

June 8 (Wed)

ROOM 322

## Special Lecture : Nano & Processing

### Health Benefits of Functional Food Carbohydrates

**Chair** : Yong Jin Cho (Korea Food Research Institute, Korea)

**SL1-1**

**15:30 ~ 15:55**

Novel Strategy to Enhance Sensitivity of Visible detection Based on Agglomeration of Nanoparticles

Seokwon Lim (Seoul National University, Korea)

**SL1-2**

**15:55 ~ 16:20**

Control of Lateral Interactions of Surface-Immobilized Antibodies via Substrate Nanopatterning

Changhoon Chai (Ewha Womans University, Korea)

**SL1-3**

**16:20 ~ 16:45**

Stability of Capsaicin-loaded Nanoemulsions by Microfluidization and Its Application to Wet Noodle

Min-Ji Kim (Korea Food research Institute, Korea)

**Chair** : Sang Hoon Ko (Sejong University, Korea)

**SL1-4**

**16:45 ~ 17:10**

Emulsion-Based Encapsulation System: Novel or Improved Performance Through Emulsion Technology

Seung Jun Choi (Seoul National University, Korea)

**SL1-5**

**17:10 ~ 17:35**

Static and Dynamic Adsorption of Whey Protein on Membrane Polymer Surface

Jun Tae Kim (Sejong University, Korea)

**SL1-6**

**17:35 ~ 18:00**

Interrelation of Granule Microstructure and Reagent Reactivity on Wheat Starch Reaction Patterns in Chemical Modification

Hyun-Seok Kim (Andong National University, Korea)