hyoung Lee*

03. Overview of Recent Development for Distiller and Technology

*Gyun-Ho Bae*

04. Taxonomic re-evaluation of black-koji molds including *Aspergillus* for makgeolli

*Seung-Beom Hong*

05. Various Factors for Flavour Compounds of Distilled Spirits

*Tae Wan Kim*

◆ 2013년 한국식품과학회 제80차 학술대회 숙박안내

1. 예약기간 : 5월 27일(월) - 6월 30일(일), 기간 이후에는 예약이 어려울 수 있으니 서둘러주시기 바랍니다.
2. 예약안내 : 예약은 전화로 가능하며, 반드시 <천안시청 웰빙식품엑스포 한국식품과학회 학술대회 참석자>로 신청하여 주십시오.

숙소명	종류	가격	조식	위치	예약
천안휴러클리조트	트윈(30평,4인~5인)	89,000원	10,000원 /12,000원	예술의전당 맞은 편	<a href="http://www.huracle.com">http://www.huracle.com</a> T. 041-906-7000
천안상록리조트 상록호텔	한실(10평,2~4인)	48,000원 (주말요금 55,000)	9,500원 /11,000원	예술의전당까지 차량으로 20분	<a href="https://www.sangnokresort.co.kr">https://www.sangnokresort.co.kr</a> T. 041-560-9111
천안상록리조트 상록콘도	한실(13평,3~4인)	60,000원 (주말요금 69,000)			

※ 부가세가 포함된 금액임

<별첨 2>

### 발표논문 초록 작성법

#### 초록 작성 및 입력 방법

1. 발표 논문 초록은 제목, 저자, 소속, 본문 등을 모두 영문으로 통일하여 작성합니다. 제목은 전치사, 관사, 접속사를 제외한 단어의 첫머리를 대문자로 표기합니다.
2. **저자명** : 시스템 입력시 성(Last Name)과 이름(First Name)을 구분하여 작성합니다. 발표자는 꼭 첫 번째에 작성합니다. 발표자에 자동으로 \*표시가 되오니 따로 표시하지 않습니다.
3. **저자소속** : 발표자의 소속부터 1번으로 작성하고 다른 소속은 추가하여 작성합니다. 모든 저자의 소속이 같으면 소속번호는 1번이 되며 소속은 한 개만 작성합니다.
4. **본문** : 글자 크기 및 글씨체는 홈페이지에서 일괄 조정되어 입력되므로 자율적으로 선택하여 입력하며, 지정된 분량을 초과하여 입력할 경우에는 저장이 되지 않으므로 주의하여 주십시오.

\* 첫번째 입력하신 정보가 발표자 정보가 됩니다.

발표자	Last Name(성)	First Name(이름)	소속번호	
<input checked="" type="radio"/>	Hon	Gil Dong	1	추가
<input type="radio"/>	Kim	Seoul	2	추가 삭제
<input type="radio"/>	Lee	Gyeonggi	1 2	추가 삭제
순서	소속			
1	KoSFoST, Korea		추가	
2	Seoul National University, Korea		추가 삭제	

#### 주의점

1. MS-word에서 작성된 내용을 복사하여 초록접수 홈페이지에 붙이기 하였을 때 가장 원문의 오류가 적습니다. MS-word에서 작성된 것이 수식의 표기가 바르게 표시되므로 **가급적 MS-word로 작성하신 후 초록접수 홈페이지에 옮겨 붙이기** 바랍니다.
2. 초록은 반드시 영문으로 작성하여 홈페이지에 입력하여 주시기 바랍니다.
3. 입력 가능한 초록의 본문 길이는 공백 포함 영문 1,200자입니다. 그 이상은 입력 후 저장이 불가능하므로 조절하시기 바랍니다.
4. 초록작성 시 참고문헌, 사사 등의 문구는 삽입하지 않도록 합니다.
5. 학술대회 2주 전, 인쇄 초교본을 홈페이지에 게시할 예정이오니 반드시 확인하셔서 오류를 수정하여 주시기 바랍니다.

## 포스터 제작 요령

1. 포스터 패널의 크기는 95 cm(가로) × 240 cm(세로)이므로, 포스터의 내용물도 이 크기를 초과하지 않도록 준비하여야 합니다.
2. 포스터의 내용은 맨 위쪽에 제목(title), 발표자의 성명 및 소속을 부착하고, 요약(abstract), 연구목적(objectives), 재료 및 방법(materials and method), 결과(results), 결론(conclusion), 참고문헌(references)의 순으로 부착합니다.
3. 글씨는 굵고 명확히 표기하여 전방 2 m 위치에서 쉽게 읽을 수 있어야 하며, 표와 그림을 적절히 사용하여 결과를 설명하여 주십시오.
4. 포스터 패널의 색(흰색)에 어울리게 내용물의 색상을 선정하십시오.
5. 포스터 부착 시 압정사용을 금하며, 양면테이프는 발표자가 각자 준비하여야 합니다.
6. 포스터는 발표시간 종료 즉시 발표자가 직접 철거하여야 합니다.

보기

