

June 10 (Fri)

ROOM 324

Product Development Division–Food Microbiology Division

Application of Functional Microorganisms in Fermented Food

Chair : Hae–Yeong Kim (Kyung Hee University, Korea)

D7-1

09:50 ~ 10:15

Microbial Diversity in a Korean Traditional Soybean Fermented Foods through Metagenomic Analysis
Kye-Man Cho (Gyeongnam National University of Science and Technology, Korea)

D7-2

10:15 ~ 10:40

Application of Lactic Acid Bacteria from Natural Sea Salts on the Development of Functional Fermented Foods
Suk Heung Oh (Woosuk University, Korea)

D7-3

10:40 ~ 11:05

The Role of Gut Microbiota in Obesity and Fermented Herbs
Hojun Kim (Dongguk University Medical Center, Korea)

11:05 ~ 11:15 *Coffee Break*

Chair : Ji Young Yang (Pukyong National University, Korea)

D7-4

11:15 ~ 11:50

New Prevention Strategy for Inflammatory Bowel Disease Using Probiotic Lactic Acid Bacteria and/or *Bifidobacterium* Yogurt
Tadao Saito (Tohoku University, Japan)

D7-5

11:50 ~ 12:30

Characterisation of Lactic Acid Bacteria Used in Industrial Applications – Genome Sequencing and High Throughput Methods
Eric Johansen (Chr Hansen A/S, Denmark)