

Graduate Student Presentation Competition

Oral Presentation I (Room 104): Doctoral Program Graduate Student

시 간	No.	발표제목	발표자(소속)
08:45- 09:00	OP01	Exploring the technological potential of sous-vide processing for the production of high-moisture textured soy protein	Hyun Woo Choi (Seoul National University)
09:00- 09:15	OP02	Meat quality improvement of Chikso beef by wet aging	Dongheon Lee (Seoul National University)
09:15- 09:30	OP03	Human breast milk and cow milk-derived extracellular vesicles stimulate differentiation and mineralization of osteogenic MC3T3-E1 cells	Jae-Hee Kwon (Andong National University)
09:30- 09:45	OP04	Robot versus human barista: Comparison of volatile compounds and consumers' acceptance, sensory profile, and emotional response of brewed coffee	Seyeong Park (Korea Food Research Institute)
09:45- 10:00	OP05	Identification of the role of antioxidant enzymes in extracellular vesicles derived from adipose tissue	Inae Jeong (Chonnam National University)
10:00- 10:15	OP06	Exploring of anti-inflammatory metabolites in fermented <i>Lactobacillus paraplantarum</i> fermented <i>Cannabis sativa</i> L. (hemp) seeds using UHPLC Q-TOF MS/MS	Lingyue Shan (Kangwon National University)
10:15- 10:30	OP07	Hybrid nutraceutical of 2-ketoglutaric acid in improving inflammatory bowel disease: Role of prebiotics and TAK1 inhibitor	San Kim (Kyungpook National University)
10:30- 10:45	OP08	Evaluation of sleep-promoting activity of fermented product of whey protein hydrolysate	Hyowon Lee (Korea University)

시 간	No.	발표제목	발표자(소속)
11:00-11:15	OP09	RNA-sequencing analysis of mouse skin with chronic stress-like hair loss symptoms	Hyeon Hak Jeong (Pukyong National University)
11:15-11:30	OP10	Effect of rhamnogalacturonan-i-rich polysaccharide purified from crabapple on intestinal immunostimulatory activity	Hyun Young Shin (Korea University)
11:30-11:45	OP11	Verification of postbiotic effects of microbiota-accessible carbohydrates (MACs) through gut microbiota and metabolomic analysis	Gyungcheon Kim (Sejong University)
11:45-12:00	OP12	Browning prediction model using ai and machine learning-based visual processing for 'Fuji' apples	Sang Hoon Lee (Korea University)
12:00-12:15	OP13	Effect of pH-shifting on the structural and water-immobilizing properties of mung bean protein isolates	Min-Soo Jeong (Kangwon National University)
12:15-12:30	OP14	High-solid microfibrillated cellulose from <i>Gelidium amansii</i> prevents ocular inflammation and ER stress	Jisu Lee (Dankook University)
12:30-12:45	OP15	Metabolomics analysis reveals beneficial effects of long-term of ginseng berry intake on mitochondrial function and glucose metabolism in liver of obese mice	Kyunhee Lee (Korea Food Research Institute)