

June 10 (Fri)

ROOM 320

## Food Engineering Division

### Application of High Temperature and Pressure in Food Processing

**Chair** : Myung-Soo Chung (Ewha Womans University, Korea)

**D8-1**

**09:50 ~ 10:20**

Enzymatic Hydrolysis under High Hydrostatic Pressure of Herb As Food Materials  
Hyung-Joo Suh (Korea University, Korea)

**D8-2**

**10:20 ~ 10:50**

Enhancement of Functional Properties of Foods by High Temperature and Pressure Processing  
In-Guk Hwang (Rural Development Administration, Korea)

**D8-3**

**10:50 ~ 11:20**

Relevance of High Pressure Treatment to Activity and Thermal Stability of Proteolytic Enzymes  
Namsoo Kim (Korea Food Research Institute, Korea)

**11:20 ~ 11:30 Coffee Break**

**Chair** : Moo-Yeol Baik (Kyung Hee University, Korea)

**D8-4**

**11:30 ~ 12:00**

High Pressure Enzyme Reactor  
Kenji Saeki (Toyo Koatsu Co., Ltd, Japan)

**D8-5**

**12:00 ~ 12:30**

Chemical and Biological Properties on Antler Nutraceuticals by Innovative Super High Pressure Processing Technology  
Hoon H. Sunwoo (University of Alberta, Canada)