

June 9 (Thu)

ROOM 322

## Animal Foods Division

### Animal Derived Proteins as Novel Ingredients in Processed Foods

**Chair** : Sang-Gi Min (Konkuk University, Korea)

**D6-1** 15:00 ~ 15:30

[E]

Stabilizing Biofunctional Properties of Encapsulated Bioactive Food Proteins and Peptides during Drying and Storage

Parichat Hongsprabhas (Agro-Industry Kasetsart University, Thailand)

**D6-2** 15:30 ~ 16:00

[E]

Influence of High Hydrostatic Pressure on the Capsicum Oleoresin Encapsulated by Globular Protein

Mi-Jung Choi (Kyonggi University, Korea)

**D6-3** 16:00 ~ 16:30

[E]

Beneficial Effect of Collagen Peptide Supplement on Skin Anti-aging

Dae Bang Seo (AMOREPACIFIC Corp., Korea)

16:30 ~ 16:40 **Coffee Break**

**Chair** : Koo Bok Chin (Chonnam National University, Korea)

**D6-4** 16:40 ~ 17:10

[E]

Effects of Fish Sarcoplasmic Proteins on Gelling Properties of Myofibrillar Protein Gel Mediated by Microbial Transglutaminase

Bung-Orn Hemung (Chonnam National University, Korea)

**D6-5** 17:10 ~ 17:40

[E]

Milk Proteins as Food-derived Natural Emulsifiers

Jeonghee Surh (Kangwon National University, Korea)

**D6-6** 17:40 ~ 18:10

[E]

Microbial Transglutaminase Catalyzed Structural and Functional Changes in Porcine Myofibrillar Protein at Different pHs and Ionic Strengths

Guen-Pyo Hong (University of Saskatchewan, Canada)

[K] : Korean [E] : English [T] : Translation